

The family save-all : a system of secondary cookery containing nearly one thousand three hundred invaluable hints for economy in the use of every article of household consumption / by the editor of "Enquire within upon everything".

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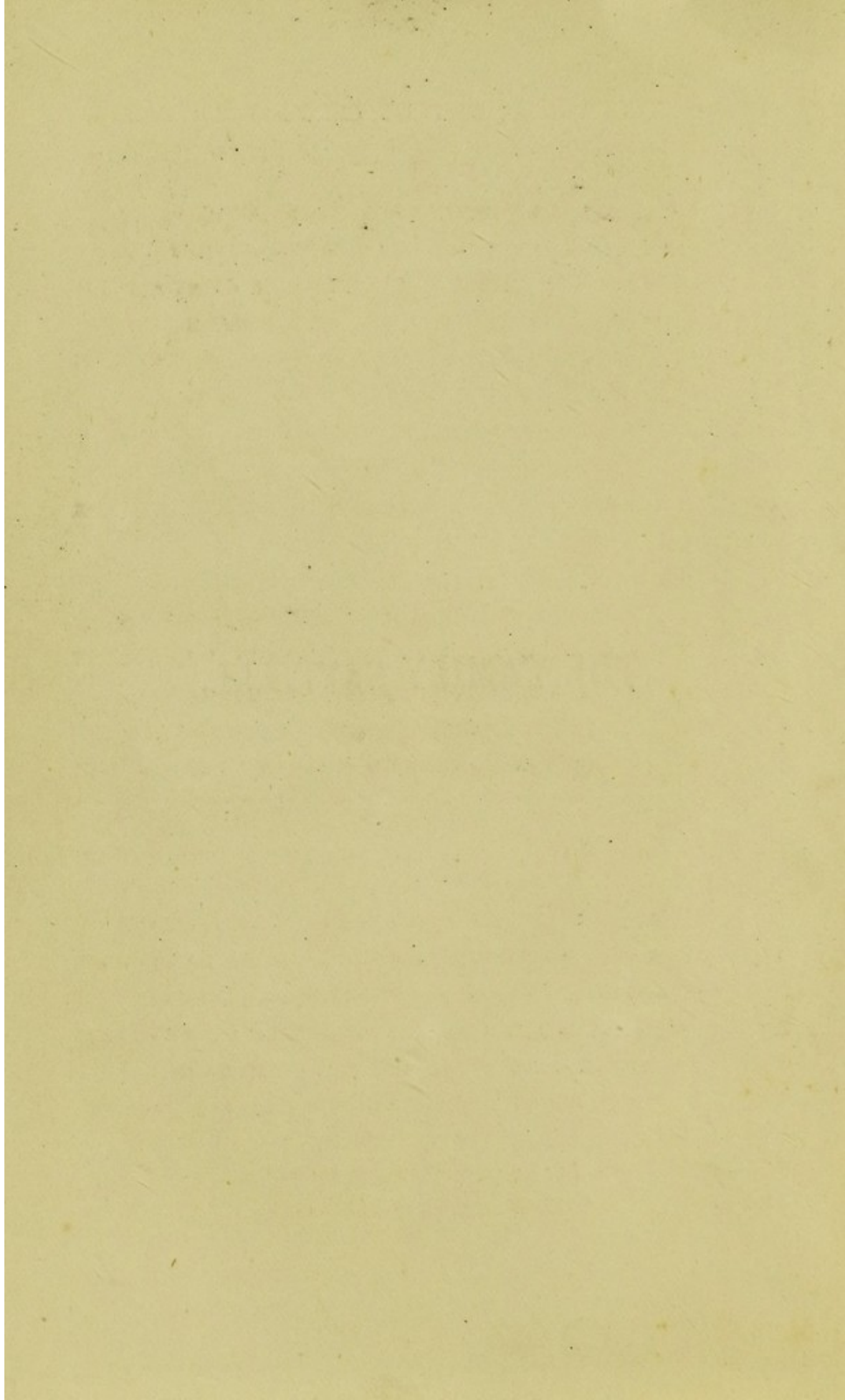
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PREFACE TO THE FIRST EDITION.

A LITTLE while ago, Professor Faraday delivered in the theatre of one of our National Institutions a Series of Lectures upon the "PHILOSOPHY OF A CANDLE." Interesting as that Philosophy may be, the teachings of the "SAVE-ALL" surpass it in importance and utility; for the latter include the former and, in addition thereto, suggest a practical moral lesson. The introduction of gas, and the application of various oils to the purposes of illumination, have almost thrown into oblivion the simple domestic instrument which we have adopted as our emblem, and the name of which we have chosen as our Title—prepared to endure criticism.

In the compilation of the following pages, we have done our utmost to apply the economical teachings of the SAVE-ALL to every article of Household Consumption. The first division of the Work will be found to consist of a carefully prepared system of SECONDARY COOKERY, comprising Receipts for preparing good and tempting Dishes from COLD Meats, Vegetables, and Sweets, which may be RE-SERVED, with all the warmth and nicety of appearance of original Cookery. That such information was greatly

needed—that no previous work gave satisfactory information upon the subject, or even attempted to supply it—every Housekeeper must be aware. Perhaps there are none but the houses of the wealthier classes in which joints and other eatables are not, as a general rule, sent to the table twice or even thrice. That cold meats are acceptable at times, no one will deny; but that, to the English appetite, a good warm and savoury meal is always preferable to the cheerless repast of “cold mutton,” and the like, is proverbially established.

THE FIRST DIVISION OF THE WORK

Contains also numerous Receipts for Cooking what may be termed the Secondary Parts of Animals, such as the heart, liver, tripe, head, feet, etc., and compounding from these usually cheap and slightly esteemed portions, dishes of many kinds that will rival the best joints, and win the suffrages of those who rejoice in what is plainly but appropriately termed “A Good Family Dinner.”

THE SECOND DIVISION

Consists of INVALUABLE HINTS for the performance of Practical Matters in the Household, the Garden, and the Farm; and many excellent Suggestions, hitherto unpublished, are given in this portion of the Work. These Suggestions are in no respect theoretical, but have been well tried, and their value ascertained.

The FAMILY SAVE-ALL must not be regarded as a mere Cookery Book with a new Title; nor as a Book of old Receipts put forth with false pretension to novelty. The contents are, for the most part, ENTIRELY NEW; and there is not a page of the Work upon which some really useful piece of information may not be found: information calculated to simplify Household Duties, to Increase the Comforts of Home, and Enlarge the Profits of Labour.

The Reader may possibly ask what is the use or application of the humorous and sentimental paragraphs that follow the Receipts? Their purpose may be explained by two similes: they are the “decoys” by which we propose to ensure the attention of the Reader—to lead him on and on, from page to page—until, stumbling upon one good thing here, and another there, he will find out the value of the Book, and apply its good Suggestions to his Household Management. Or, they may be regarded as the “condiment”—the spices, pepper, and salt, by which the appetite of the Reader will be whetted, and he will be tempted to prolong, and the more enjoy, the repast prepared for him. Books of Receipts are not usually READ; they are but occasionally referred to: we want this one to be *studied*, because its Hints are Realities, its Receipts are Boons, worthy of universal acceptance.

We do not hesitate to say, that, if the Hints that will be found in the Work are generally acted upon in any Household, the expenditure upon the total consumption of that Household will be reduced ONE FOURTH.

That is to say: If Two Hundred Pounds a Year have hitherto been expended, the general adoption of the Frugal Hints here given will effect a Saving of Fifty Pounds annually, and yet yield a great increase of Comfort.

The Editor avails himself of the present opportunity to thank the Public for the high estimation in which for several years they have held his Domestic and Educational Works. Of his various productions, such as "THE ENQUIRE WITHIN," "THE REASON WHY," "THE DICTIONARY OF DAILY WANTS," &c., &c., considerably more than

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have been sold in Great Britain, and quite as large a number in the United States of America.

Such a mark of public approval constitutes a great reward, of which perhaps there can be no better acknowledgment than to continue industriously and perseveringly in the course of usefulness already so successfully pursued.


THE
FAMILY SAVE-ALL.

PART I.

SECONDARY COOKERY.

An Excellent Pudding from Cold Roast Beef.

MINCE about a pound of the cold *Beef*, add to it one tea-spoonful of salt, the same of flour, and half that quantity of pepper; mix well; fill the paste with the **Hint 1** prepared meat, and add a gill of water; a little chopped onions and parsley may be added; cover in the ordinary manner, shake well, and tie in a cloth. Boil for half an hour, or longer, if the paste is thick. Chopped gherkins, pickled walnuts, or mushrooms, may be added, or a little of the vinegar of any well-seasoned pickle.

2  Puddings of cold *Veal* and *Bacon*, *Mutton*, *Lamb*, *Fowls*, *Rabbits*, or *Game*, may be made in a similar manner.

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.

*Cold Beef Hashed in a Plain but Relishable manner,
with or without Bones.*

SLICE the *Beef* in very thin pieces, and shake a little flour over it. Chop a middle-sized onion, and put it into a stew-pan with a table-spoonful of Harvey sauce,

Hint 3 and an equal quantity of mushroom catchup; boil these together for two minutes, and then add half a pint of stock or gravy; boil this down to half its quantity, throw in the beef, set the hash to boil for five minutes longer, and then serve with sippets of bread round it.

4  The sauce may be served with bones of the beef *Broiled* and *Deviled*. The bones may be placed, if broken into small pieces, in the centre of the hash, or on a separate dish.

SIMPLICITY is good, if Liberality be joined with it. The first is leaving off superfluous expenses; the last is bestowing them to the benefit of others that need. The first without the last begets covetousness; the last without the first, prodigality. Both make an excellent temper. Happy the place where they are found.

"Doctor," said a querulous suffering invalid, who had paid a good deal of money for physic to little apparent purpose, "you don't seem to reach the seat of my disease. Why don't you strike at the root of my disorder?" "So I will," was the prompt reply, "if you insist on it;" and, lifting his cane, he *smashed the brandy bottle* on the sideboard.

*A very agreeable dish from Cold Beef minced, with
Bread Sippets, &c.*

CUT the cold *Beef* into small dice, and put it into a stew-pan with any savings of beef gravy; add a little warm water, some mace, sliced eschalot, salt, and black

Hint 5 pepper. Let it simmer very gently for an hour.

A few minutes before it is to be served, take out the meat and dish it; add to the gravy some walnut catchup, and a little lemon juice, or walnut pickle. Boil up the gravy once more, and, when hot, pour it over the meat. Garnish with bread sippets.

At a corporation dinner, one of the livery servants, an Irishman, went to a gentleman who was carving a joint of beef, and said, "I'll trouble you, if you please, for a slice for my master." "Certainly; how does your master like it?" Upon which the valet retorted, "Man alive, how can I tell how he likes it, *until he has tasted it?*"

SNOOKS says there is a marked difference between birds and women. As an illustration of this, he cites the fact that a bit of looking-glass on a fruit tree will *frighten away every bird* that approaches it, while the same article would *attract more fair ones than a load of cherries*.

A capital and ready dish from Fragments of Raw Beef.

IN trimming, boning, and rolling joints of *Beef*, there are very often loose bits cut off. These, with other beef, may be made useful in the following way :—Chop

Hint 6 the beef very small, and add salt and pepper. Put this, *in its raw state*, into small jars, and pour on the top some clarified butter. When intended for use, scrape off the clarified butter, and put it into a frying-pan; slice some onions into the pan and fry them. Add a little water, and then put in the minced meat. Stew it a few minutes, and it will be ready to serve up. This keeps well, and is always ready at hand to make an extra dish, when a guest accidentally drops in, and provisions are short.


"MADAM," said Old Roger to his landlady, "in primitive countries, beef is often the legal tender; but madam," said he emphatically, striking his fork into the steak before him, "*all the law in Christendom couldn't make this beef tender.*"

If you would relish your food, *labour* 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.

A Snack from Roasted Beef Bones.

DIVIDE the *Bones*, leaving good pickings of meat on each; score them in squares; pour a little melted butter on them, and sprinkle them with pepper and salt;

Hint 7 put them on a dish; set them in a Dutch oven for half or three-quarters of an hour, according to the thickness of the meat; keep turning till they are quite hot and brown; or broil them on the gridiron. Brown them, but don't burn. Serve with a nice gravy or grill sauce.

8  A very relishing luncheon or supper, prepared with *Poached* or *Fried Eggs* and *Mashed Potatoes* as accompaniments.

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."

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 Dish from Cold Beef or Mutton, with Potatoes and Bone Gravy.

MINCE either of the above cold meats. Take all the bones you have saved for some days, and chopping them in pieces, put them in a saucepan, with cold potatoes, or potatoes boiled at the time for the purpose ; or peeled and sliced raw. When the potatoes are thoroughly incorporated with the gravy, take out the bones, and put in the meat ; stew the whole together for an hour before serving.

"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.

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

Hint Slice the cold *Beef*, and lay it at the bottom of a
10 pie dish, adding to it some sliced eschalots, pepper, salt, and a little beef gravy ; cover the whole with a thick paste of the potatoes, and make the crust to rise like a pie crust. Score the potato crust with the point of a knife in squares of equal size. Put the dish before a fire in a Dutch oven, and brown it on all sides. When nicely browned, serve immediately. This, with an apple tart or dumpling to follow, is a capital make-shift dinner for a small family ; or a nice supper for a winter's evening.

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*!"

"Rissoles" of Cold Beef, Mutton, or Veal.

MINCE cold *Beef* or *Mutton*, season it to liking, and moisten with a little mushroom or walnut catchup. Make

Hint with beef dripping a very thin paste, and roll it
11 into thin pieces about four inches square ; enclose in each piece some of the mince, in the same way as for puffs, cutting each neatly round ; fry them in dripping of a very light brown. The paste can scarcely be rolled

out too thin. Cold *Veal* may be dressed in the same way, grating into it some bits of cooked ham, and mixing with white sauce, flavoured with mushrooms. The same mince may be fried in balls without pastry, being first cemented together with egg and bread crumbs.

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*.

To make a very relishable dish from Cold Beef or Mutton, with the addition of Poached Eggs.

TAKE the inside 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

Hint

12

broil them carefully over a clear smart fire, until slightly brown. Lay them upon a dish before the fire to keep hot ; then poach some eggs, and lay around the meat, or mashed potatoes, or both. For sauce, add a few drops of eschalot wine or vinegar, or any favourite gravy or sauce. This is a savoury zest for luncheon or supper ; and it is proper to observe that the under-done parts of meat are best for the 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*."

Nice Patties from Under-done Beef.

CUT the meat into small dice, season with pepper, salt,

Hint

13

and a little chopped onion. Make a plain paste, and roll it out thin ; fill it with the mince, close up, and fry or bake to a light brown.

14

Or make *Rolls* or *Pasties* in a similar manner. Add a little warm beef gravy, when the pasties are served. This may be done by making a hole in the paste, and pouring in the gravy before they are sent to table.


"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 Jenkinsons have just bought?" "Hem ! no, my love, but I've seen *the bill*, which quite satisfies me!"

*Under-done Beef, served as Steaks, with Cold Cabbage
or Potatoes, warmed.*

CUT the meat in slices, an inch and a half thick, securing
a good proportion of fat ; lay them on a gridiron over a

Hint quick fire ; turn often, but do not stick a fork into
them ; as soon as brown, lay them on a very hot

15 dish, which has been rubbed with eschalot, and
pour over some hot gravy of the joint, and a spoonful of
warmed catchup. Add salt and pepper.

16  If the seasoning is added while the meat is being
broiled, the latter will be hardened, and the pieces wasted.
The steaks will be found excellent served upon *Warmed
Cabbage* chopped, with butter, pepper, and salt added ; or
the cabbage in a separate dish, with sliced *Fried Potatoes*
round it.

Two gentlemen were talking in a coffee-house of the best method of dressing a beef
steak. 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.”

A nice Dish from Cold Carrots and Beef.

SLICE the *Beef* and the carrots; put an onion to a good
gravy, either from the joint, or stewed from the bones; let

Hint the carrots and beef simmer in the gravy ; add
vinegar, pepper, and salt ; thicken the gravy,

17 and take out the onion, or not. Serve hot, with
bread sippets.


“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 !*”

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

*A nice Breakfast, Luncheon, or Supper Relish, from
Potted Cold Beef.*

HAVING a joint of dressed *Beef*, which cannot be con-

sumed, proceed in the following manner:—Drain the meat from gravy, pull it to pieces, and beat it in a mortar with mixed spices, and oiled fresh butter, till it resembles a stiff paste. Flavour it with anchovy, eschalot, chervil, or tarragon, dried and powdered. Put it into small potting cans, press down, and cover with plenty of clarified butter.


19  The more it is beaten in the mortar, the better it will be, and keep longer.

“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!”

A very nice Family Dish from Cold Beef, and Mashed Potatoes and Flour.

Cut the cold meat into slices, half an inch thick, four inches long, and two inches broad, as nearly as possible.

Hint Season the slices, and spread thinly over them a forcemeat of bread-crumbs, and a little shred suet or marrow. Take the gravy left from the joint, or stew a gravy from the bones; thicken with butter, rolled in flour, and season it with an anchovy, or a little catchup.

20  Or, the bits of meat, when not large enough to be sliced, as above, may be minced, seasoned, and rolled, in a paste of *Mashed Potatoes and Flour*. Close the rolls, fry them in dripping, and brown before the fire.

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.

An excellent method of re-dressing Cold Roast Beef, Mutton, or Lamb.

Cut the meat into small thin slices, season well with pepper and salt, and dip each lightly in bread-crumbs, moistened in gravy or melted butter; lay them on a dish, and cover them with a thin layer of chopped pickles, and moisten with pickle-vinegar, and the

Hint
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gravy from the cold meat; warm in a Dutch oven, and garnish with fried sippets, or potato-balls.

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


To re-dress Cold Stewed Rump of Beef.

CUT into slices a quarter of an inch thick; trim them neatly; soak them till heated in a little broth;
Hint or glaze them, after heating through in an oven,
23 and serve with tomato sauce, or sauce piquant.

AN old lady was in the habit of teaching the duty of charity to her grandchildren, in this manner:—"My dears, when I and your father and mother have finished our meals, when you have eaten all you conveniently can, and when you have fed the three cats and the parrot,—then, my dear children, *remember the poor.*"

Another Method of Dressing Cold Sirloin of Beef.


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
Hint mixed spices, dredge with flour, and heat them in
24 gravy from the joint; season to liking with anchovy, eschalot, or shredded onion, and a little vinegar.

25  The slices may be *Broiled*, and served with the hot sauce, with *Fried* or *Mashed Potatoes*.

THE great end of prudence is to give cheerfulness to those hours which splendour cannot gild, and excitement cannot exhilarate; those soft intervals of unblended amusement, in which a man shrinks to his natural dimensions, and throws aside the ornaments or disguises which he feels in privacy to be useless incumbrances, and to lose effect when they become familiar.

A Fricassee from Fragments of Cold Beef.

CUT the meat into thin slices, and free them from gristle and fat. Take some stock, and thicken it with butter
Hint rolled in flour; and, for seasoning, use parsley,
26 young onions, pepper, and salt; strain the sauce, and warm the meat in it, standing by the side of the fire.


27  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*, and do not allow it to boil.

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*."

*Cold Beef, Mutton, Veal, Game, or Poultry re-cooked
is Egg Croquettes.*


TAKE a pound or more of cold meat, and mince it very fine; then put it into a mortar, with a small Spanish onion, about a table-spoonful of parsley chopped fine, add
 Hint an ounce of good butter, with salt and pepper,
 28 and work all well together. Boil six fresh eggs for twelve minutes, dress them in cold water, and take off the shells and skins; take out the meat from the mortar, moisten it with well-beaten white of egg, and cover the eggs with the meat so prepared, about half an inch thick. Roll them in flour, or fine bread-crumbs; fry them in boiling oil; drain them well; make a gravy from the bones of the cold meat, then stew it, and flavour to liking. Cut the croquettes lengthways with a sharp knife; set them in the dish, with the thick sauce in the middle.

29  This gives a little trouble; but, as an occasional side-dish, it will be found very pleasing both to the eye and the taste.

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 odour of a fine rose should not be less valued 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 very nice Dish of Minced Mutton, and Mashed
Potatoes.*

MINCE the *Mutton* finely, and stew it in a little gravy,
 Hint to which add a dessert-spoonful of mushroom or
 walnut catchup, and a little butter. Stew till hot;
 30 thicken with a little flour, and serve on a dish surrounded by mashed potatoes.

31  An inexpensive *Gravy* for all *Stews*, *Hashes*, *Minces*, *Haricots*, &c., may be made of a large onion, some whole pepper, a piece of bread highly toasted, but not burned, and a dessert-spoonful of walnut catchup, boiled two hours in a pint of water.

THE other day, a facetious individual who had cause for suspicion, sent a sheep's head and potatoes to a neighbouring bakery. When Doughy took home the savoury dish at dinner-time, he expressed some surprise that the eyes should have been left in the head. "My dear fellow," said the eccentric, with a knowing wink, "*they were left there to see that no one stole the potatoes.*"


A nice Hash of Mutton, with the addition of Herbs.

MELT a piece of butter with some finely chopped eschalot, parsley, and half a pint or less of mushrooms; boil
 Hint them gently in the butter; then, by degrees, mix
 32 in a large spoonful of flour, half a pint of broth, and stew till the ingredients are well combined. Let it become a little cool, and then put some minced under-done *Mutton* into it, without boiling.

THEODORE HOOK once dined with Mr. Hatchet. "Ah, my dear fellow," said his host, deprecatingly, "I am sorry to say you will not get to-day such a dinner as our friend Tom Moore gave us." "Certainly not," replied Hook, "from a Hatchet one can expect *nothing but a chop.*"

An Economical Family Dinner of Mutton, warmed with Sauce and Vegetables.

CUT the meat into chops, and trim off the fat, &c. Take some well-seasoned stock; if you have none, prepare some
 Hint previously by stewing the bones, fat, gristle, &c.,
 not only of the mutton, but of any other meats.
 33 Simmer the meat in the stock, and add, already boiled, half a dozen or more button onions, some sliced carrot, or carrot cut in squares, and a turnip cut into diamonds.

34  *Lamb* may be re-dressed in all the ways recommended for *Mutton*.

A GENTLEMAN, taking an apartment, said to the landlady, "I assure you, madam, I never left a lodging but my landlady shed tears." She answered, "I hope it was not, sir, *because you went away without paying.*"

Very Nice Sausages, or Balls, from Cold Mutton.

TAKE, say a pound, of the most under-done part of a boiled leg of *Mutton*; chop it very fine, and season with

Hint pepper, salt, mace, and nutmeg; add six ounces
 35 of beef suet, some pounded sweet herbs, a quarter of a pound of grated bread, and the yolks and whites of two eggs well beaten, and a clove of garlic or eschalot. Mix well, and press down into a pot. Use as sausages; or roll into balls, and fry a nice brown.

A FEMALE servant, sweeping out a bachelor's room, found a four-penny piece on the carpet, which she carried to the owner. "You may keep it for your honesty," said he, smiling, and chucking 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!"

Mutton Hashed in a homely but savoury way.

TAKE three pints of stock gravy, a large onion cut into rings, some pepper and salt; let them boil until the onion


Hint is done; then add a little thickening; or, if there
 36 should be any cold melted butter left from the day before, it will do as well; put in your meat, and let it simmer for ten minutes. Toast a round of bread, cut it into sippets, and place them round the dish; then pour the hash into the dish, and serve with hot potatoes.

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 Hashed in the style of Venison.

TAKE three pints of stock gravy, put it into a saucepan, and let them boil; then add a gill of port wine, some

Hint cayenne pepper and salt, some flour to thicken,
 37 and a little bit of butter; cut the *Mutton* into slices and put it in, and let it simmer for four or five minutes; do not let it boil, or the meat will become hard; make a nice puff paste, roll it out, then cut into diamonds and fry them in boiling fat; then dish the hash, placing the sippets of puff paste as a border round the dish. Serve with currant jelly.

38  To improve *Hashes*, a well-seasoned *Gravy* may be prepared by stewing *Bones*, *Gristles*, and *Trimmings*, well seasoned with pepper, salt, and onions.

"SHALL I cut this loin of mutton saddlewise?" said a gentleman. "No," said one of his guests, "cut it *bridlewise*, for then I may chance to get a *bit* in my mouth."

"*Bubble and Squeak*," or a nice way of serving up *Cold Beef*, *Pork*, or *Mutton*, with seasoned *Cabbage*.

BUBBLE and Squeak is usually made with slices of cold boiled salted beef fried in butter ; but any under-done *Beef* or *Mutton* will do. Cut the meat into slices ;
 Hint pepper, salt, and fry them lightly. When done,
 39 lay them on a hot dish or drainer, and while the butter or fat is draining from the beef, take a cabbage, already boiled in two waters, or left cold from yesterday ; chop it small, put it into the pan, and add the fat that may have drained from the meat, with a little more, if required. Season with pepper and salt, and keep stirring, that it may be equally warmed and seasoned. When taken from the fire, sprinkle over the cabbage a little vinegar, just enough to give it a slightly acid taste. In dishing up, lay the cabbage in the middle of the dish, and the slices of meat around it. For sauce, if desired, anything adapted for steaks, chops, or cutlets.

A FRIEND, giving a dinner-party the other day, said to his guests, after they had finished the meal, "It's not every day that we kill a pig ; so we'll have a bottle of champagne !" "What connection is there between a pig and champagne?" "The one *bubbles*, and the other *squeaks*!"


Cold Breast of Mutton or Veal, Grilled.

PAKE and trim the joint ; egg and crumb it, and broil, or warm it in a Dutch oven. Serve *Veal* with *White Sauce*,

Hint made thus :—Put equal parts of broth and milk
 40 into a stew-pan, with an onion and a blade of mace ; set it on the fire to boil ten minutes. Rub

together on a plate an ounce each of flour and butter ; put it into a stew-pan, stir well till it boils ; then stand it near the fire on the stove, stirring it every now and then till it

becomes quite smooth ; then strain it through a sieve into a basin ; put it back into the stew-pan ; season it with salt and the juice of a small lemon ; beat up the yolks of two eggs, with about three table-spoonfuls of milk ; strain it through a sieve into your sauce ; stir it well, and keep it near the fire, but do not let it boil. Serve *Mutton* with *Caper Sauce*, or with *Wow-Wow Sauce*, as follows :—Chop some parsley-leaves very fine, quarter two or three pickled cucumbers or walnuts, and divide them into small squares. Put into a saucepan a bit of butter the size of an egg ; when melted, stir to it a table-spoonful of vinegar, the same quantity of mushroom catchup, and a tea-spoonful of made mustard ; let it simmer together till as thick as you desire, and then put in the parsley and pickles to warm.

41  If greater piquancy is required in the sauce, add any other *pickles* or *condiments* to taste.


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, "Hollo! John, bring that back again. I find it's *neck* or *nothing*!"

A very nice Pie of Cold Boiled Veal and Ham, with Liver.

TAKE one pound of cold boiled *Liver*, chop and pound it in a mortar, and one pound of *Sausage Meat*. Take also

Hint about a pound of cold *Veal*, chop and pound it; add pepper and salt, a little parsley minced, and a little

42 of the green parts of young onions, chopped fine ; mix these in a mortar, and set aside until wanted ; take about one pound of cooked *Ham*, fat and lean, which also chop and pound in a mortar, and set aside. Prepare a pie-dish by putting a crust all round the bottom ; place in the dish a thin layer of the sausage meat, with slices of truffles stuck here and there ; now a layer of the pounded ham ; then truffles again ; then veal and more truffles ; then liver ; and proceed in this way till the dish is full. Cover with a light flaky crust, and bake ; add a little gravy.

43  Good either hot or cold ; it may be made as a *Raised Pie* ; and will be found a great improvement upon the ordinary *Veal and Ham* pie.

"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."

A nice Ragout of Cold Veal.

CUT the cold meat into small round cutlets, trimming off the rough parts, bones, &c. With the bones and trimmings,

Hint an onion, a turnip, and carrot, make a little good gravy. Melt some fresh butter in a frying-pan,

44 and flour and brown the slices of *Veal* of a light brown ; take them up, strain the gravy into the pan, and thicken the sauce to a proper consistence 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, catchup, and anchovy, or mushroom powder. Skim the sauce, and pour it 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 contrive to *shave without a glass*!"

A nice Haricot from Cold Neck of Veal.

SAW or break the bones off short. Have ready a pint of green peas, boiled, a cucumber pared and cut into thin

Hint slices, and two cabbage-lettuces cut into quarters ; stew these in a pint of gravy until they are tender ;

45 then put them to the peas and the *Veal*, and stew gently for a few minutes. Add a little more gravy if necessary. Serve hot, with forcemeat balls round the dish.

46  The proportion of vegetables must, of course, always be determined by the quantity of meat. For instance : a large cucumber may be *too large* ; two large cabbage-lettuces may be *too great* a quantity.

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.

Cold Veal and Fowl Minced, and served on Sippets.

MINCE the white part of a cold *Fowl*, either roasted or boiled ; put it, together with some thin slices of *Veal*, into a saucepan, also some white stock, a squeeze of
Hint lemon, a few drops of eschalot vinegar, and a little
 47 sugar ; simmer for a short time, and serve upon bread sippets, laying the slices of veal upon the mince.

"HAS that cookery-book any *pictures*?" said Miss M. 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*?"

Another very nice way of Dressing Cold Veal.


MINCE the fat and lean of cold roast *Veal* together ; season it well with grated nutmeg, lemon-peel, white
Hint pepper, and salt ; moisten with a little rich white
 48 stock, and a beaten egg ; butter a pudding shape ; put in the mince, and press it firmly ; cover it closely, and set it into a pan of boiling water ; let it boil an hour. Serve it with a white gravy thickened ; or, when turned out of the shape, rub it over the top with the beaten yolk of an egg ; sift bread crumbs thickly over, and brown it in a Dutch oven ; baste it with a little melted butter. Garnish with fried parsley, or sliced lemon.


EVERYTHING useful or necessary is cheapest ; walking is the most wholesome exercise, water the best drink, and plain food the most nourishing and healthy diet—even in knowledge, the most useful is the most easily acquired.

Minced Veal with Gravy from the Bones.

TAKE the bones and trimmings of the *Veal*, and stew them down to a nice gravy. If you have no bones or
Hint trimmings, a few spoonful of veal or mutton
 49 broth, or pot liquor, will do ; add a little mace, white pepper, salt, lemon-peel grated, and a table-spoonful of mushroom catchup. Take out some of the gravy when nearly done, and letting it get cool, thicken it with flour and a little butter, and boil it up with the rest of the gravy. Cut the meat into small dice, and put it

into the stew-pan with the gravy. Serve it up quickly after the meat has been put in. Garnish with bread sippets. A little lemon-juice added to the gravy improves its flavour.

50  This makes a very nice dish, put into scallop shells, covered with *Bread Crumbs*, sprinkled with bits of butter, and browned in a Dutch oven, or a cheese toaster.

51  Another nice dish may be made by mincing *Stewed Mushrooms* with the veal, thickening the liquor, putting a little cream to it, and serving garnished with toasted sippets.

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.

A nice Hash of Cold Veal.

HAVING cut the meat into thin slices, and trimmed them, warm it in gravy drawn from the bones and trimmings, to

Hint which add any left from the joint. Thicken with a little butter rolled in flour, and season with mace,

52 minced lemon-peel, a spoonful of lemon pickle, or the juice of a lemon. Serve with bread sippets and slices of lemon.

"PAPA, what is that picture over the mantel-piece?" The vain father answered, "Why, that's papa's arms, my darling!" "Then why don't you have *your legs there too?*" was the reply.


A capital Hash of Cold Calf's Head, or other parts of Veal.

GATHER all the pieces of flesh from the bones, cutting the palate, &c., into smaller pieces than the other parts of

Hint the meat. Take about three pints of the liquor in which the head was boiled; break the bones,

53 and stew them with a small bunch of savoury herbs, a carrot, an onion carefully fried in slices, a dozen corns of pepper, and either a slice or two of lean ham or smoked beef. Simmer until the liquid is reduced nearly one-half, strain, and skim off the fat, thicken with a little butter rolled in flour, and add a little spice, mushroom catchup,

or Harvey's sauce, and a small quantity of chili vinegar. Heat the meat slowly in the sauce.

54  Other parts of *Veal*, especially the *Neck*, *Breast*, *Knuckle*, and *Feet*, may be dressed or warmed in the same way.

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."

A Fricassee of Cold Veal.

TAKE some slices of cooked *Veal*, and put them into a stew-pan with water, a bundle of sweet herbs, and a blade

Hint of mace, and let it stew till tender; then take out the herbs, add a little flour and butter boiled

55 together, to thicken it a little, then add half a pint of milk, and the yolk of an egg beat very fine; add some pickled mushrooms, but some fresh mushrooms should be put in first, if they are to be had; keep stirring till it boils, and then add the juice of a lemon; stir well to keep it from curdling; then serve it in a dish, garnished with lemon.

"THERE were three hours and a half lost by you this morning," said a lady to a sluggish servant. "I was only half an hour late, ma'am," she replied. "True," rejoined her mistress, "but there was a family of seven waiting for you."

Cold Veal dressed with White Sauce.

BOIL milk with a thickening of flour and butter; put into it thin slices of cold *Veal*, and simmer in the gravy

Hint till it is made hot, without boiling. When nearly done, beat up the yolk of an egg, with a little

56 anchovy and *White Sauce*; pour it gently with the rest, stirring it all the time; simmer the whole together, and serve it with sippets of bread, and curled slices of bacon, laid alternately.


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.

To re-cook Roasted Veal.

TAKE a piece of *Veal* that has been roasted (but not over-done), cut it into thin slices; take from it the skin and gristle; melt some butter, in which put some chopped onions; fry the onions 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; then put in the veal, with the yolk of two eggs beat up with milk, some grated nutmeg, parsley shred small, lemon-peel grated, and a little juice; stir it one way until thick and smooth, and put it into the dish. This converts an insipid cold meat into a very relishable entrée.

Hint

57

58  Remember that meats when re-dressed, having lost some of their original flavour, require *more seasoning* than at the first.

AN American editor says he has heard of an economical man, who always takes his dinner in front of a mirror, to double the dishes. The writer says he doesn't know what's philosophy, if this isn't. We presume the real reason is that the man finds it a cheap way of *enjoying his glass with his meals*.

A very nice dish of Calf's Chitterlings.

CLEAN some of the largest *Chitterlings*, cut into lengths proper for puddings; tie one of the ends close; take some *Bacon*, and cut it like dice, a *Calf's Udder*, and the fat that comes off the chitterlings; put them into a stew-pan, with a bay-leaf, salt, and pepper, an eschalot cut small, some mace, and pepper, with half a pint or more of milk, and let it just simmer; then take off the pan, and thicken with four or five yolks of eggs, and some crumbs of bread; fill the chitterlings with this mixture, which must be kept warm; make the links like hog's puddings. Before they are sent to table, they must be boiled over a moderate fire; let them cool in their own liquor. Very nice and light eating in the summer time.

Hint


59

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

A nice Luncheon or Supper Cake from Cold Veal.

TAKE as much cold roasted lean *Veal* as will fill a small cake mould, and pound it in a mortar, together with a slice

Hint of *Ham* or *Bacon*, a piece of the crumb of bread soaked in cold milk, two eggs well beaten, a small bit
60 of butter, the same of eschalot, or onion; season with pepper and salt, and mix all well together; butter the mould; fill it in, and bake in an oven for about an hour; turn it out when cold, and cut into slices.

61  To be eaten *cold*. 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.

*A very nice dish of Cold Lamb and Cucumbers,
 or Spinach.*

FRY slices or chops of cold *Lamb* in butter till they are slightly browned. Serve them on a purée of cucumbers,

Hint or on a dish of spinach; or dip the slices in bread-crumbs, chopped parsley, and yolk of egg. Some
62 grated lemon, and a little nutmeg may be added.

Fry them, and pour a little good gravy over them when served.

63  The various methods of re-dressing *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?"


*The only "Cold Shoulder" which can be shown
 to a Friend without Offence.*


A SHOULDER of *Lamb*, or a material part of one, being left cold, proceed in the following manner:—Score the

Hint shoulder in squares, rub it with the yolk of an egg, pepper and salt it; and rub with bread crumbs and
64 dried parsley, or sweet herbs. Broil it over a clear

fire; or put it in a Dutch oven, until nicely browned.

Send it to table with *Grill Sauce*, made of 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 catchup, two tea-spoonsful of lemon-juice, one of black pepper, a quarter of a rind of lemon, grated very fine, a tea-spoonful of essence of anchovies, a little eschalot wine and chili vinegar, or a few grains of cayenne. Simmer together for a few minutes, pour a little of the sauce over the grill, and send up the rest in a tureen.

65  The *Sauce* may be simplified at discretion, if the above ingredients are not all at hand.

66  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*, *Lemon*, *Pickle*, and *Harvey Sauce*, say a table-spoonful each.


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

A nice Ragout from Cold Lamb.

SEPARATE the *Lamb* from the bones, and cut into convenient pieces ; lard with *Bacon* fried of a light brown ;

Hint and stew very lightly in mutton gravy, sufficient to cover it ; season with sweet herbs, pepper, salt,

67 and spice. Strain off the gravy, keeping the meat hot, and add to it some oysters browned in a frying-pan, and freed from the fat in which they were fried ; 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.


68  *Mutton* may be served in the same way.

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

Cutlets of Cold Lamb or Mutton.

TAKE the cutlets from the remains of a roast loin or neck,

of an under-done stewed or boiled joint; 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 over-done. When the cutlets are broiled, they should be dipped into or sprinkled with butter just dissolved. A few additional crumbs should be made to adhere to them after they are moistened with this.

70  This is a very good method of serving a half-roasted *Loin* or *Neck*.

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, sir," was the reply, "I *mistook* you for a gentleman."

A capital Dish, with which may be used up Cold or other Vegetables, of various kinds.

CUT some rather fat *Ham* or *Bacon* into slices, and fry to a nice brown; lay the slices aside to get warm; then mix equal quantities, or any proportions that you may happen to have, of potatoes and cabbage, cauliflower, or brocoli, and fry the mixture in the fat from the meat. The newly-blown brocoli or cauliflower will answer quite as well as the ripe. Well season with pepper.

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.

To re-dress Cold Roast Pig.

CARVE the remains into neat pieces, and warm them in a sauce made of stock and sweet milk, the yolk of an egg beaten, and stirred gradually into it. Season with peppercorns, onions, a few sprigs of parsley and lemon-thyme, and a bit of lemon-peel. Strain the sauce, and warm the meat in it.


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, sir," the boy replied, "I have been *keeping pigs* for Mr. *Banvard*."

Another method of re-dressing Cold Sucking Pig.

WHEN the shoulders are left entire, remove from them the skin, turn them, dip them into clarified butter, or best

Hint salad oil ; then in bread-crumbs, highly seasoned with cayenne and salt. Broil them over a clear

73 fire, and send them to table while hot. Serve with tomato sauce.

74  *Curried Crumbs*, and a *Curry Sauce*, will give an excellent variety ; and savoury herbs, with two or three eschalots chopped, and mixed with the bread-crumbs, and brown eschalot sauce to accompany the broil, will be liked by many.

"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 his 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 Entrée from Cold Sucking Pig.

REMOVE the flesh from the bones, and also the skin ; cut into convenient pieces. Melt a bit of butter, the size of

Hint an egg, and throw in six or eight button mushrooms, cleaned and sliced ; shake them over the

75 fire for three or four minutes ; then stir to them a dessert-spoonful of flour, and continue to shake or toss them gently ; but do not allow them to burn. Add a small bunch of parsley, a bay-leaf, a middling-sized blade of mace, some salt, a small quantity of cayenne or white pepper, half a pint of white stock, and from two to three glasses of light white wine. Let these boil gently until reduced nearly one-third ; take out the parsley and mace, lay in the meat, 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 neighbour'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.


Pork Cutlets re-dressed, with Sauce.

PORK CUTLETS may be re-dressed by broiling ; they may be cut from the cold neck or loin ; the skin should

Hint

76

be left on and scored. Serve them with pepper and salt, and broil over a clear fire, taking care that they do not become scorched.

77  Serve them with *Sage and Onion Sauce*, and gravy, eschalot, plain onions, or fine herbs ; or with gherkin, tomato, or poor man's sauce.

MEDICAL writers all agree that gluttony conducts more people to the grave than drunkenness. The old adage is true, that "*many people dig their graves with their teeth.*"

To make a nice Dish of Cold under-done Pork, either Roasted or Boiled.

CUT the *Pork* into slices, and fry lightly ; make apple sauce, and place it in the centre of a dish, laying the slices

Hint

78

of pork around it. Cold boiled pork may be made into *Rissoles*, being minced very fine, like sausage-meat, and seasoned to liking. Either of these forms an excellent side or corner dish.

Careful as the cook may be to send *Pork* to table well done, she is apt to be misled by appearances ; and, as under-done pork is absolutely uneatable, it is very desirable to know how to dispose of it to advantage. One criterion, which the cook will do well to observe, is this,—*if the gravy latest from the meat is of a red colour, the joint is still under-done.*

A YOUNG gentleman, who was somewhat elaborately dressed, was recently placed in a witness-box, to give evidence. At the conclusion of the cross-questioning, as he was about to leave, the counsel said, "I believe, sir, you are a stock-broker?" "I *ham*," was the response. "Very well, sir ; then all I can say, is, you are a *very nicely dressed ham*!"

Excellent Sausages from Cold Pork, to be eaten Cold.

SEASON fat and lean *Pork* with salt, black pepper, and

Hint

79

allspice, all in fine powder, and rub into the meat. Mince very fine, and fill the skins ; tie up the ends, and hang the sausages to smoke, as hams

are done, but first wrap them in a fold or two of old muslin.


THE best cure for low spirits is business—one-half of the melancholy that you run against is caused by indolence and feather beds. The best fun in the world is activity.


A nice Hash, or Curry, from Cold Pork or other Cold Meat.

CUT the meat into small pieces, having a fair proportion of lean and fat. Put into a stew-pan, or a frying-pan,

Hint two ounces of butter or dripping ; when hot, add the meat, stir occasionally, and season with salt,
80 spice, and pepper. When the meat is hot, put

in a tea-spoonful of flour, water sufficient to make a good gravy ; let it simmer ; and add eschalot, chives, or onions to liking.

81  *Beef, Mutton, Veal, and Lamb* may be done in the same way. For veal, lamb, or pork, the sauce may be kept white, and milk may be used.

82  A good *Curry* may be made in this way, by the addition of *Curry Powder*.


A FASTIDIOUS taste is like a squeamish appetite ; the one has its origin in some disease of the mind, as the other has in some ailment of the stomach.

A nice Hash from Cold Venison.

MAKE a gravy by stewing the bones and trimmings ; season with a few peppercorns and some salt ; strain, and

Hint thicken it with a bit of butter rolled in flour ; add a glass of port wine, and a table-spoonful of mush-
83 room catchup, and one of currant jelly. When

hot, put in the *Venison*, cut into thin slices. Heat it by simmering slowly, and serve with toasted sippets.

84  Should the meat be lean, add a little firm *Mutton fat* to the gravy, and let it stew before putting in the meat.

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 neighbour 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 flavour ! "

A nice Stew from Cold Venison.

MAKE a gravy from the fragments and bones, and add thereto, if convenient, a little strong unseasoned mutton stock, and a bundle of fine herbs. Let this simmer ;

Hint

85

then skim, and add browned butter, thickened with flour, some catchup, mixed spices, a little claret, if approved, and a spoonful of currant jelly. Take out the herbs, and 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 sippets.

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*.


A nice Pasty from cold Venison.


CUT the *Venison* into small squares, and rub them over with a seasoning of sweet herbs, grated nutmeg, pepper,

Hint

86

and salt ; line the sides and edges of a dish with thin 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, or a teaspoonful of vinegar ; cover the dish with a thin paste, and bake.

87  Pour a little more gravy into the pasty when it comes from the oven. Good, either hot or cold.

88  Pieces of cold *Venison* are also suitable for “*deviling*.”

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

An Economical and Nice Dish, with Apples boiled.


CUT thin slices of meat from cold spare-rib of *Pork*, in pieces of about four inches long and two wide ; then

Hint

89

mix in a plate some pepper, salt, and powdered sage ; sprinkle a little of this mixture upon each piece of meat : then make it into a roll about

the size of the thumb ; put the rolls on one side for a moment. Then get a pie-dish ; lay on the bottom some slices of potatoes about half an inch thick ; over these, some slices of onions cut thin ; over the onions some slices of *Apple*, about the same thickness as the potato. If the pie-dish is deep, another layer of each will be required ; then place over these layers the meat rolled up ; cover it with a nice pudding paste ; tie it in a cloth, and boil it in a large kettle. A pudding in a twelve-inch dish will require one hour's boiling. This is much more economical than baking or roasting the spare-rib ; the bones can be put into the stock-pot, or be stewed down for gravy.

90  This may be made into a standing pie, but is not so good in that way. Slices of fat *Cold Pork* may be used.

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

Relishable Meat Cakes, from Scraps of Cold Meat, Game, or Poultry.

TAKE any cold *Game, Poultry, or Meat*, and to give it a little richness, add a little fat bacon or ham, and an

Hint anchovy ; mince it fine ; season with pepper and salt to liking ; mix thoroughly, and make into

91 small cakes, with bread crumbs, yolks of boiled eggs, onions, sweet herbs, curry powder, or any of the force-meats. Fry the cakes a light brown, and serve them with good gravy ; or put the mixture into a mould, and boil or bake it. A nice relish for suppers.

"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 !


Cold Meat of any kind, Game or Poultry, Fish or Fruits, re-dressed as Fritters.

ASCERTAIN the quantity of cold meat you have, and then

put an equal weight of bread crumbs to soak in cold water ;

Hint let there be a little fat with the meat, and chop it into small dice. Squeeze the water from the

92 bread ; put in the pan two ounces of butter, lard, or dripping, and two table-spoonsful of sliced onions ; 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, and a little nutmeg, if approved ; stir till quite hot ; then add two eggs, one at a time ; mix quickly, and pour on a dish to cool. Roll into the shape of small eggs, or as pancakes, egg and bread-crumb them, and fry. Serve plain, or with any appropriate sauce.

93  The above is the process for *Cold Meats* ; for *Fish*, or *Fruits*, the seasoning must be appropriate, as a little anchovy, Reading sauce, cayenne pepper, &c., for the former ; and sugar, lemon-peel, cloves, &c., for the latter. In the above manner, any kind of scraps may be turned to good account.


WHAT wind does a hungry sailor like best?—One that blows *foul*, afterwards *chops*, and then comes with little *puffs*.


“ *Toad in the Hole* ” from *Cold Meat*.

GET about two pounds of pieces of under-done *Beef*, *Mutton*, *Veal*, or *Lamb*, and cut them into bits about the

Hint size of an egg ; season with salt and pepper ; make about two quarts of *Batter* ; grease a baking

94 pan well ; put in the meat and batter, and place in a slow oven. Cover the meat with the batter, that it may not be dried.

95  Cold *Boiled Potatoes* may be sliced, and placed around the pan.

96  Cold *Boiled Peas* and *Beans* may also be warmed and served in this manner.


WHEN was beef tea first introduced into England?—When Henry the Eighth dissolved the *papal bull*!

An Excellent and Economical Family Dinner, served in a homely way.

TAKE any joint of meat, such as a loin of *Veal*, or a large shoulder of *Mutton*, and prepare it as for roasting. Make

Hint a suet pudding without eggs, and place it round the side of the dish ; fill the remainder of the

97 dish with potatoes, over which place the joint, set upon a trivet, and bake ; the gravy of the meat will be absorbed in part by the potatoes and the pudding.

98  Recommended to the heads of large families. Serve it in the dish in which it was baked.


“ 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.* ”


Capital Stew made in a Frying-pan, with pieces of Stale Bread.

CUT in small dice half a pound of solid meat, keeping the bones, if any, for soup ; put the frying-pan, which should

Hint be quite clean, upon the fire ; when hot, add an ounce of fat ; melt it, and put in the meat ; season

99 with half a tea-spoonful of salt ; fry for ten minutes, stirring now and then ; add a tea-spoonful of flour ; mix all well, put in half a pint of water, and let it simmer for fifteen minutes ; then add some stale bread, the pieces of which have been previously soaked, and when hot serve. The addition of a little pepper, or a little pepper and sugar, will be an improvement ; or a pinch of cayenne, curry powder, spice, sauces, pickle vinegar, or chopped pickles.

100  *Salt Meat* may be dressed as above, omitting the salt.


101  Or, for a change, boil the meat plainly, or with *Greens*, *Cabbage*, or *Dumplings*, as for boiled beef ; the next day cut what is left into small dice, put in the pan an ounce of fat, and when very hot, add the following : — Mix in a basin a table-spoonful of flour, moisten with water to the consistence of thick melted butter, then pour it into the pan, letting it remain for one or two minutes until set ; put

in the meat, shake the pan to loosen it, turn it over, let it remain for a few minutes longer, and serve.

"HAVE you dined?" said a loungee to his friend. "I have, upon my honour," replied he. "Then," rejoined the first, "if you have *dined upon your honour*, you must have made but a scanty meal."

A Frugal, Agreeable, and Nutritive Meal for Eight Persons, that will neither Lighten the Purse, nor Lie heavy on the Stomach.

WASH three-quarters of a pound of Scotch barley in a little cold water; put it in a soup-pot with a shin or leg of beef, of about ten pounds weight, severed into four pieces (tell the butcher to do this for you);
Hint cover it well with cold water; set it on the fire;
102 when it boils, skim it very cleanly, and put in two onions of about three ounces' weight each; set it by the side of the fire to simmer very gently about two hours; then skim all the fat cleanly 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, and it is ready. 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 to it by degrees, stirring it well together; set it on the fire, and stir till it boils, then let it boil up, and it is ready. Put the meat in a ragout dish, and strain the sauce through a sieve over the meat; add, if liked, some capers or minced gherkins or walnuts, &c. If the beef has been stewed with proper care in a very gentle manner, and been taken up at the right moment, you will obtain an excellent savoury meal for eight people. Plenty of hot vegetables according to season.

 Capital for schoolboys when they come in with their noses frost-bitten; or labourers hungry from the field.

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.*"

A very Economical and Savoury Meal, equal to the most Expensive Dish.

TAKE an *Ox Cheek*, and prepare it as follows, the day before it is required: clean it and put it in soft water, just

Hint warm; let it lie three or four hours, then change it to cold water, and let it soak all night. Next

103 day wipe it clean, put it into a stew-pan, and just cover it with water; skim it well just before it comes to a boil; then put in two whole onions, with two or three cloves stuck into each; three turnips quartered, a couple of carrots sliced, two bay-leaves, and twenty-four corns of allspice, a head of celery, and a bundle of sweet herbs, pepper, and salt. Let it stew gently till perfectly tender, about three hours; then take out the cheek, divide it into convenient pieces suitable for the table; skim and strain the gravy; melt an ounce and a half of butter in the stew-pan; stir into it as much flour as it will take up; mix it by degrees with a pint and a half of the gravy; add to it a table-spoonful of elder vinegar, or mushroom or walnut catchup, and give it a boil. Serve in a soup dish; or it may be made into a good *Barley Broth*.

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

A capital dish of Rice, with the Extract of Bones.

SIX pounds or more of *Bones*, of any kind of meat; break them into small pieces, and boil in ten quarts of water for

Hint four hours; add three ounces of salt, a small bunch of thyme, bay-leaf, and savory. Put into a stew-

104 pan two ounces of dripping, two onions cut thin, and half a pound of carrots, turnips, celery, or other vegetables, cut thin; and half an ounce of sugar; set it on the fire for fifteen minutes, stirring occasionally; add half a pound of oatmeal, and mix well; moisten with two gallons

of stock from the bones; add one pound and a quarter of rice, previously soaked; boil till tender, and serve.


AN orderly housewife once said to a sluggard, "How do you contrive to amuse yourself?" "Amuse!" said the other, starting, "don't you know I have my house work to do?" "Yes, I see you have it *to do*, but as it is never *done*, I thought you must have some other way of passing your time."


A method of Cooking Old Fowls, Pheasants, Black Cock, and other Birds, not fit for Roasting.

LET the *Birds* be kept as long as possible, hung up where there is a free circulation of air; and, when picked

Hint and prepared for dressing, cover the bottom of a
saucepan with slices of good fresh English bacon,

105 upon which lay the bird; then add a pint of good, strong, well-seasoned gravy, place the saucepan upon a slow fire, the cover being on, and let the contents simmer for an hour and a half or two hours, turning the bird occasionally, and supplying more gravy, if necessary; when done, let the contents be put away in a dish to cool. Birds dressed in this manner, are good hot; but they are far better when cold.

106  *Snipes* and *Woodcocks* are also excellent when cooked in this manner; but require much less time. The principal thing to be attended to is the fire, that it be not too quick, as old birds can only be rendered tender by a gradual process.


107  In roasting *Game*, the principal desideratum is *continuous* basting, in which case the fire cannot be too ardent.

A PARTY taking supper at an hotel, a few evenings since, found the poultry rather tough. One genius, 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!*"

A nice way of Warming Cold Fowl or Veal.

BEAT the white of two eggs to a thick froth; add a small


bit of butter, or some salad oil, flour, a little lukewarm water, and two table-spoonsful of beer, beaten together until of the consistency of very thick cream. Cut up the *Fowl* or *Veal* into small pieces; strew over them some chopped parsley and eschalot, pepper, salt, and a little vinegar, and let them lie till dinner time; dip the pieces in the butter, and fry, in boiling lard, to a nice brown.

109  *Cold Fowl* and *Veal*, usually dry eating, may thus be converted into a choice and new dish.

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 only a *scrubbing-brush*.

A very Cheap way of Potting Birds.

IN seasons when *Partridges* are very plentiful, and cannot be kept, on account of the hot weather, they may be advantageously potted in the following manner. Clean them thoroughly, and season with mace, allspice, white pepper, and salt, in fine powder. Rub every part well; then lay the breasts downwards in a pan, and pack them as closely as possible. Put a good deal of butter on them; then cover the pan with a coarse flour paste, and a paper cover; tie it close, and bake. When cold, cut them into proper pieces for serving, pack them close in a large potting-pot, and cover them again with butter.


111  The *Butter* which has been used to cover *Potted Meats* will afterwards serve for *Basting*, or for *Paste* for *Meat Pies*.

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 about 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!"

Very nice Scallops from Cold Chicken.

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
Hint crumbs of bread, over which put some bits of
 112 butter, and brown before the fire.

113  Cold *Veal* may be done the same way. Either *Veal* or *Chicken* looks and eats well, served thus; or lightly covered with *Bread-crumbs*, fried; or they may be put on in little heaps.

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*!


Fricassee from Cold Chicken or Fowl.

CUT up the *Chicken*, and put it to simmer in a little gravy, made of some of the water in which it was boiled, and the head, neck, feet, liver, and gizzard, stewed
Hint well together; an onion, some pepper, and a faggot
 114 of sweet herbs. Keep it hot, while you thicken the sauce in this manner:—Strain it off; put it back into the saucepan, with a little salt, nutmeg, and a bit of butter rolled in flour; give it a boil. Now add a little cream, and stir it over the fire; but do not boil again. Pour the sauce upon the chicken, and add some small nicely fried forcemeat balls. Garnish with thin slices of lemon.


"I REGARD the discovery of a new dish as a far more interesting event than the discovery of a star; for we have always stars enough, but can never have too many dishes. And I do not regard the science as sufficiently honoured or represented among us, until I see a Cook eligible for Parliament."—*Times*.


Broiled Cold Chicken or Fowl.

SPLIT them right down the back, then rub them with
Hint egg and bread-crumbs, and sprinkle with clarified
 115 butter, over which some more bread-crumbs, and broil over a clear gentle fire.

116  The *Neck*, *Feet*, and *Gizzard*, may be boiled down, with a small quantity of onion and carrot, previously browned in butter, to make gravy; and the liver, after having been simmered with them for five or six minutes, may be used to thicken it after straining. Season with

lemon-juice, cayenne, and a little minced parsley ; thicken with arrow-root, or flour and butter.

117  Serve very hot, with *Mushroom Sauce*, or with a little good plain gravy, thickened and flavoured with a tea-spoonful of mushroom powder, mixed with half as much flour, and a little butter. The bird should be pressed as flat as possible, that the fire may take equal effect, and to this end, the legs should be trussed like those of a boiled fowl, and the breast bone may be removed.

118  Cold *Fowls* may be *Broiled* and *Deviled*.


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 :—" Doether, doether ! it strikes me that's a dale of mustard for so little mate !"

Sausages from Cold Fowl, Turkey, or Veal.

MINCE the meat, and add suitable proportions of suet,

Hint grated bread, ham, a little parsley, lemon-thyme, and chives. Mix these with pepper, salt, pounded

119 mace, egg yolk, and flour. Roll and fry.

120  These sausages, made in small quantity, form an excellent *Garnish* to a *Fricassee*, or to *Minced Veal*.

MR. JENKINS was dining at a very hospitable table in the country, but a piece of bacon near him was so very small, that the lady of the house remarked to him, "Pray Mr. Jenkins, help yourself to the bacon; don't be afraid of it!" "No, indeed, madam, I shall not be. I've seen a piece twice as large, and it didn't frighten me a bit."

An excellent Hash from Cold Roast Fowl.

CUT a cold roast *Fowl* into pieces, and put the trimmings into a saucepan, with two or three eschalots, some fine

Hint herbs, a bay-leaf, pepper, salt, a slice of lean ham, and a little stock, or gravy; simmer this for half

121 an hour, then strain it off. Put a little brown

gravy into another stew-pan, to which add the above gravy; let it boil a minute, and then put in the fowl. Before serving, squeeze in a little lemon-juice.


MRS. BROUGHAM, mother of the ex-Chancellor, was a most excellent and thrifty housewife. On one occasion she was much troubled with a servant addicted to dish oreaking, and who used to allege, in extenuation of her fault, "It was *crackit* before." One morning little Harry tumbled downstairs, when the fond mother, running after him, exclaimed, "Oh, boy, have you broken your head?" "No, ma," said the future Chancellor, "it was *crackit* before."


Cold Roast Fowls Fried, with warmed Vegetables.

BEAT the yolks of two eggs, with butter, mace, nutmeg, &c. Cut the *Fowls* into joints, and dip them in this, and

Hint roll the egged pieces in crumbs and fried parsley.

122 Fry the cut pieces nicely in butter, or clarified dripping, and pour over the dish any white or green vegetable, chopped, and made hot. *Parmesan Cheese*, grated, may be used to give a piquant flavour.

123  Slices of *Bacon* may be fried and sent to table with this.

124  The pieces of *Fowl*, instead of being fried, may be warmed in a *Dutch oven*.

Eddie (a very smart boy): "Pa, how many chickens are there on this dish?"
Parent: "Two, my son." *Eddie*: "No, there are three. This one is one, and that 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.

STEW a few small mushrooms in their own liquor, and a $\frac{1}{2}$ lb. of butter, a quarter of an hour; mince them very small,

Hint and add them, with their liquor, to minced *Veal*, or parts of *Fowl*, with a little pepper and salt,

125 some cream, and a bit of butter rubbed in a little flour. Simmer three or four minutes, and serve on sippets of 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 the soup once more!


Deviled Fowl, Duck, Goose, Turkey, &c., Meat, Bones, &c.


THE *Legs, Rumps, Backs, Gizzards* are the parts for "deviling." But, besides these parts of birds, pieces of

Hint *Venison, Veal, Mutton, Kidneys, Beef ribs, &c.*, are favourite relishes. The devils must be boiled on

126 a strong clear fire, and served upon very hot plates. The meat must be scored, that the hot seasonings

may find their way to the inner parts. The seasonings consist principally of cayenne, with salt, curry, mushroom, anchovy, or truffle powder.

127  When a *Moist Devil* is desired, the proper sauces are *Grill*, *Anchovy*, or anything very piquant, with *Indian Gherkins* finely chopped, or *Chow-Chow Pickle*.

128  Take the *Rump*, *Gizzard*, and *Drum-stick* of a *Turkey*, and rub them with seasoning of salt, pepper, and cayenne. *Broil* them, and while as hot as possible, cut into pieces ; pour over a spoonful of mustard, ditto of melted butter, ditto of soy, ditto of lemon-juice, and some gravy, mixed, and made very hot.


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

An Excellent and Economical Dish of Stewed Rabbits, Bacon, and Onions.

TAKE a pipkin. having a tightly fitting cover, and of sufficient size to hold a couple of *Rabbits*, cut into small

Hint pieces, with four middling sized Spanish onions, in thin slices. Put a layer of onion in the bottom

129 of the pipkin ; on this a layer of the pieces of *Rabbit*, previously seasoned with salt, pepper, and any other favourite condiments ; cover with a second layer of onions, then rabbit again, and so on until the whole of the rabbit is laid ; then a layer of *Bacon* or *Ham*, and over the whole a final layer of onion. Put the cover on, and stew gently for two hours, either in a slack oven, or upon a hot plate or hearth.

130  As no water is added, should the pipkin be placed on the fire, the stew will be liable to burn. When ready, let it be turned out into a dish, and served immediately. It will be found to supply a delicious, tender, succulent, moist dish—far superior to the insipid, dry, stringy, boiled rabbit and onion sauce of ordinary cookery.

putting ; then warm it gradually in a little white gravy,

Hint add a little cream, grated nutmeg, salt, and a little flour and butter. While this is being done,

134 broil the drum-stick, and put into the dish with the above round it.


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 no, and whether he or any other gathers the fruit.


Very nice Patties from Cold Turkey, Fowl, Pheasant, &c.


Mince the white part of the flesh, and mix it with a little grated ham. Stew this in a little good


Hint gravy, or melted butter. Put a spoonful of cream

135 to the mince, and season with white pepper, salt, and mace.

136  Patties may be made of cold *Lamb, Veal, Turkey, Fowl, Fowl and Ham, Pheasant, Guinea Fowl, Hare, Rabbit, &c.*, and of *Lobsters, Oysters, Shrimps, &c.*

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

138  Or, *Patties* may be made with *Fried Bread*. 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 colour in clarified beef dripping, or fine lard. Scoop out the inside crumb, taking care not to go too near the bottom ; fill the space with the minced meat ; put on the tops, and serve upon a napkin.

139  *Patties of Force-meats*, such as those compounded of *Sweetbreads, Herbs, and Panada*, or any other light forcemeat, must be united with the *yolk and white of egg*, and baked in the paste. When baked, the covers must be

removed, and some rich *Sauce* poured in ; or it may be introduced through a small funnel.

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 towards the room, exclaiming, " Confound the fellow, *I wonder what he'll do next* "

Ducks Stewed with Red Cabbage.

Cut the cold *Ducks* into convenient pieces, and warm them very gradually in a good clear gravy, by the side of the fire. Shred some *Red Cabbage* very fine, wash
 Hint it, and drain it on a sieve ; put it to stew with a
 140 good proportion of 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 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 slut. 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 recognise 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*.

Ducks warmed, with a Purée of Carrots.

SCRAPE and cut in quarters eight or nine *Carrots*, boil them very tender, put them in a sieve, and when drained, stir them well on the fire, with a good proportion
 Hint of butter ; when well mashed, and the butter
 141 begins to fry, put in half a ladle of clear soup or gravy, and add a little salt, and a small bit of sugar ; rub the whole through a tammy into a dish ; warm it again in a stew-pan, and stir it well on the fire with a wooden spoon. Having, during this process, warmed the pieces of *Duck* in gravy, set the whole upon a dish ; lay the duck upon the top.


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*.

Cold Duck Stewed with Peas.

PUT a pint of good gravy and a pint of green peas together in a stew-pan, and let them stew until the peas

Hint are soft; then add a glass of red wine, or this may be omitted. Add some onion chopped small, or

142 garlic, if liked. A little more gravy, to make up the loss by stewing. Season with lemon-peel, sweet herbs, cayenne pepper, and salt. Put in the *Duck*, and warm gently, under a close cover. Add a little walnut catchup, and serve hot.

143  For a nice variation of this dish the *Peas* may be *Stewed* in *Cream Sauce*, with two yolks of eggs beaten in a little cream, and served in a dish with a border of mashed potatoes.


SERVANTS in America object to answer a bell; they hold it unfit that Christians should be spoken to with a tongue of metal. Stamping or knocking is the usual way of calling them. A gentleman having company rang a spring bell, which stood upon the sideboard. He rang repeatedly; at last the servant opened the door, popped his head in, and said, "*The more you ring, the more I won't come.*"

Excellent Dishes of Hashed Duck, or Goose, &c.

CUT the bird into pieces, as in ordinary carving; skin, and soak the pieces in a little hot gravy, set by the side of

Hint the fire. Add a small glass of wine, and sufficient mixed spices to give the sauce a high relish. Or,

144 add a gravy of the trimmings to some onions nicely fried; thicken it, when strained, with butter browned with flour; stew the *Duck* gently, and serve with the seasoned sauce, upon a deep dish, with fried sippets.

145  For *Goose*, a little *Sage* should be added to the onion sauce.

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*."


An excellent Hash from Cold Wild Fowl, Partridges, Pheasants, &c.


CARVE as for the table, and soak the pieces till hot in


boiling gravy, thickened with bread-crumbs, and seasoned with salt, mixed spices, a glass of claret, and a spoonful of lemon-pickle or orange-juice. Garnish with fried sippets.


Hint

146

147  For *Partridges* or *Pheasants*, use white pepper, and white wine.

148  A good *Sauce* for warming *Wild Fowl* may be made as follows:—Simmer a tea-cupful of port wine, the same quantity of good meat gravy, a little eschalot, and a bit of mace, for ten minutes; put in a bit of butter and flour, give it all one boil; then place it on the side of the hob, and steep the pieces of fowl to warm.

149  For a good common *Hash* of *Wild Duck*, or *Teal*, boil the skin and trimmings in some broth or gravy, with a couple of lightly fried eschalots; then strain, heat, and thicken it slightly, with a little brown gravy, or browned flour; add a wine-glassful of port wine, some lemon-juice, and cayenne; warm the birds thoroughly in it, and serve as soon as they are hot.

150  *Ducks* may also be re-dressed as *Curry*, *Brown Ragout*, or *Stew-soup*.

"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."

Ragout from Cold Wild Duck or Teal.

SCORE the breasts, and rub into the incisions mixed spices and cayenne pepper; squeeze lemon-juice over them.

Hint

151

Warm them very gradually in a good brown gravy. Take out the *Birds*, and keep hot before the fire; then add a glass of wine, and three finely-shred eschalots to the gravy; pour it hot over the birds, and serve.

MISS CHRISTIAN, a neighbour of Southey's, knew of a cockatoo turned away by its first owner for its determined hatred of a little girl; by its second, because it disturbed a whole hospital with its screams; and by its third, a married lady, because the bird chose to be *jealous of her husband*!

Delicious Stew from Cold Roasted Moor-fowl.

CUT them into joints, and warm the pieces by stewing very gently. Brown some butter and flour, and put it


Hint to some good gravy, seasoned with pepper, salt, mace, and two cloves, pounded ; boil the sauce,
152 and put in the *Fowl* to warm. Just before taking them from the fire, add a spoonful of mushroom catchup.


EVERYONE sees how preposterous it would be for his shoes to be made upon another man's last. But how many a one is there who thinks that *his shoe* ought to fit *everybody's foot* !

A Delicious Entrée from Cold Grouse, Pheasants, or Partridges.

CUT the *Birds*, and take away the skin and fat ; put the skin and trimmings into a stew-pan, add two or three

Hint sliced eschalots, a bay-leaf, a small blade of mace, and a few peppercorns ; then pour in a pint or
153 rather more of good veal gravy, or strong broth, and boil it briskly, until reduced nearly one-half ; strain the gravy, and skim off the fat ; return to the stew-pan, and put in the pieces of bird to warm gradually on the hob. When hot, take out the pieces, and lay in the centre of a dish ; squeeze into the sauce a little lemon-juice, and a sprinkle of cayenne. Give the sauce a momentary boil, and pour it over the bird. Serve with fried sippets.

154  As the *spongy substance* in the inside of the *Moor-fowl* is apt to become *bitter* when the birds have been long kept, it should be removed.

155  The dish, thus prepared, may be garnished with *Liver Sausages*, made as follows :—Chop one pound of calf's liver with ten ounces of fat bacon, and six ounces of bread crumbs ; season with black pepper, salt, grated nutmeg, and lemon-peel, some parsley, thyme, one bay-leaf, and some sweet basil, all chopped fine ; add the yolks of three eggs, mix the whole thoroughly, and then form

into round or oval sausages, wrap in pig's caul, and fry of a brown colour.

MANY who think that they are proceeding at quick time in the right direction, are, owing to a squint in the intellect, making all speed in *the wrong way*.


Pheasant, Stewed with Artichokes.

TAKE veal broth, enough to cover the bird; make it hot, and put in some parboiled *Artichoke Bottoms*, a bit of mace, a glass of white wine, and season with
Hint pepper and salt, a little lemon-juice, butter and
 156 flour. Before adding the wine and lemon-juice, put in the pieces of *Pheasant*, and let them stew gently, until warmed. Then lay the bird in the centre of a dish, and pour the hot sauce over it. A few forcemeat balls set round the dish will be an improvement.

THE papers offer an encouragement to their readers to persevere in getting through work, by stating that—"An old lady in Holland, whose sole occupation was housewifery, scrubbed her sitting-room floor until she fell through into the cellar." She has since expressed her determination to scrub the ceiling until she gets back again!

A nice Breakfast, Luncheon, or Supper Dish, from Cold Woodcock.

CUT up the *Woodcock*, and warm it in a gravy made as follows:—Beat up the entrails, and mix them in a sauce
Hint of red wine and water, a spoonful of vinegar, and
 157 a sliced onion; to which add butter and flour; boil this for a minute or two, and then put in the bird; when hot, lay the pieces of bird upon a slice of buttered toast, and pour the sauce over the whole.

158  *Snipes* may be served in the same way. So may *Pee-wits* and *Plovers*.

TIME, the most precious of all possessions, is commonly the least prized. It is, like health, regretted when gone, but rarely improved when present. We know it is not recoverable, yet throw it wantonly away. We know it is fleet, yet fail to catch the current moment. It is the space of life, and while we never properly occupy its limits, we nevertheless murmur at their narrowness. It is the field of exertion, and while we continually leave it fallow, we yet sorrow over our stunted harvest.

Very nice Pasties from Cold Meat and Potatoes.


THESE pasties may be made covered with paste. three-


cornered in shape, as in the Cornish fashion ; or be made


Hint

159

in tin moulds, the meat being laid in the bottom, and potatoes, mashed, upon the top, as in what is commonly called "*Sanders.*" These moulds are sold at the ironmongers' shops. Cut, trim, and season the meat, and lay it in the mould, as if making a pie, or meat pudding. A little fat should be secured for the potatoes. Add water or gravy, cayenne and catchup, or whatever kind of seasoning is best adapted to the meat used, at discretion ; also mushrooms, catchup, or curry-powder, with *Veal* ; and with *Fish*, a little *Harvey's sauce*. Put the perforated cover down into the mould, and upon it, to the thickness of three or four inches, rising conically, heap potatoes mashed with milk, and a good bit of butter ; season with pepper and salt, and a little shred onion, if liked. Potatoes left from previous days may be thus used. Bake until the potato crust is nicely browned, and have ready a little nice gravy to serve with the meat.

160  If the pasty is to be *Baked in a Paste*, the tin mould is quite unnecessary. Cut and season the meat ; roll out the paste, in the form of a large circle ; cover one-half of it with a thin layer of cold mashed or sliced potatoes ; over this, a thick layer of meat, and a little gravy, if the meat is very lean, or dry ; over the meat a final layer of mashed potatoes, stuck with bits of butter, or cold fat meat ; pepper and salt ; turn one-half of the paste over this, and nip the edges with the finger and thumb. Bake until the paste is a nice brown.

161  *Beef, Mutton, Veal, Veal and Oysters, Pork, Hare, Rabbit*, all other kinds of *Game, Poultry, and Fish*, may be re-dressed in this manner.

162  The same baked in deep dishes, with a savoury *Paste Crust*, produce excellent *Meat and Potato Pies*.


" I NEVER thought an angry person valliant.
Virtue is never aided by a vice.
What need is there of anger and of tumult,
When reason can achieve the same, and more?"

A delicious Pie of Sheep's Head and Trotters, to be eaten Cold.

SCALD and clean a *Sheep's Head and Trotters*; parboil them, and when cold, cut off all the meat in square bits;

Hint season with pepper and salt, and a little finely-minced onion. Pack the meat closely into a

163 pudding dish or shape, adding some bits of butter; and fill the dish with some rich highly seasoned gravy, or with some of the liquor that the head and feet were boiled in. Cover with a plain paste, and bake for an hour. To be served cold, the pie to be cut into slices, like potted meat, and garnished with curled parsley.

164  Remnants of *Ox Cheek and Tongue, Calf's Head, Tongue, and Brains, &c.*, may be made into pies in the same manner.

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 a *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."

A Medley Pie, of Cold Roast Meat and Apples, Leicestershire Fashion.

CUT some *Apples* into quarters, take out the core (preserving the pips, and sticking them into the pulp); cut

Hint thick slices of cold fat *Bacon*, and any sort of cold roasted meat; season with pounded ginger,


165 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 made with dripping or lard; bake until nicely browned.

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

A nice Pie of Cold Veal, or Chicken, and Ham.

LAY a crust into a shallow tart-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 white pepper, salt, a grate or two of nutmeg, and a bit of garlic or eschalot, minced as fine as possible. Cover with crust, and turn it out of the dish when baked ; or bake the crust with a basin inside to keep it hollow ; warm the meat with a little cream, and put it in when the paste is sufficiently baked.


Hint
166  Another, and a very nice kind of *Veal* or *Chicken Pie*, may be made by scalding some parsley that is picked from the stems, and squeezing it dry ; chop, and lay it at the bottom of the dish ; then put the meat ; then parsley again, and so on, in layers. Pour into the dish new milk, but do not let it touch the crust. When ready, add a little scalded cream ; or the latter may be dispensed with.


WE are but farmers of ourselves ; yet may
If we can stock ourselves and thrive, display
Much good treasure for the great rent day.


An Excellent Pie from the Remains of a Calf's Head.


Cut all the flesh from the bone, and cut into square bits ; put a layer of *Ham*, either cold boiled, or lightly broiled in slices, at the bottom of the dish ; then some pieces of the *Head*, well seasoned with pepper and salt, and a little of the brain sauce, if any ; put here and there forcemeat balls, or veal stuffing, and hard-boiled eggs cut into slices ; and so on until the dish is full. Make a gravy, by stewing a knuckle of veal till tender, with two onions, a faggot of herbs, a blade of mace, and six peppercorns, in three pints of water ; let it simmer, with the bones in it, removing sufficient meat to make balls for the pie. Add the rest of the meat to the flesh of the head. Put a little of the gravy into the dish, cover with a tolerably thick crust, and bake in a slow oven. When done, fill up with gravy, but do not cut the pie until it is cold.

169  Or, *Oysters* and *Mushrooms* may be introduced, and the pie be eaten *warm*, instead of *cold*.

170  Small pies may be made to eat hot, which, with high seasoning, *Truffles*, *Morels*, &c., will be found very nice.

171  The cold pie will keep several days, and slices of it make a pretty side-dish, garnished with parsley.

172  *Calf's Foot* or *Cow Heel* may be used instead of knuckle of veal; but these make the pie drier and harder.

173  *Pickled Tongues* of calves' heads, or sheep's heads may be cut in to vary the colour and improve the flavour, instead of, or in addition to, *Ham*.

A CALF fed for the London market is said to consume as much milk as would make a hundredweight of cheese.

Sea Pie; a Capital Dish.

MAKE a thick pudding crust; line a dish with it; put a layer of sliced onions at the bottom; then a layer of salt

Hint *Beef*, cut in slices, with a fair proportion of fat; next, a layer of sliced potatoes; then a layer of

174 *Pork*, and another of onions; strew pepper over all; cover with the crust, and tie down tightly with a cloth, previously dipped in boiling water, and floured. Boil for two hours, and serve in the dish.

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.

Pork Pies of Meat left after trimming Flitches, &c.

CUT the meat left after trimming flitches that are being prepared for salting into small pieces, together with trimmings from the griskins, and the meat from

Hint the sweet bone; keep the fat and lean separate,


175 and season both with pepper and salt; then raise the crust, and when ready, fill the pies closely with layers of lean and fat, those of the lean being of greater depth

than of the fat. Unite the lids firmly to the sides, and bake. Add no water or gravy.

It is better to be laughed at than ruined ; better to have a wife who, like Martial's Mamurra, cheapens everything and buys nothing, than to be impoverished by one whose vanity will purchase everything, but whose pride will cheapen nothing.

A capital Pie from Goose Giblets.

CLEAN the *Giblets* of one, two, or three *Geese* ; cut the legs in two, the wing and neck into three, and the gizzard into four pieces ; stew them well ; preserve the liquor, and set the giblets apart until cold ; season them with black pepper and salt, and put them into a deep dish ; cover with paste, and bake in a moderate oven. In the mean time, take the liquor the giblets were stewed in, skim it free from fat, put it over a fire in a clean stew-pan ; thicken with a little flour and butter, and season with pepper and salt, and the juice of half a lemon ; add a few drops of browning ; strain through a fine sieve ; when the pie comes from the oven, pour some of this into it through a funnel.

177  If you have any cold *Game* or *Poultry*, it may be cut into pieces, and included in the pie ; the *Bones* may be 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*!"

A "West Country" Squab Pie.

THIS is made with good plain paste, *Apples* pared and cut into pieces, onions sliced, and pieces of *Mutton* tolerably fat. Slice the onions and apples, cover the bottom of the dish with them, well intermixed, strew over them some sugar ; and then lay upon them some mutton chops, or slices, seasoned with pepper and salt ; then more apple, and so on, until the dish is full. Add water in quantity proportionate to the size of the pie.


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.

Very Savoury Puffs from Cold Meat and Potatoes.

CUT any kind of *Cold Meat* into small pieces, and season them well with pepper and salt; add a little shred onion, if liked. Take the *Cold Potatoes*, mash them, roll them fine with a rolling-pin, and dust with a little flour; break an egg upon the potatoes, mix all well together, and make into a paste of the same thickness as for paste for ordinary pies, stiffening with a little more flour, if necessary; roll it out in portions of convenient size; put the seasoned meat upon these portions, and fold in the usual puff form; pinch the edges together, and fry them slowly on all sides.

Hint

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180  For *Supper* or *Luncheon*, these *Puffs* are excellent; or as a bottom or side dish, to help out a spare dinner.


THERE are some members of the community, that are like a 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*.

Various ways of Cooking and re-Cooking that unmanageable dish, Ox-heart.


TRIM and clean the *Heart*, and wipe it dry; fill the cavities with a stuffing made thus:—Crumbs of bread (the quantity must depend upon the size of the heart), chopped suet or butter, say about two ounces, parsley and sweet marjoram, chopped lemon-peel grated, pepper, salt, and nutmeg, with the yolk of an egg; mix, and fill the cavities of the heart. Serve it with gravy, melted butter, and currant jelly. Prepared in this way, it may be either *baked* or *roasted*, and will require a quarter of an hour for each pound weight.


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
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
182  Or, clean and cut the *Heart* in large pieces lengthwise. Put these into a stew-pot with cold water and salt, and carefully skim away the blood, which will rise in large quantities; parboil; take up the parboiled


pieces, and carve them into mouthsful; strain the liquor, and return the cut meat, with plenty of shred onion, a shred head or two of celery, pepper, and allspice, and a dozen or more peeled potatoes, or some sliced carrots. This is a nourishing and economical *Stew-soup*, and half a full-sized bullock's heart will be sufficient to make it.


183  Or, cut into pieces lengthwise, the pieces not being thicker than half an inch; *Broil*, with a piece of fat or bacon, for ten minutes; serve with a little currant jelly and butter, under the slices.

184  Or, wash in several waters, cut it into pieces lengthwise; take a baking dish, and lay some slices of potatoes at the bottom, then a few slices of bacon, then the pieces of heart, another layer of bacon; season each layer to liking, and fill up the spaces with veal stuffing made into balls; add water, and *Bake* about an hour.

185  *Kidney* and *Heart* may be mixed, or the flesh of *Cow-heel* be mixed with either heart or kidney.

186  *Calf's Heart* may be dressed in the same way, or be stuffed with veal stuffing, and *Baked upon potatoes*.

187  Or, *Bullock's Heart*, stuffed as for baking, may be *Boiled*. Small hearts, as of *Sheep*, *Lambs*, &c., may be stuffed, enclosed in paste, with a bit of fat bacon wrapped round them, and *Baked*, like *Savoury Dumplings*.

188  Cold Heart may be *Hashed* the same as Beef or Hare, the stuffing being mixed with the gravy, and accompanied by *Currant Jelly*.

"WHY do you not hold up your head as I do?" inquired an aristocratic lawyer of a labouring 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."


Various Methods of Cooking Ox, Calf, Sheep, Lamb, Pig, and other Livers.


THE claims of *Ox Liver*, as an article of food, are not


sufficiently appreciated. In the following manner it will supply a capital breakfast relish:—Slice, season well with pepper and salt, and *Broil* over a clear fire; rub cold butter on it, and serve hot, with small slices of fat bacon. *Calf's Liver* in the same way.


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
190  *Ox Liver* may be made into excellent and savoury *Skin Puddings*:—Boil the liver and grate it; mix, in equal quantities, grated liver, grated bread, and minced suet; season well with black pepper, a little grated nutmeg, salt, and a glass of rum. Half fill the skins, and manage them in the same way as other skin puddings. Some persons use double the quantity of suet, or add some bacon fat, chopped fine.


191  Or, into excellent *Paste Puddings*, being cut into slices, with bacon, seasoned with salt and pepper, chopped onion, &c. The liver should be dipped into flour, and be laid alternately with slices of bacon in the pudding, which should be made in a dish, a little water or gravy added, and *Boiled*. *Sheep, Lamb, and Pig Livers*, may be dressed the same way. *Ox Liver* and *Kidneys* may be combined in *Puddings*, being browned and seasoned in a frying-pan with bacon fat first, but not fully cooked; then put into the pudding, and boiled.


192  *Ox or Calf's Liver Fried with Bacon*:—Cut some liver into slices about half an inch thick; melt two ounces of nice clear dripping in a frying-pan; dredge the sliced liver with flour, and fry it over a pretty quick fire. Then fry rashers of *Bacon*; lay the liver in a hot dish, and the bacon upon it; fry, and place round it, if liked, onions shred fine and nicely browned. Or garnish with crisp parsley, and the edges with sliced lemon. Or serve with melted butter. Or pour over the liver and bacon, a sauce made of a little butter and flour, as for rump steaks.


193  *Calf's Liver* may be dressed with *Herbs* in the following manner:—Clean and drain a good quantity


of spinach leaves, two large handfuls of parsley, and a handful of green onions. Chop the parsley and onions, and sprinkle them among the spinach. Set them all on to stew, with some salt, and a bit of butter, the size of a walnut; shake the pan when it grows warm, and let it be closely covered over a slow fire, till done enough. *Broil* the slices of liver, and *Fry* rashers of bacon and eggs; put the latter on the herbs, the other on a separate dish.

194  *Calf's Liver* may be *Roasted*:—Cleanse and wipe it; then cut a large hole in it, and stuff it with crumbs of bread, chopped anchovy, herbs, a good deal of fat bacon, onions, salt, pepper, a bit of butter, and an egg; sew the liver up; then lard it, or wrap it in veal caul, and roast it. Serve with good brown gravy, and currant jelly. Or it may be larded upon the surface, or have large thin strips of highly seasoned bacon skewered on to it. Or it may be wrapped in well-buttered paper, and be roasted gradually before a clear fire, being constantly basted.


195  Bits of the *Liver* may be trimmed off, floured, and lightly *Fried*, with a sliced onion, and stewed down for gravy in water, with the addition of a few peppercorns, and a small bunch of herbs, salt, and any kind of approved catchup, or pickle.


196  *Calf's Liver* may be *Stewed* in good broth or gravy, heated very gradually; when it comes to a simmer, add a sliced carrot, a small onion cut in halves, a little parsley, and mace; stew very gently; thicken the gravy with butter rolled in flour; and add a little white wine, if agreeable; take out the herbs, and season.


197  Or *Calf's Liver* may be *Steeped* in *Vinegar* and *Water* for half an hour; then cut into thin slices, rolled in flour, fried very crisp, and served with *Fried onions*, without any other sauce.

198  *Calf, Pig, Sheep, Lamb, Poultry, or Game*

Livers, may be made into *Stuffing*, by being added to ordinary Veal stuffing, in any proportion that is found agreeable. Or may be *Curried*, to which refer.

199  The *Livers* of *Poultry*, *Game*, &c., may be made into a *Ragout*:—Soak them in water, and clear them; put them into a saucepan with gravy, pickled mushrooms, or a little catchup, and a bit of butter rolled in flour or pure starch; 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, or fried sausages, round. Garnish with lemon.

200  Or *Small Livers* of any kind may be made into a very useful *Liver Sauce*:—Boil the liver of a fowl, &c., a few minutes in water, and rub it through a sieve, with a part of the water in which it has been boiled; then make some melted butter, adding a little cream; and when it is hot, put the grated livers into it, seasoning with pepper, salt, grated lemon-peel, and nutmeg. This is usually eaten with roasted fowl, being poured over it.

201  *Livers* of *Fish* are variously used in *Fish Sauces*, and will be economised in various ways in our instructions respecting *Fish*.

SYDNEY 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.

Various Ways of Serving Tripe.


THE time required for dressing *Tripe*, depends upon the degree to which it has been prepared by the tripe dealers.


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
In general, an hour's boiling will be sufficient; but tripe that has not been prepared by previous


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
boiling, will take three to five hours to make it tender. Raw tripe should be first boiled in plain water for two hours; then be taken out, and allowed to get cold, and any collection of fat scraped off, before it is stewed in milk and water.


203  *To Boil Tripe*, cut it in pieces of moderate size, and simmer it in milk and water until tender, and the milk thickish. Peel and boil a dozen or more button onions. Dish the tripe in a deep tureen, thicken the milk with flour, and put the onions to it; or stew the onions in the milk after taking out the tripe, and then pour hot upon the latter. Some persons prefer Spanish onions, either whole or cut in halves or quarters. Some like the sauce very thick, in which case, a smaller quantity of milk must be employed, and more thickening; others like plenty of thin sauce.


204  Some persons like *Tripe* boiled plainly in water, and served with *Onion Sauce* and *Mustard*. Others boil it in *Veal Broth*; or put a fresh *Beef Bone*, or *Veal Shank* to the water.


205  *Tripe* may be *Fried in Egg and Bread Crumbs*, like oysters, and is then a very nice dish; or, it may be fried without the egg crumbs, in gravy, thickened with a little flour, and flavoured with *Catchup* or *Vinegar*; or it may be *Fried in Butter*, made thicker than for pancakes, of eggs beaten with flour, milk, a little salt, pepper, and nutmeg; dip in the tripe, and fry in butter, or fresh dripping, of a light brown colour, and serve with a garnish of parsley and melted butter, with lemon pickle in it.


206  Or, it may be *Broiled* like a steak, buttered, peppered, &c.

207  Or, it may be *Roasted* in the following nice manner:—Cut it into oblong pieces, and, having made a forcemeat of bread crumbs, chopped parsley, pepper, and salt, with the yolks of two eggs, lay it on the tripe, put the pieces together, roll tightly, and tie; roast it for an hour and a half, basting well with butter; serve it with *Melted Butter*, or a little *Sharp Sauce*.

208  Or, it may be made into a *Pie*, there being layers of *Ham*, or *Beef Steaks*, in the bottom of the dish, and afterwards filled up with tripe, fricassee fashion.

209  Or, it may be *Curried*, by frying with fat, and onions in slices. When these are brown, put in the tripe, which must be previously tender; add a little salt and pepper, with a tea-spoonful of *Curry Powder* over the tripe. A little *Fried Butter* to accompany the dish.

210  Or, Tripe may be *Stewed* in the *Italian fashion*:—Cut previously boiled tripe into strips, like ribbon macaroni. Take a stew-pan, and melt in it three ounces of good butter, in which stew gently an onion, cut very small; mince finely from two to three table-spoonfuls of parsley, and put it in the stew-pan; add the tripe. Dust in a quarter of a pound of Parmesan cheese, finely grated, until the butter is of sufficient thickness to form a rich sauce. If more sauce should be required, add a little of the milk and water in which the tripe was previously boiled.

211  *Fried Sausages*, or toasted *Rashers of Bacon*, may be served with boiled tripe, especially when plainly done.


SHOEMAKERS' wives might appropriately be called Peggies; gamblers' ladies, Bets; and Sue would be just the wife for an attorney; Sophies should be of a sedative disposition; and confectioners' wives should always be Patties. Sometimes a name will excite remark. All the papers copied the marriage of a Mr. Apple and Sarah Apple; but we could see no impropriety in making the *two apples* into *one pair*.


Various Ways of Cooking and Serving Sweetbreads.


SWEETBREADS should be parboiled, and then thrown in cold water, to make them white and firm. This is called


Hint blanching, and it should precede all the other modes of cooking. They may be *Roasted* and


212 served plainly, being simply rubbed over with egg, sprinkled with bread crumbs, salt, pepper, and chopped parsley, and finished in a Dutch oven. They should be accompanied with melted butter, with or without a little mushroom catchup.


213  Or, they may be *Broiled*, over a slow fire, after being rubbed with butter. Turn frequently, and baste now and then, by putting upon a plate, kept warm by the fire, with butter in it.

214.  Or they may be *Fricasseed* thus :—Slice them, or dress one or more whole. Thicken some veal gravy with a bit of butter rolled in flour, a little mushroom powder, a little cream, white pepper, nutmeg, and grated lemon-peel. Stew these ingredients a little, then simmer the sweetbread in them about twenty minutes. Serve with sippets of *untoasted* bread.


215.  Or, they may be *Fricasseed* (brown) thus :—Cut them in pieces, about the size of a walnut; flour and fry them of a fine brown; pour to them a good beef gravy, seasoned with salt, pepper, cayenne, and allspice; simmer till tender; thicken with flour and butter. Morels, truffles, and mushrooms, may be added, and mushroom catchup.


216.  Or, they may be made into a *Pie* :—Parboil five or six *Sweetbreads*; cut them into two or three pieces; stew them ten or fifteen minutes in a little white stock, with some chopped eschalot, a bit of butter rolled in flour, some salt, with white pepper, and a good many button mushrooms. Put them into a pie-dish, with some asparagus tops, force-meat balls, and hard-boiled yolks of eggs, and slices of fat bacon on the top; cover, and bake.


217.  Or, a *Pie of Sweetbreads and Potatoes* :—Fry the *Sweetbreads* a nice brown; boil the *Potatoes* tender, skin, and cut them into square pieces. Brown a bit of butter with flour, and a pint of good gravy, seasoned highly with spice and salt; put in the sweetbreads and potatoes, and let them stew till nearly ready for eating. Lay them in the pie-dish, and break down in the sauce the yolks of two hard-boiled eggs, and add it. Cover with a good puff paste, and when the latter is sufficiently baked, the pie may be served.


218.  Or, they may be *Stewed with Potatoes* :—Boil the *Potatoes* till the skin can be easily peeled off; parboil the *Sweetbreads* with them; skin and cut the potatoes into pieces; and, if the sweetbreads are large, cut them in two the long way; dust them with flour, and fry them a light


brown, in butter; then stew them in rather more than a pint of the liquor in which they were boiled. Brown a piece of butter with flour; add it, with a little cayenne, salt, pepper, grated lemon-peel, and nutmeg, and a glass of white wine. Just before serving, stir in a spoonful of vinegar, or a little lemon-juice.

219  Or, they may be *Stuffed and Stewed*. After blanching, stuff them with a forcemeat of fowl, fat and lean bacon, an anchovy, nutmeg, lemon-peel, parsley, and a very little cayenne and thyme; when mixed, add the yolks of two eggs, and fill the *Sweetbreads*. Fasten them together with splinter-skewers, and lay them in a pan, with slices of veal over, and bacon under them; season with pepper and salt, mace, cloves, herbs, and sliced onion. Cover close over the fire for ten minutes; then add a quart of broth, and stew gently for two hours. Take out the sweetbreads, strain and skim the broth, and boil it to half a pint; warm the sweetbreads in it, and serve with lemon sliced.

220  *Cold Sweetbreads* (remnants of either of the previous dishes) may be made into nice *Croquets*. Mince some of the meat, and warm them in some of the sauce, to which has been added a little good stock, and a little cream; when quite cold, form them into balls, or into rolls about two inches long; fry, and serve them with fried parsley in the middle.

221  Or, as *Rissoles*:—Take the meat prepared as above. Roll out thin puff paste, enclose the meat in it, brush it over with a beaten egg, and strew over it grated bread; fry to a light brown.

222  Or, as *Scallops*:—Cut them into square bits. Stew them in strong gravy till heated through. Fry scallops of bread. Place the meat and bread scallops alternately upon a dish, and garnish with fried parsley.

223  Sweetbreads, if not served as a separate dish, make a great addition to *Ragouts* and *Fricasseees* of other

meat, cut into slices, or very large dice, with or without truffles, &c. Or, make a good *addition* to *Calf's-Head Pie*.

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 honour to dine with me again," said the lady. "Oh, yes, *immediately*, if you like," was the reply.


Various Methods of Dressing and Serving Kidneys.


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, &c.


Hint


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
Ox 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, eschalot vinegar, or any sauce that will impart a good flavour. Some add to the gravy, at the last moment, a glass of white wine ; serve with sippets of fried bread.


225  *Ox Kidney* may be cut into small pieces (the harder parts being rejected), and *mixed with ox or other heart*, and *Baked* in a pan with potatoes, bacon, &c.


226  Or, as *Scotch Kidney Collops* :—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, a minced eschalot, or the white of four young onions minced, with salt, pepper, cayenne, shred parsley, and a little plain or eschalot vinegar, or of onion pickle vinegar. Cover the stew-pan close, and let the collops simmer slowly for two hours or more.


227  *Veal Kidney* may be chopped with veal fat, together with a little leek or onion, pepper, and salt, rolled into balls, with a little egg, and *Fried*.


228  Or may be *Stewed* :—Make a gravy, and after skinning the kidneys, put them into a stew-pan, with the gravy, and a few fresh mushrooms ; stew gently half an hour, and garnish with toasted sippets.

229  *Ox, Calves', Pigs', and Sheep's Kidneys* may be *Split and Broiled* :—Cut them in the middle, so as nearly to divide them ; run a skewer through them to keep them open, that they may be evenly done ; boil gently ; season with salt and pepper ; rub a piece of butter over, and serve. They can be sent to table on toast, or with any sauce ; or upon slices of *Broiled Bacon*.

230  Or, they may be *Fried, with Champagne* :—Cut the kidneys in slices, fry them with salt, pepper, cayenne, parsley, and chives, chopped fine ; while frying, and when nearly done, pour in champagne enough to make a sauce. *White Wine* will do.

231  Or, they make a capital dish, with *Sheep's Tails, or Trotters* :—Parboil half a dozen *Tails* or *Trotters* in mutton broth. Let them cool, and skim the broth ; split the trotters ; brush them, or the tails, with egg, dip them in crumbs, chopped parsley, and a little lemon-thyme, and brown them. Have six *Kidneys* larded and cooked in a Dutch oven, and stew a little boiled rice in the broth. Serve the rice in a shallow dish, and lay the tails or trotters on it, their toes or points meeting in the centre ; place a *Kidney* between each of them, and garnish with cut pickles ; or with hard eggs cut into halves.


232  *Pigs' Kidneys or Skirts* may be dressed together thus :—Clean and wash them ; cut the *Kidneys* across, and the *Skirts* into small square bits ; fry to a light brown in beef dripping ; brown a bit of butter the size of a walnut with a little flour, and add as much boiling water as may be required for gravy, and an onion chopped fine. Add the meat, a little pepper, salt, and mushroom catchup, and let it stew till tender.


233  Kidneys are variously cooked in *Puddings* and *Pies*, to which the reader is referred.


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.


Methods of Cooking and Serving Brains.


ANY kind of *Brains*, previously washed, parboiled, the skin being removed, well seasoned with pepper and salt, and a few slices of bacon added to the batter, make a very agreeable dish.

234  Or, after cleansing the brains in cold water, and then in hot, make them into *Brain Cakes*:—Free them from the skin and large fibres, and boil them in water, or veal gravy, slightly salted, from two to three minutes; beat them up with a tea-spoonful of sage, very finely chopped, or with equal parts of sage and parsley, half a tea-spoonful, or rather more, of salt, half as much mace, a little white pepper, or cayenne, and one egg; drop them in small cakes in a frying-pan, and fry them in butter of a light brown; add a little grated lemon.

236  Or, the brains may be *Boiled*, and beaten to a paste in a mortar, with some chopped parsley, green onions, and chopped mushrooms; work this together with some cream and veal gravy. When properly seasoned, serve with *Slices of Tongue*, glazed, and set neatly round the dish; or, *Spread it on Toast*, and divide into convenient pieces.

237  *Cold Brain and Tongue* may be converted into a nice *Pudding*:—Cut the brain in pieces, lay thin slices of tongue in the bottom of the pudding then add some brain; season with salt, pepper, parsley, and a little chopped onions; repeat until full; and lay in two hard-boiled eggs, in slices; then mix a tea-spoonful of flour with a gill and a half of milk or water, and pour in; then close the pudding, and boil one hour, and serve. A little gherkin, cut fine, may be added for flavour.

238  *Ox, Calves', Sheep's, Lambs', and Pigs' Brains*, may be made into similar *Puddings*, with remnants of either *Tongues* or *Cheeks*.

239  *Brain Sauces* will be found by reference to the *Index*.


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 yoursel?*"


Methods of Serving Marrow-bones.

HAVE them neatly sawed, and fill up the opening with

Hint a piece of paste ; tie a floured cloth over that
Set the bones in a saucepan, placed upright,

240 keep them covered, and *Boil* for two hours.
Serve upright, with a napkin around, and slips of dry toast.

241  Or, the marrow may be taken out of the bone, and *Spread upon the Toast*, with a little pepper and salt sprinkled over it. The toast may be served *dry*, or may be just *steeped in water*, with a little butter rubbed over it while quite hot, and after that, the marrow.

242  Or, the bones may be *Baked with Batter*, in a deep pie dish, after being cleaned and wiped. Lay them in the dish, and cover them completely with a good batter. Send them to a moderate oven for an hour or more, and serve them in the batter.

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*."


Various Methods of Cooking and Serving Tongues.


OX TONGUES may be *Stewed* :—Wash clean, rub well with common salt, and a little saltpetre, or with salt, vinegar, and


Hint pounded allspice ; let it lie two or three days, and then boil until the skin will come off. Trim off

243 the coarse part of the root, but leave on some of the soft part. Put it into a close saucepan, with part


of the liquor it has been boiled in, and a pint of good stock. Season with black and Jamaica pepper, and two or three pounded cloves ; add a glass of white wine, a table-spoonful of mushroom catchup, and one of lemon pickle ; thicken the sauce with butter rolled in flour, and pour it over the tongue. Or, flavour the liquor with a faggot of sweet herbs, two bay-leaves, and a head of young celery sliced ; take out the herbs, and season with cayenne, pounded cloves, mixed spices, and a little walnut catchup. Serve in a deep dish, with the sauce, and a few dressed mushrooms, or small onions.


244  Or, they make an excellent dish *Roasted, with the Udder* :—Take an *Ox Tongue*, clean it well, salt it with common salt and saltpetre three days ; then boil it, and likewise a fine *Udder*, with some fat to it ; boil the udder apart from the tongue ; let both be tolerably tender ; let them become cold ; then tie the thick part of one to the thin part of the other, and roast the tongue and udder together. Serve them with good gravy, and currant jelly sauce. A few cloves should be stuck in the udder for those who like the flavour.


245  Or, they may be *Baked, with Parmesan Cheese* :—Cut a boiled *Tongue* in very thin slices ; put rasped *Parmesan* in a very deep dish, and lay the slices of tongue over it ; continue doing so, until there are three or four alternate layers of tongue and cheese ; sprinkle every layer with a little of the stock the tongue was boiled in, and finish with a covering of cheese, which must be basted with melted butter ; put it into an oven, and when the cheese is nicely mellow, serve.

246  Or they may be *Plainly Boiled* :—Run an iron skewer through the root of a pickled *Tongue* ; tie some string round the point of the skewer, and fasten it at the other end, to give the tongue the form of an arch. Boil for about three hours ; when done, immerse in cold water,


and pull off the outer skin. Truss the tongue afresh, in the form of an arch, put it to press, sideways, between two dishes, with a weight on the top, and when cold, trim it smooth; or with a small sharp knife, carve the surface, so as to represent leaves, flowers, or a short motto; glaze it over brightly, and set upon a dish; if cold, put a fringe of cut paper round the root. If hot, serve with a *Rice Border*; or, serve upon *Spinach*, or *Mashed Turnip*. Or, cold, garnish with veal jellies, from small moulds.


247  Or, they may be *Baked with Bacon and Cow Heel*, &c.:—Take a baking-pan, and put into it a thick slice of *Bacon*, and cover that with some lean veal, or beef-steak; then put in the *Tongue* (either fresh or salted), after trimming, curling it round to fit the pan; have ready the flesh of a parboiled *Cow-Heel*, place the pieces over the tongue, and over all another slice of bacon, and beef, or veal. For seasoning, take two tea-spoonfuls of pepper, a little powdered ginger and cloves, one bay-leaf, one carrot, and two onions sliced; add two wine-glasses of brandy or sherry, four of old ale, and a quart of water; cover well over, and put into a slow oven for three hours; remove the cover, and set a board with a weight on the top until cold; next day, dip the pan in hot water, sufficiently long to loosen the meat, and turn it out. Or, it may first be used hot, and the remainder *Pressed* for eating cold.


248  Or, may be *Stewed with Vegetables and Dumplings*:—Put in a pan, with any suitable proportion of carrots and turnips sliced, some cloves, and small suet dumplings; fill the pan with water, and add a little bay-leaf, thyme, or winter savory; stew in an oven three hours; trim and dish up with the vegetables and dumplings round, putting some of the gravy in a sauce-boat.


249  Or, may be *Roasted, and served with Currant Jelly*:—Soak a fresh *Tongue* for two hours, sprinkle salt

over it, and drain well in a cullender; boil it slowly for two hours; take off the skin, roast, and baste with butter. Serve with brown gravy, and *Currant Jelly Sauce*.


250  One large tongue, or a number of small ones, may be *Boiled in a Mould*:—Trim the *Tongues*, cutting off the rough part of the roots, and removing the small bones; roll them, tip inwards, to suit the shape of the mould; press down with a mould; boil six or seven hours, and stand in the mould until quite cold. Garnish with parsley.


251  *Neat's Tongue* may be *Spiced and Served with Sweet Sauce*:—Put the *Tongue* into boiling water, and take off the skin; boil the tongue in a braise; cut it *nearly* in two, and stick it with preserved lemon, and slices and sticks of cinnamon put in a stew-pan, a bit of sugar, a glass of wine, and a little gravy; simmer until the sugar is dissolved; put in the tongue, and let it stew a little time. Dish it up hot with the sauce.


252  Or *Neat's Tongue* may be *Larded*:—Having removed the root and gullet of a small *Tongue*, rub it well with salt; next day, hang it to drain, and wipe it. Let it lie in salt one day; boil it half an hour; blanch and remove the skin; then, having rolled some freshly-cured fat bacon in a seasoning of pepper, salt, cloves, mace, cinnamon, and nutmeg, with parsley, knotted marjoram, chives, or eschalots, and a little morsel of garlic minced small [these may be varied], lard the tongue all over, except a little space from the root to the tip in the middle, where it is to be divided, braise and glaze as usual, having, after boiling, cut it in two, except at the extremities. Lay it on a dish in the form of a heart.


253  *Pigs' and Sheep's Tongues* may be *Stewed*:—Blanch and stew them; make a compound of a dozen and a half small onions, fried whole in butter, with a little minced eschalot, catchup, wine, and seasoning; add a little stock. Stew the *Tongues* in this for half an hour; skim the


sauce; set the tongues on a dish; pour the sauce over them, and surround them with the onions.


254  When Tongues have been in pickle about a month, they begin to *deteriorate*. Although not wanted for immediate consumption, the best plan then is, to boil them as usual, and set them by with the skin on; they will thereby keep for a fortnight or three weeks longer, and when wanted may be put in cold water, and gradually brought to a boil. The *under-fat* of the tongue, which is otherwise liable to become rancid, will be preserved in excellent condition by this process.

255  The *Roots of Cold Tongues* eat well warmed with *Greens*; or may be *Potted*; or serve to make *Pea-Soup*, *Stew*, or *Scotch Kale*.

256  Or *Slices of Cold Tongue* may be warmed in any kind of *Savoury Sauce*, and laid in a pile in the centre of a dish, the sauce being poured over them.

257:  The thin *Tips of Tongues*, if hung up to dry, will grate like hung beef, and make a fine addition to *Savoury Omelettes*.

258  The remains of *Pickled Tongues* are very nice, intermixed, and placed in a pan and pressed, when they will turn out resembling *Collared Meat*. A little thick jelly may be poured into the pan with them.

259  Fragments of *Cold Tongues* may be made into very nice *Puddings*; refer to that head. For *Pickling Tongues*, see *Pickling*.

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 eat the tongue, I was assured you did not want it."

Various Methods of Cooking and Serving Heads *Cheeks, &c.*


THE heads of the larger animals, commonly used as food, afford a variety of cheap and nourishing dishes, not

adequately appreciated, because the methods of preparing them are little understood. They are not neces-


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
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
sarily simple or meagre dishes, but may be made to yield soups, stews, sauces, pies, puddings, &c., of very good flavour. *Ox-cheek* may be *Stewed with Vegetables*:—Bone the cheek, and steep it in cold water for two hours; then parboil it in water for five minutes; immerse in cold water, drain, and trim it; break up the bones, and put them at the bottom of a stew-pan; place the cheek upon them, and cover with carrot, onion, celery, a faggot of parsley, six cloves, a blade of mace, and twelve peppercorns; moisten with two quarts of broth or water (if the latter, add some salt); set the cheek to simmer very gently by the side of the fire for about two hours; when done, take it up carefully, and press it between two dishes. Half the broth may be used for preparing some brown sauce, and the remainder boiled down to half a glaze. Next, cut the cheek into twelve pieces of equal size; trim them neatly, and place them in a saucepan with half the thickened broth, or glaze. Ten minutes before sending to table, put the cheek, covered with the lid, to simmer gently until it is warmed through, and then boil quickly over a brisk fire for three minutes; dish up, arrange the pieces in a circle, closely overlapping each other. Fill the centre with *Green Peas*, or *Carrots*, or *Brussels Sprouts*, or *Stewed Onions*, or *Mashed Potatoes*, or *Turnips*, or *Cabbage*, stewed or plain, or *Mixed Vegetables*.


261  Or, *Ox-cheek* may be *Stuffed and Baked*:—Cleanse it as for stewing, and boil it gently about an hour. Throw in a large tea-spoonful of salt, and remove all the scum as it rises. Take it out, allow it to cool, and separate the meat from the bones, working the knife close to the bones, and avoiding cutting the meat. When the cheek has become cold, put in it a good roll of *Forcemeat*; skewer up the cheek; bake in a moderate oven an hour and a half.


Drain it well from fat, unbind it gently, and send it to table with a little good brown seasoned gravy.


262  *Ox-cheek*, either raw, or previously dressed, will make an excellent *Toad-in-the-hole*, which refer to.

263  The *Liquor*, in which an *Ox-cheek* has been boiled, may be made into good *Barley Broth*; or *Beef Brose*; or into *Cock-a-Leekie*, and other *Soups*, which refer to.


264  The *Fat*, skimmed from the liquor in which an *Ox-cheek* has been boiled or stewed, serves very nicely for *Puddings*, or for *Frying*, or to make economical *Soups*, or *Stews*.


265  Cold *Ox-cheek* may be *Potted*:—Cut the meat into small bits, and warm up with a little of the liquor in which the cheek was boiled; season with black pepper, salt, nutmeg, and a little lemon-juice, or vinegar; then pour into a mould, and press. Or put it into stone-ware shapes or basins, and, when cold, turn it out; garnish with curled parsley, or pickled beet-root, sliced. This is capital for breakfast, supper, or luncheon.


266  Or, may be *Curried*; or as *Bubble and Squeak*; which refer to.

267  *Calf's Head* may be *Plainly Boiled*:—Clean it carefully, and soak it in water, that it may look very white. The whiteness will be improved by rubbing over it a little lemon-juice. Take out the *Tongue* to salt; or, if preferred to send to table with the head, boil and skin it, and dish with the brains round it. Boil the head extremely tender; then strew it over with crumbs and chopped parsley, or melted butter and parsley. The *Brains* should be cleansed in cold water, and boiled; then mixed with melted butter, scalded sage, chopped very fine, pepper, and salt. When the head is dressed with the skin on, the ears must be cut off quite close to it; it will require three-quarters of an hour, or upwards, of additional boiling. To boil the *Brain*,


requires from fourteen to sixteen minutes. A *Cheek of Bacon*, some delicate *Pickled Pork*, or curled slices of *Bacon*, or some *Sausages*, should accompany *Calf's Head*. The head may be rubbed with egg, and sprinkled with bread-crumbs, and *browned in a Dutch oven* after boiling.


268  Or, *Calf's Head* may be *Boned*, and *Stewed with the Brains*:—The head having been boiled until tolerably tender, let it cool, and bone it; replace the brain; lay the head in a stew-pan, and simmer it for an hour in rich gravy. About half an hour before it is served, add half a pint of button mushrooms. Thicken the gravy with rice flour, or with flour and butter, and serve plenty of forcemeat balls round the head. A little sweet-basil wine, or a few sprigs of the herb, will improve the flavour. But if neither these, nor the mushrooms, are at hand, the rind of a small fresh lemon may be boiled in the gravy, and the strained juice be added when served.


269  Or, *Calf's Head* may be *Roasted*:—Wash and clean it well; parboil it; take out the bones, brains, and tongue; make *Forcemeat* sufficient for the head, and some balls, with bread-crumbs, minced suet, parsley, grated ham, and a little pounded veal, or cold fowl; season with pepper, salt, grated nutmeg, and lemon-peel; bind it with an egg beaten up; fill the head with it, which must then be sewed up, or fastened with skewers, and tied. While roasting, baste it well with butter; beat up the *Brains* with a little cream, the yolk of an egg, some minced parsley, a little pepper and salt; blanch the *Tongue*, cut it into slices, and fry it with the brains, forcemeat balls, and thin slices of bacon. Serve the head with white or brown thickened gravy, and place the forcemeat balls and brains round it; garnish with cut lemon. It will require about an hour and a half to roast.

270  Or, *Calf's Head* may be *Stewed in Sauce*:—The head being well cleaned, take out the bone of the lower jaw, and of the nose—the latter as close to the eyes as


possible ; wash the head well in warm water, and let it blanch in some clean water. Prepare a *Sauce* as follows :—One pound of beef suet, and one pound of fat bacon, cut small ; half a pound of butter, a bunch of parsley, a little thyme, two or three bay-leaves, one or two onions, and the juice of a lemon ; season with salt, pepper, mace, cloves, and allspice ; boil all this an hour in six pints of water ; then tie the head in a cloth ; stew it in the sauce about three hours, and drain it ; take out the tongue, skin, and replace it ; serve quite hot, with a sauce made of minced eschalots, parsley, the brains minced, some vinegar, salt, and pepper.


271  Or *Calf's Head* may be *Curried* :—Prepare the head as for boiling ; boil a pound of rice as for currie, and pile it in the centre of a dish. Have ready a sauce made of two acid apples, and four mushrooms sliced, a sprig of thyme, a few sprigs of parsley, a blade of mace, and four cloves. Fry these in two ounces of butter, and, when browned slightly, rub to this a large table-spoonful of curry-powder. Stir well in, and add three pints of white sauce. Boil the whole for fifteen minutes ; strain into another stew-pan, add white pepper, a little cayenne, and salt, and pour it hot over the hash of the head kept warm. Serve the pyramid of rice with the top flattened into a well, in which the cooked *Brains* are to be laid.


272  For variety, a whole *Calf's Head* may be divided into halves, one half be *boiled*, the other *roasted*, or *baked*.


273  *Calves' Ears* may be *Stewed* for a delicate *Side Dish* :—Take two or four ears, cut off deep and even at the bottom, so that they will stand ; clean them well ; boil till tender, in milk and water ; fill them with nice *Forcemeat* ; tie them with thread, and stew them in a little of the liquor they were boiled in ; season it with pepper, salt, mace, and a small onion minced. Before serving, thicken the sauce with the yolk of an egg, beaten

in a little cream. Or, the ears may be filled with a *Stuffing* of calf's liver, fat bacon, grated ham, bread soaked in cream or gravy, herbs, an unbeaten egg, a little salt, and a small piece of mace. Or, substitute cold chicken for the liver. Or, the ears and stuffing may be rubbed over with egg, and *Fried* of a light brown.


274  *Calf's Head* may be *Collared*:—Scald the skin of a fine head, and clean it nicely ; take out the brains. Boil until the meat separates easily from the bones, and remove the latter. Have ready a good quantity of chopped parsley, mace, nutmeg, salt, and white pepper, thoroughly intermixed ; season the meat well with these ; lay the parsley in a thick layer, then a quantity of thick slices of good ham or tongue ; the yolks of six eggs, boiled hard, stuck in various parts ; roll the head quite close, and tie it tightly. Boil it, and proceed as for other collars.


275  *Calf's Head* is eminently useful for various *Soups*, to which refer. The *Liquor* in which a head has been boiled makes excellent *Broth*, with or without vegetables, or *purée* of peas, carrots, turnips, &c., or base for *Mock Turtle*.

276  *Cold Calf's Head* may be *Grilled*, *Curried*, *Fricasseed*, *Hashed*, *Fried as Cutlets*, made into *Pies*, or *Patties*, &c., or *Collared* or *Potted*, to which refer.


277  *Sheep's Head and Pluck* may be *Stewed*:—Split the head into halves, remove the brains, steep the whole in water, and wash them thoroughly. Place the head, heart, and liver in a stew-pan, with carrot, onion, a faggot of parsley, some green onions, two blades of mace, a dozen cloves, and a tea-spoonful of pepper-corns ; moisten with a glass of brandy, and sufficient broth or water ; add salt ; cover the whole with buttered paper, and put the lid on ; then set the stew-pan on a gentle fire to braise for about one hour and a half. When the head, &c., are done, take them up carefully on a dish,


strain the broth, and, after having divested it of all fat, boil down one-half to a thin glaze, and with the remainder make some brown sauce. The pieces of the head should be trimmed, seasoned with pepper and salt, chopped parsley, and two eschalots, then rubbed over with beaten egg, well covered with bread crumbs, and placed aside on a dish. The liver and heart should be minced fine, and when the sauce has been reduced to the usual consistency, added to the mince, together with a spoonful of fine herbs, and a little lemon-juice. When about to send to table, make the mince quite hot, and turn it out on a dish; place the pieces of the head, previously *broiled* on both sides, upon the mince. Then pour on some of the thin glaze, and serve. This is a capital dish.


278  *Sheep's Heads* may be *Boiled*:—Before boiling, take out the brains; wash them clean, and free them from the skin; chop about a dozen sage leaves very small, tie them in a bag, and let them boil half an hour, then beat them up with pepper and salt, and half an ounce of butter; pour it over the head, when it is taken up, after boiling for two hours; or serve it in a tureen, or on a dish with the tongue. Accompaniments as for *Boiled Mutton*. The liquor makes capital *Broth*.

279  *Lamb's Head and Pluck* may be served in a similar way:—Scald the head, and take off the hair; parboil it with the pluck; divide the head, and take out the brains; mince the heart and lights, and an onion; put it into a saucepan with a little gravy, thickened with butter and flour; add a little salt and pepper; cover the pan closely, and let it stew an hour. Rub the head with the yolk of an egg beaten, and strew over it finely-grated bread, mixed with salt and pepper, and boiled minced parsley; stick bits of butter here and there, and *brown it in a Dutch oven*. Cut


the liver into slices, and fry it in butter ; make the brains into cakes. Serve the head upon the mince, and garnish with the liver.


280  *Sheep's and Lambs' Heads* may be *Grilled*, or *browned in a Dutch oven*, *Braised*, and *Bread-crumbed*, and served with any kind of *Sharp Sauce* ; or may be boned for *Puddings*, *Pies*, *Toad-in-the-Hole*, or may be *Boiled*, or *Baked upon or under Potatoes*, with or without *Batter*, &c.

281  *Pig's Cheek* may be *Stuffed*, *Stewed*, and *Collared* :—Take a head cut off deep from the neck ; singe it carefully ; put a red-hot poker into the ears ; bone the head, taking care not to break the skin. Rub it with salt, and pour boiled cold brine over it, with a large handful of chopped juniper-berries, a few bruised cloves, and four bay-leaves, with thyme, basil, sage, a head of garlic, bruised, and a quarter of an ounce of salt-petre, pounded. Let the head steep in this for ten days, and turn and rub it often. Then wipe, drain, and dry it, and make a *Forcemeat* for it thus :—Take equal quantities of undressed ham, and breast of bacon ; season this highly with pepper, and spices, if liked. Pound this meat very smooth, and mix with it some seasoned lard, parsley, and young onions, finely minced. Spread this equally over the head. Roll up and sew it ; bind in a cloth, and stew it in a braise made of any trimmings and seasonings left, with stock to cover it. It will take nearly four hours to cook, and will be still richer if larded before it is stuffed. Pierce it with a larding pin ; if the pin enters easily, it is done. When cool, take off the binding cloth ; trim the ends, and serve on a napkin. It will keep a long while.


282  Or, *Pig's Head and Feet* may be *Soused* :—Clean them carefully, and boil them ; take for sauce part of the liquor, and add vinegar, lime or lemon juice, salt, cayenne, black and Jamaica pepper ; put in, either cut


down, or whole, the head and feet; boil all together for an hour, and pour it into a deep dish. It is to be eaten cold with mustard and vinegar.


283  *Pig's Ears and Feet* may be *Stewed and Fried*:—Boil the ears and feet till the bones of the latter nearly drop out. Cut the ears into long narrow strips, and stew them with a little good gravy, half a glass of white wine, pepper, salt, a pinch of cayenne, and a little mustard. While the ears are stewing, split the feet in half, wet them with the yolk of egg, and dredge them with bread-crumbs; then fry them in some nice lard, to a light brown. Serve them nicely ranged round the stewed ears in a dish. Two sets of feet and ears make a good dish.


284  *Pig's Head* may be *Pickled and Collared*:—Take out the brains, and clean the head well; rub it with two ounces of saltpetre, and a sufficient quantity of common salt; let it lie a fortnight; turn it every day, and rub it well in the brine; then wash it, and boil it till the bones will come out easily; but care must be taken not to boil it so much as for the bones to drop out. Lay it in a dish, and take off the skin without damage; take out the bones, and peel the tongue; have ready a large handful of sage, washed and picked, a table-spoonful of thyme, picked from the stalks, and four eschalots, chopped very fine. Put the meat to it, and chop it a little, till the bits of meat are about an inch square; put a strainer or thin cloth in the bottom of an earthen pot or pan, large enough to come up to the sides, and cover it; lay the skin from one side of the head at the bottom of the pot, then the meat and the other skin at the top; or use a tin mould; press it down with a board that will go within the pot or mould, having first covered it with the corners of the cloth that was laid in the bottom of it; set the pot in the liquor again (which must be kept over the fire all the time), and let it boil three-quarters of an hour longer.

then take it out, set a weight upon the board, and let it remain all night; then take it out, strip off the cloth, and it is fit for use. The *Ears* may be chopped with the meat, or be put in whole, at a proper distance from each other; or be dressed with the *Feet* for a separate dish.

285  Or, *Pig's Head* may be *Collared* more expeditiously by boiling it in a pickle consisting of one gallon of water, two pounds of salt, three-quarters of a pound of brown sugar, half a pound of saltpetre bruised. With the head may be used the feet, ears, tongue, or a piece of the belly, with some of the sword. The meat should be boiled very tender, until a quill will go through it. Season with pepper, a little mace, cayenne, and salt, the latter if necessary. Place the sword parts round the outer parts of the brawn tin, and fill the tin with meat, pressing it down with a heavy weight.

286  Or, *Pig's Head* may be *Collared* with *Cow Heels*:—Three *Cow Heels* to a *Pig's Head*, to which may be added the feet, ears, and tongue of the pig, and a *Neat's Tongue* pickled. Cut the meat into pieces, and lay them nicely in the tin. Proceed in other respects as in the preceding directions.

287  *Pig's Head* or *Cheek* may be *Baked* upon *Potatoes*, with a little sage and onion stuffing placed in the ears, underneath. Or, may be *Pickled* and *Smoked*, as a breakfast relish, or to accompany poultry, &c.

288  The *Liquor* in which *Pigs' Heads* or *Cheeks* have been boiled or stewed for collaring, will make a good stock for *Pea Soup*. The remains of a *Pig's Head* may be used for *Toad-in-the-Hole*.


OLD Charles Mathews, 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?" said 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 Mathews. "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.


*Various Methods of Cooking and Serving Necks of
Veal, Mutton, Lamb, &c.*


A *Neck of Veal* may be *Stewed*:—Lard the best end with bacon, rolled in parsley chopped fine, salt, pepper, and nutmeg; put it into a pan, and cover it with water. Put to it the scrag-end, a little lean


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
289 bacon or ham, an onion, two carrots, two heads of celery, and about a glass of Madeira wine (the latter may be omitted, or any white substituted). Stew it quickly two hours, or till it is tender, but not too much. Strain off the liquor; mix a little flour and butter in a stew-pan till brown, and lay the veal in this, the upper side to the bottom of the pan. Let it be over the fire until it gets coloured; then lay it into the dish, stir some of the liquor in, and boil it; skim nicely, and squeeze orange or lemon-juice into it; serve with the meat.


290  Or, cut off the *Scrag* to boil, and cover it with *Onion Sauce*. Boil it in milk and water. *Parsley* and *Butter* may be served with it, instead of onion sauce. Or, it may be *Stewed with whole Rice*, small onions, and pepper-corns, with a very little water. Or, *Boiled*, and eaten with *Bacon* and *Greens*; or, the best end may be either *Roasted*, *Broiled*, or made into *Pies*.

291  *Neck of Mutton* may be dressed as *Cutlets*, with *Mashed Potatoes*:—Take a neck, and divide it into cutlets; beat, and trim them neatly; lay them in a pan with some clarified butter, and cover them, till required; meanwhile cut and slice five or six good potatoes; boil them; when done, drain them on a sieve, and stir them well in a stew-pan, with a bit of butter, pepper, and salt, and some good cream; rub the whole through a sieve, and put it again in a stew-pan warm; then put the cutlets on a moderate fire; turn them till done; add a spoonful of gravy or broth; stir them about till well done; place them round the dish, and put the potatoes hot in the middle.

292  *Neck of Mutton* stewed with *Bacon, Turnips, &c.*:—Cut the neck into good cutlets, beat and trim them, and lay them between slices of fat bacon, with the scrag ends and trimmings chopped in pieces, placing some at the bottom, and some over the cutlets, with a carrot, onion, parsley, clove of garlic, pepper-corns, and some good strong gravy, just enough to cover them; let them stew very gently for two hours or rather more; take the whole from the fire to cool, then trim them very neatly, and put them in a pan. A quarter of an hour before dinner, put them into a gentle oven, with some glaze, a small bit of butter, and a little gravy; cut and fry turnips as for turnip soup; put them in a stew-pan with a ladleful of good gravy, a little sugar, and salt; stew gently until the sauce thickens; then add a little lemon-juice; pour the turnips into the centre of the cutlets, and serve.

293  *Neck of Mutton* may be *Boiled*:—As the scrag end takes longer to boil, some persons cut it off, and boil it half or three-quarters of an hour before the rest; however well washed, the liquor will require attentive skimming. When it is time to put the best end in, add cold water to check the heat, allowing an hour and a half, or three-quarters, after the second boil. Cut off some of the fat before dressing, which may be made into *Suet Dumplings*. Peel off the skin when taken up. Parsley and butter, caper sauce, onion, turnips, carrots, spinach, &c., are proper *accompaniments* to *Boiled Mutton* in general.

294  *Neck of Mutton* may be *Roasted*; or cut into *Chops* for *Cutlets, Hashes, Stews, Pies, &c.* The *Liquor* of the boiled neck furnishes good *Mutton Broth*.


295  *Neck of Lamb* may be dressed the same as *Mutton*.


A MAIDEN lady, suspecting her female servant was regaling a "follower" upon the cold mutton in the larder, called Betty, and inquired whether she did not hear some one with her downstairs? "Oh, no, ma'am," replied the girl, "it was only me, humming a psalm!" "You may sing *psalms*, Betty," replied the mistress, "but let's have no *hims*, Betty. I have a great objection to *hims*."


Various Methods of Cooking Feet, Heels, Trotters, &c.


SKILFULLY used, *Cow-heels* may be made to supply various nice and economical dishes. After being boiled tender,


Hint cut into convenient pieces, egg and bread-crumb
 296 them, and *Fry* to a light brown; lay them round
 a dish, and put in the middle sliced onions
 fried, or the accompaniments usual for tripe.


297  Or, *Cow-heel* may be *Boiled*:—After being scraped and cleaned well, boil gently until tender, with water or milk, onions, and salt, as for tripe.


298  Or they make a very nice *Potted Meat*:—Cut the meat into small pieces, and add just a sufficient portion of liquor to moisten it; mix with it a table-spoonful of vinegar, with a seasoning of pepper, salt, and mace; put it into a mould, press it down, and turn out when cold. It is usually eaten with vinegar and mustard.


299  The water they were boiled in will make good *Broth*, or base for *Soup*, to which refer.


300  *Cow-heels* may be used for *Jellies*, when *Calf's Feet* cannot be obtained; they may also be added to *Mock Turtle* and other *Soups*.

301  *Calf's Feet* may be *Stewed*:—Divide a foot into four pieces, and put it to stew with half a pint of water; add a potato and onion sliced, and a seasoning of pepper and salt; let the whole simmer gently for two hours.


302  Or, *Calf's Feet* may be *Boiled* plainly, as *Cow-heel*.


303  Or may be *Fried in Batter*, and served with *Italian*, or any other suitable *Sauce*.


304  Or be *Braised*, and afterwards drained upon a cloth, cut into pieces about two inches square, then put into a stew-pan with some butter, mushrooms, and sauce, and served with a border of *Mashed Potatoes*.


305  Or nicely *Potted*, as follows:—Boil the feet as for jelly, pick all the meat from the bones, add to it

half a pint of gravy, and a seasoning of salt, pepper, nutmeg, garlic, eschalot, and shred ham; simmer it for half an hour; dip a mould into water; put in a layer of meat, then some pickled beet-root, and some boiled minced parsley; upon this, a layer of meat, and so on, till the mould be filled. When cold, turn it out. Or do it in a plainer manner, as the *Cow-heel*; or the *Cow-heel* may be done in this way.


306  *Calves' Feet* are best for *Jellies*, and for *Broths* for invalids. For *Jellies*, the *unboiled* feet should be procured from the *butcher's*; they will make a larger quantity of jelly, better in quality than the boiled feet from the tripe shops.


307  *Pigs' Feet*, after being pickled about ten days, may be gently *Braised* in common broth, seasoned with carrot, onion, celery, and a faggot of parsley. For this dish, the feet of bacon hogs are best, and they will require about four hours gentle boiling. When done, drain them, cut them into halves, and remove the large bones; press them into shape with the hands, and set them in a cool place. When cold, season the pieces with pepper, and salt if required; rub them over with a brush dipped in clarified butter; then roll them in bread-crumbs, and put these on to them with the blade of a wide knife; broil them on a gridiron over a clear fire, turning them frequently until they are warmed through. Serve them with a piquant sauce.


308  *Pigs' Feet* may be *Pickled* and *Boiled*, and eaten cold as a breakfast, luncheon, or supper relish; or may be added fresh to *Stews*, of *Rabbit*, *Fowl*, &c.


309  *Pigs' Pettitoes* is a dish consisting of the *Feet* and *Internal parts* of small pigs. These may be *Stewed*:—Put them on with a sufficient quantity of water or broth; add a small onion or two, if approved; also, four or five leaves of sage, chopped small. When the heart, liver, and lights are tender, take them out, and

chop them fine, let the feet simmer the while; they will take from half to three-quarters of an hour to do. Season the mince with salt, nutmeg, and a little pepper, half an ounce of butter, a table-spoonful or two of thick cream, and a tea-spoonful of arrow-root, or flour; return it to the saucepan, in which the feet are; let it boil up, shaking it one way. Split the feet, lay them round the mince; serve with toasted sippets, and garnish with mashed potatoes.

310  *Sheep's and Lambs' Feet* may be *Braised*, the same as *Calves' Feet*.

311  Or may be *Boiled*, and served plainly, and eaten with vinegar and mustard.

312  Or may be added to *Stews* of *Rabbits, Poultry, Game, &c.*

313  Or may be *Boiled* until the bones can be easily taken out of them, but they must not be removed; then *Fried* in a light batter to a delicate brown, and served with a garnish of fried parsley.

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.


Various Uses of Tails, and other Parts.


OX TAILS make an excellent *Stew*:—Take three tails, divide them at the joints, or, if sawed through *the bones*,


Hint all the better extract will be obtained; place them in a saucepan, and cover them with water;


314 set them upon the fire to stew gently, and clear the scum as it rises; when it boils, put in a little salt, half a tea-spoonful of white pepper, and half that quantity of cayenne; eight or ten cloves stuck in two small onions two large or four small carrots, and a good sized bunch of parsley. Let it stew very gently, until the meat is tender, which will take three hours; then strain the


gravy from the meat, thicken it, and serve with the tails in a tureen. When the gravy has been thickened the vegetables may be returned to it or not, according to taste, and it may be sent to table, poured over the tails. or in a separate tureen.


315  Or, they may be *Baked* with chopped onions and herbs; each piece should be carefully rolled in flour, and set in a pan, with some of the onions and seasoning; add a pint of water; bake three hours; carefully skim off the fat, and serve.


316  Or may be *Stewed* by another process:—Cut a *Tail* into pieces, and blanch it in boiling water; put it into fresh water, and parboil it; then make a sauce with a spoonful of flour and butter, moistening it in a little of the liquor in which the tail was boiled; put into it the pieces of the tail, with a dozen whole onions from which the outer skin has been taken; add a glass of white wine, a bunch of parsley and chibbols, a clove of garlic, a laurel leaf, and some basil and thyme, two cloves, salt, and pepper; let them stew gently until the meat and onions are done, taking care to skim well. Put into the sauce an anchovy cut, a tea-spoonful of whole capers; place the pieces of the tail in the middle of the dish, and put the onions round and over them; pour the strained sauce over it. Garnish with bits of fried or toasted bread. Of course the mixture of herbs mentioned above may be modified, according to taste or convenience; two bay-leaves may be substituted for a laurel leaf, &c.


317  *Ox Tails* are employed for *Ox-tail Soup*, and *Calves' Tails* for *Chesterfield Soup*, to which refer.

318  *Calves' Tails* may be *Stewed*:—Clean and blanch them, the same as ox-tails, divide them at the joints, and brown them in butter, or other fine fat. Drain, and stew them in good stock, seasoned with parsley, onions, and a bay-leaf. Add green peas, or small mushrooms; skim and serve.

319  A little *Bacon*, cut into slices, may be added; also some *Suet Dumplings*, very small, previously boiled. The stew may be *Baked*; it will require about an hour and a half. Six calves' tails make a good dish.

320  A tail or two is very good added to stews of any kind, and cold *Fowl*, *Rabbit*, &c., may be warmed and sent to table in the stew of calves' tails.

321  *Calves' Tails* makes a very nice *Curry*.

322  *Calves' Udders* form the basis of a great variety of *Forcemeats*. The method of preparing them is, to bind them round with twine in the form of a sausage, to prevent them falling to pieces, then boil them in stock. When they are quite soft, they are taken out, and allowed to get cool. The outside should then be pared off with a knife, cut into small pieces, and pounded in a mortar; it should then be rubbed through a wire sieve with a wooden spoon, and allowed to get quite firm and cool before using.


THERE is nothing so unwise as to trouble ourselves about possibilities. We may lay a thousand plans, waste time in revolving consequent events, and undergo a number of imaginary troubles, and after all such troubles never occur, and our plans are swept away like chaff before the wind.


A very nice Stew of Ox Palates.


THE *Palates* must be well cleaned, and boiled until the upper skin will come off easily; they should then


Hint be cut either into long fillets or square pieces.

323 They should then be stewed very slowly in good thick gravy, and seasoned with cayenne, minced eschalot or onion, and a large spoonful of catchup; or the pickle of walnuts, mushrooms, or onions.

324  *Palates* are excellent for breakfast or supper, either served hot, or pickled, and eaten cold.

325  They may be parboiled, skinned, and cut into strips; first *Fry* an onion in butter, then add the palates and a bunch of sweet herbs; moisten then with some well-seasoned stock, and when sufficiently done, add a little mustard.

326  Or, after having prepared them, and cut them into pieces, put them in a *Pickle* of lukewarm vinegar, salt, pepper, an eschalot, and two bay-leaves. When they have soaked in this mixture for about an hour, take them out, and *Fry* them to a good colour, and serve them with crisped parsley.

327  Or, they may be served with a good *Curry Sauce*. Just before sending to table, make the curry quite hot, and dish it up with boiled rice.

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!*"

A very nice Stew of Palates and Sweetbreads.

PARBOIL and skin the *Palates*, as before; parboil the *Sweetbreads* with them; cut the palates, and if the

Hint sweetbreads are large, cut them in two the long way; dust them with flour, and fry them of

328 a light brown in butter; 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 cayenne, salt, pepper, grated lemon-peel, and nutmeg, and a glass of white wine. A little before serving, stir in a spoonful of vinegar, or a squeeze of lemon.

A LAZY, over-fed lad, returning from dinner to his work, one day, was asked by his master "if he had no other motion than that!" "Yes," replied the youth, "but it's slower!"

A very Savoury and Economical Dish, commonly called "Baked Faggots."

PROCURE *Pig's Fry*, wash it, and set it upon the fire in a saucepan, with just sufficient water to cover it.

Hint Add a bunch of sage, and four or five onions; boil ten minutes; take out the meat, and cut


329 in slices; then take out the sage and onions, and chop it all finely together; season with pepper and salt; cut the caul in pieces, and make into balls with

the meat, about the size of an ordinary teacup; place them on a tin, and bake in an ordinary oven. Preserve the water the meat was boiled in, and boil it down to a sufficient quantity to serve as gravy. Plenty of hot potatoes with these afford a very acceptable dish for a family of hearty children; and depend upon it, when the savoury odour announces that dinner is ready, there will be no difficulty in getting them in from the playground.

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.

An excellent Dinner of Lamb’s or Pig’s Fry.

CLEAN and parboil the lights, liver, sweetbread, and heart; slice, dredge with flour, season with pepper, cayenne, and salt, and *Fry* (with chopped onion and sage, if of pigs) in butter or dripping, with a bit of bacon. The parboiling will take about ten minutes, and some persons omit the *Lamb’s* sweetbread from this part of the process. Before frying, dip the pieces into a batter made of an egg beaten well with a tea-spoonful of flour, half a wine-glassful of either milk or water, and a little salt and pepper. A few chopped onions or mushrooms are very nice.

331  *Pig’s Chitterlings* fried with onions are very good. After cleaning, they should be allowed to simmer in a saucepan in salt and water, until tender. Drain and fry as above.

It may be said of husbands as the woman said of hers, who had censured her, to an old maid who reproached her for marrying him. “To be sure, he is not so good a husband as he ought to be, but he’s a *powerful sight better than none!*”


Excellent Black or White Puddings.


WHEN about to have a pig killed, previously boil five pints of *Grits* in milk, or water, until quite soft.


Hint

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While the pig is being killed, save two quarts of the blood, throw a little salt into it while warm, and stir until it gets cold. When the *Grits* are nearly cold, put with them a good proportion of the inner fat of the pig, cut into pieces the size of a small nutmeg; season with pepper, salt, cloves, and mace, and also parsley, sweet marjoram, winter savory, pennyroyal, and leeks, all finely minced. Mix them with the grits and fat, and add a sufficiency of the *Blood* to make it of a dark colour. The skins must be well washed, and when perfectly cleansed, laid in salt and water for several hours. To fill them, tie one end, and turn them inside out; fill them about three parts full, and tie them of equal lengths or rounds, put them into hot water, and when they have boiled five minutes, take them out and prick them in several places with a large needle; then boil them slowly from half an hour to an hour, according to size. Hang them up to cool and dry.

333  *Rice* may be used instead of grits; and four *Eggs*, well beaten and strained, may be added to the above quantity, and the whole may be boiled in *pudding basins or cloths*, floured, instead of skins. Crumbs of bread may be mixed with the grits, and in this any pieces of stale bread may be used. These puddings may be kept cold, and when used be warmed whole in a Dutch oven, or be cut into slices, and broiled upon a gridiron, or may be fried.

334  The blood of *Calves*, *Lambs*, and *Sheep*, may be used in the same manner.


335  *White Puddings* may be made in precisely the same way as *Black*, by omitting the blood and substituting the *White of Eggs*. Or the following filling


may be preferred :—Mix half a pound of blanched almonds, each cut into seven or eight bits, with a pound of grated bread, two pounds of finest suet, a pound of currants, some beaten cinnamon, cloves, mace, and nutmeg, a quart of cream, the yolks of six and whites of two eggs, a little orange-flower water, a little fine Lisbon sugar, and some lemon-peel and citron sliced, and half-fill the skins. To know whether they are seasoned to liking, warm a little of the filling in a pannikin, and taste. Prick them, as in the previous case, and boil in milk and water. These are very delicious.

"If I am not at home to-night at ten o'clock," said a husband to his better and larger 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.

A nice Pudding from Cold Calf's or Sheep's Brain and Tongue.

ROLL out the paste for the pudding; then put a layer of thin slices of *Tongue* on the bottom, then of *Brain*; repeat; season each layer with salt, pepper, parsley, and a little chopped onions; continue until full; then mix a tea-spoonful of flour with a gill and a half of milk, or water, and pour in; close the pudding and boil one hour. Two boiled eggs, hard-boiled, and cut in slices, would improve it; and a little gherkin, chopped fine, will vary the flavour.

336  Puddings may also be made of *Ox, Sheep's, Lamb's, and Pig's Brains and Tongues* in the same manner. Also cold *Sheep's Head, Tongue, and Trotters*, which will be improved by the addition of sliced *Pickled Walnuts*.

337  Puddings are preferable when *boiled in a basin or dish*, for then the paste retains *all the nutriment of the meat*, which is otherwise liable to escape. A rather

shallow dish is better than a basin, when ample time cannot be allowed for boiling.

SIR GEORGE BEAUMONT once met Quinn at a small dinner-party. There was a delicious pudding, which the master of the house, pushing the dish towards Quinn, begged him to taste. A gentleman by his side took the dish first, and helped himself to a large piece of it. "Pray," said Quinn, looking first at the gentleman's plate, and then at the dish, "*which is the pudding?*"

A Cheap and Savoury Herb Pudding.

Of *Spinach, Beets, Parsley, and Leeks*, take each a handful; wash them, and give them a scald in boiling water; then shred them very fine. Have ready
Hint a quart of groats steeped in warm water half
338 an hour, and a pound of hog's lard, cut into little bits; three large onions chopped small, and three sage leaves, crumbled very fine; put in a little salt, mix all well together, and tie it closely in a cloth. It will require to be taken up while boiling, to slacken the string a little; and while doing so, the further time required to complete the boiling may be judged of.

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 towards 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 at Mr. Gillam's did the business for me!*"

A cheap Pudding, to accompany a Goose, and modify its richness.

HALF a pound of *Bread*, soaked in a little boiling milk, and mashed to a paste; when cold, add two or
Hint three eggs, a little salt, pepper, marjoram, and
339 thyme, a spoonful of oatmeal, a good handful of suet (which, however, may be omitted), and an onion chopped fine. Spread it in a dripping-pan, and bake it under the goose. Very serviceable where there is a large family, and only *one Goose* among them.


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

*A very Savoury Pudding from Fragments of Bread
and Scraps of Cold Meat.*

COLLECT pieces of *Stale Bread*, and select the crumb (the crust may also be used, if previously soaked); steep

Hint this in warm milk, let it stand till well softened,
340 then strain off the milk; beat up the yolk of an egg, mix it with the bread, and also a bit of butter;

put it into a saucepan, and boil until it becomes stiff; let it cool, and then add some chopped parsley, thyme, pepper, and salt; beat up two eggs; mince about one pound of any cold meat, and add all together. Boil in a basin for three hours, and when served, pour a good gravy over it.

341  It is a great folly for parents to insist upon children eating bits of bread, and other fragments of their meals, under the idea that it is *wasteful* not to eat the whole of what has been served to them to eat. It is, indeed, waste to make children eat *too much*, sowing the seeds of diseases, and leading to habits of gluttony. By receipts of the nature contained in our *SAVE-ALL*, not a scrap of anything nourishing need be lost.

"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!*"

*A Nice Pudding of Sausage Meat, Cold Pork, Apples,
and Onions.*

LINE a pudding-basin with some pudding paste in the usual way; place at the bottom a layer of slices of *Apples*,

Hint half an inch in thickness; then a layer of
342 *Sausage-meat*, or *Cold Pork* cut small and sea-

soned; then a layer of sliced onions; then apples, meat, and onions alternately, until the basin is full; season with pepper and salt between each layer; cover with paste; tie in a cloth, and boil. Time, according to size.

A YOUNG lady, when invited to partake of some pudding, replied, "No; many thanks, dear madam; by no manner of means; I have already indulged the clamorous calls of a craving appetite, until a manifest sense of internal fulness admonishes my *stay*, and bids me think how wrong it is to *wast*."

A very Nice Pudding of Calf's Feet.

PICK the meat from three well-boiled and cleaned *Calf's Feet*; chop it fine, with half a pound of fresh beet


Hint suet; grate the crumb of about half a pound of
343 bread; shred some orange-peel, and some citron
 to taste; beat six eggs into a froth; mix these
 ingredients thoroughly together, and add a wine-glassful
 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 wholesale 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 corner-stone on which civil society rests, with all its benefits and all its comforts.

An Excellent Pudding of Pieces of Stale Bread, &c.

SOAK two pounds of pieces of dry *Stale Bread*, or pieces of *Stale Toast*, all night in plenty of water, with a plate laid

Hint on the top of them, just to keep the bread under
344 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, a quarter of a pound
 of moist sugar, and two teaspoonsful of fresh-ground
 allspice; then grease the inside of a baking-dish with a
 bit of suet, put the pudding into it, and bake it for two
 hours.

345  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.

A YOUNG lady, who affected a disinclination towards matrimony, wrote on a pane of glass some verses expressive of her determination never to enter into the holy state. A gentleman, who doubted the lady's resolve, wrote underneath:—

“The fair whose vow these scratchy lines betoken,
 Wrote them on *glass*—she knew it would be *broken*!”

*An Excellent Savoury Pudding of Cold Potatoes,
Mashed, and Cold or other Meat.*

MASH the potatoes, and rub them through a colander,

and make it into a thick batter, with milk and two eggs.


Hint Lay some seasoned meat in a dish, then some
 346 batter, and over the last layer put the remainder
 of the batter. Bake until nicely brown.

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."

A Savoury or Sweet Dripping Pudding.

SIX ounces of *Dripping* to twelve ounces of flour, half the dripping to be well rubbed into the flour, with

Hint a little salt; then, with water, work into a stiff
 347 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 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.


348  This may be eaten with *Savoury Gravy*; or as a sweet pudding, with *Jam*, *Treacle*, or sugar. It is light and inexpensive for a family of children.

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*?"

Excellent and Economical Puddings from Cold or other Carrots, &c.

GRATE, or pound in a mortar, the red part of two large boiled *Carrots*, and grate also some bread, or pound

Hint a biscuit; take two ounces of melted butter, the
 349 same quantity of sugar, a table-spoonful of marmalade, or a bit of orange-peel minced; half a teaspoonful of grated nutmeg, and four well-beaten eggs; mix all well together; bake it in a dish lined with puff paste.

350  Or an excellent *Plum Pudding* may be made

from *Carrots* prepared as above, adding the other ingredients as for plum puddings.

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*."

An Excellent Family Pudding of Cold Potatoes, with Eggs, &c.

HAVING collected the *Cold Potatoes* left for two or three days, 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 *Scotch Marmalade*, or any kind of jam or preserve may be used as a seasoning; or the pudding may be made a savoury one, and eaten with gravy. This is an economical dish, where there is a family of children; but it will be found equally acceptable to "children of larger growth," and a nice light dish for invalids and elderly persons.

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 Pudding for Hearty Appetites.

TAKE a pint of whole *Oatmeal*, 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 oatmeal 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. Melted butter for sauce.

FUN is the most conservative element in 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.

A very nice and cheap Dish—quite a favourite with the Boys and Girls.

BOIL one pound of good *Rice* (after being well washed) in plenty of water ; when nicely soft, add one ounce of

Hint

353

butter, and stir it in ; then add one table-spoonful 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 six slices of *beet-root*, and a pint of water ; stew until it is tender and mash them together, with a little butter and sugar. The beet-root is to give a rich pink colour to the apples, and improve the flavour. 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, butter, 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* !

Capital Dumplings for a Family of Young Ones.

A POUND of *Flour*, a spoonful of *Yeast*, and a little salt. Make this into a light paste, with warm water ; let it lie

Hint

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nearly an hour ; make it into balls, and put them into little nets or cloths. When the water boils, throw them in ; twenty minutes will boil them. Keep them from the bottom of the pan, or they will be heavy. Serve with hot milk and sugar for sauce ; or a little seasoned stock ; or a gravy made by stewing down bones, and seasoned to liking.

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

Snow Pancakes and Puddings. The cost of Eggs saved in the dearest season.


IT is not generally known that *Snow* is a good substitute for eggs, in both puddings and pancakes. Two table-


spoonsful may be taken as the equivalent of an egg. Take

Hint

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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, without the *yoke* of having to pay for them !

356  *Fresh Small Beer, or Bottled Malt Liquors,* serve, also, instead of Eggs.

357  *Powdered Ice* will answer as well as *Snow*, when the latter cannot be obtained.

"You can do anything 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!*"

A very nice Pudding, made from Stale Muffins.

HAVING some *Stale Muffins*, make a pudding of them in the following manner. Put them into a pot of boiling

Hint

358

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 apricot 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.

An Excellent Substitute for Pastry for the Dyspeptic.


BOIL a tea-cupful of *Sago* as thick as it can be made to boil, without burning ; put about five spoonfuls into a

Hint

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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.

360  Eaten with *Mock Cream* made as follows, it is delicious:—Pour half a pint of boiling milk on a teaspoonful of arrow-root, well mixed with a small quantity of the milk; stir the mixture well; and 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.

ECONOMY is the art of drawing in as much as one can; but it was never intended that young ladies should go so far in "drawing in," under the pretence of avoiding a waist.

A delicate Pudding of the Petals of Primroses.

TAKE of the *Petals of Primroses* chopped fine, a quart basinful; flour, half a pound; suet, quarter of a pound;
 Hint a little salt; and mix with water into a
 361 pudding. Boil, and serve with melted butter
 and sugar.

"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!*"

An Excellent Substitute for Plum Pudding, at small Expense.

TAKE four ounces of each of the following ingredients. suet, flour, currants, raisins, and bread-crumbs; two
 Hint table-spoonsful of treacle, and half a pint of
 362 milk; mix them well together, and boil in a
 mould for three hours. Serve with wine, or
 brandy sauce.


A GENTLEMAN dining at an 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!*"

To send Boiled Rice to the Table in the Finest Condition.

SOAK it for seven hours in cold water, to which a little salt has been added. Have a stewpan 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.

Hint

363

364  Rice should be prepared for *Puddings* in this way.

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

An Excellent and Economical Flavouring for Puddings, Custards, &c.

WHEN the *Hawthorn* is in blossom, gather the buds, which are like little white peas, and put them into wine-bottles; let each bottle be three parts full, and then fill it with brandy, and seal. It will be ready for use in two months, and supply a delightful flavouring of which one or two tea-spoonsful will suffice for a pudding.

Hint

365


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.

Methods of Re-serving Sweets and other Table Delicacies.


It is often a matter of great convenience as well as economy, to give a new and presentable form to the remains of *Sweet Dishes* which have already appeared upon the table; especially because there is frequently a large amount of them left unconsumed after parties.


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
366

367  *Calf's Feet Jelly* and good *Blanc-mange* are excellent when melted and mixed together, whether in equal or unequal proportions. They should be heated

only sufficient to liquify them, or the acid of the jelly may curdle the blanc-mange. Pour this last, when melted, into a deep earthen bowl, and add the jelly to it in small portions, whisking them briskly together as it is thrown in. A small quantity of prepared cochineal, which may be procured of a chemist, will serve to improve or to vary the colour when required.

368  Many kinds of *Creams* and *Custards* may be blended advantageously with the blanc-mange, after a little additional isinglass has been dissolved in it, to give sufficient firmness to the whole. It must be observed that either jelly or blanc-mange must be as nearly cold as it will become without thickening and beginning to set, before it is used for this receipt.

369  A sort of marbled mass is sometimes made by shaking together in a mould remnants of various coloured *Blanc-manges* cut nearly of the same size, and then filling it up with a clear jelly.

370  When a small part only of an open *Tart* has been eaten, divide the remainder equally into triangular slices, place them at regular intervals round a dish, and then fill the intermediate spaces, and cover the tart entirely with a slightly-sweetened and well-drained whipped cream.

"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.

A nice way of Warming and Serving Cold Plum Pudding.

Cut the pudding into thin slices, and fry them in *Butter*. Fry, also, some *Fritters*, and pile them in the centre of the

Hint dish, placing the slices of pudding around on the outside. Powder all with lump sugar,
371 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 everything 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.

REMOVE the baked coating of the pudding, and spread the remainder nicely upon a dish. Over the pudding

Hint pour a custard, and add a few lumps of jelly or preserved fruit.

372

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-bye;
Or, *any other reason why.*

A nice way to Serve the Remains of an Apple Tart.

CUT the crust into triangular pieces, and arrange them around the sides of a china bowl. Place the fruit next

Hint to the pieces of crust; and pour a nice custard into the centre. Should the fruit be deficient,

373

roast or bake a few apples, and place in the centre.

A GENTLEMAN calling one morning on a female friend, was answered by the page 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.*"

To secure a Constant supply of Savoury and Nutritious Stock, as a Base for nearly all Gravies and Soups, simply from Scraps.

To accomplish this, the first thing to do is, to set up a good iron "*Stock-pot*," which may be obtained from any

Hint furnishing ironmonger. The little outlay at first will soon be compensated by the daily contributions

374

of the *Stock-pot* to the wants of the family; it

will last for years, and should never be out of use. The *Stock-pot* should, in fact, be regarded as the PRINCIPAL SAVE-ALL, the magic reservoir, as inexhaustible as the conjuror's bottle, and producing as wonderful a variety of compounds.

Before describing what may come out of the stock-pot, it is obviously necessary to say what should be put into it. And the answer is, that *there is nothing in the shape of Scraps*

of meat and bone, that should not, unless otherwise employed, be thrown into the stock-pot. For the benefit of the stock-pot, bones should not be picked; the stock-pot will clean them most effectively, and extract abundant nourishment from their internal parts. In preparing joints of meat for the table, put the trimmings into the Stock-pot. Ham, Beef, Veal, Mutton, Lamb, Pork, Bits and Bones of Poultry, Game, in fact, the bones or remains of ANY KIND of meats should go into the stock-pot. Egg-shells should be put in; they tend to clarify the stock. Crusts of dry Bread may be thrown in; they gather the scum, which should be taken off three or four times a day. Cold Carrots and Parsnips, or the remains of Onion sauce or gravy; the outside stems of Celery, thoroughly cleaned and cut into small pieces; and all similar substances, should invariably go into the Stock-pot, which should always be kept simmering by the fire, the exhausted bones, &c., being removed day by day, as the stock is drawn off.

The Stock-pot thus managed will always be ready to supply the groundwork of almost all kinds of gravies and soups. A basin of soup, with the addition of a little water, thickening, and a sprinkling of herbs, may be knocked up at a moment's notice. Hashes, meat pies, savoury puddings, and all gravies sent to the table may be enriched thereby. When Stock is alluded to in the receipts given in this volume, the liquor from the stock-pot is that which is indicated.

Every furnishing ironmonger knows what a *Stock-pot* is; but the purchaser should observe that the tap should be raised a little from the bottom, in order that the stock may be drawn off without the sediment. *The bones and refuse that come from the stock-pot will serve for the pig-tub; or suffice for dogs and cats, where such are kept, without wasting better food upon them.*

THE thieving propensities of "the cat" are well known. How does "the cat" contrive to open the cheffonier? How is it, that after drinking our gin, she never seems intoxicated? Whatever can the cat do with tea? And how, when she breaks a plate, does she manage to pick up the pieces!

*Capital Stock for Gravy and Sauces, from a
Ham Bone.*

WHEN a *Ham* has been cut to the bone, cut off all the bits of meat that are not rusty, whether fat or lean, throw the rusty pieces into the pig-tub, or to the fowls, break the bone in pieces, beat the meat with a rolling-pin, and put the whole into a saucepan with a quarter of a pint of broth or gravy; then cover it, and stew gently, occasionally stirring it well, to prevent its sticking to the bottom. Then strain off the stock, and bottle down in old pickle bottles, to improve gravies or sauces of any description. This is essentially a good "extract of ham" cheaply obtained.

Hint

375

As lately a sage on a fine ham was repasting
(Though for breakfast too savoury 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*!"

To make a very relishable Soup without Meat.

TAKE two carrots, two turnips, one onion, the trimming of a head of celery, cut into small slices and pieces, and fry with about half an ounce of butter. Let them be fried until they are quite dry, taking care that they do not burn. When in this state, pour from a pint and a half to a quart of boiling water into the frying-pan on them; then pour all together into a saucepan, and boil for three or four hours, adding water to keep up the quantity, as it boils away. Capital for invalids, or as a warmer at bed-time for people with bad colds.

Hint

376

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?"

Green Pea Soup without Meat.


If the peas are good, this will be as nice a vegetable

soup as need be sent to table. Take a quart of young

Green Peas, and divide half a pint from them.

Hint Put them on in boiling water; boil until tender,

377 and then pour off the water, and set it by to make the soup with. Put the peas into a mortar, and pound them to a mash; then put them back into the water the peas were boiled in; stir all well together, and then rub it through a hair sieve, or tammy. Boil the half-pint of peas, separated from the others, and when done, turn them into the soup, and serve hot.

378  The same may be made with the liquor in which *Calf's Head*, *Calf's Feet*, or *Tails*, or joints of *Veal*, *Mutton*, &c., 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."


Pea-leaf Soup, an inexpensive rarity, when Green Peas cannot be obtained.

TAKE some shallow pans, plant them pretty thickly with dwarf Spanish peas, and set them in a vinery where


Hint there is a shelf, and a good heat. When they are about six inches high, and well furnished with

379 leaves, cut them like mustard and cress, for the purpose of making green pea soup. Boil a small quantity of blue peas, and also boil the cuttings, mix the two, and pass them through a tammy; add this to the usual stock, and you will obtain a green pea soup which for colour, flavour, and body, cannot be surpassed, even by midsummer productions.

380  A quantity sufficient to serve a party of fourteen (thirteen is an unlucky number!) can be raised at the expense of 2s. 6d. One quart of the strong growing varieties is enough for sowing; and a half pint of any variety of blue peas to boil separately. Mint should not be used.

381  The young leaves of peas grown out of doors

will do as well as those raised in glass houses. The proportions to be used may be thus indicated:—Half a pint of peas; one quart of pea leaves, two small lettuces, and one middle-sized onion. These will supply enough soup for six persons.

382  When peas first come in, *Pea Shells*, boiled and pressed through a sieve, with some of the liquor in which they were boiled, are *equally good as peas*. The young *pea haulm* is also good for the purpose. *One half the quantity of young peas will suffice for soup, when the shells are used in this manner.*


Two gardeners, who were neighbours, 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, neighbour, 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.*"

Delicious Asparagus Soup.

THIS is to be made with the points or heads of *Asparagus*, in the same manner as green pea soup. Let half the

Hint asparagus be rubbed through a sieve, and the other cut in pieces about an inch long, and boiled

383 until soft, and sent to table in the soup. To make two quarts, there should be a pint of heads to thicken it, and half a pint cut in.

384  A cheaper soup, preferred by many, may be made by adding *Asparagus Heads* to common *Pea Soup*.


THE favourite motto with Mr. Paradox has always been, "Time is money." Acting on this principle, he never wastes a word in conversation. For instance, he meets you in the street, and instead of saying, "Good morning! How do you do?" it is simply, "*Morning! Do?*" If he wishes to inquire of his wife what she had for dinner, he merely says, "*Dinner?*" And upon retiring to bed, instead of wishing Mrs. P. "Good night," in the customary way, he exclaims, "*Night.*" Mr. Paradox calculates that he makes a clear saving of thirty days per annum by this economical system.

Plain Pea Soup.

To a quart of split *Peas*, two heads of celery, and a large onion, put three quarts of broth; let them simmer

Hint gently over a slow fire for three hours, stirring every quarter of an hour, to prevent the peas
385 burning (as the water boils away, add some more);

when the peas are well softened, work them through a coarse sieve, and then through a fine sieve or a tammy, wash out the stew-pan, and then return the Soup into it, and give it a boil up; take off any scum that comes up, and it is ready. Send them up with *Fried Bread* and *Dried Mint* on two side dishes. This is an excellent Family Soup, produced with very little trouble or expense.

386  The *Broth* for the above may be derived from a *Liquor* made from the *Bones of Roast Beef*, or the water in which *Mutton, Beef, Pork, or Poultry* has been boiled. A *Shank Bone of Ham*, the *Root of a Tongue*, and pieces of a *Red Herring* are all good for *Pea Stock*.


A LADY, who was in the habit of spending a large portion of her time in the society of her neighbours, happened one day to be taken ill, and sent her husband 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?*"

A very Economical Carrot Soup.


CLEAN and scrape half-a-dozen large *Carrots*; peel off the red outside, which alone is to be used for the soup;

Hint put it into a gallon stew-pan, with one head of celery, and an onion shred to pieces. Take two

387 quarts of beef, veal, or mutton broth, or if you have any *Cold Roast Beef Bones*, or the liquor in which mutton or beef has been boiled, you may make very good stock for this soup. When you have poured the broth upon the carrots, cover the stew-pan close, and set it on a slow fire for two hours and a half, or until the carrots are soft. Take some pieces of *Stale Bread*, and grate a large cupful of crumbs; rub it through a tammy or hair sieve, with a wooden spoon, and add as much broth as will make it about as thick as pea soup. Either put it into the soup; or make it hot in a separate stew-pan, season it with a little salt, and send it up as a side dish, with some toasted bread cut into inch squares, to be eaten with the soup, according to taste.

388  To impart a better flavour, the *Celery* and

Onions may be fried to a light brown in butter, before being added to the soup.

389  Or, put some *Beef Bones* into a saucepan, with four quarts of the *Liquor* in which Beef or Mutton has been boiled; add two large onions, a turnip, and a seasoning of pepper and salt; boil the whole for three hours. Have the *Carrots* ready, prepared as above, strain the soup on them, and stew until they are soft, then press them through a sieve. If you have any *Cold Roast Beef* or *Beef-Steak* pulp about half a pound in a mortar, add to the soup, and serve very hot.

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."

Rhubarb Spring Soup.

PEEL and wash about a dozen sticks of *Rhubarb*, more or less, according to size, and the quantity of soup required; blanch them in water three or four

Hint

390

minutes; drain, and put it into a stew-pan, with two onions sliced, a carrot, a piece of lean Ham either shred or pounded, and a good bit of butter; let it stew gently over a slow fire until tender; then put in two quarts of good broth, to which add two or three ounces of bread crumbs; boil about fifteen minutes; skim the fat; season with salt and cayenne pepper, pass through a tammy, and serve up with *Fried Bread*.

CONTENTMENT consists not in adding more fuel, but in taking away some fire, not in multiplying wealth, but in contracting desires. Worldly riches, like nuts, spoil men's teeth in cracking them, but fill no belly in eating them.

Excellent Celery Soup.

CUT six heads of *Celery* into pieces about two inches long, wash them well, drain them on a hair sieve, and

put them into a stew-pan, with three quarts of clear stock. Stew gently for about an hour, till the
Hint celery is very tender. Remove the scum, as it
391 rises, and serve with a little salt. When *Celery* cannot be procured, half a drachm of the *Seed*, pounded fine, put in a quarter of an hour before the soup is done, will impart a fine flavour. Or a little *Essence of Celery* may be used.

A FEMALE writer upon dress says, "Nothing looks worse on a lady than a darned stocking." We object to the assertion—a stocking that *needs darning* looks *much worse*.

*An excellent Soup of Endives, Best when they are
 Plentiful and Cheap.*

TRIM away the green and outer leaves of about three dozen *Endives*, which should be thoroughly washed and
Hint examined; blanch them in boiling water and a
392 little salt for ten minutes, after which throw them into cold water, drain, and press all the water out of them. Cut off the roots, and put the endives into a stew-pan with four ounces of fresh butter, a little grated nutmeg, salt, and sugar. Stir the endives over a slow fire for about ten minutes with a wooden spoon; then add a ladleful of good fowl or veal broth; simmer gently in an oven, or by a slow fire for an hour, and then pass the endives through a tammy. To the purée thus obtained, add one quart more of broth, and just before sending the soup to table, add to it a pint of boiling cream or milk, and a pat of fresh butter. This is a capital light soup for the autumnal season, when endives are full and white.

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.


A very Economical and Agreeable Soup of Lentils.


TAKE one pint of *Lentils*, soak them in cold water ; add six middle-sized onions ; two heads of celery ; two carrots ; one turnip ; one quart of pot liquor from boiled Beef, Mutton, or Pork, and one quart of water. Stew the whole slowly, as green peas for soup ; pour it all into a mortar, and pound it well ; or, use lentil powder, as sold prepared ; strain through a tammy or sieve, and add one tablespoonful of powdered lump sugar. One pint of lentils will make enough soup for seven persons.

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.

Capital Soup from Goose or Duck Giblets.

THE *Giblets* of two *Ducks* may be reckoned as equal to those of one *Goose*. Cleanse the *Giblets*, and parboil them ; take the skin off the feet, and crack the bones of the legs ; cut the gizzards into quarters, the neck into three pieces ; the feet, livers, and pinions into two, and the head also into two, throwing away the bill. Boil them (i.e. *two* sets of *Goose Giblets*, or *four* sets of *Ducks*,) in a quart of weak gravy soup, with an onion. Have ready boiling some rich highly seasoned brown gravy soup ; add the giblets, and the liquor they have been boiled in, with some chopped parsley ; take out the onion, and thicken the soup with a bit of butter kneaded in flour.

395  Or, one set of *Goose*, or two of *Duck Giblets* will make a quart of healthful nourishing soup. If a larger quantity is desired, and there are no more *Giblets* to be had, add a pound of *Beef*, or *Mutton*, or *Bone of a Knuckle of Veal*.

396  Those who are fond of *Forcemeat*, slip off the skin of the neck, and fill it, tying up the ends ; or make

some *Forcemeat Balls* of the *Duck Stuffing*. These should be put into the soup about half-an-hour before taking up.

A GREEN one, who had a great desire to possess a goose alive, set off to a neighbouring 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.

A Capital Soup, made of Old Partridges.


TAKE off the skins of two *Old Partridges*, that are too "venerable" for roasting; cut them into small pieces, with
Hint three slices of ham, two or three onions sliced, and
 397 some celery; fry them in butter till they are as brown as they can be made without burning; then put them in three quarts of water, with a few peppercorns; boil it slowly till a little more than a pint is consumed; then strain it. Put in some stewed celery and fried bread.

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!"

Excellent Soup from Cold Hare, or from an Old Hare, that cannot be otherwise Cooked.

CHOP the *Hare* into pieces, and break the bones; stew it in say three quarts of water or stock, with one carrot, cut
Hint small, a little onion, four cloves, a little pounded
 398 mace, some black pepper, and a bundle of sweet herbs; if liked, a bay-leaf may be added. While these are stewing, make a dozen or more of *Forcemeat Balls*. When the *Hare* is stewed, so that the flesh leaves the bone, strain through a tammy, pick out the bones, &c., and collecting the meat, mince or pound it, with a little butter, and two or three table-spoonsful of flour, rubbed smooth with a little soup; rub this latter through a hair sieve, into the soup, to thicken it; add a little more water or stock, to keep up the quantity; let it simmer slowly half an hour longer, skimming it well. Put in the meat, with a glass of


port wine, and three table-spoonsful of currant jelly ; season with salt ; put in the *Forcemeat Balls* ; and when all is hot, serve. If there is a good quantity of the *Hare Stuffing*, it will suffice instead of the herbs.

399  *Rabbit, Partridge, and Grouse Soup* may be made from the old animals, or cold remains if in sufficient quantity in the same manner. Smaller quantities may be made, when the fragments are not sufficient for the above.

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 colour of my hair!*"

A gallon of Broth for Four-pence : suitable to the poor, and good enough for the rich.

OF *Scotch Barley*, well washed in cold water, take four ounces ; and four ounces of sliced onions. Put these into five quarts of water—the fifth quart to allow for the decrease of quantity by boiling. After boiling gently for one hour, pour it into a pan, and put into the saucepan from which the soup has been poured two ounces of clear beef or mutton dripping, melted suet, or two or three ounces of fat bacon minced. When melted, stir into it four ounces of oatmeal ; rub these together into a paste. Now add the *Barley Broth* previously prepared ; at first a spoonful at a time, and the rest by degrees, stirring well together until it boils. For seasoning, use ground black pepper, cayenne, allspice, salt, &c., to taste. Any other vegetables that may be at hand can be added, particularly chips of celery, carrots, leeks, chopped parsley, thyme, herbs, &c.

401  Stale bread, bits of biscuit, or plain suet dumplings may be added.

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.*"

Capital and Cheap Soup from Cow Heels.

BOIL two *Cow Heels* ; cut the meat into moderately

small pieces, and set them by separately in a dish; put

Hint the trimmings and bones into a stew-pan with
three quarts of water, together with an unboiled

402 cow-heel cut into quarters; add to this, two onions and two turnips, pared and sliced, the red part of two large carrots, two eschalots cut in halves, a bunch of lemon-thyme, and two bunches of parsley; set this by the side of a slow steady fire, keep it closely covered, and let it simmer gently six or seven hours, during which take care to remove the fat and scum. When done, strain the liquor through a sieve, and put two ounces of butter into a clean stew-pan; when it is melted, stir into it as much flour as will make a stiff paste, add to it by degrees the soup liquor; give it a boil; strain through a sieve; and put in the thinly-pared peel of a lemon, a couple of bay leaves, and the meat of the boiled heels. Let it simmer for half an hour longer; add the juice of a lemon, a gill of wine and a tea-spoonful of mushroom catchup, and serve in a tureen.


"WHAT are you about?" enquired a lunatic of a cook, who was industriously stripping the feathers from a fowl. "Dressing a chicken," answered the cook. "I should call that *un-dressing*," said the crazy chap. The cook looked *grave*, eh

Soyer's Soup for the Poor; which has been Tasted and Approved by numerous Noblemen, Members of Parliament, and Ladies. Two gallons cost about Six-pence.

Two ounces of dripping; quarter of a pound of meat, cut into pieces one inch square; quarter of a pound of

Hint onions sliced thin; quarter of a pound of turnips,
cut into small dice; two ounces of leeks—the

403 green tops will do, chopped small; three ounces of celery; three-quarters of a pound of common flour; half a pound of pearl barley, or one pound of Scotch; three ounces of salt; quarter of an ounce of brown sugar; two gallons of water.

404  Put the two ounces of dripping into a saucepan capable of holding two gallons of water, with a quarter of a pound of the leg of beef, without bones—(the bones may be also put in, or be afterwards used for stews, gravies, &c.)—cut in pieces about one inch square; put in the onions, and then set the saucepan over a fire, and stir the contents round for a few minutes with a wooden or iron spoon until fried lightly brown. Then put in the turnips, celery, and leeks, cut into small pieces. Stir them with the other ingredients over the fire for another ten minutes; then add a quart of cold water and three-quarters of a pound of flour, and the pearl barley, mixing all well together; then add seven quarts of hot water, seasoned with the salt, and brown sugar, stirring occasionally until boiling; allow it to simmer for three hours, when the barley will be tender and the soup ready.

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."

A Beef Brose.

AFTER any large piece of Beef has been taken out of the pot it was boiled in, skim off the fat with part of the liquor, and boil it in a saucepan. Make a
Hint *Beef Brose* thus:—Have ready in a bowl, *Oatmeal*
 405 that has been toasted brown before the fire. Pour in the boiling liquor, and stir it a little; if too thick add a little more liquor, and send it to table quite hot.

"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; an 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 favourite dinner; we often have it at our table—barrin' the beef!"


A Capital Soup of Cold Ox-head.

THIS should be prepared the day before it is to be


eaten, as you cannot cut the meat off the head into neat

Hint pieces unless it is cold:—the day before you
 406 want this soup, put half an *Ox-Cheek* into a
 tub of cold water to soak for a couple of hours;

then break the bones that have not been broken at the butcher's, and wash it in warm water; put it into a pot, and cover with cold water; when it boils, skim very clean, and then put in one head of celery, a couple of carrots, a turnip, two large onions, two dozen berries of black pepper, same of allspice, and a bundle of sweet herbs, such as marjoram, lemon-thyme, savory, and a handful of parsley; cover the pot close, and set on a slow fire; take off the scum, and set by the fire-side to stew very gently for about three hours. Take out the head, lay it on a dish, pour the soup through a fine sieve into a stone-ware pan, and set it and the head by in a cool place till the next day;—then cut the meat into neat pieces, skim and strain off the broth. Put two quarts of broth and the meat into a clean stew-pan—simmer very gently for half an hour longer, and it is ready.

407  If you wish it *thickened*, put two ounces of butter into a stew-pan; when melted, throw in as much flour as will dry it up; when well mixed, and browned by degrees, pour to this your soup, and stir well together; simmer for half an hour longer; strain through a hair sieve into a clean stew-pan, and put to it the meat of the head—stew half an hour longer, and season it with cayenne pepper, salt, a glass of good wine, or a table-spoonful of brandy, if required.


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 enquired. "Perfectly," said the butcher, "the lamb was alive yesterday." "So *was the beef* we had yesterday," was the reply.

408  May be served thickened in one Tureen, and send up the Meat in that,—the remainder as a clear

Gravy Soup, with some of the carrots and turnips shred, or cut into shapes.

Economical Soup of Ox-Tails.

PUT into a gallon stew-pan eight cloves, two or three onions, half a drachm of allspice, the same of black pepper, and three *Tails*, divided between the joints; some persons fry the tails before they put them into the soup. Cover them with cold water; skim it carefully as long as you see any scum rise; then cover as close as possible, and set on the side of the fire to keep gently simmering till the meat becomes tender and will leave the bones easily, because it is to be eaten with a spoon, without the assistance of a knife or fork; this will require about two hours; when perfectly tender, take out the meat and cut it off the bones in neat mouthfuls; skim the broth, and strain it through a sieve.

410  If you prefer a *Thickened Soup*, put flour and butter, as directed in the preceding receipt,—or put two table-spoonsful of the fat you have taken off the broth into a clean stew-pan, with as much flour as will make it into a paste; set this over the fire, and stir them well together; then pour in the broth by degrees, stirring it and mixing it with the thickening;—let it simmer for another half-hour, and when you have well skimmed it, and it is quite smooth, then strain it through a tammy into a clean stew-pan, put in the meat, with a table-spoonful of mushroom catchup and season it with salt.

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.


A Nourishing Soup of Ox Heels.

PROCURE an *Ox Heel* undressed, or only scalded (not one

that has been already boiled, as they are at the tripe shops,

Hint till almost all the gelatinous parts are extracted),
and two that have been boiled as they usually are

411 at the tripe shops. Cut the meat off the boiled heels into neat pieces, and set it by on a plate; put the trimmings and bones into a stew-pan, with three quarts of water, and the unboiled heel cut into quarters;—furnish a stew-pan with two onions, and two turnips pared and sliced; pare off the red part of a couple of large carrots, add a couple of eschalots cut in half, a bunch of savory or lemon thyme, and double the quantity of parsley; set this over, or by the side of a slow steady fire, and keep it closely covered and simmering very gently (or the soup-liquor will evaporate) for at least seven hours: during which, take care to remove the fat and scum that will rise to the surface of the soup, which must be kept as clean as possible. Now strain the liquor through a sieve, and put two ounces of butter into a clean stew-pan; when it is melted, stir into it as much flour as will make it a stiff paste; add to it by degrees the soup-liquor; give it a boil up; strain it through a sieve, and put in the peel of a lemon pared as thin as possible, and a couple of bay-leaves, and the meat of the boiled heels; let it go on simmering for half an hour longer, *i. e.* till the meat is tender. Put in the juice of a lemon, a glass of wine, and a table-spoonful of mushroom catchup, and the soup is ready for the tureen.

412  Those who are disposed to make this a more substantial dish, may introduce a couple of sets of *Goose* or *Duck Giblets*, or *Ox-tails*, or *Calves' Tails*, or a pound of *Veal Cutlets*, cut into pieces.

“I COUNT only the hours that are serene.” What a fine lesson is conveyed to the mind in this. To take no note of Time but by its benefits; to watch only for the smiles, and neglect the frowns of fate; to turn always to the sunny side of things. How different from the common art of self-tormenting!

A very Nice Onion Soup.

BROWN half a pound of butter, with a little flour; take

care it does not burn ; when it has done hissing, slice a dozen of large onions, fry them very gently until
Hint tender ; pour to them, by degrees, two quarts of
413 boiling water, shaking the pan well round as it is poured in, and also a crust of bread ; let it boil gently for half an hour ; season it with pepper and salt ; take the top of a French roll, and dry it at the fire, put it into a saucepan with some of the soup, to soak it, then put it into the tureen ; let the soup boil some time after the onions are tender, as it gives the soup a great richness ; strain it off, and pour it upon the French roll.

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.

Brown Soup, without Meat.

PUT into a clean saucepan three quarts or more of water, with raspings sufficient to thicken it ; two or three onions
Hint cut across, some whole pepper, and a little salt ;
414 cover it close, and let it boil about an hour and a half ; strain it off through a sieve ; then have celery, endive, lettuce, spinach, and other herbs, not cut too small ; fry them in butter ; then take a clean stew-pan that is large enough for the ingredients ; put in a good piece of butter, a dust of flour, and keep stirring it till it is of a fine brown, then put in the herbs and soup ; boil it till the herbs are tender, and the soup of a proper thickness ; put the soup into a tureen, and send it to table ; have some fried bread in a plate, and some in the soup, if agreeable.

A MAN of business should take care to consult occasionally with persons of a nature quite different from his own. To very few are given all the qualities requisite to form a good man of business. Thus a man may have the sternness and fixedness of purpose so necessary in the conduct of affairs, yet these qualities prevent him, perhaps, from entering into the character of those about him. He is likely to want tact. He will be unprepared for the extent of versatility and vacillation in other men. But these defects and oversights might be remedied by consulting with persons whom he knows to be possessed of the qualities supplementary to his own.

White Soup, without Meat.

PUT into a clean saucepan two or three quarts of water, the crumb of a twopenny loaf, with a bundle of sweet herbs

Hint some whole pepper, two or three cloves, an onion or two cut across, and a little salt; let it boil

4.5 covered till it is quite smooth; take celery, endive, and lettuce, only the white part; cut them into pieces, not too small; boil them, strain the soup off into a clean stew-pan; put in the herbs, with a good piece of butter stirred into it till it is melted; then let it boil for some time till it is very smooth; if any scum arises, take it off very clean. Soak a small French roll, nicely rasped in some of the soup, and send it to table.

ZEAL without knowledge is fire without light.

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

HE that is angry without a cause, must be pleased without amends.

Nourishing Milk Soup.

TAKE two quarts of *New Milk*, with two sticks of cinnamon, a couple of bay-leaves, a very little salt, and a

Hint very little sugar; then blanch half a pound of sweet almonds while the milk is heating, beat

416 them up to a paste in a marble mortar; mix them by degrees with some milk; while they are heating, grate the peel of a lemon, with the almonds, and a little of the juice; then strain it through a coarse sieve, and mix it with the milk that is heating in the stew-pan, and let it boil up; cut some slices of French bread, and dry them before the fire; soak them a little in the milk; lay them at the bottom of the tureen, and then put in the soup.

HE that has but one hog makes him fat, and he that has but one son makes him a fool.

MISCHIEFS come by the pound, and go away by the ounce.

BETTER keep under an old hedge, than creep under a new furze bush.

Mock Turtle Soup.

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 stock gravy with a little 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. The quantity of the soup may be increased by adding more stock gravy, with calves' feet and ox palates, boiled tender, and cut into pieces.


STEP among your neighbours, 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.


Excellent and Cheap Pumpkin Soup.


TAKE a *Knuckle of Veal* and a *Knuckle of Ham*. In absence of the Veal, use a *Calf's Foot* or a *Cow-Heel*, or


even some *Bones*; and, in place of the Ham, use part of the *Hock of Bacon*. Cut and chop these up; put them into a two-gallon stew-pan; then add to them two large onions sliced, one carrot, two middle-sized turnips sliced, with skin on, the outside leaves of a large head of celery cut into small pieces, one tea-spoonful of ground allspice, one table-spoonful of salt, and a piece of butter or marrow the size of a walnut. Place the stew-pan on the fire; keep stirring the contents with a wooden spoon, to prevent them sticking to the bottom of the pan, and until there is a kind of white glaze on the pieces of meat; then add

by degrees, one gallon of hot water; peel and take out the seeds of a *Pumpkin* about six pounds in weight; cut it into pieces, and put it into the stew-pan; boil until the pieces of *Pumpkin* are quite soft; pass as much as possible of the contents of the stew-pan through a coarse hair-sieve; then boil it again, adding more water if too thick. Season it with a table-spoonful of pounded sugar, a tea-spoonful of pepper, and more salt if required. Serve in a tureen, with some fried bread cut the size of dice.

419  This soup is preferable to soups of the pea kind; it cools the blood, and corrects the acid humours of the body.

420  In all kinds of soups, where butter is recommended, marrow is preferable, only in larger quantities.

421  Pumpkins may also be *dressed as vegetables* by being cut into slices, boiled in plenty of water with some salt in it, drained well when done, and served on some toast, with melted butter made with cream poured over it.

422  Pumpkins may likewise be *Pickled*, by cutting them into slices, and proceeding the same way as for Indian pickles; or they will do to mix with other vegetables for Piccalily.

GOD reaches us good things with our own hands.

WHEN the fox preaches, beware of your geese.

IN the forehead and the eye, the lecture of the mind doth lie.


Capital Broth of Sheep's Head.

THE Sheep's head is well worth cooking for broth. To make broth, get a fine *Head*, and scald the wool off the

Hint same as the calf's head; then put it into a saucepan with a gallon of water, and let it boil

423 gently for three hours; having put in with the head a carrot and turnip sliced, and an onion or two, the scum should be taken off five or six times, so as to get it perfectly free from grease; take out the head, cut the

meat from the bones into squares, and put them into the saucepan again with the liquor, leaving the turnips, carrots, and onions in also; season with pepper and salt, add a little flour to thicken, and serve in basins, with some toast cut into squares in the basin, and a little chopped parsley, fresh.

424  The *Scrag End* of the Neck, *Shank Bones*, or *Feet*, will make broth as well as the head.

WHY are chickens' necks like door bells?—Because they are *rung* for company.

*Soup from Calves' Tails, commonly called
Chesterfield Soup.*

TAKE three gallons of stock gravy, a little whole pepper and allspice, a few sprays of basil and knotted marjoram, some salt and catchup, three onions, two carrots, and a little celery cut small; it should boil two or three hours, until the vegetables are done to shreds; in the mean time a *Roux* should be prepared thus:—Place half a pound of butter in a confectionery pan, when it is melted, add two pounds of flour, which having thoroughly mixed with the butter, gradually thin by adding some of the stock which has boiled for two hours; when it can be added to the other ingredients, and allowed to boil for half an hour, being kept well stirred to prevent burning. It should then be strained through a hair sieve into an earthen or tin pan. It will require twelve *Calves' Tails* for the above quantity of Soup; they should be separated at the joints, placed in a stew-pan, with two gallons of water, and allowed to boil until thoroughly cooked, when, having removed the scum from time to time, they can be added, liquor and all, to the soup; when having allowed it to simmer for a few minutes, it can be served with a wineglass of sherry or Madeira, in the tureen.


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*.


*Capital Zests for Cold Meats, Salads, Gravies, &c.,
Costing the Merest Trifle.*


POUR a quart of the best vinegar on three ounces of scraped horseradish, an ounce of minced eschalot, and one drachm of cayenne; let it stand a week, and you will have an excellent relish, at a merely nominal cost. Horseradish is in highest perfection about November.

Hint

426

427  Horseradish Powder should be made during November and December; slice it the thickness of a shilling, and lay it to dry very gradually in a Dutch oven (a strong heat evaporates the essential flavouring oil); when dry enough, pound, and bottle it.

428  Dry and pound half an ounce of cress-seed (such as is sown in the garden with mustard), pour upon it a quart of the best vinegar; let it steep ten days, shaking it up every day. This will be very strongly flavoured with the cress, and for salads, cold meats, &c., will be greatly liked. The quart of sauce will cost only a penny more than the vinegar.

429  Bruise half an ounce of celery-seed, and add a quarter of a pint of brandy or proof spirit. Let it steep for a fortnight. A few drops will immediately flavour a pint of broth, and form an excellent addition to pease and other soups, and the salad mixture of oil, vinegar, &c.

THE good are better made by ill,
As odours crush'd are sweeter still.


*A Capital and Cheap Sauce for Roast Pork, Pork
Chops, or Warmed Cold Pork.*

WELL wash and cut up a good-sized red cabbage, or part of one; peel an equal weight of apples; slice and take out the cores; put the cabbage and the apples into a stewpan, together with a piece of butter, and very little water; or in lieu of butter,

Hint

430

a piece of fat bacon; stew them gently by the side of the fire until quite tender; stir and mix well together; season with pepper and salt, and serve with pork as above. The pieces of cold pork should be put in the stew-pan, and warmed with the sauce.

431  When pickling red cabbage, take the opportunity of giving this sauce a trial, and it will become a standard dish.

AN honest farmer was invited to attend a party at a village squire's one evening, when 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."


The Best English Substitute for Indian Chutney.


HALF-A-GALLON of vinegar; three quarts of green Gooseberries, boiled in three pints of the vinegar until

Hint

432

tender; one pound of coarse brown sugar, to be made into a syrup with the other pint of vinegar; three-quarters of a pound of common salt; three-quarters of a pound of pudding raisins; half a pound of currants; two ounces of cayenne; two ounces of garlic; one ounce of ground ginger; three ounces of mustard; one grated nutmeg; one tea-spoonful of ground mace; one ounce of Jamaica pepper. The garlic and ginger to be well ground in a mortar. All the ingredients to be well mixed with the gooseberries and vinegar. When the vinegar and gooseberries are nearly cold, mash them up and strain through a colander; then add half-an-ounce of turmeric for colouring.

433  This resembles the real Chutney more closely than any of the other substitutes.

434  Some use *Crab Apples* instead of gooseberries, and eschalots instead of garlic. These changes are to accommodate peculiar tastes.

"THERE is no mistake about these pickles," said Brown, as he helped himself a ninth time from a newly-opened jar; "they are the genuine article, and came all the way from India!" "Yes," replied his economical wife, "and if you will only control your appetite, they will go a great deal further."


The Economy of "Bastings"—Means of Saving the Consumption of Butter.


WELL clarified dripping, and the fat skimmings of broths and soups, when fresh and sweet, will baste everything

Hint

435

as well as butter, except game and poultry, and should supply the place of butter for common pies, &c., for which they are 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.

436  To clarify dripping, put it into a clean sauce-pan, over a stove or slow fire; as soon as a scum forms, skim it well, let it boil, and then let it stand till it is a little cooled, then pour it through a sieve into a pan.

437  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 purpose than frying other fish.

WHY is hot bread like a caterpillar?—Because it's the *grub* that makes the *butter fly*.

To make a Nice Fish Cake, from Scraps of Cold Fish.

THERE are few articles of food more likely to be wasted when cold than fish of various kinds. Take any *Cold*

Hint

438

Fish, and separate the bones carefully. Instead of throwing away the latter, put all of them, including the head, fins, and tail, if any, into a stew-pan, with just enough water to cover them, with some pepper, an onion, a faggot of sweet herbs, and a little salt; stew them down, and a nice gravy will be produced. A drop or two of fish sauce, or anchovy, may be added, if approved. Mince the fish, and mix it well with crumbs of bread, cold potatoes, a little parsley finely chopped,

and season to taste. Make into a cake with the white of an egg, or a little butter, or milk; egg it over, and cover with bread crumbs; then fry a light brown. Pour the gravy over, and serve hot. Garnish with slices of lemon, or sprigs of parsley. This affords a capital dish to help out a scrap dinner; or a nice relish for either breakfast or supper.

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*?"


To prepare a Nice Dish for Breakfast, Supper, or Dinner, by escalloping fragments of Cold Soles, Cod, Whitings, Smelts, or other Fish.

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

Hint

439

in their own liquor for two or three minutes; take them out with a spoon, and beard them, if preferred; 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 strewn 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.

440.  *The Muddy Flavour of Pond Fish* may be diminished in the following manner:—When the fish has been perfectly cleaned, insert a slice of bread, large enough

to fill up the belly, and remove this when the fish is cooked.

THE prolificacy of edible fish is a subject fitted, for the most evident reasons, to call forth our wonder and thankfulness towards a beneficent Providence. Leuwenhoek, the physiologist, counted 9,384,000 eggs in a cod, 36,960 in a herring, 38,278 in a smelt, 546,681 in a mackerel, 225,568 in a flounder, 1,357,400 in a plaice, 100,000 in a sole, in a carp 3,686,760, and in a tench, 300,000.


A nice Pie from Cold Salmon or Mackerel.

SKIN the pieces, and remove all the bones. Then pound the fish very fine in a mortar, with mace, nutmeg, pepper, and salt to taste. Raise the

Hint

441

pie of paste, as for meat pies, and ornament the sides in the usual manner. Put the salmon in, and cover it, and bake until nicely browned. When it comes out of the oven, take off the top crust, and put in a little melted butter; cut a lemon in slices, and lay over the top; stick in two or three leaves of fennel, and send to table without a cover.

442  *Cold Mackerel* may be served in the same way, mixed with cold veal. The sauce to be poured into this, should be made of melted butter, cream or milk, with chopped parsley. Or, bruise the roes of the mackerel, whether hard or soft, with the yolk of an egg; beat up with a little pepper and salt, and some fennel parsley chopped very fine, mixed with thin melted butter.

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

Fish Stew, that may be eaten either hot or cold.

TAKE three or four fresh *Haddocks*, *Soles*, or *Plaice*; salt the fish very slightly; cut it into pieces, and then

Hint

443

prepare a *Fish Force meat* as follows:—Take a little of the raw fish, a little of the liver, some parsley, a good quantity of bread-crumbs, some allspice, and mix an egg into balls. Have ready a stew-pan, in which you have, previously to making your forcemeat, put a large or small onion (according to

the quantity of fish) cut in rings ; a little parsley, a bit of butter as big as a chesnut, and a quarter-pint of water ; add cayenne and mace, each a pinch, and ground ginger as much as would lie on a half-crown piece. When this has simmered a quarter of an hour, and your forcemeat is ready, put in your fish, and lay the forcemeat balls on it. Stew gently half an hour ; have the yolk of an egg well beaten ; add to it the juice of four lemons ; beat well together ; add thereto a little of the boiling liquor of your fish to prevent curdling, and add this to the fish. One boil up more and it is ready—and a very savoury dish, too.


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

Cold Fried Soles nicely warmed.

Fried Soles will keep very good in a dry place, for three or four days. They may be warmed for the table by hanging them on the hooks in a Dutch oven, and putting them at a distance from the fire, that they may warm gradually.

Hint

444

445  Or, they may be warmed in good *Beef Gravy*, according to the directions given for *Boiled Soles*, &c.

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 loike cockle sauce with it!*"


A nice way of serving up any kind of Cold Fish, with Stale Bread, &c.

DIP a flat dish in *hot* water, to prevent cracking ; smear it with butter, and sprinkle white 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, without milk, poured over it. Repeat as often as required for the quantity of fish. Smooth the surface with a spoon,

Hint

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and sprinkle slightly with fine bread, mixed with white pepper. Place it in a Dutch oven for twenty or thirty minutes. A nice dish for any meal.

447  *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 fry some fish.*"

Mackerel preserved when Cheap, to keep until they are Dear.

Mackerel, being at certain times very plentiful and cheap (especially to persons who live near the coast),

Hint may be preserved to make an excellent and well-flavoured dish, weeks or months after

448 the season has passed. Having chosen fine sound fish, cleaned them perfectly, and either boiled them, or fried them lightly in oil, the fish should be divided, and the bones, heads, and skins being removed, they should then be well rubbed over with the following seasoning: for every dozen good-sized fish, it will be requisite to use three table-spoonsful of salt, one ounce and a half of common black pepper, six or eight cloves, and a little mace, finely powdered, and as much grated nutmeg as the operator chooses — not, however, exceeding one nutmeg. Let the surface of each fish be well covered with the seasoning; then place the fish in layers packed into a *stone* jar (not a glazed one), cover the whole with vinegar; and, if it be intended to be kept long, pour salad oil or melted suet over the top.

449  The glazing on earthen jars is made from lead or arsenic, from which vinegar dissolves POISON.

A CLASS was reciting a lesson in metaphysics—the chapter on *motives* operating on the human will—when a mackerel vendor went by, shouting "Mackerel, fine fresh mackerel!" Suddenly, disturbed 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 *haddocks*, and flat as *flounders*, not to perceive that it was a *sell-fish* motive.

A Capital and Cheap winter dish, called "Winter Whitebait."

SELECT some of the largest and soundest *Sprats*, which are in season all the winter, and best in frosty

Hint weather. Shake them in flour to remove the scales, then egg them over with a brush ; shake

450 them in equal quantities of flour and bread crumbs, and fry them in boiling fat for three minutes. Serve them dry on a napkin. Brown bread and butter and a lemon should be set on the table with them, and those who like them "devilled" should add cayenne to suit their taste. A capital first dish for dinner, or a nice relish for supper, and calculated to entice the master home, thus affording a new application of the old adage "throwing out a sprat to catch a mackerel."

IN one of our City schools, not many years ago, a member of the committee asked the members of a class which was under examination, "what was the cause of the saltiness 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 committee-man. "*Salt fish*, sir," said the pupil.

To make a new dish for the dinner-table, of Cold Boiled Soles.

IF you have saved the *Skins of Soles*, throw them into salt and water, and scrape and wash them well.

Hint Then put them into a stew-pan and cover them with water ; add two onions, with two cloves

451 stuck in each, and one blade of mace. Let it boil twenty minutes, and strain through a sieve into a basin. Make the sauce as thick as cream, by adding a little flour ; add also two table-spoonsful of port wine, and one of catchup ; stir these into the sauce by degrees ; give it a boil, and pour it over the fish through a sieve. Then having wiped out the stew-pan, warm up, and serve hot. Instead of the sauce thus prepared, good beef gravy, mushroom sauce, or white sauce, may be employed.

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."

A nice Stew of cold boiled Soles, Turbot, Brill, Plaice, Flounder, or other flat-fish.

SLICE and bone the *Fish*, and rub it with a little salt and flour. Have ready some good beef gravy,

Hint put the fish into it, and warm very gently. Take out the fish carefully, and lay on a dish.

452 Make the sauce about as thick as cream, by mixing a little flour with it; add two table-spoonsful of port wine, one of mushroom catchup; a little cayenne; stir these into the sauce by degrees, give it a boil, and strain it to the fish through a sieve.

"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!*"

To make a nice Relish out of fragments of cold Lobster or Crab.

It very often happens, after *Lobster* or *Crab* suppers or luncheons, that legs and claws, and portions of the back,

Hint are left untouched or imperfectly picked. Collect all the fragments of fish, and put with them two


453 blades of mace, a little white pepper, and salt, and a small portion of butter, and seasoning; the quantities of the latter must be proportioned to the amount of lobster, according to judgment. Put these all together, and beat them into a paste in a mortar. Take earthenware boxes in which potted fish or meats have been purchased, or such small jars or large gallipots as you may have about the house, and fill as many of these with the prepared lobster as you may be able to do. 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 pots, and the paste poured over them. When the pots are nearly filled, press down the contents, pour over them a layer of clarified butter, lard, or melted suet fat. This will afford a nice relish for breakfast, luncheon, or

supper. If intended to be kept for some time, tie down with pieces of wet bladder.

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."

*A very Nice Supper Dish, or Plain Patties, of
Oysters.*

MAKE little round loaves, or take small French rasps; make a round hole in the top of each, and scrape out a portion of the crumb. Put sufficient *Oysters* into a stew-pan with their own liquor, and add to them the crumbs of bread, rubbed or grated fine, and a good lump of butter; season with white pepper, 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 warm and crisp.

455  Minced *Veal, Lamb, Poultry, Game, &c.*, may be done in the same way, as for paste patties.


"BRING in the oysters I told you to open," said the head of a 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 hogs' wash.*"


*An Excellent Method of Obtaining Oyster Sauce, when
Oysters are "Out of Season," and of making it
portable to places where Oysters cannot be obtained.*

OPEN the *Oysters* carefully, so as not to cut them, except in dividing the gristle which attaches them to the shells.

Hint Put them into a mortar, and when you have as many as you can pound at once, add about two drachms of salt to about a dozen oysters; pound them, and rub them through a hair sieve, and put them into the mortar again, with as much thoroughly dry flour as will roll them into a paste; roll this paste out several

times, and lastly, flour it, and roll it out the thickness of half-a-crown, and cut it into pieces of one inch square; lay them in a Dutch oven, where they will dry so gently as not to get burned; turn them every half hour, and when they begin to dry, crumble them. They will take about four hours to dry. Pound them, sift them, and put them into dry bottles; cork and seal them. Three dozen natives require seven and a half ounces of flour to make them into a paste weighing eleven ounces, and when dried in powder, six and a half ounces.

457  To make half a pint of *Oyster Sauce* from this powder, put one ounce of butter into a stew-pan, with three drachms of oyster powder, and six table-spoonfuls of milk: set it on a slow fire, stir it till it boils, and season it with salt.


458  As a *Sauce*, this is excellent with *Fish*, *Fowls*, or *Rump Steaks*; and, sprinkled on bread and butter, it makes good *Sandwiches*.

"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 'natives' 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*."

Delicate Breakfast Rashers from Cold Boiled Bacon.

CUT the *Bacon* into slices, about a quarter of an inch thick; grate over them some crust of bread, and powder

Hint them well with it on both sides; lay the rashers
459 on a cheese-toaster, and brown them on both
 sides.

460  Excellent to accompany *Poached* or *Fried Eggs*, and for a garnish around veal cutlets, or sweet-breads; 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 unsavoury 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*!"

A Savoury Supper quite Irresistible.

If there are no social objections to your eating *Onions*, try the following: to an omelette of three eggs, add half

Hint a good-sized onion, mixed almost to a powder, and
461 a table-spoonful of chopped parsley. The shredding of the onion to a sufficient degree of fineness, is

the most important thing, as from the short time required to cook the omelette, it would otherwise be insufficiently dressed. The onion should be boiled previously (or partially so), for fastidious tastes; but thereby some degree of flavour and crispness is sacrificed.

It was remarked by an eminent barrister that learning in ladies should be as onions properly are in cookery—you should *perceive the flavour*, but not the thing itself.

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!"

Celery flavour for Soups all the year round.

Hint At those seasons, or in those places where celery
462 cannot be obtained for soups, *Dried Celery Seed* will be found to supply an excellent substitute.

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 anything." "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!"

Mint and other Vinegars for Culinary purposes.


Put fresh *Mint* leaves into a stone jar, and pour on them a sufficient quantity of the best wine vinegar to cover


Hint them. Set the jar in a warm place for fourteen
463 days; then strain through a jelly-bag. In the same way may be made *Elder-flower*, *Water-cress*,

Basil, *Tarragon*, and *Burnet* vinegars. Fifty English chilies, cut or bruised, may be added to either of the above.

*A cheap Method of obtaining a Constant supply of
Pure Vinegar.*

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 quarter of an ounce of German 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.

465  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. Afterwards it may be divided and transferred to other quantities of the mixture, to accelerate the process of vinegar making.


466  Much of the vinegar which is sold in the shops is either malt vinegar, reduced with water, and strengthened with sulphuric acid, or acetic acid, also diluted, neither of which is very acceptable or wholesome.

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 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 downstairs 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 downstairs.*"

To obtain Mint Sauce at any season of the year.

WHEN *Mint* is green and plentiful, cut it up fine, put it into empty pickle-bottles. Fill the bottles with vinegar,


Hint and cork closely. The sugar can be added when required for use. No one can tell the difference
467 of mint so prepared, from that newly gathered from the bed.


468  For those who like Mint Sauce, the above may be eaten with lamb or mutton chops.


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!*"

Essence of Game, for serving with Hashed Game of any kind.

TAKE the remains of any *Game*, with an equal quantity of *Beef* and *Veal*; salt, pepper, mace, nutmeg, cloves, bay-leaf, parsley, garlic, eschalots, and morels;
Hint some white wine, a little vinegar, and the juice
 469 of lemons; put into a stew-pan; when on the eve of boiling, slacken the fire, and leave the pan on the hot cinders for six or seven hours; pass the sauce through a sieve, and filter.

470  Pieces of *Game* may be warmed in a Dutch oven, and be served with this sauce heated, and poured over it.

471  A capital addition to *Game Pies*.

472  The remains of *Fowls* or other *Poultry*, either roast, stewed, or boiled, may be done in the same manner, with appropriate seasoning, and with onion, parsley, &c., chopped fine.

IN attempting to carve a fowl one day, an American 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!"


To obtain Herbs of the Finest Flavour.

WHEN *Herbs* are to be kept for flavouring dishes, it is obviously of the first importance that they should be

Hint *gathered at the right time, and dried in the best manner.* The seasons when the various herbs are

473 in their prime flavour, are as follows:—Basil, from the middle of August to the middle of September; marjoram, during the month of July; winter savory, the

latter end of July, and throughout August; summer savory, the same; thyme, of various kinds, during June and July; mint, the latter end of June, and during July; sage, August and September; tarragon, June, July, and August; chervil, May, June, and July; burnet, June, July, and August; parsley, May, June, and July; fennel, the same; elder flowers, May, June, and July; orange flowers, May, June, and July.

474  Herbs should be gathered 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 upon a warm stove, or in a Dutch 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-stoppered bottles.


THE newspapers are full of advertisements of *plain cooks*. We suppose *pretty cooks* have no occasion to advertise.

Economical use of Nutmegs.

IF a person begins to grate a *Nutmeg* from the stalk end, it will prove hollow throughout; whereas the same nutmeg

Hint grated from the other end, would prove solid to the last. This is because the centre consists of

475 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, loose their hold, and drop out, and a hollow is formed through the whole nut.

476  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 flavour.

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 *grater*."


The Very Best Curry Powder.

TAKE of coriander seed, three ounces ; turmeric, three unnces ; black pepper, mustard, and ginger, one ounce of each ; allspice and lesser cardamoms, half-an-ounce of each ; cumin seed, a quarter of an ounce.

Hint

477

Put these ingredients into a cool oven, and let them remain all night ; the next morning, pound them in a marble mortar, and rub them through a fine sieve. Thoroughly mix them together, and keep them in a well-stoppered bottle.

478  For *Curry Sauces*, steep three ounces of the powder in a quart of vinegar, or white wine, for ten days. and the liquor will be strongly impregnated with the flavour of the powder.

THERE has been a season of colds lately : Almost every third person one meets has "a cold i'd 'is 'ead," and speaks through his 'dose!

Home-made Cayenne Pepper, of superior Flavour.

THOSE who desire to obtain good *Cayenne Pepper*, free from adulteration and poisonous colouring matter, should

Hint

479

make it of English chilies. By so doing they will obtain pepper of the finest flavour, without half the heat of the foreign. A hundred large chilies, costing only two shillings, will produce about two ounces of cayenne—thus the superior home-made is as cheap as the commonest red pepper. The following is the way to make it :—Take away the stalks, 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 wil' do for my husband."

*A very useful Household Tincture from Scraps of
Lemon-peel.*

FILL a wide-mouthed pint bottle half-full of brandy, or proof spirit, and whenever you have bits of waste *Lemon*

Hint rind, pare the yellow part very thin, and drop it into the brandy. This will strongly impregnate

480 the spirit with essence of lemon, and form an excellent flavouring for tarts, custards, &c.

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*."

*How to obtain Cheap and Nice Cress all the year
round.*

WHAT is so nice and refreshing as to see a plate of really fresh *Salad* placed upon a table, and dishes nicely

Hint garnished with bits of green? "But," you will say, "this cannot be done, parsley not always


481 being in season." It may easily be done, in a manner to supply both salads and ornaments for the table:—Take bottles, small baskets, plates, dishes, or any other articles, and cover them with flannel, old pieces of baize, cloth, or other absorbent material. The cloth should be cut out, and sewn, so as to form a perfect shape for the article to be covered. Saturate the cloth with water after the covering is complete, and then thickly sprinkle or press thereon mustard seed, or pepper seed, so as equally to pervade the surface, not too thick, nor too scanty. In a little while, the gluten of the seed will become softened, and fix the seed firmly to the cloth. Set it in a dark and moderately warm place, and moisten it occasionally. After the seeds have germinated, bring them by degrees to the light, and as their strength increases, expose them. As opportunity may occur, to the sun; you will soon have cress from an inch to two inches long, growing upon an ornamental shape, which may be set upon the table, and

the cress cut from it as wanted. This may be done at any season of the year.

"SALLY, what time do your folks dine?" "As soon as you goes away, Sir; them's missuses orders!"

An Excellent Pottage made from Pea-shells.

TAKE three quarts of water, in which meat has been boiled the previous day, and after seasoning it to taste with pepper and salt, set it on a fire. Add the
Hint Shells of half a peck of Peas, and a bundle of
482 herbs, including a good quantity of chives, or sweet leeks, and if possible a sprig or two of tarragon—a small quantity only of the latter will be requisite. When the pea-shells are sufficiently boiled, which can be ascertained by trying a few of them, pour the whole through a colander, and when the liquor has been strained off, pound the pea-shells and herbs in a mortar, returning them to the colander, and rubbing through what will pass easily. Add now a small cupful of green peas, two lettuces shred rather small, the more stalky the better, provided they are properly blanched, and a couple of sprigs of mint, and you will have a soup which would not disgrace any table, especially if a little fried bread is added, and an ounce of white sugar.

483  If a thick soup is preferred, a little *Flour and Butter* or other thickening must be used. It is not necessary to have anything stronger than common broth as a foundation. No one who may partake of this soup, properly prepared, will doubt the wisdom of making the most of what Providence has placed before us.

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.


An Excellent Spring Vegetable, to be had for the Gathering.


YOUNG *Stinging Nettles* supply an excellent vegetable


for the table, boiled, and eaten as greens. They grow

Hint abundantly, and are not only highly relishable,
but very healthful. Wash them thoroughly;

484 drain them; and put them into boiling water, with salt; they will require about twenty to twenty-five minutes boiling; they should then be well drained and chopped, and served plain, or put back into the pan, seasoned with a little salt and pepper, and tossed for a minute or two in gravy or butter. This dish may be had throughout five months of the year; for even when the nettles have grown, their tops are tender.

485  Nettles are everywhere a pest to the farmer; their young shoots being employed for food, in the months of April and May, their propagation will be materially checked, and the nuisance abated.

486  The young leaves of *Mangel Wurzel*, dressed in the same way, are extremely good.

487  Nettles are also good food for *Pigs* and *Cows*; and *Turkeys* may be fed upon chopped *Nettles* and *Docks*.

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.

The Stems of the Artichoke.

It is not generally known that the *Stems of the Artichoke* are as good as the part usually eaten, and that their

Hint flavour is equally fine. In Italy, their stems are commonly stewed in gravy, like celery, and are

488 considered very good. If they are cut off when the plant is about a foot high, and boiled in salt and water with the lid off, they make a capital dish, having all the flavour of the root.

At an 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*."

The Thistle an Edible Vegetable.

ALMOST all the varieties of this plant are edible ; but those most commonly used for culinary purposes, are the

Hint marsh thistle (*Carduus Palustris*) and the milk
489 thistle (*Carduus Marianus*), called also the white
 or lady's thistle. The stems of the marsh thistle, gathered before the flowers are formed, when stripped of their rind are good, if boiled and eaten like *Asparagus*. The milk thistle may, when young, be eaten as a salad. The young stalks peeled, and soaked in water, to remove the bitterness, are excellent when boiled. The scales of the cup are said to be equal to artichokes. The root is equally good during the winter and early spring. They are excellent stewed like celery, in good broth or gravy.


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."

The Puff-ball an Esculent Fungus.

THE *Giant Puff-ball* (*Lycoperdon Giganticum*), gathered in its fresh and pulpy state, and fried with butter in slices,

Hint is remarkable for richness and delicacy of flavour.
490 They should be only seasoned with pepper and salt ; or, a piece of butter, with pepper and salt, may be put upon each slice, and they may then be baked, in a closely-covered pie-dish, for about three-quarters of an hour. The fungus should be gathered in quite an early stage of growth, and before there is any trace of yellowness in its appearance, for then its flavour is destroyed. The puff-ball will not keep many hours after it is gathered ; but slices may be cut from it as it grows, and thus an increased supply obtained. Slice them half-an-inch thick ; have ready chopped herbs, pepper, salt, &c., as for an ordinary omelette of eggs ; dip the slices into yolk of egg, and sprinkle the herbs and condiments upon them ; fry in fresh sweet butter, and let them be eaten directly they are

taken up. They are much lighter and more digestible than egg omelettes, and resemble brain fritters.

491  The *Giant Puff-ball* is very useful for *Stupifying Bees*, being burnt, and the fumes driven into the hives; it only slightly discolours the combs, and the unpleasant scent soon passes off, upon exposing the combs to the air.


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, Grandma!" "Why not?" "Because I should be ashamed to be seen carrying them home, when everybody knows *they're only a penny a piece.*"

An elegant way of serving up Cold Potatoes, with Spinach or Cabbage.

MASH *Cold Potatoes*, and moisten them with a little white sauce; take *Cold Cabbage* or *Spinach*, and chop very

Hint finely; moisten them with brown gravy. Fill a tin mould with layers of potatoes and cabbage,

492 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 entrée.

493  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 anything," 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.

POTATOES are sometimes of very inferior quality, being deficient in starch, on account of the haulm decaying before

Hint the tubers are ripe. The method to improve them by cooking is, to peel them, and boil them gently,
494 until *nearly* done. Then drain the water from

them, and put them again upon the fire, submitting them to a dry heat; then mash them with a two-pronged *fork*, instead of a spoon. The fork breaks them into pieces, and allows the water to escape, thus very much improving what are called "waxy" potatoes.

495  A piece of lime, the size of a walnut, put into the water in which inferior potatoes are boiled, will improve their quality.


"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*?"


*A very Nice and Novel Dish, where Watercresses
are Plentiful.*

COLLECT a tolerably large quantity of *Watercresses*; this may be done by children on a holiday, affording them

Hint healthful recreation. Lay the cress in strong salt and water, to free it from insects. Pick and wash

496 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 stew-pan until well heated. Before serving, add a little vinegar, and put around the dish sippets of toast, or fried bread.

497  The above made thin, is a good *Substitute* for *Parsley* and butter, as a sauce for boiled fowl.

498  *Watercresses* eaten plentifully are excellent for *consumption*.

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 gardens 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.

Endive may be Cooked as a Dinner Vegetable.

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


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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.

500  Or, boil the *Endive*, then put it into cold water ; drain the water off, and press it well out ; take a good table-spoonful 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.

501  An excellent *Purée Soup* may be made of *Endive*.

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.

A DELICIOUS vegetable for the table may be obtained by sowing *Peas* in shallow boxes, at intervals during

Hint

502

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 any ordinary green vegetable.

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

Carrots with Flavour, ana Carrots without.


WHEN you are about to boil carrots, *do not scrape them ;*

but first brush and then wash them. When cooked, run off the skin with the back of a knife. The improvement in the flavour 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 flavour, and carrots without.

Hint
503 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 copper-smiths 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!"

The Rhubarb Leaf as a Green Vegetable.

TAKE the leaf (the youngest is the best) and divest it of the five stems that run to the right and left hand, and up the centre in connexion with the fruit (those stems containing nearly all the fruity 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.

505  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."

An excellent Pickle of Unripe Codlins, Plums, Damsons, Apricots, Peaches, Nectarines, or other Unripe Fruit.


MAKE a brine of salt and water strong enough to float an egg; boil and skim it. When cold, put full-grown *Codlins* into it, which have not begun


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to ripen. Let them soak three days; then make a fresh pickle, and soak them in it. On the tenth day, take them out, wipe them, and carefully cut out the stalk-piece of each whole, so that it can be put in again. Then with a scoop remove all the core and pippins, without piercing through the eye at the other end. Then mix together equal parts of mustard-seed and cumin-seed, half the quantity of coriander-seed, some sliced horseradish, some chilies pounded fine with salt, some Jamaica pepper, some mace, and a few cloves. Fill up the place of the core with this mixture, then put the stalk-piece in its place, and tie it with a string. Put a good quantity of the mixture into a stone jar, with a sufficient quantity of vinegar; let it boil, and put in the codlins whilst it is boiling hot. When cold, cover the jar. Next day, uncover it, and put it into an oven, and keep it there until they are of a nice colour. When cold, close the jar in the usual manner.

Unripe *Plums, Damsons, Apricots, Peaches, Nectarines*, and all other kinds of *Unripe Fruit* may be pickled in the same manner, the stones being removed, after soaking in brine, with as little injury to the fruit as possible.

507  Considerable quantities of these fruits fall from the trees unripe; and, provided they are sound, they are as good for pickling as if fresh gathered. Wash in cold water those that have lain in the ground, previously to putting them into the brine.

508  When pickles prove too soft, they may be *hardened* by pouring off the vinegar and boiling with

it a large lump of alum ; when *cold*, it is to be poured back upon the pickles.


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*.

A Delicious Pickle of Eggs.

TAKE two dozen of hens' eggs, an equal number of turkeys' eggs, and the same number of guinea fowls'.

Hint Boil them twenty minutes. When cold, take off the shells. Add to them six or eight dozen of

509 plovers' or pigeons' eggs, also boiled hard and shelled. Have ready an ounce each of cloves and mace, four or five nutmegs sliced, an ounce of whole pepper, two ounces of ginger, half-a-dozen cloves of garlic, four ounces of salt, and four or five bay-leaves. Put the eggs into a stone jar, with this seasoning between them. Then pour over them sufficient boiling vinegar to cover them. When cold, close the jar in the usual way. Let them stand two days ; then pour off the pickle, boil it, and return it to the eggs. Repeat this twice, thus giving the vinegar three boilings after the first ; each boiling at an interval of two days. Close the jar in the usual manner.

510  This pickle may be made with *Hens' Eggs* alone, or any other kind of eggs ; but a *variety* of eggs is preferable. Pickled eggs, formerly, were much esteemed.

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.


A very nice Substitute for Capers.

PUT green and freshly gathered *Nasturtiums*, with the little bit of stalk attached to them, into a brine

Hint made of salt and water. Let them stand six days. Then boil some white wine vinegar in

511 a stone jar, with sliced horseradish, a sliced nutmeg, some grains of allspice, a little mace, some

pepper, and a handful of salt. Pour it boiling hot over the Nasturtiums.

512  The *Seed Pods of the Radish* also make a good substitute for capers.

WIVES should always sit up for their husbands, instead of allowing the servants to do so. It makes *two hours' difference in the time of their arrival.*

A very nice Pickle of Crab Apples.

GATHER the *Crabs* while they are still very hard. Peel them, remove the eyes, and put them into a brine

Hint of salt and water that will float an egg. Let them stand six days, then change them into

513 a fresh brine, in which they must stand six days more. Put them into a jar with a little mace. Boil some double distilled vinegar with some sliced horseradish, a sliced nutmeg, some allspice, and a few cloves, and pour it boiling hot over the apples. When quite cold, put a cork into the jar. Boil the vinegar again every two days for ten days, and pour it each time boiling hot over the apples. When cold, cork and bladder the jar. After three months they will be excellent.

AN old lady (so says an American paper) invited a dandy from the town to the country to dine with her, and on the table she placed an enormous apple pie. "Dear me, ma'am," said the gent, "how did you manage to make such a monstrous pie?" "Easy enough," was the quiet reply, "we make up the crust in a *wheelbarrow*, wheel it under an apple-tree, and then *shake the fruit into it!*"

Pickled Vegetable Marrows.

CUT the *Marrows* in thick slices, and salt them twelve hours, and then dry them in the sun; then boil three

Hint quarts of vinegar with a pound of the flour of mustard, a good handful of black pepper, a

514 few allspice and cloves, thirty-six bay-leaves, and a stick of horseradish cut in slices; boil them all together until the mixture is of the thickness of cream, pour it hot over the marrow, and cover close. Add to the above one pound of mustard-seed, half an ounce of long pepper, quarter of an ounce of mace, and nine

green capsicums, boiled in a pint of vinegar with a tea-spoonful of cayenne. The pickle will be fit for use in six months.

THE economy of a household is a distinct duty from that of making provision for the support of it. It is the province of the wife to manage the domestic concern, just as it is the part of the husband to earn wages for the maintenance of his family.

An excellent Pickle of Walnut-husks.

THE green outer *husks* that are removed when walnuts are first making their appearance early in October, make an excellent pickle, superior to the whole walnut. The peels that fall off late in the season, and are turning black, are too old and stringy for pickling. The process of pickling is much the same as that adopted for young walnuts; salt is sprinkled over them to extract the bitter flavour, which is less intense now than when the fruit is unformed. When they turn black, they are ready for the vinegar and the spice. The very best vinegar should be used for pickles.

Hint

515


Accustom yourself to treat your servants with kindness and humanity. One of the ancients said, *we should look upon them as unfortunate friends*. Consider that you owe only to chance the great difference that exists between you and them; do not make them feel their condition, and do not aggravate their trouble. Nothing is so low as to be haughty to one who is under you. Use no harsh expressions; that mode of speaking should be unknown to a person of a polished and delicate mind. As service is established contrary to the natural equality of mankind, it is our duty to sweeten it. Have we any right to wish our servants to be without faults when we daily show them that we are not faultless?


An excellent Vinegar from Gooseberries.

To every quart of moderately ripe *Gooseberries*, add three quarts of water, and bruise the fruit well; stir up the whole, and let it stand for twenty-four hours, then strain it through a canvas bag. One pound of brown sugar must be added to every gallon of the liquor, which being well mixed up, should be put in a cask or other vessel to ferment.

Hint

516

517  *Raspberry Vinegar* is made in the same way, and will be found very useful in families.

518  *Weak Vinegar* may be strengthened by allow

ing it to *Freeze*; the watery portion congeals first, and may be removed; the portion that remains will be found to be greatly increased in strength. This, of course, can be done conveniently only in the winter time, when, if the vinegar of pickles is found to be weak, it may be improved. Vinegar may also be improved, when its flavour is not good, by the addition of aromatic or pungent substances, such as *Chilies* or *Tarragon*.


AN Irishman said, if a few gooseberries gave so fine a flavour to an apple pie, it would be a darling of an apple pie that was *made of gooseberries entirely*.

*An excellent Method of Pickling Salmon, so that it
will keep good Twelve Months.*

CUT the fish across into slices about an inch and a half or two inches thick. Then rub over each piece with the

Hint following *Seasoning*:—Pound an ounce of mace,
519 one of Jamaica pepper, one of cardamom seeds,
half an ounce of allspice, and a drachm of cloves.

Mix this with half a pound of bay-salt, and two grated nutmegs. Add also a little powdered bay-leaf, and a very small quantity of dried and pounded mint. Rub this seasoning well into every piece of *Salmon*, then cover each piece with beaten yolk of egg, and strew seasoning over it again. Fill a small frying-pan half-full of olive oil, and fry one piece of salmon at a time until it is of a rich yellow-brown colour. As each piece is fried, put it upon a hair sieve. When all are fried, let them drain until they are quite cold. Then put at the bottom of a stone jar a small bit of fennel, and a little sprig of tarragon; upon these a layer of pieces of salmon; on these a bay-leaf, another little branch of fennel, and another small sprig of tarragon; then repeat until all the salmon is laid in. Fill the jar with vinegar, an inch above the fish, and over this pour a thick surface of olive oil.

520  This is a rare but not an expensive preparation; and, as it will keep a long time, and supply a capita.

zest for breakfast, luncheon, or supper, it is worthy of being tried.


——— “ Breaking hearts
Require a drapery to conceal their throbs
From cold inquiring eyes: and it must be
Ample and rich, that so their gaze may not
Explore what lies beneath.”

A Savoury Relish of Pickled Sprats.

TAKE off the heads of a number of small *Sprats*, and wash the bodies well. Strew a quantity of salt over them,

Hint and let them lie in a pan all night. Take them out next day, and wipe them well. Then put into

521 a stone jar, or an iron saucepan, a quantity of vinegar in proportion to the quantity of sprats. If the vinegar is in a stone jar, put it into an oven to boil; if in an iron vessel, place it over the fire. Put into the vinegar, a bunch of parsley-root, some tarragon leaves, a sprig of thyme, one of marjoram, an onion stuck with cloves, and four or five eschalots. Let the vinegar boil with these herbs, then strain it into another stone jar, and let it get cold. Meanwhile, have ready some wide-mouthed pickle or anchovy bottles. Put a layer of sprats at the bottom of each bottle, then a bay-leaf, then a pinch of salt, a grain or two of allspice, and a few peppercorns; then another layer of sprats, until the bottles are full. Then fill them with the vinegar when it is quite cold. Cork the bottles, put bladder over the corks, and sealing-wax upon the bladder.

522  *Smelts* pickled in the same way are excellent.

Good temper is like a sunny day, it sheds a brightness over everything; it is the sweetener of toil, and the soother of disquietude.


A Savoury Pickling of Oysters.


As soon as the *Oysters* are opened put them into a stew-pan with their liquor, and place them over a brisk fire.


Hint Do not let them boil; but the moment they become white and firm, take them out, and carefully re-

523 move the beards. Then strain the liquor into a stone jar with double its quantity of white wine vinegar,

one quarter of its quantity of mushroom ketchup, five or six eschalots, two cloves of garlic, a couple of bay-leaves, and some leaves of tarragon. Put this into an oven for three-quarters of an hour, then take it out and let it stand till it is cold. In the meantime, mix a spoonful or two of powdered loaf-sugar with an equal quantity of salt, and sprinkle the mixture over the oysters. When these are quite cold, put them carefully into a jar with a handful of black peppercorns, the same quantity of grains of allspice, a bunch of bay-leaves, and a few leaves of tarragon. When the vinegar is quite cold, pour it upon the oysters, cork the jar, and tie bladder over the cork.

524  The pickle liquor may be boiled up occasionally, allowed to cool, and poured over the oysters again; this will tend to preserve them.

525  A spoonful of this liquor will be a great addition to any plain *Hash*, or common *Ragout*.

526  *Muscles* and *Cockles* may be pickled in the same manner, but neither of these should be kept long.


WHY is an oyster the most contradictory thing? Because he's got a *beard* without a *chin*; and you take him *out* of bed, to tuck him *in*.

To Restore Salt Pork that is Tainted.

IN warm weather, the brine upon pickled pork frequently becomes sour, and the meat tainted. Boil the brine, skim

Hint it well, and pour it back on the meat boiling hot.

527 This will restore the pork, even when it is much injured.

528  In *summer* the sooner meat is salted after it is killed, the better. In *winter* it will eat shorter and tenderer if kept a few days, until its fibre has become set and short. *Pork* requires a longer time to pickle than *Beef*.

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.


An excellent Marmalade of Carrots.

TAKE any number of *Carrots* (those of the months of

September and October are the best), wash them thoroughly

Hint in cold water, cut off the tops and tails, and wipe the carrots clean. Cut them into pieces about two

529 inches in length, dividing the whole circumference into four parts, if the carrots are large, and into three or two if they are small, taking care to throw away the part that is decayed. Put these bits into a pan, with as much water only as will prevent the bottom of the pan from burning its contents. Cover them close, and let them stew over a moderate fire until they are very tender. Mash them thoroughly, and pass them through a hair sieve. Then prepare and clarify a syrup, using for every pound of pulp, a pound of sifted sugar and half a pint of water. Clarify, and boil until it adheres to the spoon. Put in the pulp, boil it, evaporating the moisture, until it forms a thick marmalade.

530  This will keep for two years or more; and it is strongly recommended as a confection for the breakfast table. It is excellent for persons of scorbutic habit.

AN amateur of music (who aspires to be a wag) remarked the other day, with reference to some strawberries upon the table, "that he should enjoy a pottle of strawberries all to himself, inasmuch as it would be a *musical* as well as a festive treat, for it would in fact be a *solo on the haut-boy*."

Preserve of whole Strawberries.

STRAWBERRIES ripen and decay very fast, and are often destroyed for the want of some easy means of using them.

Hint Take an equal weight of fruit and pounded loaf sugar; lay the former in a large dish, and sprinkle

531 over them half the sugar; give the dish a gentle shake, in order that the sugar may reach the wide part of the fruit; next day, make a thin syrup with the remainder of the sugar, and add one pint of red currant-juice left from last year's preserves, to every three pounds of strawberries. In this simmer them until sufficiently jellied. Choose the largest strawberries, not over-ripe. Very nice, served in thin cream, in glasses.


MRS. SMITH has company to dinner, and there are not strawberries enough, and she looks at Mr. S. with a sweet smile and offers to help him (at the same time *kicking him gently with her slipper under the table*). He always replies,—“No, I thank you, dear *they* don't agree with me.”


An Excellent and Cheap Jam of Blackberries.


To every pound of the fruit, add half a pound of coarse moist sugar, and boil for three-quarters of an hour. A

Hint silver or wooden spoon should be used for stirring it, as iron spoils the colour. This is a plain homely

532 method, so cheap and easily managed, as to be practicable in every cottage. There is no fruit more salutary for children than blackberries.

533  A portion of fine *Loaf Sugar* may be used, an equivalent quantity of the brown being withheld.

534  Some persons consider a *lemon flavour* imparted to the jam an improvement. The *rind* and *juice* of one lemon will be sufficient for twelve pounds of jam.

535  It is to be regretted year after year, to witness the excessive profusion of their own fruit, neglected by the poor in rural districts, when, for the trouble of gathering it, which might in fact be made a pleasure to the children, and a trifling outlay for a few pounds of brown sugar, delicious treats for the winter meal could be procured. No costly preserving pans, no charcoal fires are required; a homely saucepan will answer every purpose.

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.

Windfall Pears, slightly damaged are excellent for Baking.

Most keeping *Pears*, such as the *Beurré Rance*, *Easter Beurré*, *Swan's Egg*, *Chaumontel*, and *St. Germain*, are

Hint excellent when baked without any addition; the juice forms a rich syrup, without sugar. They

536 require merely to be wiped clean and put into a dish; if heaped up, so much the better. In this way, windfallen fruit, otherwise useless, may be turned to good account. The *Marie Louise Pear* is a first-rate one for stewing.

At Leyburn there was painted over a shop, "*Bride cakes, and Funeral biscuits*"

*A Capital Apple Jam, that will keep Five Years, to
be made in Plentiful Seasons.*

TAKE a wide jar, and fill it not quite full with water; cut the *Apples*, unpeeled, into quarters, take out the cores,

Hint but collect the pips, bruise them, and put them
into the jar with the apples; tie paper over it,

537 and put it into a moderately hot oven. When quite soft and cool, pulp the apples through a sieve, with a wooden spoon. To each pound of fruit, after pulping, put three-quarters of a pound of crushed sugar; boil it gently until it will jelly. Put it into jars, and tie over with bladder. If to keep for a short time, less sugar will do.

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 extravagance 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.

PART II.

INVALUABLE HINTS.


*How to save Half your Coals, and obtain Better Fires
than under the old system.*


BEFORE lighting the fire in the morning, thoroughly clean out the grate ; lay a piece of thick paper, cut to the form and size of the grate, at the bottom ;


Hint pile up *fresh* coal, *nearly as high as the level*


538 *of the top bar* ; the pieces should be about the size of small potatoes or walnuts, but this is not absolutely necessary ; the larger lumps should be laid in front, the smaller ones behind ; then put a liberal supply of paper, or shavings, and sticks, on the top, and cover the whole with yesterday's cinders, adding a very little coal. Thus, it will be seen, the fire is to be lighted *at the top*. The results will be not only satisfactory, but astonishing. The fire lights up at once, without further trouble. The centre of the fuel soon catches, and the inferior strata of coal ignite. The fire spreads downwards, and the smoke is forced to pass through the upper layers of burning coal ; the consequence is, there is perfect combustion, the great volume of gas and smoke usually sent off from fires, and which consists of the most combustible

part of coal, being thoroughly consumed, and yielding heat. A fire so made will go on burning for six, eight, or even ten hours, without poking, without adding fresh coal, or any attention whatever. There is little or no smoke, and the fire gives out a pleasant and uniform glow. One fair trial of this system will satisfy everybody ; and the servant will soon find that it will not only save her master an incredible quantity of coals, but that it will also save her a vast amount of trouble : the bell will be rung less frequently for the coal-scuttle, and the hearth will not require sweeping so often ; the fire, if properly made, will never require to be relighted during the day ; there will be no soot-flakes on the furniture, and so little even in the chimney, that the services of the sweep will seldom be required.

539  It will sometimes be necessary to loosen, or stir slightly the upper part of the fire, if it begins to cake ; but the lower part must not be touched, otherwise it will burn away too soon.

540  The above method of lighting fires, is best adapted for parlours, drawing rooms, libraries, and offices, where the fires are not required for cookery, immediately after being lit, as the heat is developed more gradually, than in the old method of under-lighting. Deep grates are best suited for the new system.

541  Fires upon this plan may be regulated to the temperature of the weather, and to the number of hours they are required to burn. For instance :—When the weather is very cold, and the fire requires to be lit early, and kept up until late, put a much deeper layer of coal in the bottom—quite up to the *top* bar ; when the weather is mild, &c., then lay the coals only up to the *second* bar from the top, and so on.

542  When you have tried this experiment a few times, and are fully satisfied with it, have pieces of *Sheet Iron*, cut to fit the bottom of your grates, instead of the

paper. This will save the trouble of cutting the papers daily, and the sheet iron will last an indefinite time.

"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 asked to sit up with that young lady again.

Another Important Saving in Coals.

PRESERVE the coal ashes which are usually thrown away as worthless. When you have a sufficient quantity, add

Hint

543

to them an equal amount of small coal from your cellar, and then pour on a little water, and mix with a shovel. The best way is, instead of throwing the ashes into the ash-pit, to throw them on one side in the cellar, where they may be easily mixed with the coal dust. Use this compost at the back of your fire, or for placing on the *top* of the fire, as in Hint 538. It will burn brightly and pleasantly; only a little dust will remain unconsumed; and thus the trouble of sifting will be saved.

"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!*"

Clear and Economical Fires for Cookery, &c.

If you live near a depôt where coke can be procured, you can obtain no cheaper fuel. By making your fire as

Hint

544


directed in Hint 538, and replenishing it with bits of coke, you will find that the cost of fuel will be less than one half; thus, if your winter's consumption amounts to six tons of coals at £1 a ton, *you will in one winter save £3, and have every reason to thank "The Family Save-All" for giving you so valuable a Hint.*

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 *coals*," was the reply of a neighbouring counsel.

A Cheap Fuel, Very Useful where Coals are Dear.

ONE bushel of small coal, or saw-dust, or both mixed, two bushels of sand, one bushel and a half of common clay.

Let them be mixed together with water, like ordinary mortar ; the more they are stirred and mixed together the better. Make them into balls or
Hint
 545 with a mould, make in the shape of bricks ; pile them in a dry place, and when they are hard and sufficiently dry, they may be used.

546  A fire cannot be kindled with them ; but when the fire is quite lighted, put them on behind, with a coal or two in front, and they will be found to keep up a strong and more lasting heat than any fuel of the common kind.

A PERSON meeting a coal-merchant, inquired what a chaldron of coals would come to ? The coal-merchant began to consider, and, suspecting that the question was put to him from idle curiosity, gravely answered, " Sir, if they're well burnt, they'll come to *ashes* ! "

Economical Method of Storing Coals.


WHEN coals are shot down into a cellar through the circular aperture, they form a conical heap under it ; and, as is always the case with loose materials, the
Hint
 547 largest pieces roll farthest down, on the outside of the heap, the smallest occupying the top. Were the coals to be used from this heap as it is formed, the result would be that all the large pieces of coal would be taken first, and towards the last there would only be small coals. To prevent this, a person, called a *trimmer*, is sent by the coal-merchant, whose business is to mix the small and large together properly, by throwing the whole intermixed into the end of the vault. But unless the trimmer be looked after, he is very apt to neglect doing this properly. He should therefore be requested to thoroughly mix the coal, that the large and the small may be consumed together throughout the supply.

" WHY don't you wheel that barrow of coals, Ned ? " said a miner to one of his boys ; " it's not a very hard job ; there is an inclined plane to relieve you. " " Ah ! " replied Ned, " the plane may be inclined, *but hang me if I am* ! "

An Invaluable Hint, by which the Labour of Washing may be greatly diminished.

POUR upon half a pound of soda two quarts of boiling

water, in an earthenware pan; take half a pound of soap, shred fine; put it into a saucepan with two quarts of cold water; stand it on a fire till it boils; and when perfectly dissolved and boiling, add it to the former. Mix it well, and let it stand till cold, when it has the appearance of a strong jelly. Let the linen be soaked in water, the seams and any other dirty part rubbed in the usual way, and remain until the following morning. Get your copper ready, and add to the water about a pint basin full of the above preparation; when *lukewarm* put in your linen, and allow it to boil twenty minutes. Rinse it in the usual way, and that will be all that is necessary to get it clean, and keep it a good colour.

549  The above Hint is invaluable to housekeepers. But, in the same sense as "a nod is as good as a wink to a blind horse," no benefit can be derived from the above *without trying it!*

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 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."

A Night-cap, made in a moment, costing nothing, and admirable for Railway Travellers.

TAKE your pocket-handkerchief, and laying it out the full square, double down *one-third* over the other part.

Hint Then raise the whole, and turn it over, so that the third folded down shall lie underneath. Then 550 take hold of one of the folded corners, and draw its point towards 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 you 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*."

Ends of Candles converted into Night Lights.

SUPPOSING a few night lights to be wanted in places where they cannot be procured, they may be made from the ends of candles in the following manner.

Hint

551

Collect a few old pill-boxes; make as many fine cottons as you have boxes, and wax the cotton with bees'-wax; cut them to the requisite lengths, 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 in a saucer, with sufficient water to surround the bottom, about the sixteenth of an inch in depth.

"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 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*."


The Turkish Bath upon a small scale.

PLACE the patient upon a large cane-bottomed chair, and tie a large blanket around his neck, so as to completely


Hint

552

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.

553  A similar bath may be produced by substituting for the alcohol, a simple invention lately set on foot


by Price's Patent Candle Company. It consists of a flat tin saucer, filled with the purest stearine, and having a dozen wicks, supported by tin tubes.


554  This is good for rheumatic affections; or to prevent chills resulting in serious colds. The patient, after enduring the perspiration for some time, until he begins to feel it oppressive, should be rubbed thoroughly dry, and be put in a warm bed, between blankets.


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 70,000 houses without any supply whatever.

Beds for Poor Persons.

BEECH leaves are recommended for this purpose, as they are very springy, and will not harbour vermin. They should be gathered on a dry day in the autumn, and be perfectly dried.

555  The chaff of newly-thrashed oats also forms wholesome spring beds.

557  Very luxurious and refreshing beds are in universal use in Italy, consisting of an absolute pile of mattresses, filled with the elastic spathe of Indian corn; but the beds made of beech leaves are not a whit behind them in all desirable qualities, while the fragrant smell of the leaves is quite refreshing.

558  Feathers, when put into beds in an imperfectly cured state, are unhealthy to persons sleeping upon them. Old feather beds, on which dirt and disease have long lingered, are commonly bought, and the feathers mixed, and sold as new, often causing sickness and death in families.

AN American 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!"

An Effective Method of Airing Beds and Bedding.

FILL a stone bottle holding from one to three gallons

with boiling water, securing the cork by tying it down

Hint

559

safely with several thicknesses of stout linen, to prevent either moisture or steam from escaping ; place it in an *upright position* upon the mattress, surrounded by bolster and pillows, and over these place the bed with the feathers, as far as possible, immediately round the bottle, leaving it uncovered to allow dampness to pass off. The bottle will support great warmth forty-eight hours in severe weather, and the water need not be replenished, except in special cases.

DURING the high price of coals, a gentleman meeting his coal-merchant, inquired whether it was a proper time to lay in a stock ? The knight of the black diamonds shook his head, observing, " Coals are coals now, sir." To which his customer replied, " I'm very glad to hear it, for the last you sent me were all *slate*."


An invaluable French Receipt for Inveterate Coughs, costing little more than the trouble of fetching the ingredients.

COLLECT two dozen garden snails, and add to these the hind quarters of two dozen stream frogs, skinned ;

Hint

560

bruise them together in a mortar, after which, put them in a stew-pan with a couple of turnips chopped small, a little salt, a quarter of a ounce of hay saffron, and three pints of spring water. Stir these on the fire until the broth begins to boil, then skim it well, and set it by the fire to simmer for half an hour ; after which it should be strained by pressure through a tammy cloth, into a basin for use.

561  This broth, from its soothing qualities, often counteracts successfully the straining effects of a severe cough, and alleviates more than any other culinary preparation, the sufferings of the consumptive.

" THAT was a severe coughing fit," remarked 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, ah, that's just like you," replied the sexton, " you always lay the coffin on the bier."

Cure for a Cold which costs Nothing.

PERSONS attacked by the form of cold commonly called

"influenza," will find a wonderful efficacy in this simple remedy—*abstaining from all liquid food*—until the symptoms of febrile excitement, watering of the eyes, and sneezing abate. The remedy has been tried and found efficacious in many instances within the knowledge of the writer; and it was originally recommended by high medical authority.

Hint

562

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*.

The Potatoe Remedy for Rheumatism.

WE have heard it asserted by half a dozen of our personal friends that a raw potatoe, carried habitually in the trousers pocket, is an effectual preventive of rheumatism. Our witnesses have all tried it—tried it long—speak of it confidently—once laughed at the notion themselves—have been laughed at in turn—but are, nevertheless, free from rheumatism, and claim to have "the laughing side."

Hint

563

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 de rheumatis*—den, spose you give him one turn more, *dat is de gout*."

Apples recommended to Gouty Persons.

APPLES contain a large proportion of sugar, mucilage, and starch, in which are combined those acids and aromatic principles, which, to persons in the habit of eating animal food, serve to prevent its putrefactive tendencies, and act as cooling tonics and antiseptics, and promote digestion. To those constitutions having a tendency to gout, a walk before breakfast, and the mastication of a good Ribston pippin, would materially aid in preventing attacks of that disease.

Hint

564


THE plague that in some folded cloud remains,
The bright sun soon disperseth, but observe.
When black infection in some dunghill lies,
There's work for bell and graves if it do rise.

*Debility in Children Prevented by a Simple
Precaution.*

A VERY frequent cause of depressed vital power, is the sleeping of children with aged persons. Dr. Copeland

Hint was consulted about a pale, sickly, thin boy, about
565 four or five years of age. He appeared to have no specific ailment, but there was a slow and

remarkable decline of flesh and strength—what his mother very aptly termed a gradual blight. Upon enquiry into the history of the case, it proved that the child had been very robust and plethoric up to his third year, when his grandmother, a very aged person, took him to sleep with her; that he soon afterwards lost his good looks, and that he had continued to decline progressively afterwards, notwithstanding medical treatment. He was treated with simple tonics, change of air, &c., and directed to sleep apart from the aged person—the recovery was rapid.

566  The explanation is a physiological one, connected with the abstraction of vital energy from the younger body. Young females married to very old men suffer in a similar manner, although seldom to so great an extent.

THAT was a very natural, but a very ludicrous remark of a venerable lady, now in her 100th year, on the death of her daughter, who had attained the good old age of 80. The mother's grief was great; and to a friend who came to condole with her, she could only say,—“Oh, dear! oh, dear! I knew *I should never be able to rear that child!*”

How to secure the greatest Treasure for the Chest.

A GREAT deal has been said and written upon eating, and drinking. Now for a few words upon a still more

Hint important subject, *breathing*. Most persons, and
567 especially females, contract an imperfect mode of breathing. They suppress the action of the chest,

and contract a habit of short quick breathing, not carrying the air more than half-way down the chest, and scarcely expanding the lower portions of the lungs at all. Take a sponge, and hold one half of it under the compression of

the hand, then dip the rest in water, and afterwards press the water out into a glass or basin; note the quantity; and afterwards dip the uncompressed sponge into the water, and notice how much more it will absorb; this will very well illustrate the relative action of the restricted and the unrestricted lungs. Children that run about in the open air, and in no way laced, breathe deeply and fully in the lower part of the chest, and in all parts of it; so also with most out-door labourers, and persons who take much exercise in the open air. The more exercise we take, especially out of doors, *the larger the lungs become, and less liable to disease.* In all occupations that require standing, keep the body erect. If at table, let it be also erect, and with this view, tables and desks should be high. *If only a few minutes daily were devoted to the practice and exercise of deep breathing, it would prove a real blessing to every one adopting it.*


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 myself." 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."

Avoid Arsenical Green Paper Hangings.

A PREPARATION of arsenic being used generally in the manufacture of *green* paper-hangings, the air of a room

Hint of which the walls are covered with these papers,
 is liable to be charged with the fine dust of the
 567 poisonous arsenite of copper. Those who inhabit

these rooms are liable to breathe this dust, and to suffer in the lungs, eyes, nose, and throat, by local irritation. *Glazed* papers are less objectionable than unglazed.

568  From a room thus papered, 450 grains of dust were carefully collected. One hundred and fifty grains of the dust were tested, and enough metallic arsenic was obtained from this quantity to coat about

ten square inches of copper foil, in addition to a piece of copper gauze.

WE frequently observe in the newspapers an advertisement which offers "Four fires for one penny." Some scores of fires may be obtained for that small amount by carelessly leaving lucifer matches lying about.


An excellent Filter that costs nothing.

It is assumed that in every house may be found either a tin or earthenware funnel, and a bit of sponge. Tear off a bit of the sponge, and place it in the narrow bottom of the funnel, and this simple apparatus will answer every purpose of a filter. If the funnel and sponge are not already at hand, they may be procured for a few pence.

"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 the (y) east makes everything rise."

The very best Wash for Cleaning and Promoting the Growth of the Hair.

TAKE of distilled vinegar, two ounces; salt of tartar, two drachms; spirit of lavender, half-an-ounce; spirit of rosemary, one ounce; spirit of nutmegs, half-an-ounce; essence of the essential oil of almonds, one drachm; essence of violets, one drachm; pure spring water, twenty ounces. Mix, and bottle for use.

571  It is not only the best wash for cleaning, strengthening, and promoting the growth of the hair, but it is a cooling and refreshing perfume.

My hair and I are quits, d'ye see—
I cut my hair—it now cuts me.

A simple Method of Catching and Destroying Flies.

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, treacle, honey, or jam—in fact anything sweet, and it must have a small

hole cut 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.


"WILL you walk into my parlour?
Said the Spider to the fly;
"Tis the prettiest little parlour
That ever you did spy;
"You've only got to pop your head
Just inside of the door," &c.

Ale or Beer brewed in a Tea-kettle.


THE art of *Brewing*, it has been well remarked by Cobbett, is very similar to the process of *Making Tea*. If

Hint you put into a tea-pot a handful of malt, and fill the pot with hot water, not quite boiling, and

573 continue adding water and pouring it out till it becomes tasteless, the strength of the malt will thus be extracted just like the strength of the tea-leaves. This malt tea boiled with a few hops, and when cooled to about blood heat, having a little yeast added to it to make it permanent, will produce a quantity of ale or beer, according to the strength of the ingredients. Apply this, which is the whole art of brewing, to the making of a larger quantity, and you cannot be out. *A peck of malt*, and *four ounces of hops*, will produce ten quarts of ale better than any you can purchase, and for this purpose all you require is *a large tea-kettle and two pans*. For a larger quantity, you must have a mash-tub and oar, a sieve, and two coolers, a wicker hose, a spigot, and faucet, with two nine-gallon casks. These will cost about £2 new ; and you may brew four bushels of malt with them, and, allowing four pounds of hops, this will yield nine gallons of the best ale, and nine more of excellent table-beer.

574  *Malt Liquor or Cider* may be prevented from

becoming sour by adding four pounds of toasted bread to every hogshead. This has been tried with complete success. When stale or hard, it may be *restored* by covering a large piece of hard toasted bread with mustard (made with water only), cutting it into square pieces, and putting it into the cask.

575  *Sour Beer may be restored* by putting equal quantities of wine, pounded chalk, and burnt shells into a linen bag, and suspending the bag from the bung-hole, replacing the bung. Or, drop into the cask, by very slow degrees, a small quantity of carbonate of soda, or of salt of wormwood, and then bung up. The beer will be restored in twenty-four hours, if not very bad.

"THIS is capital ale—see how long it keeps its head!" "Aye, but consider how soon it *takes away yours*."


To make Cottage Beer.

TAKE a quarter of a peck of good sweet *Wheat Bran*, and put it into ten gallons of water, with three handfuls

Hint

576

of white hops; boil the whole together, in a pot or copper, until the bran and the hops sink to the bottom. Then strain it through a hair sieve, or a thin sheet, into a cooler, and when it is about lukewarm add two quarts of molasses, or three pints of very thick treacle. As soon as the molasses or the treacle is melted, pour the whole into a nine-gallon cask, with two tablespoonsful of yeast. When the fermentation has subsided, bung up the cask, and in four days it will be fit for use.

577  *Table Beer*, if drawn off into *stone jugs*, with a lump of white sugar in each, and securely corked, will keep good for several months.


"MY son," said a father, "take that jug, and fetch me some beer." "Give me the money, then, father." "My son, to get beer with money, *anybody* can do that; but, to get beer *without money*, that's a trick worth knowing." So the boy took the jug, and departed; shortly he returned, and placed the jug before his father. "Drink," said the son. "How can I drink," says the father, "when there is no beer in the jug?" "To drink beer out of a jug," said the boy, "when there is beer, *anybody* can do that; but, to drink beer out of a jug when there is *no beer*, that's *the trick*." The father admired the cleverness of the child,—but he would rather have had the beer!


To make Perry.


LET the *Pears* be perfectly ripe, but take care that the cores have not become rotten ; after gathering and

Hint cleaning off the stalks, the fruit should be laid in a heap to mellow, from fourteen to twenty days.

578 Next, remove it to the press or mill, and squeeze out the juice between a hair-cloth, from whence the liquor runs into a vat, and from this is removed to casks, which must stand in the open air, or in a very cool place, with the bung-holes open. The pulp is then to be washed in hot water. Some add a fourth part of this to three-fourths of the pure juice, but the prime makers confine themselves to the juice, putting the rinsings into separate casks. This perkin makes a pleasant beverage for present use, but it will not keep long. 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 kindly, the liquor will have cleared itself in five or six days, and may be drawn off from the lees into smaller casks, or bottled. Those who mix the perkin with the perry, find it necessary to strengthen it in the proportion of a gallon of French brandy, dissolved in three pounds of sugar-candy to a hogshead of perry ; but this is unnecessary with the pear-juice.

579  When brandy is added, the cask should be immediately stopped close, and remain so for five or six days. In bottling, take care that the liquor does not reach within an inch of the cork, or the bottle will burst.

580  You must watch the liquor, whether in casks or bottles, and if any hissing noise should be perceived, the bungs should be removed for a day or two ; after this has ceased, they may be beaten down, and the casks stowed in a dry place.

581  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 taken 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.*"

The Best Method of Cider Making.

As soon as the *Apples* are ripe, collect them in heaps on the grass; by no means house them, or the cider will

Hint inevitably be musty. After they are ground and pressed, pass the liquid through a flannel bag to

582 strain off any bits of skin or core that may have passed through the hair-cloths; put it at once into casks; do not touch it until it has done fermenting; then put in the bungs. Any addition is injurious; and the sulphuring of casks cannot be recommended.

A TOPER, being on a visit to a neighbouring 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 wish to *keep me here all night?*"


Spruce Beer.


PROVIDE sixteen gallons of water, boil half of it, and put the other half into a barrel; pour the boiling water

Hint on the other, and to the whole add six table-spoonsful of *Essence of Spruce*, and sixteen pounds

583 of treacle. 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.

Another method is to add eleven gallons of boiling to ten of cold water; to this put thirty pounds of molasses and one ounce and a half of essence of spruce. Work with yeast, and bottle as above.

584  If you wish the Beer to be white, use refined sugar instead of molasses.

585  Spruce is a powerful antiscorbutic, and should be used freely by persons who have a tendency to that affliction. It is also a diuretic. It is, however, too cold for some stomachs.


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.

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 fifteen gallons of water reserved. Boil and strain. When cold, add the white of an egg, and half an ounce of essence of lemons. Allow it to ferment in the usual way. Then in about four days bottle it, and it will keep for months.

Hint

586

587  Inferior or smaller qualities may be made by altering and reducing the ingredients.

AMERICANS have strange names for their settlements. A gentleman, when travelling in the States, met a lad in the woods and asked him—"How far, my boy, is it to Frying Pan?" The boy replied "*You be in the Pan, now!*"

A Healthful but "Small" Beer from the Sprouts of Nettles, with Sugar, &c.

TAKE half a gallon of the sprouts of nettles, and boil them in one gallon of water; strain, and add half a pound of sugar, or treacle, with a little ginger. When nearly cold, ferment with yeast, and bottle tight.

Hint

588

It will be fit for use in a few days, and is very purifying and cooling to the blood.

AN economical lady spoke to her butler to be saving of an excellent run of small-beer, and asked him how it might be best preserved. "The best method I know," replied the butler, "is to place a barrel of *good ale* by it."

A nice Table Beer from Treacle.

BOIL for twenty minutes four pounds of molasses, in


from five to six gallons of soft water, with a handful of

Hint

hops tied in a muslin bag, or a little extract of gentian. When cooled to eighty degrees, add a

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pint of fresh beer yeast, or from four to six quarts of fresh worts from the brewer's vat. Cover the beer with blankets or warm cloths. Pour it from the lees, and bottle it. Sugar may be substituted for molasses.

590  This is a cheap wholesome beverage. A little ginger may be boiled in it half an hour, instead of hops, if preferred.

A DENTIST presented a bill for the tenth time to a rich skin-flint. "It strikes me," said the latter, "that this is a pretty round bill." "Yes," replied the dentist, "I've sent it round often enough to make it appear so; and I have called now to get it squared."

Parsnip Wine—the best of Home-made Wines, if properly made.

THE *Parsnips* ought to be solid, firm, compact, and taper in form, not forked and divided into several parts. Four or

Hint

five pounds of such roots, whether purchased or produced in the garden, will be required for every

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gallon of the wine. They must be placed in a tub of water, be soaked until the dirt in them becomes quite loose, and then be thoroughly brushed, till every particle of dirt be washed away. They must not be *scraped*, but any black, spongy, or decayed portions may be cut away. The roots being cleaned, take off the leaves and so much of the top as may appear green; then split the roots into four parts, by two even cuts, and divide these into pieces three inches long. Put the water into a boiler, add the proportion of parsnips as above stated, but allow for the waste of water by boiling, by putting, say eight gallons of water, though only six gallons of wine are to be made. Bring the liquor to a boil, and continue the boiling during three or four hours, or till the roots be tender throughout. Try them repeatedly with a fork; but it is indispensable that they be not bruised, or rendered

pulpy; remove the cover of the boiler slightly aside, to allow the pungent odour of the parsnips to escape. The boiling being complete, strain it through a hair sieve into a tub, but observe the precaution not to produce turbidity by bruising the roots; add immediately three ounces of powdered *white argol*, and stir the whole for some minutes, to promote the solution, and then introduce eighteen or twenty pounds of good loaf sugar. When this is dissolved, let the liquor remain uncovered till it be reduced to seventy, or, at least, to seventy-five degrees of the thermometer. Fermentation must be produced by the *aid of yeast*, and subsequently treated in the manner usual with other wines.


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!"

Wine from the Leaves of the Vine.


THE leaves may be taken at any period from vines which are not expected to bear fruit. In other cases, they may

Hint be obtained from the summer prunings; the tendrils are equally useful. Forty or fifty pounds

592 of such leaves being introduced into a tub of sufficient capacity, seven or eight gallons of boiling water are to be poured on them, in which they are to infuse for twenty-four hours. The liquor being poured off, the leaves must be squeezed in a press of considerable power, and being subsequently washed with an additional gallon of water, they are again to be submitted to the action of the press. The sugar, from twenty-five to thirty pounds, is then to be added to the mixed liquors, and the quantity made up to ten gallons and a half.

593  To secure a full-bodied dry wine, the proportion of the leaves to the sugar should be the greatest that has been named, in order to provide a sufficiency of the *leaven*, or fermenting vegetable principle, to subdue and convert to vinous alcohol all the sugar that is intro-

duced Fifty pounds of leaves to thirty-five pounds of sugar will work well, and produce ten gallons of strong wine, that will improve by keeping two years in the wood, and two years more in bottle. The process of fermentation, and subsequent treatment, is the same as in case of other wines.

594  It must be remembered that July being the season for pruning vines most freely (and all the tender young shoots, tendrils, and leaves, are equally suitable), the heat of the weather will be great, and therefore the processes must be conducted in an airy room, or cellar, not affected by the sun.


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.

The Best Receipt for Elder Wine.

TAKE twelve gallons of soft river water, forty-eight pounds of raisins, fourteen pounds of Lisbon sugar, twelve

Hint quarts of *Elder juice*, three quarts of juice of sloes, and half an ounce of isinglass; mix all

595 together; when this has stood two months, or till it is fine, draw it off into a clear cask, and add six pounds of loaf sugar and three quarts of brandy. Bottle it in the April following, and keep it two years before drawing the corks. This is in the opinion of many persons equal to Port. Smaller quantities may of course be made, by observing the above proportions.

596  When *Sloes* are not procurable, an equivalent quantity of *Damsons*, or any small *Black Plum*, softened by heat, and put with the chopped raisins, will do as well, and give that roughness which *Elder juice* is deficient in.

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, and calling again soon afterwards 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."

Rhubarb Wine.

IN the month of May, when *Rhubarb* is green, the stalks of the leaves should be used in the following proportions:—

Hint Five pounds of stalks are bruised in a suitable vessel, to which is added one gallon of spring

597 water; and after lying in mash three or four days the liquor juice is poured off, when to every gallon of this juice three pounds of loaf sugar are added, and allowed to ferment for four or five days in a suitable vat; as soon as the fermentation has ceased, the liquor must be drawn off into a cask and allowed to remain until the month of March, when all fermentation will have finished; it must then be racked off, and more loaf-sugar added. In the month of August a second crop will be ready to gather, and may be applied to this method of making wine.


“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 up so long with the lark, but come down a little earlier to breakfast.”

Coltsfoot Wine.

To one gallon of *Flowers*, put four gallons of boiling water; let it stand till cold, then strain it through a sieve,

Hint and put three pounds of loaf-sugar to every gallon.

598 Boil it till the scum has done rising, then put it into a tub; and when nearly cold, put in the peelings of one lemon and one Seville orange to each gallon, with a little yeast. Let it stand three or four days to work, then put it into a cask with the oranges and lemons. Stop it close, and let it stand three months, then bottle it off, and put a lump of sugar into each bottle.

599  A quart of brandy is the proper proportion of spirit to each gallon. Put the brandy into the cask, and then pour the wine upon it.

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.”

Cowslip Wine.

To one gallon of water add one gallon of pips, three and a half pounds of loaf-sugar, and three lemons. Boil the sugar and water half an hour and skim it well.

Hint


600

Put the pips and lemons (which must be sliced) into the cask next day and pour the liquor to it. Work it with a little yeast upon a toast or crust of bread; stir it well once a day for a fortnight, then put it in the brandy and stir it up. A bottle of brandy is sufficient for twelve gallons.

A PRAGMATICAL young fellow, sitting at table opposite Lord Eldon, when plain John Scott, asked him, "What difference there was between Scott and Sot?"—"Just the breadth of this table," was the reply.

The Best Method of Making Tea.

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 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 hob, or still better 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.

602  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 developes by solution the bitter principle, which acts as a good stomachic.

"DOES the water in the kettle get cold, when it is taken from the fire?" "Certainly it does." "Oh! I thought it would not, as mother says her kettle is *lined with fur!*"

The Leaves of the Holly an agreeable Addition to Tea.

THE leaves of the common holly possess, in a high degree, the properties of Chinese tea, but they are too strong and

Hint oleaginous to supply an agreeable infusion by
603 themselves. The use of tea may, however, be greatly economised by an admixture with them.

The leaves should be dried, and roasted as brown as the crust of well-baked bread; let them then be crumbled into small bits, and a pinch of these be added to each brewing of tea.

CHILDREN and fools, says an old adage, always tell the truth. "Mother sent me," said a little girl to a neighbour, "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.*"

A Salubrious Tea of Agrimony.

PUT fresh-gathered leaves of *Agrimony* into a coffee roaster, along with three round pebbles to act as stirrers.

Hint At the end of a quarter of an hour a native tea
604 will be produced, possessed of all the qualities of green tea. This beverage is particularly adapted for people who live poorly, and imperfectly digest their innutritious food; it is also recommended against dysentery.


"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."


A Method of Making Coffee to the Greatest Perfection.

SOMETIMES the yolks of eggs only are used, the whites being thrown away. Lay the whites upon a plate, cover

Hint them with another plate, raised a little, so as to
605 allow evaporation to go on, and yet keep them free from dirt. Set them in a warm place, and the water from the whites will gradually evaporate, leaving a mass of yellowish, shining, brittle matter, that will scale off by the touch. This substance is positively the very best for clarifying coffee, and it may be kept in a

bottle for any length of time. When the whites of eggs, in their ordinary state are used, they form unsightly masses of coagulated albumen, that either obstruct the spout of the coffee-pot, or escape in lumps into the cups. The way to use the dried egg powder is to throw it into the *water* before it is poured on to the coffee.

606  A very small quantity will answer the purpose.

607  The addition of a teaspoonful of port wine to a cup of Coffee greatly improves its flavour.

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 attend the assizes at some distance. The first night after his departure, my aunt never slept a wink; she missed the snoring. The second night passed in the same restless manner. She was getting into 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!*

Very nice Tea Custards.

PUT two large tea-spoonsful of *Green*, and one of *Black Tea*, into a pint and a half of boiling milk. Add to the

Hint milk while boiling, half a pint of cream. When the mixture has acquired an approved tea flavour,

608 take it from the fire, and strain it. Take care not to leave the tea too long in it, otherwise the custards will be too bitter. Having strained the milk, put it again on the fire with a little salt, and sufficient pounded loaf sugar to sweeten it. Add the yolks of ten eggs, and stir until the custard is thick enough. Serve in glasses.

At a tea-party, where some Cantabs happened to be present, after the first cup had been handed round, the lady, who was presiding over the tea-equipage, hoped the tea was very good. "Very good indeed, madam," was the general reply, till it came to the turn of one of the Cantabs to speak, who, between truth and politeness, shrewdly observed, that "the *tea* was *excellent*, but the *water* was *smoky*."

Excellent Coffee Custards.

BOIL a pint and a half of milk with half a pint of cream. When boiling, throw into it hot, an ounce of whole coffee,

Hint which has just been roasted, in a small frying-pan, if you have no roaster. When the milk has

609 acquired the flavour of coffee in an approved degree, take it from the fire, and strain through a hair

sieve. Put it on the fire again with a little salt, and two ounces of pounded loaf sugar, or more, if approved; then add the yolks of ten eggs beaten, and stir over the fire until thick enough. Put into glasses.

WHEN coffee was first introduced, a good housewife in the north received a pound of the whole berries, as a present. She boiled them, and served them with bacon, parsley, and butter. But she declared they were the worst *beans* she had ever seen, as they would never get soft, and they had turned gallons of water muddy.

Very nice Chocolate Custards.

RASP three ounces of Spanish chocolate, which has the vanilla flavour. Melt it in the smallest possible quantity

Hint

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of water. Put a pint and a half of milk over the fire with half a pint of cream, and let it boil; then add powdered loaf sugar to your taste, and a little salt. Meanwhile, beat up the chocolate, with a little of the milk as it boils, and mix it well. Pour it into the boiling milk, which must be kept in brisk motion. Add the yolks of eight eggs well beaten. Keep stirring in chocolate until sufficiently thick. Serve in glasses.

"I'm glad this coffee don't owe me anything," said Brown at breakfast. "Why?" anxiously inquired his wife. "Because, my dear, I fear it would *never settle!*"

The Strawberry Leaf a Substitute for Green Tea.

IN some parts of Germany, they gather the *Strawberry Leaf*, and also the *Flowers*, when young, and after

Hint

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selecting and clearing them (without the use of water), they are dried in the air in a shady place, out of reach of the sun. To these leaves the appearance of green tea is given, by pinching off the stalks, warming them over the fire, rolling them while in a flexible state, and then drying them. In this condition the substitute for tea is ready for use, and being prepared in precisely the same manner, the difference it is said, can hardly be distinguished.


MISS HUTCHINSON's great-grandmother was one of a party who sat down to the first pound of tea that ever came into Penrith. It was sent as a present, and without directions how to use it. They boiled the whole at once in a saucepan, and sat down to eat the leaves with butter and salt! They wondered how any person could like such a dish.

Improving Tainted Butter.

BUTTER, either fresh or salt, possessing a very disagreeable effluvium or flavour, may be rendered

Hint perfectly sweet by the addition of a little *carbonate of soda*. The proportion to be used

612 is, two drachms and a half of carbonate of soda, to three pounds of butter. In making fresh butter, the soda is to be added after all the milk is worked out, and it is ready for making up.

613  The unpleasant smell is produced by an acid, which, being removed, the alkali disperses at the same time the disagreeable flavour. This acid is generated by peculiarities in the constitutions of some cows, by the condition of certain fodders, or by the length of time cream is kept before being churned; but, too often, by the dairy utensils not being kept thoroughly clean.


An excellent Substitute for Butter.—You marry the nicest girl you know. You will then have her to preside at your breakfast table, and, unless you are a sad fellow indeed, you will not then require any *but her*.

Tainted Butter restored by Chloride of Lime.

THIS operation is extremely simple and practicable; it consists in beating the butter in a sufficient quantity

Hint of water, in which put twenty-five to thirty drops of chloride of lime to two pounds of butter.

614 After having mixed it till all its parts are in contact with the water, it may be left in it for an hour or two, afterwards withdrawn, and washed in fresh water.

615  The chloride of lime, having nothing injurious in it, can with safety be augmented; but it will generally be found that twelve or fourteen drops to a pound of butter are sufficient. Butter, the taste and odour of which were insupportable, has been sweetened by this simple means.


A FARMER, who recently had his butter seized, by the clerk of the market, for short weight, gave, as a reason, that the cow from whose milk the butter was made was subject to the cramp, and that caused the butter to *shrink in weight*.

To Prevent Butter Tasting of Turnips.

THE week previous to giving Cows Turnips, when churning, save a couple or three quarts of *Buttermilk*;

Hint the earthen pot in which the cream is usually collected should be scalded, dried, and put before

616 the fire to make it hot; when hot, put the buttermilk into it, in order to make it sour; the morning and evening cream to be put to it, and then kept till churning. A small quantity of saltpetre is then put into the cream. The same quantity of buttermilk to be saved every time after churning, and the same process repeated. The turnips to be well cleaned, tops and roots cut off; and no decayed turnips to be given to the cattle on any account.

617  When Swedish Turnips are used, a pinch of powdered saltpetre thrown into the pan, when the milk is strained after milking, will prevent any unpleasant taste in the butter.


A cow consumes on an average 100lbs. of green food in 24 hours. This, for 185 days of summer, is 18,500lbs. In winter, 45lbs. of root a day; or for 180 days, 8100lbs. One-third of this may be potatoes; the rest, other roots. But she gives, if well fed, 2000 quarts of milk a year.

Method of Preserving Butter for Years.

POUND together one part of fine lump sugar, one of nitre, and two of the best salt. After the butter is taken

Hint from the churn, it must be completely freed from the milk, so that not a drop remains. Then mix,


618 and thoroughly incorporate with the butter, the previous mixture in the proportion of an ounce of the powder to a pound of the butter, avoirdupois weight, and press the butter when so salted into wood vessels, or vitrified jars, but on no account into glazed pans. Butter so salted will not be fit for use until it has stood three weeks; it then possesses a rich marrow flavour, which no other mode of curing will impart to it. With proper care it will keep for years, and exhibit all the qualities of fresh butter.

619  *Butter when too Salt* may be restored by putting into a churn in the proportion of a quart of milk to a pound of butter, and a small piece of annatto; churn them together for an hour, and proceed as for fresh butter.

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!"

Economy in Butter and Cheese.

IN Germany the people of the humbler classes economise their butter, and render it more nutritive, by incorporating with it a certain quantity of *potatoes*.
Hint The process is to dress them by steam, then mash
 620 them with pestle or roller, mix them with the cream, and churn all together. The butter comes as usual, and is made up in the ordinary manner, and salt is added to preserve it.

621  *The addition of Potatoes to Cheese* renders it not only more nutritive, but more easy of digestion. When the milk is set or curdled, and has been drained from the whey for some hours, then take well-dressed potatoes, put them into a copper cullender, and force them through the holes, and then knead up the potatoes with the curd. When they are well mixed together, allow the mass to remain untouched for two or three days. Then work it up again, and put it into the moulds or vats commonly used.

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 the "*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!*"

How to obtain the Largest quantity of Milk from a Cow.


THERE is a very considerable difference in the results of good and bad milking. If every drop of milk in the cow's

udder be not carefully removed at each milking the secretion will gradually diminish inproportion to the

Hint

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quantity left each day behind. This fact is well established ; and it is to be accounted for on philosophical principles, as well as being borne out in practice. Nature creates nothing in vain ; and the secretion of milk in the cow only suffices to replace the quantity consumed daily—the milk left behind in the udder is re-absorbed into the system, and consequently the next milking will be so much less in quantity. But another reason why every drop of milk should be taken away, is to be found in the well-known fact that the last milk is doubly as good as the first ; hence, if not removed, there is not merely equal, but double loss.

623  Cream cannot rise through a great depth of milk. Therefore, if milk is desired to *retain its cream* for a time, it should be put into a *deep* narrow vessel ; but if it be desired to *free it almost completely of cream*, it should be poured into a *broad flat dish*, not much exceeding one inch in depth.

A LAD delivering new milk, was asked what made it so warm ? “ I don’t know,” replied he, unwittingly, “ unless they put warm water to it, instead of cold, this morning ! ”

THE following is Aunt Deborah’s description of her milk-man :—“ He is the meanest fellow in the world ! He skims his milk on the top, and then *turns it over and skims it on the bottom !* ”

Zinc Pans should Not be Used in the Dairy.

THE acid of milk forms with zinc a salt which is poisonous. It operates by causing vomiting ; but though

Hint

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the solution of it may not be strong enough to produce that effect, it is very injurious to health, if frequently repeated. Zinc butter-churns were for some time used from a supposition that they increased the quantity of butter by some galvanic effect ; but they were found to make the food so dangerous and unwholesome that they have been generally discontinued.

A MILK-SELLER who was noted for vending the article of not the purest quality, was aroused at two o’clock in the morning and told that his best cow was choking. Of course he hastily dressed himself, and repaired to the field where the animals were kept, but found them all right. At daybreak, however, on proceeding to the pump as usual, he found that some wags had *inserted a turnip into the spout.*


To Prevent Milk from Turning Sour in Warm Weather.

IN Paris the milkmen are in the habit of employing a little sub-carbonate of soda or potash. This, by combining with and neutralising the acetic acid formed, has the desired effect, and keeps the milk from turning as soon as it otherwise would. The salt that is thus formed—viz., the acetate of soda or of potash—is not at all injurious; and as pure milk does contain a small quantity of this salt, it is difficult to pronounce upon the addition of any alkali, except there should be some in a free or uncombined state, which does not exist in milk. The addition of a little carbonate of potash will break down the curd that is beginning to form, in consequence of souring.

We offer our best affections, our highest aspirations after the good and beautiful, on the altar of youth. It is well if, in our after-life, we can sometimes rekindle the almost extinguished flame, and inhale its dying fragrance, like the breath of incense of sweet-smelling flowers, to detain the spirit of life—the ethereal guest—a little longer in its frail abode; to cheer and soothe it with pleasures of memory—not those of hope.

To Destroy Mites and Jumpers in Cheese.

POUR on each side of the Cheese ravaged by these insects, a coat of melted *Mutton Suet* boiling hot. This application will not only arrest any further destruction by the mites, but also prevent the too rapid decaying action of the air.


627  *The American Method of Preserving Cheese* is, as soon as the cheese is sufficiently dried, to cover it with folds of paper pasted on, so as completely to exclude the air.

Go straight on and don't mind them. If they get in your way, walk round them regardless of their spite. A man who has no enemies is seldom good for anything; he is made of that kind of material which is so easily worked that every one has a hand in it. A sterling character is one who thinks for himself, and speaks what he thinks; he is always sure to have enemies. They are as necessary to him as fresh air; they keep him alive and active. A celebrated character who was surrounded by enemies used to remark: "They are sparks which, if you do not blow, will go out of themselves." "Live down prejudice," was the Iron Duke's motto. Let this be your feeling while endeavouring to live down the scandal of those who are bitter against you. If you stop to dispute, you do but as they desire, and open the way for more abuse. Let the poor fellows talk—there will be a re-action if you perform but your duty, and hundreds who were once alienated from you will flock to you and acknowledge their error.

Uses for Eggs not Commonly Employed.

SEA-BIRDS' eggs, especially those of the *Sea Gull*, are good when boiled *hard*, and eaten with pepper, salt, vinegar, and mustard. When eaten in a soft state, they

Hint have a fishy taste. *Rooks' Eggs* are as suitable
628 as *Plovers'* for *Salads*. The eggs of the *Lapwing* and *Ruff* are excellent food.

629  The *Thin Membrane* found immediately inside the shell of Eggs is excellent for covering slight cuts, as on the chin when shaving—or abrasions of the skin upon any part of the body. The membrane may be saved, when boiled eggs are eaten, and allowed to *dry*. When wanted for use, it will only be necessary to steep it in warm water for a minute or two.

" '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."

How to Eat an Egg with Satisfaction!

WHAT! mean to insinuate that, after all these years, we don't know how to eat eggs properly? Never mind:


Hint don't be above taking a hint. By the usual mode
630 of introducing the salt into a boiled egg, it will not incorporate with the egg; the result is, you get either a quantity of salt without egg, or egg without salt. In order to make the two mix properly, after cutting off the top of the egg, put in a drop of water, tea, coffee, or other warm liquid that may be on the table; then add the salt, and stir. The result is far more agreeable—the drop of liquid is not tasted.


At breakfast one morning at an inn, a foreigner make 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 moustaches, 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 shicken*; *de vite de fedders*. Would you have me make von bolster of my belly?" The farmer had never viewed the matter in that light before.


Bad Eggs are often purchased for want of Judgment.

THE safest way to try them is, to hold them to the light, forming a close focus with the hand. If the shell when viewed thus, appears to be studded with small dark spots, they are doubtful. If you see no transparency in the shells, they are fit only to be thrown away. The most certain test is to try them by the light of a candle. If quite fresh, there are no spots upon the shells, and the eggs have a bright yellow tint.

Hint**631**

632  New-laid eggs should not be eaten until they have been laid about eight or ten hours ; because the white is not properly set before that time, and does not obtain its delicate flavour.

633  Never boil eggs for salads, sauces, or any other purpose, more than ten minutes ; and when done, place them in a basin of cold water to cool.

634  For making plum puddings, *Ducks' eggs* are more economical than those of fowls. They are larger in size, and richer.

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?"

To distinguish the Sex of Eggs.

THERE are two classes of poultry-keepers—those who want female eggs only, to rear hens for the sake of their

Hint**635**

eggs, and those who want male eggs only, to produce cocks and capons for the table. There is only one outward sign which can be regarded as indicating the sex of the egg : it is this, that eggs containing the germs of males have generally wrinkles on their smaller end ; while female eggs are equally smooth at both extremities.

"BRIDGET, are the eggs boiled?" "I don't know, sure, I left them to bile by the watch." "Boil by the watch, why, what do you mean?" "Sure, didn't ye tell me to bile them by the watch, and I have put the watch with them into the saucepan."

Surprise Eggs for Parties.

SEPARATE in different vessels the yolks and whites of a sufficient number of *Fresh Eggs*. Stir any quantity of

Hint yolk together, from half-a-pint to a pint or more.
636 Put this into a bladder, tie it up in a round form, and boil it hard. Then put this boiled yolk into

another and a larger bladder, into which pour the whites, keeping the hard yolk as much in the middle as possible. Tie the bladder in an oval form, and boil until the white is quite hard. An immense egg may thus be formed, which, at a large dinner party, will surprise every one, and may be used in a large dish of salad.


THE Duke of Norfolk had a fancy for owls, of which he kept several. He called one, from a fancied resemblance of expression to the Chancellor, "Lord Thurlow." The Duke's solicitor was once in conversation with his Grace, when, to his surprise, the owl-keeper came up and said, "Please your Grace, *Lord Thurlow has laid an egg!*"


Best and Simplest Way to keep Eggs Fresh.

THE reason that eggs become musty and bad, is in consequence of the *action of the air upon the yolk*. Those who

Hint are so unfortunate as to meet with a stale egg at
637 breakfast will almost invariably find that the yolk
lies at the side. The most proper and simple way

to preserve eggs fresh is simply to *turn them* frequently. It is well known that a sitting hen daily turns her eggs. The readiest way of turning them is, to have an egg preserver, made of wire, with squares of a size to receive medium eggs turned on end. The eggs may then be turned singly every day; but for those who have to do with large numbers of eggs, receivers might be made which could be turned frequently, without trouble or injury.

638  Of *Lime-water, Bran, Sand, and Scalding*, the last named is the next best plan to that of daily turning.

639  We have frequently known not only that eight or ten eggs, after having been broken into a basin, have been thrown away, because the very last that was added proved putrid; but also that, owing to the carelessness of

a cook, a valuable pudding has been spoiled by the admission of an egg that was musty. To prevent this, *a cup should be used to break each egg into*, before it is put into the basin in which they are all to be beaten.

AN economical Paterfamilias, seeing some "egg powder," advertised, bought three packets, and had the audacity to ask the vendor how long he should have to wait for eighteen chickens, *if he put a hen to sit upon the powders?*

Eggs Cheap and Fresh in Winter, and Poultry for the Spring.

THE person who wants to make up a good winter egg basket, had better obtain half-a-dozen undersized or discoloured pullets, of the March and April broods, the price of which should not exceed 15s. or 21s. for the set. A game-cock would be a capital companion, but is not absolutely necessary. The birds should be got home about the middle of September, about which time eggs begin to get dear. They should be kept clean and warm, and be fed twice a day thus :—In the morning, as much good barley as they will eat ; in the evening, a mixture made with hot water in which meat has been boiled or dishes washed, of barley-meal and pollard, barley-meal and boiled turnips, potatoes or mangel wurtzel, or meal and fresh grains, will be the best of suppers. Meal is too expensive to be given alone, but mixed with cheaper food to give it bulk, it is excellent. Green food and lime rubbish are necessary, but need not add to the expense. The six or seven fowls may be very well fed for one shilling a week. From September to February (about twenty weeks), they will produce about 350 eggs, and this will amply repay the sovereign expended in food. The Pullets should be killed for the table in February, and will be worth the prime cost.

641 The *manure for the garden* will be an additional profit.

AN indignant Poulterer denounced the system of artificial incubation as "a piece of most detestable *chickenerie*!"


A good Family Brown Bread, unfermented.


FERMENTATION by yeast, is obtained at the cost of a portion of the flour, which is converted into gas, the bubbles of which, becoming fixed in the bread,


Hint


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render it light. Every bubble that rises on the surface of what is called "the sponge," represents a few grains of flour, escaping in the form of gas. To avoid this loss, a system of making *unfermented* bread has been introduced. A capital and economical bread may be made upon the non-fermenting plan, in the following manner:—Three pounds of wheat *meal*; half an ounce of muriatic acid; half an ounce of carbonate of soda; water enough to produce the proper consistence.


643  For *white* flour, four pounds of flour; half an ounce of muriatic acid; half an ounce of carbonate of soda; water, a quart.


644  The way of *mixing* is as follows:—First mix the flour and soda well by rubbing together in a pan, using a wooden spoon *perfectly dry* for the purpose; then pour the acid into the water, let it dissolve, and mix thoroughly by stirring.

645  Four pounds of *wheat meal*, worked in this manner, will produce seven pounds nine ounces of excellent light bread, which will keep moist longer than fermented bread, and be found far more sweet and digestible.

646  The object of putting muriatic acid into bread is as follows:—If vinegar be poured upon chalk, a bubbling and boiling takes place. Any acid poured upon a carbonate will produce a similar bubbling. When, therefore, the bi-carbonate of soda, which contains a large quantity of carbonic acid, is mixed with the flour, and muriatic acid is poured upon it, an effervescence takes place, which rises the bread, and dispenses with the

use of yeast. This is the principle of what are called "baking powders."

647  *Precaution.*—Dr. Normandy mentions that arsenic is frequently present in muriatic acid, and that this impurity, when present in the acid, remains in the bread. To avoid this liability to evil, *tartaric acid* may be used; in which case it will be only necessary to read *tartaric acid* instead of *muriatic acid* in the foregoing instructions.


648  Butter-milk, kept till sourish, may be used instead of the chemical acids. The bread made from it has a richer taste than that made from muriatic acid, or tartaric acid, and soda.

A GENTLEMAN having occasion to call upon an author, found him at home in his writing chamber. 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 'tis here I make my bread."

Every Man his Own Miller. One-third of the Cost of Bread Saved. Pure Bread, without Alum, and with all its nutritive parts retained.

WHERE a family is large, and the consumption of flour considerable, Families should be supplied with *hand flour-mills*, by which the saving in the cost of bread will be found to amount to nearly

649 **HINT** ONE-THIRD. The price of a mill is about £4 10s., which will be saved in a single month, where the consumption is large. To grind twenty pounds of wheat, occupies a boy, or a servant, about twenty minutes. Hand flour-mills can be obtained at the machinery department of the Crystal Palace, or at 266, High Holborn. There are mills which grind and dress the wheat at one operation. *The saving in the cost of bread, and the preservation of health by the disuse of alum, and adulterated flour, are matters of great importance.*

650  The old system of "setting a sponge," that is

putting the yeast and salt, with a small quantity of warm water, into a pit in the middle of the flour, and leaving this small quantity to rise, is a bad plan; and upon this system the batch will always be uncertain. By incorporating the whole mass, the bread will be undeviatingly good and light. Fermentation should be disseminated throughout.

A SACK of flour, or 280lbs., which makes 360lbs. of bread, or 90 quartern loaves, by fermentation, gives 408lbs., or 102 quartern loaves, by effervescence. The loss by refining is still greater: a quarter of wheat, weighing 520lbs., or 65lbs. per bushel, produces 512lbs. of meal; and these, after a course of screening, yield only 416lbs. of flour,—a diminution of 96lbs., or 18 per cent.

Excellent Bread of Rice, when Wheat is Dear.

TAKE one pound and a half of *Rice*, and boil it gently over a slow fire, in three quarts of water, about five hours, stirring it, and afterwards beating it into a smooth paste. Mix this while warm into two gallons, or four pounds of flour, adding at the same time the usual quantity of yeast. Allow the dough to work a certain time near the fire, after which divide it into loaves, and it will be found, when baked, to produce excellent white bread, very acceptable to children.

Hint

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
AN industrious peasant in Picardy, being observed to purchase weekly five loaves, was asked what occasion 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*."

To Make Good Bread from Sprouted Wheat.


TAKE, say four or five stones of flour, and boil it as many hours in a bag; place the bag on a drainer over a tub until the next day; then with a wooden mallet pound the flour in the bag until it crumbles rather small; after that, roll it fine with a rolling-pin upon the table. Then make the bread as usual.


Hint

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653  By these means excellent bread has been

made of wheat, every sheaf of which had sprouted, and to improve which various remedies were resorted to in vain: hands could not make, the oven could not bake a loaf; ten or twelve hours in a hot oven did not set the dough. More excellent bread, cakes, and picklets, than damaged flour prepared as above will produce, were never eaten.

654  The following mixtures form excellent Household Bread:—1. Half maize and half barley, with a leaven of wheat flour, one-fifth of the total weight. 2. Half wheat flour and half maize. A more agreeable and healthful bread cannot be obtained. 3. Half oatmeal and half barley, with a leaven of wheat flour, rather more than one-fifth. 4. Equal parts oatmeal and wheat flour; excellent. 5. Barley flour, with one-fifth its weight of wheat leaven; bread white and well tasted. 6. Barley and rye, or barley and wheat in equal quantities; this last is equal to the best bread of wheat flour alone. 7. Buckwheat, with an equal quantity of barley or rye, and one-fifth of wheat leaven; or, still better, with one-half of wheat flour. 8. In general, potatoes may serve, when they are dry, for one-half, and when fresh or new, for two-thirds, and even for four-fifths, in the fabrication of household bread. This last quantity of four-fifths is the greatest that has ever been employed with advantage to uniform success, when used with a wheaten leaven of one-fifth of the total weight.

655  *Sprouted Wheat is Good for Seed*; it will germinate as freely a second time, as at first.

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.

Capital Pudding from Spoiled Bread, or Fragments.

TAKE the bread of a "sad" or "heavy" loaf, or crusts and other fragments, soak them in hot water, stirring

pressing, and pouring off,—repeating this if necessary ;

Hint then put the soaked bread into the pudding bag
 656 and by twisting very tight, and pressing it under
 a board, get out as much of the water as possible.


Then mix this pressed bread with milk, sugar, and spice (as powdered cinnamon and nutmeg), and add flour enough to bind it into a proper consistence. Then put it into the pudding bag for boiling. It is a simple, economical, and wholesome pudding for children, and it is best eaten with syrup of fruit.


"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 treacle upon!*"


Other Uses for Stale Bread.

A VERY nice dish, called *Turkey Pie*, may be made from pieces of Stale Bread. Put the pieces into a saucepan with

Hint some boiling water poured over them, let them
 657 simmer by the fire till saturated, then put salt
 and pepper to taste, and add a little butter.

658  For Puddings from Stale Bread, *Suet* should be used instead of eggs.

659  Crusts of Bread may be *Grilled* for *Soups*. Put the crusts upon a small wire gridiron over hot cinders to crisp. When done, wet the inside with top-fat, and sprinkle a little salt over them, and slip them into the tureen ; or crisp them over a furnace, wetting with good stock.

660  For *Cheese*, pull rough pieces from a loaf, or from broken parts, soak them in warm water ; take them out, and let them drain, until they remain just moist, then brown them in an oven or before the fire.

"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!*"

Economy of Yeast.


IN places where yeast cannot be readily obtained, a

little may be made to go a long way, in the following manner. Knead the first supply with the usual proportion of water and flour into a piece of dough about the size of a large tea-cup, then leave it to rise ; and when risen as much as usual when put into the bread tins, add as much flour again, and water enough to knead it with. Knead it, and leave it as before, and again add flour and water in the same proportions. The only difference necessary is, to have the water a little warmer than usual—"as hot as the hand can bear." The bread thus made, with a deficient quantity of yeast, according to the usual method, will be as light as usual.

A CLERGYMAN who bought his sermons ready-written, instead of compiling 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."

A Healthful Substitute for Alum in Bread.

WATER saturated with lime produces in bread the same whiteness, softness, and capacity of retaining moisture, as results from the use of alum ; while the former removes all acidity from the dough, and supplies an ingredient needed in the structure of the bones. The best proportion to use is five pounds of water saturated with lime, to every nineteen pounds of flour. The way to saturate water with lime is to drop into it stones of quicklime, stir, until the whole is slack, let the lime settle, then strain off the clear water, and it is fit for use. No change is required in the process of baking ; the lime most effectually coagulates the gluten, and the bread becomes light.

663  Dr. Muspratt, of Liverpool, in his "Chemistry as applied to the Arts and Manufactures," article "Bread," strongly recommends the use of lime water.


"BRIDGET," said a mistress to her Irish servant, "where's the gridiron?"—"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."

Excellent and Economical Paste for Pies and Cakes, with Potatoe Flour.

A VERY nice paste for meat or fruit pies may be made with two-thirds of wheat flour, one-third of the flour of

Hint boiled potatoes, and some butter or dripping ;
 664 the whole being brought to a proper consistence with warm water, and a small quantity of yeast

added, when lightness is desired.

665  This will also make very pleasant cakes for breakfast, and may be made with or without spices or fruits.

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 the lapse of a considerable time, Sir Richard asked his servant for the oil. "Oh, it's 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."

Capital Luncheon Cake, that will keep Six Months, and save the trouble of frequent Making.

TAKE two pounds of flour, one and a half pound of treacle, half an ounce of ground ginger, quarter of a pound of sugar,

Hint quarter of an ounce of ground caraway seed, and
 666 candied lemon-peel, cut very small. Mix all well with the flour ; warm half a pound of butter,

and mix with the rest ; then warm the treacle ; dissolve in a little boiling water a large teaspoonful of carbonate of soda, and stir it well into the treacle ; add to the other ingredients ; work all well together, and bake in a buttered tin two hours, in a rather slow oven. Wives whose husbands are professional men, having frequently only time to take a snack and a glass of sherry in the middle of the day, will win admiration by making these cakes, and sending them to their husbands' offices.

MOTHER: "Now, George, you must divide the cake honourably with brother Charlie." George: "What is 'honourably,' mother?" Mother: "It means that you must give him the larger piece." George: "Then, mother, I'd rather Charlie should be honourable."


Chopped Thistles an excellent Food for Cattle.

THISTLES, commonly regarded as one of the Farmer's

pests, may be rendered subservient to farm-economy, by

Hint being chopped as food for cattle. Girls and boys

667 may be employed to gather them with hooked knives; they should be chopped when gathered in quantity, and may be given, either green or dried, to cattle. In this way horses will prefer them even to tares or oats; and they will look well, and be as thoroughly up to their work as when kept upon the best of food. We thus find that the contemned donkey is not *an ass, because he eats thistles!*

668  *The simplest and best time for destroying Thistles is after they have made their growth, and just before they show flower. Immediately after heavy rain, set a labourer to work, with a pair of strong harvest gloves, and pull them up, with as much root as possible, for which a slow steady pull straight up is required. If in a field of corn, let the labourer begin on the outside land; as he pulls up the thistles with his right hand, let him place them under his left arm, until he has got as many as he can well convey to either end of the field. From hence they may be carried and chopped for cattle.*

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.


“Food for Cattle,” equal to any of the Patented Compounds, at one-fourth the Cost.


THE best compound for fattening beasts, and keeping sheep in a growing and healthy condition during the winter


Hint months, is one part beans or peas (if old, the better),

669 one of linseed (which is preferable to oil-cake, as it contains all the oil), one barley, and one wheat, mixed and ground together. A *small quantity* of some warm condiment, as turmeric, may be added. This food is to be given dry with the cut turnips to the fattening beasts, to be moistened by their saliva. The quantity given to sheep should be at the rate of half a bushel to


one hundred sheep, merely sprinkled over the turnips as a condiment, just as we use pepper. Even this small quantity will be found to have a remarkable effect. The condiment provokes appetite, and is consequently found useful to cattle which for fattening purposes are being highly fed, and to hard-worked horses, tempting them to eat when, from sheer exhaustion, they would scarcely be inclined to do so without something to entice them. It thus supplies the place of the "cordial ball," which is sometimes given with the same object in view.

670  Boiled Barley is an excellent mash for Horses and Cows that are troubled with costiveness, as it corrects their bowels without medicine (an object of great importance), and is both cheaper and more efficient than bran mashes. Boiled Barley is also a very nourishing supper for old Horses ; it ought to be mixed up with oat seeds or oat dust, and the water it is boiled with should also be mixed with it.

671  Dry Barley doubles in measure when boiled, so that, when joined with the dust or seeds, one peck of food will be produced from about one-fourth of a peck of barley ; and this, considering the strength of the substance in connection with the cost price, will be found much cheaper as a support to the animal, than fine or coarse barley dust, or sharps, shellings or bran.

672  It has also been found on trial that boiled Barley, when mixed as above, and given to Cows, is productive of more milk than the usual food ; but when given to Cows, it ought to be boiled amongst more water than for Horses, and the kine will benefit by drinking the surplus water, after it is cooled to the heat of new milk. In no case whatever should either the Barley or water be given hotter than new milk, and care should be taken that it be consumed before getting sour. The evil of giving it too hot is apparent by its occasioning

swellings in the upper part of the mouth, especially of Horses, rendering them unable to chew hay or corn.

673  When *Wheat a little Damaged* can be got cheap, it is often bought up for feeding Cows and Horses. As it is a stronger substance than barley, and not good for either of these animals when raw, it ought to be well boiled, and should not be mixed with dust, but with Oat seeds, or small cut Hay or Straw, in order to keep it loose in the stomach of the animal, which renders it more digestible and wholesome.

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*."

An Economical use for Coal Ashes in Pig Feeding.

Pigs will devour small coal ashes greedily, especially when feeding upon store food, raw vegetables, and the

Hint "swill" of the house. In the absence of coal ashes, burned clay, or brick dust, is a good

674 substitute. It is notorious that coal dealers, whose pigs have access to the coals, are generally successful feeders. Those who find that their pigs, when shut up do not progress favourably, will do well to try this plan. A score of fat pigs will consume a good-sized basket of burned clay and ashes daily. Young sucking-pigs are very fond of nibbling and eating coal ashes. The fact itself is invaluable, though we may not be able to explain the reason. Dogs often eat grass, and vomit afterwards; and it may be that, as pigs are naturally root-grubbers, a provision has been made by nature for the reception of earthy particles into their digestive system. In their domesticated state they are deprived of this, and hence the good of ashes, burnt clay, &c., just as sand is good for cage birds.

A PARISH official, of sedate manners, fell on the pavement during a frost, for the sufficient reason that he was intoxicated. Turning to the by-standers, he asked, "Are our bye-laws to be enforced, or not, I should like to know? *Why don't you spread ashes before your houses?*"

Potatoe Leaves as Food for Milch Cows.

THE Norwegian farmers collect *Potatoe Leaves*, and lay them on frames and fences, or any other places where they

Hint may be dried with facility; when dried, they are kept for making cooked mashies for milch cows.

675 A good handful of them is put in a vessel for each cow, and hot water poured over it; it is then left to stand covered until next day, when the leaves and juice are given to the cows. They yield much milk on this meal.


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 spring. Once blest are all the virtues always; twice blest sometimes.

Fattening Turkeys and other Domestic Fowls with Charcoal.

THE fattening of *Turkeys* and other *Fowls* may be greatly accelerated by mixing with their food a proportion of powdered *charcoal*. The following is the result

Hint of a careful experiment:—Four *Turkeys* were

676 confined in a pen, and fed on meal, boiled potatoes, and oats. Four others of the same brood were also at the same time confined in another pen, and fed daily on the same articles, but with one pint of very finely pulverized charcoal mixed with their meal and potatoes. They had also a plentiful supply of broken charcoal in their pen. The eight were killed on the same day, and there was a difference of a pound and a half each in favour of the fowls which had been supplied with the charcoal, they being much the fattest, and the meat greatly superior in point of tenderness and flavour.

677  *Onions* are an excellent preventive and remedy for various diseases to which domestic *Poultry* is liable. For gapes, and inflammation of the eyes, throat, and head, onions are almost a specific. Fowls, especially


chickens, may advantageously be fed with them twice or three times a week. The onions should be finely chopped, and a little corn-meal added.

THE truth is precious as it is divine. The truth is precious, because nothing else is so near man's present and future welfare. There is not a sin, crime, wrong, or bad thing in the world, but, sweep away the dust of the earth around it, it stands upon a lie, and falsehood is the foundation of all evil. Sin came in with a lie, and the Devil told our mother—as he has told many of her daughters since—you may sin and not suffer. The ruin of man stands upon a lie.

Use for Rotten Wood.

DRY *Rotten Wood*, being thrown into a pig-sty, the hogs will eat and fatten upon it. Not only is it a good aliment for these animals; but they preserve better health by its use, than when kept without it.

Hint
678

679  Pigs should be early taught to eat slowly, for the advantage of the pig, as well as of the owner. Nothing is easier. Give the weaned pig, at six or eight weeks old—in a clean trough—half a tea-cup of dry shorts or bran, and after his dry food is all eaten, give his drink, and increase the dry food according to the age and appetite, till three months old; then add one-half Indian meal for two months, and then dry Indian meal, till fattened sufficiently. This plan has been followed for five years with decided success.

"WHOSE pigs are those, my lad?" "Whoy, they belong to that there big zow there." "No; I mean who is their master?" "Whoy," again answered the lad, "that little 'un there; he's a rare 'un to feight."

Usefulness of the Goat.


GOATS' milk is, except sheep's, the richest produced by domestic animals. It yields more butter and cheese than

that of the cow. Asses' milk is the poorest, and is only suitable to the debilitated stomachs.

Hint
680

Goats' milk boiled with rice makes excellent puddings. Goats require little or no management or care; they will do well on almost any kind of vegetable food; they browse freely on furze, brambles, thistles, and other wild vegetation. In wild and rocky situations, especially

where furze and whin abound, they produce a great deal of excellent milk, and thrive to perfection where no other animal would be half so useful. By the simple plan of coupling two milch goats together, like dogs, they may be prevented from leaping fences, and getting out of bounds. A good milch goat will yield about two quarts of milk a day, and will require to be milked twice.

681  The flesh of the goat comes into season as the deer, from July to November; they furnish tallow of excellent quality, little inferior to wax for candles; the gigot and loin are the best parts, the haunches not so good; but a *Pasty* of any part of the flesh is better than mutton, and very little inferior to venison.


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 Newbury, 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."

*An excellent use for Saw-dust, where it is plentiful,
and Straw may be scarce.*


SAW-DUST forms an excellent bedding for Horses during the summer months, and does wonders for the feet and legs;


Hint but it is necessary to rake it over with an iron rake, and to pick out the feet night and morning.

682 It should also be turned over with a shovel every five or six days, as it becomes hard. The best plan is, to rake the dung with the saw-dust; it becomes dry and pulverizes quickly, and is free from any offensive smell. Brown beech saw-dust is better than white pine; it is cheaper, free from turpentine, and supplies a strong and excellent manure for the flower or kitchen garden.

683  The drains may be covered with saw-dust, as it is absorbent, and will not stop the drainage. The wet and soiled surface over the drains should be raked off daily, and a little fresh added. When the saw-dust becomes much

discoloured and hardened, it should be taken away altogether for manure, the floor underneath swept, and three or four wheelbarrows of fresh saw-dust put on. This will not require to be done very often.

684  It is equally well adapted for stalls, loose-boxes, cow-houses, and forms also excellent lying for *Dogs*, keeping them much cleaner, and freer from infested coats, than when upon straw.

685  It is not so good for *Fowls*, but answers for pigs; and, in the *winter time*, should be *mixed with straw* in all cases.

PERSONS who practise deceit and artifice always deceive themselves more than they deceive others. They may feel great complacency in view of the success of their doings; but they are in reality casting a mist before their own eyes. Such persons not only make a false estimate of their own character, but they estimate falsely the opinions and conduct of others. No person is obliged to tell all he thinks; but both duty and self-interest forbid him ever to make false pretences.

Saw-dust for Blanching Celery.

CELERY in very retentive and damp soils may be blanched and preserved from rot and frost until a late period, by

Hint being earthed up with sawdust; it will keep wonderfully fresh, and the frost will not penetrate

686 far through the surface to the hearts; slugs and insects generally will not attack it underground, and the heads will be found solid, clear, crisp, and well-flavoured. The mixed saw-dust of pits may be used; it has been found that saw-dust of resinous trees does not affect the flavour of the celery.

A BACHELOR friend of ours, who went for a week to Brighton, 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.

To Prevent the Growth of Buttercups, to the Injury of Grass.

GEESE are very fond of the plant, and the goslings eat the flowers and seed-vessels, thus preventing the plants

Hint seeding; while the old geese scoop up the roots, biting off the leaves and rootlets. They eat the

687 bulb with much relish, and if kept in sufficient numbers, in proportion to the ground, they will very soon

root up every buttercup. Thus the geese may be fed, and the pastures at the same time improved.


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 will probably be beneficial. But of this there is some doubt.


A Hint for the Sporting Season.

NEWLY ground *Coffee*, sprinkled over *Game*, will keep it sweet and fresh for several days. Clean the game; that

Hint is, wipe off the blood, cover the wounded parts
688 with absorbent paper, wrap up the heads, and then

sprinkle ground coffee over and amongst the feathers or fur, as the case may be; pack up carefully, and the game will be preserved fresh and sweet in the most unfavourable weather. Game sent open and loose cannot, of course, be treated in this manner; but all game packed in boxes or hampers may be deodorised as described. *A tea-spoonful of coffee is enough for a brace of birds*; and in this proportion for more or for larger game.

689  Fresh ground coffee may be used with advantage in a *Sick Room*; a few spoonsful should be spread and exposed on a plate.

690  Burned by a red-hot iron, it is a safe and pleasant fumigator.

"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!"

Advantages of Salting Wheat in the Mow.

Most farmers know the effect of salting rather green hay, when it is put into the mow. But few have even

Hint thought of or practised *Salting Wheat*. It is
691 worth a trial. Commence on one side, placing

the sheaves in regular layers, with the butts out side, tramping heavily on the butt of each, as it is laid down. Place the next layer with the tops lapping about half-way over the first, care being taken to keep the

heads or tops uppermost. When the entire space of the mow is covered in this way, sprinkle common ground salt over the mow on the top of the layer, at the rate of four quarts to every twenty dozen sheaves of wheat—a greater proportion of salt if the sheaves are large. During the sweating, the salt is dissolved and absorbed by the grain and straw. The effect has been found to make the grain brighter, and bring a better price per bushel than that which has not been salted. Millers say that the yield of flour is larger and whiter. *Cattle* eat the straw freely; and the salt is an effectual remedy against the *Barn Weevil*.


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: "Heavens, 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!"


To Prevent Horses' Feet Balling with Snow.

Soft Soap, brushed into horses' hoofs, will prevent their feet balling with snow, but its effect does not last long.

Hint Or *Melted Suet* poured into the hoof. A simple and certain preventive against balling is *Gutta*

692 *Percha*, about the thickness of leather used for shoeing. Cut it so as to fit tightly the inside of the shoe and hoof, by heating it in hot water. It can be placed in, or removed, by letting the feet stand in a pail of hot water; the flat surface leaves no corners for the snow to stick in.

693  The same application of *Gutta Percha* is very good for horses with *tender feet*, on stony roads, in the summer time.


694  Another and more perfect plan for *Preventing Balling and Slipping*, is to have three screw-holes in the shoe, one at the apex, and the others at the heel. Screw steel wedges tightly into these holes, the shoe and sole being covered by strong leather or gutta percha previously,

which the screws will keep in place, holes having been made to admit the screws. A horse thus protected may gallop with safety, either on snow or ice. The screws may be taken off when not wanted, as the shoe is an ordinary one, with three holes in it.

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!"

To Increase the Produce of late Peas, Scarlet Runners, and Kidney Beans.

TAKE care not to allow a single pod to ripen or grow old; pluck them carefully; the object being to *prevent the plant from maturing any part of its fruit*, which prevents more pods being formed with the plants standing for seed. The plants thus being deprived of their first fruits, will continue to make efforts to produce more young, and these will keep up a continuous supply for the table. If in dry weather, a drenching with the watering-pot (avoiding wetting the leaves or stem) will be found to produce immediate good effects. And if care is observed not to tear the stalks, leaves, or tendrils, when gathering the young pods, *five or ten times the quantity of young Peas or Beans may be obtained for the table.*

696  *To obtain Early Scarlet Runners:—*At the end of the autumn, cut off the tops of the *old plants* a few inches above the ground when they are dying off; take up the roots, and keep them in dry sand during the winter, out of the reach of frost, but in a cool dry place. [The roots must not be eaten, as they are noxious.] At the end of February, or early in March, plant them in a frame without any heat, and in a few weeks they will sprout; if the sun should be powerful, shade with evergreens for a few days; the same protection will serve against frost. In this way *the first dish of beans may be*

obtained twenty days, or more, earlier than by the usual method; they will bear plentifully throughout the season, and run less to wood than those that are sown.


A GENTLEMAN having in his garden a superabundance of peaches that were over-ripe, gave a quantity of them to some Irish labourers. On asking one of the men how he liked the fruit, he said they were very good, but *the seeds scratched his throat a little as they went down.*

Method of Preserving Growing Fruit Damaged by Tom-tits, Wasps, &c.

IN many instances the finest *Pears, Apricots, &c.*, are pecked by *Tom-tits*, or gnawed by *Wasps*; the holes

Hint thus formed are then acted upon by air and
rain, and the fruit decays. In such cases it

697 is an effective plan to fill the holes as soon as possible with a little plaster of Paris and water; this excludes the air and rain, without injuring the flavour of the fruit, and it entirely arrests decay.

698  A *Hawk* stuffed, with expanded wings, affixed by a string, and attached to a long thin rod fixed horizontally to the top of a tree, will scare away birds from fruit-trees over a considerable space. A live Hawk, kept in a cage near the same spot, will, by occasional noises, greatly increase the effect.

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 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?*"


The Best Method of Destroying Weeds in Roads and Walks.


APPLY clean dry agricultural *Salt* by the hand; and where the weeds are strong, there let there be the more

Hint liberal application. Choose a hot day, in preference to wet or stormy weather. By going

699 over the roads twice a year—in March and September—the weeds never get very strong; and there

is no other plan of extirpation of weeds upon a large scale so efficacious as this. By this way of cleaning roads, you do not disturb a single stone; and the harder the road the fewer the weeds, and of course so much better travelling.

700  The *Salt* should be applied *early* in March, so that it may be thoroughly washed in before the sun has too much power, otherwise a white crystallization will be left on the gravel under the drying influence of the sun. Boiling water and salt does not prove nearly so efficacious as dry salt, when used at a very early period of the year.

701  *Waste Salt*, from the bacon-curer's, is very efficacious for the purpose; the effect is always greatest when it lies upon the ground a few days, before being dissolved by the rain. Salt is not only useful for clearing the surface, but also for consolidating the walks; it greatly improves their appearance, and renders them more comfortable for walking.

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 misfortune. 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 thunderbolt, 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.


An Effective and Easy Method of Destroying Wasps in their Nests.

BETWEEN nine and ten o'clock in the evening, having previously marked the localities of the nests, take a can of

Hint *Gas-tar*, and pour a little into the entrance to the nest, then stuff in a pellet of dry grass, and pour
702 some more gas-tar over it. If the hole happens

to be in a wall, dip a piece of tow or cotton in the gas-tar and stuff it into the hole. It is well to go round again in a day or two, to see if the wasps have been destroyed, as they sometimes find a second opening, through which they com-

municate with the nest. When this happens, the process must be repeated at the new outlet.

703  *Wasps* may be diverted from attacking fruit, by having sugar placed in the forks of the branches. Half-a-pound of sugar is sufficient for a large fruit-tree.

DEAN SWIFT'S RECIPE 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.

An Excellent Dye from Horse Chestnuts.


THE *Horse Chestnut* affords a valuable permanent dye for muslin, cotton, &c., is little known, but may be relied upon. The dye varies from a sort of buff to dull nankeen, according to the degree of ripeness of the fruit. When about the size of a gooseberry, cut the whole fruit into quarters, and steep it in soft water, with just enough soap to tinge it; when deep enough for use, pour off the clear water. In all cases, the water must be *cold*; if boiled, the dye is of a more dingy colour. The colour from the whole fruit is buff,—not unlike that of anotta. The husks only, when the fruit is nearly or quite ripe—not cut, but broken up and steeped in cold water, with a tinge of soap as above—yield a dye which will be more or less bright according to the degree of ripeness of the husk. If cut, the knife stains the husks, and the colour is not so good.

MR. — lives in Harley 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 dyeing 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.

Best Method of Making Flour from Horse Chestnuts.

GRIND the nuts, and mix with the pulp carbonate of soda in the proportion of one or two per cent. at the utmost, and then wash the produce until it is perfectly white. One

Hint pound of carbonate of soda will purify one
705 hundred pounds of horse chestnuts, and produce sixty pounds of flour fit for bread, as the salt removes the bitter principle from the nut.

706  When *Horse Chestnuts* are ground into powder, the bitter principle is easily extracted by repeated washings in cold water; after which a wholesome and nutritious starch remains, which has all the good qualities of arrowroot.


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 tyrannise.

*A Novel way of killing Magpies upon Farms
 where they are found to Destroy Eggs.*

It is a well-established fact that magpies will allow women to approach them, though they are exceedingly shy

Hint of men. When you wish to shoot them, put on a
707 lady's cloak and bonnet, conceal the gun, and walk towards the birds, but not in a direct line.

This, though a laughable stratagem, will almost invariably be found to succeed.

708  Some keepers entice magpies near them, by concealing themselves, and imitating the cry of an ensnared hare, or of the bird itself. The latter is done by placing the lips on the back of the hand, and drawing in the breath with a smart chirp. These plans succeed admirably.

"PRAY sir, do you sell pies?" said a gentleman, as he strolled into a pastrycook's shop. "Oh yes, sir," replied the pastrycook, "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 pastrycook; "but you will find plenty of them as you go along.—
 ... birds of a feather will flock together, they say."

*A superior Method of taking Honey from Bee Hives,
without killing the Bees.*


POUR two teaspoonsful of *Chloroform* into a piece of rag, double it twice, and place it on the floor-board of the hive, which must be lifted for the purpose, the entrance-hole being carefully secured. In about two minutes and a half there will be a loud humming, which will soon cease. Let the hive remain in this state for six or seven minutes, making about ten minutes in all. Remove the hive, and the greater number of the bees will be found lying senseless on the board ; there will still be a few clinging between the combs, some of which may be brushed out with a feather. They return to animation in from half an hour to one hour after the operation. This plan possesses a great superiority over the usual mode of brimstoning, the bees being preserved alive ; and over the more modern plan of fumigation by puff-ball ; it is far less trouble, and the honey does not become tainted with the fumes. The expense is three-pence per hive.


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.


A certain Remedy for the Potatoe Disease.


THE *Potatoe Disease* may be said to have perplexed the wisdom of our profoundest philosophers, and to have baffled the skill of practical men. It has, however, been recently demonstrated by microscopical examination, that the malady which has so seriously affected a very important article of food, is due to the deposition by the atmosphere of a minute fungus, which, taking up its habitation first upon the leaf and the haulm of the potatoe plant, propagates with astonishing rapidity, and rapidly finds its way to the tubers, and destroys them. Having, at first, without a knowledge of this remedy, tried successfully an experiment which we have since found to entirely


accord with it, we are anxious to make known our experience, that others may profit by the result.

711  Last season, we departed from the old system, so far as the greater part of our crop was concerned, and pursued *the following plan*: We planted the potatoes in double rows, instead of single, the two rows occupying about a foot in width, a foot of vacant space remaining on the outside of each row; they were planted upon the level ground, and hoed up at the usual time.

712  When the haulm had reached its full growth, or about the 1st of July, we turned it over right and left towards the vacant spaces, by adding earth between the rows, and pressing down the haulms, so as to prevent their erect position, and to *allow the rain falling upon them, instead of descending direct to the roots, to fall upon the vacant spaces*.

713  The *kind of potatoes* upon which we experimented, were Regents and Flukes. Of the former we planted one portion upon the old system, and a larger portion upon the new; the Flukes were all planted upon the new system. The soil consists of clay,—about as bad a description of land as can be devoted to the growth of a potatoe crop.

714  *The result was*, that the Regents, planted upon the new system, turned out to be a good crop, while those upon the old plan were a complete failure, although grown upon a part of the same plot of ground, and planted at the same time from the same seed. The Flukes produced an excellent crop, not two in a hundred being bad; while our neighbours, for miles round, without exception, lost their crops.

715  *The efficacy of this system* has been proved, not alone by our own experience, and that of several others who have tried it, but has been attested by the following curious circumstance:—A gentleman, who had planted a bed of potatoes, having a number of planks

which he required to be put out of the way, but not knowing how to dispose of them, allowed them to be thrown down upon a part of the potatoe bed. Upon removing the planks some time afterwards, and digging the ground, fully expecting to find that the potatoes which had been covered and pressed down by the planks were completely destroyed, he found, to his surprise, that those which the planks had lain upon were in excellent condition, while those which had been exposed in the ordinary manner were diseased. *The laying down of the planks had, in this instance, effected the turning over of the haulms, and sheltered the potatoes from wet ;* and the result was as good as if the system we have recommended had been carried out by design.


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 and cold bosom of his mother earth.

Method of Improving Seed Potatoes.

KEEP back some *Seed Potatoes* for six or seven weeks after the usual time of planting, say till the last week in

Hint June, or the first week of July, and then plant and cultivate them the same as stock potatoes.

716 They will grow until the frost withers the haulms, when they should be dug. As they have not had time to mature, they will be quite small—not more than an inch or an inch and a half through ; but they should all be carefully gathered, and kept safe from frost through the winter, and planted at the usual time of planting the following spring—one of the small potatoes being sufficient for seed in each hole. The result will be large-sized, sound, mealy potatoes, as the plan has proved by actual trial.

717  Potatoes should be cut three or four weeks before planting, in order that they may have time to close the pores, so suddenly exposed ; this they will do by a shrivelling and contraction of the rounded surface, and a

drying up of the juices on the cut parts, forming a skin or coat. Fresh-cut potatoes are liable to rot, and canker, to wire-worms, and other insects, which prey upon bruised vegetable matter.


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

How to Grow Large Potatoes.

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.

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719  Growers may assure themselves of the efficacy of this method, by first experimenting upon a few rows.


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

Remedy for Frozen Potatoes.

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.

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721  The water in which Potatoes has been boiled is excellent for *Chilblains*. The feet or hands should be bathed in the water as hot as can be borne. It will afford immediate relief, and prevent breaking.

THE following is a copy of an excuse recently handed in to a schoolmaster for the non-attendance of one of his scholars:—"Cepatomtgoataturing."—*Kept at home to go a-taturing!*

Potatoes slightly Diseased, Preserved by Peat Charcoal.

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 charcoal will also prevent the sound potatoes from being infected by the diseased ones.

Hint

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The charcoal need not be lost ; it may be mixed with other manures when the potatoes are removed.

A SCIENTIFIC youth has discovered the cause of the potatoe disease. He ascribes it to the *rot-tator-y* movement !

Means of Doubling a Crop of Potatoes, without increased expenditure.

A DOUBLE crop of potatoes may be obtained by pursuing the following course : When the potatoes have come to

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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 later 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!"

Advice and Precautions respecting Fires.


BE careful to acquaint yourself with the best means of escape from a house, both at the roof and on the


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
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
ground. The father of a family should make himself familiar with the means of outlet to the roof, and with the best way of passing therefrom to the adjoining premises.


On the first alarm, reflect before you act ; if in bed at the time, wrap yourself in a blanket or bed-side carpet ; open no more doors or windows than are absolutely necessary, and shut every door after you.


727  There is always from eight to twelve inches of pure air close to the ground. If you cannot walk upright through the smoke, drop on your hands and knees, and thus go on. A wetted silk handkerchief, a piece of flannel, or a worsted stocking drawn over the face, permits breathing, and, to a great extent, excludes smoke.


728  If you can neither make your way upwards nor downwards, get into a front room. If there is a family, see that they are all collected here, and keep the door closed as long as possible, as smoke always follows a draught.

729  On no account throw yourself, or allow others to throw themselves from the windows. If no assistance is at hand, and you are in extremity, tie the sheets together, and having fastened one end to some heavy piece of furniture, let down the women and children, one by one, by tying the end of the line of sheets round the waist, and lowering them through the window over the door, rather than over the area. You can then let yourself down, when the helpless are saved.


730  If a woman's clothes should catch fire, let her roll herself over on the ground; if a man be present, let him throw her down, if necessary, and wrap her in a rug, coat, or anything at hand.


731  Bystanders, the instant they see a fire, should run for a fire-escape (or to the police-station, if that should be nearer), where a jumping-sheet is always ready.


732  On the first discovery of a fire, it is of the utmost consequence to close, and keep closed, all the doors, windows, and other openings.


733  It may often be observed, after a house has been on fire, that one floor is comparatively untouched, while those above and below are nearly burnt out.

This arises from the doors on that particular floor having been closed, and the draught directed elsewhere.

734  If the fire appears serious, and there are fire-engines at a reasonable distance, it is best to await their arrival, as many buildings have been lost from opening the doors, and attempting to extinguish fires without adequate means.

735  If no engines are within reach, it is well to keep a hand-pump. If that is not to be had, the next best thing is to collect as many buckets outside the room on fire as can be obtained, keeping the door closed; then creep into the room on the hands and knees (if the heat and smoke are considerable), and throw water as nearly in the direction of the fire as possible, keeping the door closed, while more water is being collected.


736  Raking out the fire before going to bed is a dangerous practice. It should be allowed to go out. A fire-guard should be placed before every fire so left.


737  Children should be early taught to *press out sparks* that may fall upon their clothing; and throw themselves down when their clothes become ignited.


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.

General Precautions against Fires in Farms, &c.

FORBID the use of lucifer matches, smoking, the firing of guns, or any other unnecessary use of fire or combustibles in or near the rick-yard, or near
Hint
 738 to any wooden out-building on the farm.

739  Keep the rick-yard, and especially the spaces between the stacks and ricks, clear of loose straw.

740  Place the ricks in a single line, and as far distant from each other as may be convenient. If hay-ricks and corn-stacks are placed alternately, the former will check the progress of the fire from stack to stack.

741  When a steam thrashing machine is to be used, place it *on the lee side* of the stack or barn, so that the wind may blow the sparks *away from the stacks*. Have the loose straws frequently cleared away from the engine; and keep two or three pails of water close at hand; and see that the ash-pan is kept full of water.


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."


When a Fire breaks out in a Farm Yard.


Do not allow the rick or stack which may have taken fire to be disturbed; let it burn out; but make every exertion to press it compactly together, and as far as practicable prevent any lighted particles flying about.


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
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743  Get together blankets, carpets, sacks, rugs, and other similar articles; soak them thoroughly in water, and place them over and against the adjoining ricks and stacks, towards which the wind blows.


744  Having thus covered the sides of the ricks adjoining that on fire, devote all your attention to the latter.


745  Press it together by every available means. If water is at hand, throw upon it as much as possible. If engines arrive, let the water be thrown upon the blankets, &c., covering the adjoining stacks, and then upon the stack on fire.

746  Among the numerous hands who flock to assist on these occasions, many do mischief by their want of knowledge, and especially by opening the fired stack and scattering the embers. In order to obviate this evil, place your best man in command over the stack on fire, desire him to make it *his sole duty* to prevent it being disturbed, and to keep it pressed and watered.

747  Place other men, in whose steadiness you

have confidence, to watch the adjoining ricks, to keep the coverings over them, and to extinguish any embers flying from the stack on fire. In order to effect this, it is most desirable that there should be ladders at hand, to enable one or two of the labourers to mount upon each stack.


748  If the ricks are separated from each other, and there is no danger of the fire extending to a second, it is of course desirable to save as much of the one on fire as may be possible. That, however, is not unfrequently accomplished by keeping the rick compactly together rather than by opening it.


749  Send for all the neighbours' blankets and tarpaulins ; these are invaluable ; they are near at hand, and can be immediately applied.

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 greatest whose strength carries up the most hearts by the attraction of his own.


A simple Fire Escape.

DRIVE a strong staple into the *upper part* of the window-frame of any sleeping or other room, and provide two blocks, with two or three pulleys in each. Put
Hint a strong rope through each pulley, of a length
 750 sufficient to reach the ground. Provide also a strong sack about four feet deep, into which fix a wooden bottom, and a few hoops, to keep the sack open.

751  Should a fire happen, let the hoop of the upper block be hung to the staple ; the person to be saved should stand upon the wooden bottom of the sack, draw the sack up around him, and hang the string of the sack on the hook of the under block, and then any one person may, with ease and safety, let down a whole family one by one, and at last lower himself down, by holding the rope in his hand, and letting it out by degrees.

752  In cases of fire, it is very difficult to manage *Horses*. The best way is, to blind them with cloths,

and back them out. Putting the saddle or harness upon their backs will sometimes divert their attention from the alarm, and induce them to leave the stable.

753  To extinguish *Chimneys on Fire*, throw on the fire salt, or flour of sulphur. Block up the fireplace with wet rugs or carpet.

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 Prevent Injuries and Deaths from the Ignition of Clothing.


MESSRS. JOHNSON & SONS, 18a, Basinghall Street, London, have experimented upon the *Tungstate of Soda*,

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and succeeded in producing a refined preparation of it, which may be employed to render the most delicate fabrics unflammable, without the slightest risk of injury to their whiteness, texture, or colour. One penny-worth of this preparation, used with the starch in getting up a muslin dress, will render it certainly unflammable. The only caution necessary to be observed in the use of this preparation is, that it should not be employed for those parts of clothing which infants are liable to suck.

755  An ounce of *Alum* dissolved in the last water used to rinse children's dresses, will render them unflammable, or so slightly combustible that they would take fire very slowly, if at all, and would not flame.

756  It ought also to be generally known that all ladies' light dresses may be made fire-proof at a trifling cost, by steeping them, or the linen or cotton used in making, in a diluted solution of *Chloride of Zinc*. We have seen the finest cambric so prepared, held in the flame of a candle, and charred to dust, without igniting.

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.

A Poultry Balance Sheet of Profit and Loss upon
[757] Fowls and Ducks.

DR.	FOWLS.		FOWLS.	CR.
	<i>March to June.</i>		<i>March to June, 1854.</i>	
Paid for eleven	£ s. d.		£ s. d.	
Cochin - China		Four sold	1 0 0	
fowls, (nine hens		280 eggs sold	1 9 8	
and two cocks) . .	2 8 0	Balance forward . .	1 15 5	
Paid for keep . . .	1 17 1			
	<hr/>		<hr/>	
	£4 5 1		£4 5 1	
	<i>June to December.</i>		<i>June to December.</i>	
Balance forward,		Eighteen chickens		
(for which there		sold	1 8 6	
remain seven fowls		352 eggs sold	1 6 4	
and thirty-seven		Balance forward . .	1 0 10	
chickens).	1 15 5			
Paid for keep . . .	2 0 3			
	<hr/>		<hr/>	
	£3 15 8		£3 15 8	
	<i>January 1st to June 30th.</i>		<i>January 1st to June 30th.</i>	
Balance forward,		Twenty fowls sold .	2 0 0	
(for which there		Nineteen chickens		
remain twenty-		ditto	2 0 0	
six fowls and		1014 eggs ditto . .	3 4 9	
chickens)	1 0 10	Balance to carry		
Paid for ten sundry		forward, (for		
fowls, (making		which there re-		
with the previous		main sixteen		
twenty-six, a to-		fowls and forty-		
tal of thirty-six)	0 14 6	three chickens of		
Paid for twelve		various sizes) . .	0 2 4	
chicks	0 12 0			
Paid for eggs. . . .	1 2 0			
Paid for keep and				
other expenses. . .	3 17 9			
	<hr/>		<hr/>	
	£7 7 1		£7 7 1	

DR.	DUCKS.		DUCKS.	CR.
	<i>March to June.</i>		<i>March to June.</i>	
	£ s. d.		Five ducks sold . . .	0 9 0
Paid for fourteen			367 eggs sold . . .	1 5 4
ducks and ten			Balance forward . . .	0 15 10
ducklings	1 19 2			<hr/>
Paid for keep . . .	0 11 0			£2 10 2
	<hr/>			
	£2 10 2			
	<i>June to December.</i>		<i>June to December.</i>	
Balance forward,(for			Seventeen sold . . .	1 5 9
which there re-			Deduct contra . . .	1 1 11
main twenty-				<hr/>
nine ducks, and			Balance in hand, and	
ducklings	0 15 10		eight ducks . . .	0 3 10
Paid for keep . . .	0 6 1			
	<hr/>			
	£1 1 11			
	<i>January 1st to June 30th</i>		<i>January 1st to June 30th.</i>	
Paid for three ducks,			Balance on last ac-	
making a total of			count	0 3 10
eleven	0 8 0		569 eggs sold . . .	1 12 11
Paid for four duck-			Balance, (for which	
lings	0 1 6		there remain	
Paid for eggs . . .	1 4 0		11 ducks and 45	
Paid for keep . . .	1 3 1		ducklings)	0 19 10
	<hr/>			<hr/>
	£2 16 7			£2 16 7

M. DE BALZAC 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. de Balzac, "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.

Economical Hints Respecting the Management of Poultry.

GIVE them plenty of *Cayenne* with their food; it is

useful before and during the whole of moulting-time ;

Hint and let them have the free use of *salt* during the whole year. They should likewise have access

758 to *green food*. Allow them also occasionally *bacon rinds*, and scraps of salt meat.

759 Consider all *bottoms of bottles*, as lees of port wine, of elderberry, of all home-made wines, odd heel-taps of porter, ale, or spirit, as the perquisites of the poultry. A quarter of a pint of a compound made of such remains, diluted with water, may be occasionally mixed with the food of a dozen fowls.

760 Poultry should also be allowed to peck *bones*, and any scraps of meat and bits of fat, and be allowed to drink any waste *milk*, to which a little meal may be added.


A CERTAIN sea-captain, who had considerable interest with his brother-officers, and the cook aboard his vessel, were once to be tried for an offence against the laws of the navy, of such a nature as put their lives in some jeopardy. The cook displayed every mark of fear and apprehension for his safety. The captain, on the contrary, seemed in very good spirits, and said, "Cheer up, man ; why should you be cast down ? I fear nothing, and why should you ?"—"Why, faith, your honour," replied the fellow, "I should be as courageous as you are if we were to be tried by a jury of cooks."


A Radical Cure for the Croup in Fowls and in Pheasants, even when the disease is very bad.

TAKE one pennyworth of blue vitriol (sulphate of copper), and dissolve it in a tea-cup of hot water ; when

Hint cold, put it into a bottle, and add one pennyworth of each of the three following ingredients :

761 spirits of hartshorn, spirits of lavender, and tincture of myrrh. To use it, take a drop on a wood skewer, and drop it into the nostril of the bird ; if a very bad case, a little may be dropped into the opening in the roof of the mouth.

762  The pale colour of the yolks of eggs arises generally from a deficiency of green food. Let fowls have plenty of grass, or other green food, and the yolks of their eggs will become deep - coloured, and the fowls improve in health.

763  A dust-bath of sand, wood-ashes, and sulphur, in the poultry-yard will prevent fowls from being infested with lice. The houses of the fowls should be white-washed with lime once a year.

WHY are poultry the most profitable stock for a farmer? Because for every grain of corn he bestows upon them, they give a peck.


The best Season to commence Pig-keeping.

THE month of September is the best to commence *Pig-keeping*. The age at which a pig should be bought, is

Hint

764

from three to four months. The gardens in September are full of refuse vegetables; and the commons supply fern, which should be dried and ricked for litter during the winter. The gleaners have left the fields, and in many places, by paying a trifle, a pig may be allowed to run amongst the wheat-stubble, which will materially assist the progress of fattening, by laying a good foundation before commencing the stall feeding. Acorns and Beech-nuts fall soon after this time, and the pig or pigs may be driven to where they lie, or they may be picked up by children, and carried to the pigs.

765  The best mode of *Fattening Pigs* is to combine roots, meal, and any milk-slops attainable. The value of roots for pig-feeding stand relatively thus:—1st, Parsnips; 2nd, Mangold; 3rd, Swedes; 4th, Carrots. The comparative value of meals thus:—1st, Barley; 2nd, Oats; 3rd, Indian Corn; in addition to the various dressings from Wheat, such as Pollard, &c. Some use damaged rice. These things should be mixed, the roots boiled, mixed with meal, and given warm. Feed three times a day.

A GENTLEMAN discharged his coachman for overturning him in his carriage, on his road home from a dinner-party. The man, the next morning, craved pardon, by acknowledging his fault. "I had certainly drunk too much, sir," said he, "but I was not *very* drunk; and gentlemen, you know, sometimes get drunk." "Why," replied the master (the Hon. B. C., renowned for the smartness of his answers), "I don't say you were very drunk for a *gentleman*, but you were awfully drunk for a *coachman*. So get about your business."

An Economical Food for Sporting, and other large Dogs.

INDIAN Meal, mixed with potatoes and greaves, is a cheaper and better food for dogs than greaves and dog-biscuits ; oatmeal, or bread raspings. They may be kept upon this in first-rate condition at the rate per head of sixpence a week. There is a foreign greave-cake, which may be procured of oilmen in many parts, which is very good ; it consists of the pressed meat of the buffalo, costs rather more than one penny per lb., and will keep perfectly good for years.

Hint

766

A LETTER was received in — directed "To the biggest fool in —." The postmaster was absent, and on his return, one of the younger clerks informed him of the letter. "And what became of it?" inquired the postmaster. "Why," replied the clerk, "I did not know who the biggest fool in — was, so I opened the letter myself." "And what did you find in it?" "Why," responded the clerk, "nothing but the words, 'Thou art the man!'"

Useful Employment of Soot.

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. *Sparrows* 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.

Hint

767

A CHIMNEY-SWEEPER's boy went into a baker's shop for a twopenny 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 threehalfpence 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."

The best Posture during Sleep.

DR. FRANKLIN recommends the limbs being placed so as not to bear inconveniently hard upon one another ; as, for instance, the joints of the ankles ; for though a bad position may at first give but little pain, and be hardly noticed, yet a continuance of it will render it less tolerable, and the uneasiness may come on during sleep, and may disturb the imagination. In cold weather the arms should be under the clothes, and

Hint

768

above them in warm ; and care should be taken not to fold them round the head. It is imprudent to hide the head almost entirely under the bed-clothes. We ought to sleep with our mouth shut ; as, besides other inconveniences attending a contrary practice, the teeth are liable to injury from it ; for the air continually passing in and out between them, hurts, and by degrees renders them less firm in their sockets ; it also tends to consume, unnecessarily, the moisture of the mouth and throat, consequently they become too dry, which is always unpleasant, and in cold weather may occasion sore throats.

"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 get any run at all!"


To Cultivate Water Cresses in the Garden.


ABOUT the early part of March, procure a handful or two of healthy plants, rooted out of a brook. Prepare

Hint

769

two small beds of good loamy soil, and cut the plants into lengths of about three or four inches, preferring those pieces which have the appearance of a little white root attached, and plant them with a small dibble, nearly up to the tops, in rows about eight inches apart, and six inches between the plants, watering them well, and shading them with mats supported on sticks just above the plants for a few days.

770  Keep the beds damp by applying the watering-pot nearly every day. By the next month they will be so much grown that you may nip off the tops, and supply a good plate every day in the week.

771  When the tops are first gathered, the plants will throw out side-shoots in abundance, and soon cover all the bed ; and during the spring and summer will produce so abundant a crop that there will be some difficulty in keeping them down by gathering.


NEVER be ashamed of confessing your ignorance, for the wisest man upon earth is ignorant of many things, inasmuch that what he knows is mere nothing in comparison with what he does not know. There cannot be a greater folly in the world than to suppose that we know everything.

To Cultivate the Cranberry.

THIS agreeable fruit may easily be cultivated. It grows naturally in low boggy places, or on wet moors amongst

Hint the bog moss. This moss rising gradually above the level of the water, forms, as the lower parts

772 decay, a bed in which the *Cranberry* flourishes and bears fruit abundantly. To cultivate it near home, we must imitate the situation in which it grows wild. To accomplish this, fix upon a situation near to a supply of water, then dig out the common soil four inches, and fill up the place with bog-earth; raise this peat six inches above the level; then form a trench round the bed a foot or sixteen inches wide, puddling it at the side next the common soil and at the bottom with clay. Keep this trench full of water. Place the cranberry plants in the raised bed a foot apart every way; they will soon run over the whole surface, and bear plenty of fruit. The water should be frequently changed, or it will become foul. Should there be a small lake, or even a large one, near at hand, an excellent cranberry bed might be made near to the side. All that would be required would be to form a low flat island with a peat earth surface, the cranberry plant put in at a proper distance, and kept clear from weeds. A small extent of space would yield a large supply of fruit. If the island were eight yards long and four feet wide, it would be quite large enough to supply a moderate family.

773  This fruit may be grown in a bed of peat one foot deep, sunk an inch or two below the general surface, and during dry weather to be flooded with water occasionally. Thus treated, they will fruit to a middling extent. The former method is, however, the best. The American berry, on the account of its size, is the best for cultivation.

THE more quietly and peaceably we get on, the better—the better for ourselves, the better for our neighbours. 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 slander you, take care to live so that nobody will believe him.

Asparagus Grown as an Underground Esculent.

THROUGHOUT Holland, no *Green Asparagus* is grown; the heads and stems are white throughout, and are tender

Hint and of excellent flavour. The asparagus is never allowed to appear above the surface of the ground;

774 a slight protuberance in the soil shows where the plant is rising, and by this index a practised eye knows when it is fit to cut. In proportion as the stem rises above the soil, it hardens, both above and beneath; thus in England we get only *half* the plant, while in Holland they utilise the *whole*.


"I DON'T know him," said a Glasgow magnate in speaking of a less prosperous citizen. "I believe he is a good enough fellow in his way, but he is not of the *hong-kong*." This opulent gentleman probably intended to use the words *haut ton*.

To obtain Mushroom Spawn.

It is often to be met with in manure-heaps, and in fields, particularly where hay-ricks have been made, and the old

Hint thatch and bottoms have been thrown up into a heap, to decay for manure. It smells just the


775 same as the mushroom. In heaps of manure that have been thrown out of an old cowshed, where horses and cows run for shelter; and in the sweepings of horse-mill walks, thrown into a heap in some dry corner, and allowed to lie for three or four months undisturbed, plenty of mushroom spawn is likely to be generated.

776  If horse-droppings, mixed with sand and loam, in equal parts, and partly dry, is placed in boxes or large flower-pots, with a small bit of good spawn in it three inches below the surface, all jammed in as solid as it can be done, and put in any heated structure, the whole bulk will very soon be found to be the best spawn, if kept dry for five or six weeks.

A GENTLEMAN lately resident in Sunderland, at one time a strong advocate of teetotalism, now a bottle manufacturer not far off, 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 prevent Slugs from attacking Celery. Care
against Frogs.*

Hint DUST slacked lime liberally in and over
777 each plant. This preventive will be attended by
 unvarying success.

778  It is a good plan upon the approach of Frost to cover Celery with long, loose, dry litter. If snow falls before the covering of litter is laid on, no matter ; it is itself a warm covering, and the litter may be laid over the snow.

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 but 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.

*A Method of Estimating the Weight and Growth
of Live Pigs.*

A TAPE or string should be passed under the belly close to the fore-legs, and brought up over the shoulders in a straight line. The circumference thus ascertained
Hint is the gauge ; thus, a pig measuring forty-eight
779 inches as described, will weigh fourteen stones of
fourteen pounds to the stone ; and every inch of increase in circumference will increase a stone in weight, supposing the pig to be in good condition, and of moderate size. A good pig when feeding should gain an inch per week, until he ceases to gain ; but he may cease for a week, and be making inward fat.

He's a fool that grumbles at every little mischance. Put the best foot forward, is an old and good maxim. Don't run about and tell acquaintances that you have been unfortunate ; people do not like to have unfortunate men for acquaintances.

Which Pays Best, Pork or Bacon ?

FRESH PORK is $4\frac{1}{2}d.$ per pound, pays better than when just out of salt at the same price, because pork loses in


Hint salt at least three-quarters of a pound for every
780 stone of fourteen pounds, besides the cost of the
 salt. But Bacon, dried and sold at $7d.$ per pound,


will pay best of all, and will fetch at least 1*d.* per pound more on the whole.

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 anything about it."

What is the best Age for a Hog to be put up to Fatten, with a view to Profit.

ALL *Pigs* require to finish their growth, before they are put up to fatten, as, if not full grown, growth arrests the fattening. The Suffolk pigs take nine months to grow, and then they are fit to fatten.


781  Their *Food* should consist first of Peas, and a small quantity of Turnips. As soon as it is perceived that the hogs are getting fat, then peas only, and they should at this time be ground. They should be fed from five to six times a day, having small quantities only at a time. The rule as to quantity is, one bushel of peas, or peas-meal, to every stone of pork, or six pecks of barley-meal.


782  Barley-meal is an excellent fattening food; warmth, cleanliness, even to scrubbing with warm water every week, and feeding four times a day at regular intervals, are great aids to fattening.


783 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."


The Best Method of Curing Bacon.

As soon as the *Hog* is quite cold,—the day after killing,—it should be cut into halves, and rubbed with a mixture of salt and saltpetre; twenty-eight pounds of salt being required for a hog of ten score pounds, mixed with an ounce of saltpetre, pounded, for every score pounds of pork. The sides should be laid upon a stone-floor, and for the first week turned daily, and some of the salt mixture rubbed in; but for the second and third weeks the turning and rubbing need be repeated only each second day; at the end of the three weeks it will be sufficiently salted.


785  If the bacon is not immediately required, the salted pieces should be put on edge in a bin, and salt put between them so that they cannot touch, and salt should also be heaped over them, so as to exclude the air, and to keep the next tier of sides from touching them. If the sides are placed flat-ways they become too salt. They should be taken out for smoking (making into bacon) as required, and thus they quite escape that rustiness which will occur in bacon which is stored for any length of time.

786  *To convert the Pork thus salted into Bacon*, the sides must be taken out, the salt wiped from them, and they should then be hung by hooks fixed across the roof of a brick-built room, made so high that the lower end of the side of a hog is about eight feet from the floor. If nearer the floor, the heat would melt the fat. On the floor a little saw-dust should be lighted and kept smouldering constantly, day and night, for ten days, which is long enough for the side of a hog weighing ten score pounds. The door of the smoking room should be quite close, but there must be a hole through the wall on a level with the floor to admit air enough for keeping the saw-dust burning, and the only escape for the smoke should be through the tiles, for it is the confinement of the smoke about the pork which so soon baconizes it.

787  A most important point is the quality of the saw-dust; oak, elm, and birch are best. We ourselves prefer that of the oak; and there are two other points not to be forgotten:—First, the saw-dust cannot be too old or too dry; and secondly, no fir, larch, deal, nor other saw-dust containing turpentine must be used, or it will spoil the bacon.

788  *Bacon, Hams, and Fish* may be smoked on a small scale, by driving the end out of an old puncheon, or large cask. Invert it over birch or juniper branches, on a heap of oak saw-dust, in which a bar of red-hot iron

is plunged. Hang the *Bacon, Ham, Tongues, or Fish* on sticks fixed across the cask, and cover well to consume the smoke, allowing very little air to enter below.

789  *Pyroligneous acid* may be employed as a substitute for smoke. The plan is to add two table-spoonsful of the acid to the pickle for a ham of 10lbs. or 12lbs.; and when taken out of the pickle, previous to being hung up, it should be painted over with the acid by means of a brush. The same mode answers equally well with *Tongues*, requiring a little more acid on account of the thickness of the integuments. Upon dried *Salmon* it answers admirably; brushing it over once or twice has a better effect than two months' smoking in the usual way.

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.

A Scale of Proportions, &c., for Lovers of "Home-Brewed."

THE following practical scale will be found of great utility to persons brewing their own malt liquors.

Hint The quantities may be varied, but the scale will
790 in all cases prove an unerring guide.

STRONG ALE.

Quantity to be brewed	50 gallons
Water required	94 „
Malt	4 bushels
Hops (if the beer is to be kept over twelve months)	4 lbs.
Hops (if required for keeping over six months)	3 „
Barm for working	1 quart
Heat of water for first mash	170 degrees
Heat for second mash	180 „
Time for water to stay on each mash	3 hours
Time the beer must be boiled each time	2½ „
Quantity of beer to begin working	5 gallons

Proper heat to set beer to work . . . 65 to 70 deg.
Times for Brewing, October and March.

TABLE BEER.

Quantity to be brewed	50 gallons
Water required	85 „
Malt	3 bushels
Hops	2 lbs.
Barm for working	3 pints
Heat of water for first mash	170 degrees
Heat for second mash	180 „
Time for water to stay on first mash	3 hours
Ditto on second	2½ „
Ditto for boiling beer each time	2 „
Quantity of beer to begin the working	5 gallons
Proper heat to set beer to work	80 degrees

Times for Brewing, when wanted.

A GREAT toper, who had drunk nothing stronger than brandy all his life, called for a goblet of water on his death-bed, saying, "When a man is dying, he ought to make it up with his enemies."

Economy of Fuel in Heating Ovens.


IN heating an oven, a much smaller amount of time and wood is consumed, if care is taken that every part of the floor of the oven is, in its turn, kept *quite*
Hint *clear of wood and ashes:* it should be kept as
791 clean as it can be scraped. The heaped-up embers prevent the free circulation of hot air over the floor. Heated as suggested, the oven will yield loaves as crisp at the bottom as the top; whereas if this precaution is neglected, you may have many loaves well baked in all parts except the bottom, which will be soft and tough, and to which every particle of ashes left on the floor will have adhered.


THE reasoning power is the corner-stone of the intellectual building, giving grace and strength to the whole structure.

*Another Method of Finding Wasps' Nests, and
 Destroying the Wasps.*

MELT any quantity of Brimstone in a flower-saucer;

have any kind of rags, such as bits of worsted stocking, flannel, or carpet, four or five inches in length, and two inches wide, and dip them well in the melted brimstone. Make enough of these matches, for they will keep any length of time.

792 **Hint**
793  The next thing is to find the nests, which may be unfailingly done as follows:—Suppose the fruit they are attacking should be situated in a confined place between buildings, then take a portion of the fruit and place it in a convenient open space where you can command a clear view; they will soon find it out; take your stand close by, and wait till several flights have been taken, carefully marking their direction, and if they do not all go one way, know for certainty there is more than one nest; then, to find them, go in a straight line according to their line of flight, and it is an unerring rule to find them. A close observer can pretty well determine the distance of a nest in this way: first, suppose the ground inclines downward in their line of flight, and from their starting point they partake of this inclination—you may conclude the nest is between you and the next rising ground. Secondly, if their inclination is the reverse of this, rest assured the nest is beyond the valley lying between you and the rising ground beyond.

794  Having found the nest, take one of the prepared brimstone matches, a lighted lucifer, and spade, and, above all, the house bellows. Then, within a short distance of the nest, light the match at one end, wait a little till it is well lighted, then place the lighted end at the hole, and directly apply the bellows, blowing the burning brimstone steadily into the nest, pushing the match forward towards the hole as fast as it is being consumed, till the whole is blown into the nest. At the commencement of this operation a dismal humming noise is heard, but only for a few seconds, when all is hushed in death.

No matter how strong the nests are, so much may all be accomplished in two minutes. This being done, dig out the nest, and, if not wanted for any purpose, smash it with the back of the spade, and the work is complete without a sting; for not one will escape to tell the tale. This had better be done after dark.


AN old bachelor says he is delighted at having nearly been called "honey" by the girl he loves, because she saluted him at their last meeting as old "Bees-wax!"

Liquid Glue.—Useful for various Household Repairs.

TAKE a wide-mouthed bottle, and dissolve in it eight ounces of 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.

Hint

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796  This preparation does not gelatinise, nor undergo putrefaction nor fermentation. It is applicable for many domestic uses, such as mending china, repairing cabinet work, &c.


RECENTLY, a clergyman, while announcing from his pulpit an appointment for the ladies of his congregation to meet at the Orphan 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.

TAKE half-a-pint of linseed oil, and half-a-pint of neat's foot oil, and boil them together. When the boots to be waterproofed are 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.

Hint

797

798  The bottoms 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 towards the fair sex. Handing a dish of honey to a lady, at a party in his house, he said, in his wonted manner, "Do take a little honey, Miss —; 'tis so sweet, so like yourself." A Mr. Mudie, handing the butter-dish to the host, exclaimed, "Do take a little butter, doctor; 'tis so like yourself."

Best Method of Destroying the Gooseberry Caterpillar.

PUT into a boiler as many bucketsful of water as you require (one bucketful will do for twenty trees); add one
 Hint pound of soft soap, and one ounce of ground black
 799 pepper for each bucket. Let the water boil, and then put out the fire, and let it stand till cool.

A bunch of twigs from the Birch, about twice the size of the ordinary birch-rod, must be used to beat up the preparation, and to dash it over the bushes. If possible, every leaf should get some; to effect which, the Lancashire, or goblet way, of training is most favourable. Once, perhaps in five years they may require a second dressing, a fortnight or three weeks after the first. The time for applying it is generally about the middle of April. When the first set of leaves are out, look carefully over the bushes, and you will see here and there a leaf with a round hole in it, from the size of a mustard seed to that of a split pea. On looking at the other side of the leaf, you will see the young brood, four or five in number, about the tenth of an inch long. Choose a day for the work when it is likely to keep fair until the lather is dry.


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 soul-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.

The Best Bait for Black Beetles and Cockroaches.

ONE teaspoonful of sugar; two of beer; one ditto of

crumbs of bread ; mix these together, and put it in the ordinary trap, which should have a fresh supply every night.

Hint
800

801  The parings of cucumbers thrown about the floor will destroy them.

It is a debatable point which is the more contemptible conduct of the two, - the man who vents his *choler* on a defenceless female, or he who gives a *front* to his laundress !

Method of Destroying Ants.

THESE prolific creatures may be driven away from particular haunts by sprinkling guano in their runs. They


Hint may be destroyed by pouring ammoniacal gas-water in their runs and nests. They may be
802 exterminated in meadows by the following simple

method :—Cut off the hillocks with a sharp spade, leaving a little mould to form a basin ; then pour in strong ammoniacal gas liquor. Either of these plans will be found effective.

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*.

Effective Method of Destroying the Turnip Fly.

TAKE road-dust, soot, and a small proportion of guano ;
Hint mix them together, and sow them along the
803 rows in the middle of the day. In a short time the flies will disappear.

804  A little sulphur may be used instead of guano. Some prefer to apply it in the night, when the ground is wet with dew. These remedies are invaluable.


THE following story is told of a Yankee captain and his mate :—Whenever there was a plum-pudding made by the captain's orders and 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 put 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'un," 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."


Methods of Exterminating Insects and Worms Injurious to Farm Crops, &c.


FOR the *Wire-worm*, destroy the beetles by hand-picking. They will chiefly be found upon nettles, hemlock, fool's


Hint parsley, &c. The eggs are deposited in pastures, clover layers, and fallows. When they appear,


805 have the pastures eaten close by sheep. Give a top-dressing of quicklime two parts, soot three parts, salt two parts. Roll in early spring, after this dressing.


806  Or sow *Soda* broadcast. This is an excellent remedy, and is effective also against the *Green Fly*. Encourage *Frogs*, *Toads*, *Newts*, *Robins*, *Blackbirds*, *Thrushes*, *Fowls*, *Ducks*, &c.; the latter especially should be turned into infested fields.


807  For the *Turnip Fly*, add to every twenty pounds of seed half-a-pint of *Linseed Oil*, taking care to have it well mixed; add one pound of the flour of sulphur every morning; have the whole rubbed between the hands, to get the seed in a proper state for drilling; the drill-man must be apprised of what seed he has to use, otherwise he will not drill a sufficient quantity, as the sulphur will choke the cups; this, of course, must be looked to.


808  Or, pour a quart of *Spirit of Turpentine* on every six pounds of seed, rubbing it through the hands, and leaving it to dry.


809  Or, supposing the *Fly* to be developed, dust gas-lime over the crop, in proportion of half a barrel an acre, along the line of turnips.


810  For the *Black Caterpillar*, employ women with long twigs to dash the caterpillars from the plants, let them then trample as many as they can with their feet; let the women be followed by a man with a scuffler, set so as to cover the space between the plants. Twice or thrice going over will clear them. Where this cannot be done, *Hand-gather* them.


811  *Young Ducks* will be the best for this work. Put water in the field for them, and let them be watched by a boy.


812  For the caterpillars of the *White Turnip Butterfly*, and indeed all large caterpillars, no remedy surpasses *Hand-picking*, and the aid of Ducks.

813  For the caterpillars of the *Diamond-black Moth*, and *Leaf-Mining Caterpillars* dust with *quicklime* early in the morning, while the leaves are covered with dew. They drop to the ground by their silken thread when the plant is agitated, and therefore a bush-harrow should be sent over the land, immediately preceding the duster, to bring the insects to the ground, and in contact with the lime. The process should be repeated if necessary.


814  *Young Ducks* will be found very useful ; but when these are sent into fields of plants of which they are fond, they should be very young, indeed should not have lost their down. They will not then feed upon the plants, but upon the caterpillars.

815  For the *Bean Fly*, take a small portion of orpiment, mix it with equal parts of sulphur and asafoetida, and wrap the whole well in a quantity of soft paper, made into touch-paper by being steeped in a solution of saltpetre, proceed to the field, and place this all in a shovel ; get into the situation which will take the wind from you across the field ; hold the shovel close to the ground, and gradually move about until the whole field has had the benefit of the effluvia.

816  Or the soft parts of the beans upon which the flies congregate may be *cut off* by women. The growth of the beans will even be improved by this treatment, independently of the advantage of getting rid of the pest.

817  For the *Green Fly*, or *Turnip Plant Louse*, fumigate as previously. Or the following is excellent for

the *Green Fly* and the *Turnip Fly*. Take an old sack, and rip it open, nail it to a pole, the thickness of a pitching-fork handle, leaving the pole about eight inches at each end longer than the sacking. Then have one side smeared with gas-tar, and let two men—one at each end of the pole—draw the sacking, the tarred side downwards, regularly over the field, letting it sweep the ground, carrying it at an angle of about forty-five degrees, fresh tarring with a brush every “bout,” or oftener if required; on examination, you will find great numbers of flies sticking to the tarred sacking. Repeat the operation, once a day, for four days; once going over a field will not prevent the destruction of a crop; it must be persevered in, according to the strength of the fly, and the state the land is in, but the remedy is certain, if persevered with.

818  For the *Grubs* and *Worms* that destroy Mangel Wurzel, the most effective remedy is sprinkling powdered quicklime in the drills, between the plants, and suffering it to be slacked by the natural action of the atmosphere. Fresh slacked lime, freely dug into the land previous to sowing, and the steeping of the seeds, as already described, will probably be also found useful in some cases; and when the pest makes its appearance on the leaf, *Fumigation* may be resorted to with effect.

WHEN Hoby was the great boot-maker in Georgian times, a fussy little gentleman, who was not pleased, said to him with dignity, “Mr. Hoby, I shall deal with you no longer;” the renowned fitter called out to one of his assistants, “Tom, Tom put up the shutters, for Mr W. W. W. Jones has taken away his custom, and of course *we are ruined*.”


To prevent Foxes Running off with Poultry.—Hints about Badgers, Hedgehogs, Moles, &c.


As, for the love of sport, it is deemed dishonourable to trap, poison, or shoot *Foxes*, it may be well to make


Hint known that the depredations of these marauders may to a great extent be prevented by surrounding


819 the coops or pens of fowls with nets. Foxes have a great dread of nets, and will seldom return to premises

where they have found themselves slightly entangled in their meshes.

820  The nets should be fixed upon sticks, not too firmly driven in the ground, but hanging rather loosely. A net hung against the *Poultry-house door* in the night is a good protection.

821  *Badgers* are rather the friends than foes of the Farmer. They eat earth-worms, snails, and any kind of worm, or insect they can lay hold of. They should, therefore, rather be protected than exterminated. *Hedgehogs* are equally useful; and they destroy a very troublesome weed, the *plantain*, beneath which they burrow.

822  The following is an efficacious method of *Killing Moles* :—Take a quantity of fresh worms, put them in a wooden box, with a small quantity of carbonate of barytes in powder, and let them remain for an hour or two; then find out the runs where the Moles leave the fences for the land, lay in every run five or six worms, and continue doing so as long as the worms are taken away by the Moles.

823  It has been suggested that the increase of *wire-worms* has resulted from the indiscriminate destruction of *Moles*. Where the latter have been spared, the former have been kept down.


A RECTOR, desirous of being on good terms with the Squire, never began the service till his worship was seated. On one occasion, by inadvertence, he began to read before the great man appeared—"When the wicked man," &c., upon which the clerk, surprised at this breach of good manners, jumped up and bawled out, "Please, sir, he's not come in yet."

To Prevent Injuries to Trees by Rabbits.—Best Method of Trapping them.

MIX common cold-tar with equal portions of cow-dung and lime, and with a brush smear the stems to the height

Hint of about thirty inches from the ground. The repetition of this treatment annually will effectually

824 actually preserve the trees from their attacks.

825  The best mode of taking Rabbits is by means


of the *trap*. For this purpose, dig a pit in the run most commonly frequented, and have it considerably wider at the bottom than at the top; across this lay a board, so nicely balanced upon a central pin, that the weight of the Rabbit is sufficient to bear it down at the extremity, while, as soon as the weight is removed, the board will resume its former position. Numbers may be taken by this method.


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."

To Prevent the Depredations of Rats, &c., in Corn Stacks.—Field Mice, &c.

TAKE one pound of nitre, and one pound of alum; dissolve them together in two quarts of spring water;

Hint get about a bushel of bran, and make a mash thereof, putting in two pints of the above liquid, 826 and mixing all together. When you build your stacks, every second course, take a handful or two of the mash and throw upon them till they come to the easing.

827  For *Field Mice*, bore holes in the ground to the depth of twenty inches, letting the holes be wider at the bottom than the top; drop into these holes some favourite food, and they may be captured in enormous numbers.


828  Or drop into their holes, and natural haunts, pellets of the *Phosphoric Paste* recommended for destroying rats.


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 that are most inquisitive into the lives of others are usually most careless in reforming their own.

To Destroy Rats and Mice.


MELT a pound of lard with a gentle heat in a bottle,


or glass flask, plunged into hot water ; then add half an ounce of phosphorus, and one pint of proof spirit ; cork the bottle securely, and as it cools shake it frequently, so as to mix the phosphorus uniformly with the lard. When cold, drain off the spirit, which will serve another time, and thicken the mixture into a paste with flour. Put this paste on pieces of bread into the places infested with rats.


Hint
829  This is *poisonous to Poultry, &c.*, and should be put out of their reach into the holes.

831  When handling *Phosphorus*, take care to keep it wet with water, that it may not ignite with the heat of the hand ; and guard against bits of it getting under the finger-nails.

832 The *Phosphor Paste* may be purchased ready made at most chemists ; or they will prepare it to order.

833  *Poisoned Wheat*, now generally sold, is very effective for the destruction of *Mice*, and also *Small Birds*.

834  A less dangerous 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.

835  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 leaves their holes to drink, and are unable to return.

In the examination of an Irish case for assault and battery, counsel, on cross-examining the witness, asked him what they had 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."


Various Methods of Destroying Insects in Gardens, Hothouses, &c.


To keep down almost every description of *Insect* injurious to the Gardener and Horticulturist, an effective


plan is to employ *Children* in the summer-time to destroy the *Moths*. The destruction of every female moth, before the deposition of eggs, may be fairly calculated to prevent the existence of some thousands of *Larvæ*, and thus the races will be kept down.


Hint

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
837  *The Red Spider may be banished from Hot-houses and Green-houses, by the simple process of cutting off the infected leaf. A leaf once attacked soon decays and falls off; but then the animals remove to another. By carefully pursuing this amputation, plants will become remarkably healthy.*


838  *The Red Spider may also be destroyed by a wash of quick-lime, adding to it a quantity of sulphur vivum; with this wash, brush over the flues of the house; a fire rather stronger than usual should be kept up for a few days after the operation; the fumes will be then so effectual, that scarcely any spiders will be found alive.*


839  *An excellent Method for Destroying the Red Spider, Scale, Thrips, and Green Fly, is the following:—Where there are but a few plants infested with either kind of insect, take a one-light frame and place the plants infested about four inches apart, and then procure from one to two gallons of green laurel leaves and well bruise them, immediately place them between the pots and close the frame with the least possible delay, taking care to keep the frame air-tight; at the expiration of one hour take out the plants infested with red spider and green fly, and it will be found that the insects cease to exist. It will take from eight to twelve hours to destroy the thrips and scales; at the expiration of that time take out the plants, place them in a warm and exposed situation, and in a few days the insects will all dry up and fall off.*


840  *When plants are infested in Stoves or Green-houses with either insect, the process must be a little*


varied. A house twelve feet by twenty will require about two bushels of leaves ; they can be bruised in the house, and placed in a tub or box, and covered with a sack or cloth, until a sufficient quantity is bruised ; then they are to be strewed in the paths, and between the pots, and other vacant places, and the house must be kept as close as possible for at least twelve hours ; the evening will be found the best time, so that the house can remain closed and covered with double mats at night.


841  *Aphides are easily killed by burning tobacco in a chafing-dish, provided it is done while they are in a young state ; but it is expedient to have these remedies used before the plants can be injured by the attacks of insects.*

842  *The Scaly Insect, and Mealy Bug, when they are once perceptible to the eye, can be removed only by picking off, or washing the leaves and branches with a sponge.*


843  *Insects in Wood and Walls may be Destroyed by washing those parts with a solution of corrosive sublimate in water. But care must be taken that none falls on the plants ; and the workmen must be apprised of the strength of the POISON.*


844  *The black Maggot on Thorns, Pears, and Cherry trees, and the Gooseberry Caterpillars may be destroyed by slacked lime in very fine powder, dusted over the leaves while they are wet or dewy. If rain follows immediately after the dusting, the good effect will be diminished. Like all such remedies, the earlier it is applied, after the insect is discovered, the better ; and it should be done before the fruit changes colour, lest it be disfigured. Lime water, thrown by the garden engine, is also effective ; but it renders the trees and borders unsightly.*

845  *A decoction of Elder-leaves mixed with Soap is also effective.*


846  *As a General Destroyer of Insects upon Trees, Gas Water is exceedingly effective. Mix a pound of flour of brimstone in three gallons of gas water, with soap*

enough to make it adhere to the buds and branches when laid on with a painter's brush. The composition may be mixed over a fire with safety, as it is not inflammable, the gas water being merely that which is employed at gas-works in the purification of gas. It does no injury to the trees, but kills the insects by its offensive odour.

847  *American blight may be destroyed* on trees by applying train oil, with a painter's brush, to the infected parts of the tree. No mischief will result from the application of the oil to such parts of the tree *only* as are affected by the insects. In America the following remedy is successfully applied:—Before the sap leaves the root, take the earth from around the tree, at least for a foot and a half, and half a foot deep. Mix a quantity of coal soot with fresh rich mould, and fill up the hole again. Be careful to carry off the old earth, and to burn it, lest the insect should be generated in it by the heat of the sun. Tar, applied with a painter's brush, is also an effectual remedy, and it operates, no doubt, in the same manner as the oil, by excluding the air, and involving the insects in a mass from which they cannot escape. It is probable that the effect of the tar is more lasting than that of the oil, and that it would more completely destroy any young insects that might be produced from the latent eggs, a considerable time after their application. Tar, however, destroys the leaves and young shoots, but it does not affect the wood.

848  *In applying Lime for the Destruction of Snails,* begin by sprinkling quick-lime lightly over the beds adjoining alleys and walks about ten o'clock at night, after a wet or very dewy evening, and you will find a large number of snails, many of them exceedingly small, dead on the following morning; but some always escape, and these are probably of another species, which do not leave their hiding-places so early in the evening as the others. Sprinkle the lime over the same beds and walks about

three o'clock in the morning ; and, by these means, in a short time you will cease to be troubled with snails of any kind. The lime used should be fresh burnt, and should be sprinkled regularly though lightly, not only over the ground, but over every plant in the vicinity.

849  *Slugs may be effectually destroyed by lime-water, which is superior to lime-dust. Take some fresh caustic lime, and pour on it some hot water ; when thoroughly dissolved, add water sufficient to make it pass through a fine rose of a water-pot. Previous to the preparation, let a woman take some peas haulm, or any large leaves of the cabbage tribe, and lay them a pole distance from each other. If the weather permit, they will be found in abundance, collected under the haulm, &c., both for shelter and food ; as we always find them prefer vegetables in a state of stagnation, to those luxuriant in growth ; when properly collected, let a boy take up the haulm, &c., and, by a gentle shake, leave the whole of the slugs on the ground. The woman with the water-pot must then pour a very small portion of the liquor on them, and the boy in the mean time must remove the haulm, &c., to a different spot in the immediate space. By pursuing this plan for one week (when the weather is favourable), the whole of them may be destroyed, as the least drop of the liquor will cause immediate death, whereas with lime they frequently leave a slimy matter behind, and escape. In the flower-garden it will be found a great acquisition, by watering the edging of box, thrift, &c. ; for wherever it penetrates, it is certain to kill, even in a rainy season.*

MODERN poets may well complain that all the similes have been used up before their time. "White as snow," "white as a lily," "white as ivory," are now general property ; but a Welsh poet, Davyth ap Gwilym, has an entire new image : he calls the maiden of his love "*white as lime* !"


To Grow Melons in the Open Air.


THE *Open-air Bed* should be raised on the ground-level, on a base twenty-four feet in length, and eight and a half


feet in width. The back should be of brick-work (against


Hint a south wall or paling, therefore, would do), three feet three inches high; the ends should also

850 be of brick-work, and slope from the above height, to the level of the ground at the front. The bed should be composed of weeds, bean-stalks, old tan, garden rubbish, and litter of any kind, made compact; and finally, about nine inches of only common garden soil, in which the melons are to be planted. When finished, it uniformly presents an inclined plane, facing the south or south-east.


851  The soil being raised a little higher than the back to allow for sinking, the slope should form an angle with the ground-line of about twenty-three degrees. Nine plants raised singly in pots may be planted out in this slope, and, till somewhat established, they require to be protected by hand-glasses; flat tiles should be then laid over the surface of the bed. The shoots or vines of the *Melons* need not be stopped nor thinned; in short, with the exception of merely pegging them down, no interference with their growth is required.

852  Instead of *Tiles* being employed, as above, *Slates* were formerly used; but these became at times so heated by the sun, that the plants suffered from being subjected to the vicissitudes of great heat in the day, alternately with the cold to which they were exposed at night. Tiles, on the contrary, do not absorb heat so rapidly, but retain it longer.

853  The *situation* of the melon-bed need not be particularly sheltered. Near our own bed there is a hedge on the north side, at the distance of fifteen feet from the back of the bed, but it is not high. Two feet behind the hedge there are some tall elm-trees; and at some distance there is a row of trees, which afford shelter from the west winds.

854  The mode in which the plants are reared is

an important point; they are raised with as little heat as possible, and are allowed plenty of air.

855  When *Melon Plants* are raised for the purpose of being planted on a bed of the above description, the pots in which the seeds are sown should never be plunged in a warm dung or tan-bed; for, when plants so treated are removed into the common ground, if the weather proves either cold or wet, their leaves turn yellow, and they afterwards become sickly, and continue so a long time.


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.


Vegetable Marrows, an Excellent Substitute for or Addition to a Crop of Potatoes.

THE early potatoes having been well taken care of during the winter, the *Marrows* may be sown about the first week

Hint in May, in the *open ground*, in a warm corner.

856 When transplanting time comes, the early potatoes will not be nearly ripe; but a root of potatoes is to be lifted every six or eight feet apart, in every sixth or eighth alternate row, and a *Marrow* to be inserted in its place. When thus planted, in moderately rich land, twenty tons of Marrows may be grown to the acre; and when ripe, they can be stowed away anywhere, and will keep good for a great length of time.

857  The following is a capital way of *Cooking Marrows*:—Cut them into short pieces, take out all the pith and seeds, and boil them in plenty of water and salt. When well boiled, scrape out all the Marrow, put it between the two dishes, and squeeze out the water, then mash it well, adding salt, pepper, and a little butter. This is a capital dish.

858  In addition to their utility as a vegetable for the dinner table, Marrows form, when boiled, a most economical food for *Fattening Pigs*.


"Do you think," asked Mrs. Pepper, rather sharply, "that a little temper is a bad thing in a woman?" "Certainly not, ma'am," replied the gallant philosopher; "it is a good thing, and she ought never to lose it."


Number of Seeds in a given Quantity, and the space of Ground they will Sow.


IN garden operations, it is very desirable neither to sow too thickly nor too sparsely. Of the two


Hint evils the latter is the least. The following rules


859 as to *quantity* and *space*, in connection with some of our principal vegetables, will be of great utility to the Amateur Gardener:—


860  *One ounce of Parsley Seed* has in it 16,200 seeds; and a quarter of that quantity is enough for sowing a drill sixty yards long.


861  *One ounce of Salmon Radish Seed* contains 1,950 seeds, and will sow, broadcast, a bed containing ten square yards.


862  *One ounce of Onion Seed* contains 7,600 seeds, and, sown broadcast, will suffice for fourteen square yards of ground; but, if sown in drills, will be enough for twenty drills, each four yards long, or for about twenty-four square yards of ground.

863  *One pint of Sun-coloured Dwarf Kidney Beans* contains 750 seeds, which are enough to sow four rows each seven yards long.


864  *One pint of Scarlet Runners* contains 264 seeds, and is enough for four rows each nine yards long.


865  *One pint of Broad Windsor Beans* has 170 seeds, and is sufficient for seven rows, each four yards long.


866  *One pint of Knight's Dwarf Marrow Peas* contains 1,720 seeds. One pint of *Early Warwick Peas*, 2,160. One pint of *Prussian Blue Peas*, 1,860. One pint of *Scimitar Peas*, 1,299; and any one of these pints will sow eight rows, each four yards long, as the larger peas require to be sown wider apart in the rows than the smaller-seeded peas.

867  *One ounce of Carrot seed or Parsnip seed*, sown broadcast, will be sufficient for a bed containing sixteen

square yards, and for one containing twenty-eight square yards, if sown in drills.

868  One ounce of any kind of *Cabbage* or *Brocoli* seed will be enough for a bed containing nine square yards, if sown broadcast, or for sixteen square yards in drills.

869  To prevent *Cabbages* from running to long woody stalks, take a pen-knife and stab through the stalks of those that exhibit a tendency to shankiness; make the stab through the stalk about the middle; insert a small piece of wood to keep the incision open, and this will check the growth. By this simple plan, a good cabbage head may be secured on every stalk.

870  All flat seeds, as *Broad Beans*, should be sown *side-ways*, for if laid flat on the soil they are apt to rot, and, even if this mishap does not befall them, they never germinate so readily as those placed sideways. This accounts for so many failures amongst *Gourds*, *Melons*, *Cucumbers*, &c.

THE SPREADING OF A REPORT.—The servant at No. 1 told the servant at No. 2 that her master expected his old friends the *Bayleys* to pay him a visit at Christmas; and No. 2 told No. 3 that No. 1 expected the *Bailies* in the house every day; and No. 3 told No. 4 that it was all up with No. 1, for they couldn't keep the *bailiffs* out; whereupon No. 4 told No. 5 that the officers were after No. 1, and that it was as much as he could do to prevent himself from being taken in execution, and that it was killing his poor dear wife. And so it went on increasing, until it got to No. 33, where it was reported that the detective police had taken up the gentleman who lived at No. 1, for killing his poor dear wife with arsenic, and it was confidently hoped and expected that he would be executed, as the facts of the case were very clear against him.

A New Method of Propagating Potatoes.


TAKE off all the stems which arise from a cut of the potatoes except one, and plant them in drills, two feet apart, and one foot in the drill between the plants.

Hint

The *planted Stems* will produce an excellent yield

871

of good sound potatoes. The potatoes from which the offsets are taken, having been left with but one stalk to each, will produce abundantly large and marketable potatoes. A perch of twenty-one feet has been found to yield eight stone of large sound potatoes upon this system.


872  Diseased Potatoes may be preserved for many


months for *Pigs* in the following way:—Boil the small or other diseased potatoes, and then beat them down into large casks, strewing salt over them, as they are beaten in. Keep them carefully from the air, and in a dry cool situation.


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.

The Economy of Pig Manure and Coal Ashes.

HAVE a large dry shed, in which put a layer of *Coal Ashes*, about a foot thick, and four feet wide. Take the excrement of the *Pigs*, both liquid and solid, and throw it upon the ashes. As soon as the ashes are saturated, add more, and commence a fresh layer. After it has lain for some time, let it be turned and mixed two or three times, and it will be fit for drilling.

874  The droppings of *three Pigs*, preserved with ashes in this way, will be ample for two acres of Turnips, and quite equal to three sacks of bone-dust per acre. If we can get such valuable manure for nothing but the labour, it is better than paying money for artificial composts.

875  *Pig Manure* is also one of the best for *Kitchen Garden* crops.

876  To kill *Vermin* infesting *Pigs*, rub them with grease, or olive oil. These greasy applications are very beneficial to the Pig's health; and if, after two or three greasings they are well washed, they will improve wonderfully.

No young man really believes he shall ever die. There is a feeling of eternity in youth which makes us amends for everything. Death, old age, are words without a meaning—a dream, a fiction. To be young is to be as one of the immortals.

Coal Ashes Useful for Making Garden Walks.

To three bushels of *Coal Ashes*, not sifted very fine,


add one bushel of 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.

Value of Soot as a Manure.

THERE are few manures more efficacious than *Soot*; and as it is in the power of every one to obtain it without

Hint expense, few gardens should be without it. Its value may soon be ascertained by the following experiment:—Spread it round *Cauliflower* plants, about a foot in diameter, and from a quarter to half an inch in depth. The plants treated in this manner will be ready to gather two or three weeks sooner than the others on the same piece of ground. The soot will not only act as a powerful fertilizer, but will *prevent the attacks of Slugs*.

879  As every chimney in which a fire is constantly kept, requires sweeping at least every four months, the sweepings for one chimney being sufficient to spread round six dozen plants, it follows that in a year's time sufficient *Soot* may be gathered from a single chimney to treat two hundred and sixteen plants, in the manner described.

880  *Soot-water* is an excellent manure for *Celery*; and where worms and insects are troublesome, a little *Dry Soot* dashed along the rows will prevent their ravages.

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 Prepare the Feathers of Geese, Fowls, &c., for Domestic Purposes.

TAKE for every gallon of clean water one pound of

quicklime, mix them well together, and when the undissolved

Hint lime is precipitated in fine powder, pour off the clean lime-water for use. Put the *Feathers* to be cleaned

881 in another tub, and add to them a quantity of the clean lime-water, sufficient to cover them about three inches when well immersed and stirred about therein. The feathers, when thoroughly moistened, will sink down, and should remain in the lime-water three or four days; after which, the foul liquor should be separated from them, by laying them in a sieve. They should be afterwards well washed in clean water, and dried upon nets, the meshes of which may be about the fineness of cabbage-nets. The feathers must be, from time to time, shaken on the nets, and as they get dry, will fall through the meshes, and are to be collected for use. The admission of air will be serviceable in drying.

882  The process will be completed in three weeks; and, after being thus prepared, the feathers will only require to be beaten to get rid of the dust.


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."

Excellent and Economical Fruit Jam, made Without Sugar.

It is not generally known, that boiling fruit a long time, and *skimming it well, without the sugar, and without a*

Hint *cover* to the preserving-pan, is a very economical and excellent way—economical, because the bulk

883 of the scum rises from the *fruit*, and not from the *sugar*, if the latter is good; and boiling it without a *cover*, allows the evaporation of all the watery particles therefrom; the preserves keep firm, and well flavoured. The proportions are, three-quarters of a pound of sugar to a pound of fruit.

884  Jam made in this way, of *Blackberries, Currants, Strawberries, Raspberries, or Gooseberries* is excellent.

A MOTHER and daughter both became inmates of a lunatic hospital in America, at different dates, and were placed in the same storey of the building, where they had access to the same hall. They met, and recognised each other, though one had left the other years ago in Ireland. They had each crossed the ocean, become residents in New York, and lost all knowledge of the other's history or fate; both became bereft of reason, and in a madhouse, surrounded by those who were hopelessly insane, the child and parent met; though reason was dethroned, and they were there with minds diseased, yet nature triumphed over the clouded intellect, and for a brief moment they conversed on the land of their birth, and on their separation. *So let it be with those who part in the frenzy of anger: when they meet, let them recognise each other as in the days of their friendship, and the madness of enmity reign no more.*


Usefulness of Decayed Leaves.


Decayed Leaves make the best of soils for *Potting plants*; properly prepared they also make the best of manures for the Flower Bed or Border, and for the Vegetable

Hint


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
Garden, more especially for manure for early Potatoes; they are also valuable as a fermenting leaven, of which to form Hot-beds. In this respect they are better than tanner's bark, horse-dung, or any other substance whatever.


886  If wanted to make *Hot-Beds* with, lay them on a heap in the shape of a roof of a house. This will prevent them from becoming too wet, even in the wettest weather. Turn them over with a fork every three or four weeks. If they are very dry, throw a few buckets of water upon them, as you are turning them. You may also mix any newly-gathered leaves amongst those first collected. By this method duly carried on, the leaves will be well prepared to make a hot-bed of lasting temperature, yet moderate heat.

887  Should the leaves not be required for the purpose of yielding heat, let them be spread as fast as they are gathered, in some convenient place, and all the *Slops* of the house, and the *Refuse* of the Kitchen, as well as any liquid manure, be poured upon them. If a little Gypsum is procurable, it would be useful to cast it thinly over the heap from time to time. *Road Scrapings*, also

may be used to spread upon this heap of riches, for so, indeed, it truly is.

888  Plenty of the foregoing mixture laid upon, and immediately dug into, the ground, will increase the following crops *tenfold*.

889  Some part of the leaves may be wanted for *Potting* purposes. Lay a heap apart, turn it more frequently, beating and chopping the leaves with a spade or fork, and lay this heap flat, in order to receive all the rains that fall, for they will materially assist decomposition.

890  Avoid all *mixtures* with leaves for making vegetable mould, intended ultimately, when rotted sufficiently to pass through a sieve, to mix with pure loam or peat earth, to be used for the more delicate plants, such, for instance, as *Auriculas* and *Carnations*. Lime, coarse sand, or road scrapings, would render the vegetable mould not so desirable for these finer-rooted and more valuable plants.


GEORGE THE SECOND, being informed that an impudent printer was to be punished for having published a spurious (king's) speech, replied that he hoped the punishment would be of the mildest sort, because he had read both, and as far as he understood either of them, he liked the spurious speech better than his own.

Over-stock of Fowls.—Hints about Eggs.


WHEN it is found necessary to reduce the number of *Fowls*, the proper plan is, to first kill all superfluous *Cocks*


Hint for the table. Some persons advise killing the hens, but this should not be done, *if they are good*

891 *layers*, because those hens that begin by laying well, generally continue to do so, and being strong, and accustomed to the cold of winter, they are more likely to be healthy, and to lay well in the cold season, than *Pullets*.

892  The best plan is, to notice the *Pullets* when they begin to lay, and to select for killing those that do not lay well. By the month of February, the stock should be reduced to a number small in proportion to the place

where they run, allowing not more than six or eight hens to each cock.

893  About this time begin to preserve *Eggs for Hatching*. Notice those which are laid by the best hens, and let them be put aside with care; place them on end in a box of bran, with the broad end downwards. They should not have been laid more than a fortnight when they are put under the hen.

894  The *Fecundity of Eggs* cannot be determined otherwise than in the following manner:—At the end of about three days after setting them, they may be held to a hole in a door or shutter, against the sunshine, and those which are unproductive will look clear, while those which have been fertilised will show a darkness in one spot, and a net-work of veins forming over the inside of the shell.


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."


An Excellent Yeast, easily made by Persons who Reside far from a Brewery.—Parsnip Beer.

TAKE a pound of flour, mix it with a pint of cold water. Boil one ounce of hops in three pints of cold water for

Hint twenty minutes; strain the hops over the flour, and let it stand until it is milk-warm. Then add

895 the "onset," and set it by the fire all night, and it will be ready for use in the morning. The "onset" is a pint of the same mixture, kept from the last baking; it will keep more than a week, or may be used sooner.

896  At the first making, *Brewer's Yeast* must be used for the "onset."

897  An excellent *Beer* may be brewed from *Parsnips*, by using one gallon of parsnips to every four gallons of water. The parsnips must not be scraped nor peeled, but be taken fresh from the ground, well washed, boiled to a

pulp, the hops added and boiled, and then the whole strained, cooled, and worked with yeast.


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 woman, 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.


A Family Medicine Chest of Homely Drugs.


THERE are few things so serviceable for a *Cold*, as *Sage*, the common herb. Of this a tea should be made thus:—


Hint Put a handful of sage leaves into a teapot, pour
898 boiling water on it, and let it stand close by the fire for half an hour. Drink a tea-cupful. Repeat


the dose for a night or two, and your cold will most likely have disappeared. In order to make the sage tea more palatable, a few leaves of lemon thyme may be added.


899  *Penny-royal* is also a most useful herb, and should be used in the same way.


900  *Ground Ivy* is most valuable for *Coughs* and *Delicate Lungs*. It is found in almost every hedge, and must be steeped in boiling water, and then allowed to get cold. It should be drunk the first thing in the morning, and if thickened with a little honey, may be sipped, with much benefit, during the day, when the cough is troublesome.


901  Half-a-pint of *Rose Water*, and two tea-spoonsful of *White Vinegar*, make an excellent lotion for *Pains in the Head and Face*.

902  A very efficacious remedy for the *Cough of a Child*, is to slice a common *Turnip* rather thin, and to sprinkle brown sugar over it; let it stand for a few hours with a saucer pressed down on it, and the syrup which runs from it will be found very soothing to the chest, if sipped frequently.


903  To those who give medicines to the poor, the following receipt will be found useful, particularly for old people. One table-spoonful of honey, one of vinegar ; let it stand by the fire till it is well mixed, then add sixty drops of ipecacuanha wine, and twenty drops of laudanum ; take a tea-spoonful night and morning, or oftener if the *Cough* is very troublesome.


904  How often in the case of accidents by fire is time lost, by the neighbours not knowing how to act, and waiting till the medical man arrives. If it is remembered that the very best thing to be done when any one has received a burn or a scald is, to lay on the part that is injured, a thick coating of *Cotton Wool* or wadding, so as to completely exclude the air, much future pain is avoided. If wool happens to be not at hand, scraped *Potatoe*, *Turnip*, &c., will ease the pain.

905  A capital domestic remedy for a severe *Cut* will be found in the leaves of a common *White Lily* ; they should be steeped in brandy for some weeks, and be kept ready for use. A leaf should be bound tightly round the wound.

906  For the *Ear-ache*, toast an *Onion* thoroughly, take the heart out, put it into a piece of flannel, and insert it into the ear, having previously put a few drops of hot water into the ear.

Bad *Sprains* or *Bruises* are much eased by fomentations, either of *Poppy-heads* or *Camomile* boiled in water, or plain water alone, only taking care that it is as hot as the hand can bear.

907  The *White of an Egg* into which a piece of *Alum* about the size of a walnut has been stirred until it forms a thick jelly, is a capital remedy for *Sprains*. It should be laid over the sprain upon a piece of lint, and be changed as often as it becomes hot or dry.

908  A lump of fresh *Quick-lime*, the size of a walnut, dropped into a pint of water, and allowed to stand

all night, the water being then poured off from the sediment, and mixed with a quarter of a pint of the best vinegar, forms the best wash for scurf in the head. It is to be applied to the roots of the hair.


A GOOD story is told of Bouvart, a celebrated French physician. On entering, one morning, the chamber of a marquis, whom he had attended through a very dangerous illness, he was accosted by his noble patient in the following terms:—"Good day to you, Mr. Bouvart; I feel quite in spirits; I think my fever has left me."—"I am sure it has," replied Bouvart, drily. "The very first expression you used, convinces me of it."—"Pray explain yourself."—"Nothing is easier. In the first days of your illness, when your life was in danger, I was your *dearest friend*; as you began to get better, I was your *good Bouvart*; and now I am *Mr. Bouvart*. Depend upon it, you are quite recovered."


Various Methods of Cleaning Woollen and other Cloths.

THE art of *Cleaning Cloths*, without injuring the colours, supposes—First, a knowledge of the various substances


Hint that can occasion spots upon them. Secondly,
909 that of the substances to which we must have recourse to remove those stains when deposited


upon the cloth. Thirdly, that of the manner in which the colours will be affected by the re-agents meant to be employed for the removal of the spots. Fourthly, that of the manner in which the cloth itself will be affected by the re-agents. Fifthly, how to restore the colours when changed, or rendered faint. Wanting some knowledge on these points, it is evident that no person can undertake to clean cloth under all circumstances without great danger of spoiling the article.


910  Of the substances which occasion spots upon cloth some are easily known by their appearance; for instance, *Grease* of every kind. Others produce more complicated effects, such as *Acids*, *Alkalies*, *Perspiration*, *Fruits*, *Wine*, &c.


911  The effects of *Acids* upon blacks, purples, blues (except those produced by indigo or Prussian blue), and some other colours), and upon all those shades of colours which are produced by means of iron, archil, and astringent substances, is to turn them red. They render


yellows more pale, except those produced by annatto, which they turn to an orange colour.


912  *Alkalies* turn scarlets, and all reds produced by Brazil or logwood, to a violet colour; they turn green (upon woollen cloths) to yellow, and they give a reddish cast to the yellow produced by annatto. The effect of the perspiration is the same as that of the alkalies.


913  Spots made upon cloths by simple substances are easily removed by well-known means. For instance, greasy substances are removed by *Alkalies*, by *Soap*, by *Yolk of Eggs*, or by *Fat Earths*; *Oxide of Iron*, by *Nitric* or *Oxalic Acid*. Spots occasioned by *Acids* are removed by *Alkalies*, and *vice versâ*.


914  Spots caused by *Fruit* upon white cloth are removed by *sulphureous acid* (vitriol), or what is still better, by *Oxygenated Muriatic Acid*.


915  But when the spots are of a complicated nature, various means must be employed successively; thus, to remove a spot occasioned by the corm of carriage wheels, we must first dissolve the alkali by some of the means above mentioned, and then take away the oxide of iron by oxalic acid.


916  The colours of cloths are often injured by the re-agents made use of in order to restore them effectively; when such is the case we must thoroughly understand the art of dyeing, and know how to modify the means according to circumstances. This is sometimes difficult, because it is necessary to produce a colour similar to that of the rest of the cloth, and to apply that colour to a particular part only; sometimes also the mordant which fixed the colour, or the basis which heightened it, has also been destroyed, and must be restored. It is evident that in this case the means to be employed depend upon the nature of the colour, and that of the ingredients which produce it, for the same colour may be and often is obtained from different substances.


917  Thus, when after using an alkali to remove an acid spot upon brown, violet, or blue cloth, &c., there remains a yellow spot, the original colour is again produced by means of a *Solution of Tin*. A solution of the *Sulphate of Iron* restores the colour to those brown cloths which have been dyed with galls. *Acids* give to yellow cloths which have been rendered dull or brown by *Alkalies*, their original brightness.


918  When black cloths dyed with *Logwood* have any reddish spots occasioned by acids, alkalies turn such spots to a yellow colour, and a little of the astringent principle makes them black again.

919  A solution of one part of *Indigo* in four parts of *Sulphuric Acid*, properly diluted with water, may be successfully employed to restore a faded blue colour upon wool or cotton.


920  Red or scarlet colours may be restored by means of *Cochineal*, and a solution of *Muriate of Tin*, &c.


921  The choice of re-agents is not a matter of indifference; vegetable acid is generally preferable to mineral ones. The sulphureous acid, however, may be used for spots from fruit; it does not injure blue upon silk, or the colours produced by astringents; nor does it affect yellow upon cotton. The volatile alkalies succeed better than fixed alkalies in removing spots produced by acids. They are usually made use of in the form of vapour, and act quickly, seldom injuring the colour of the cloth.

922  The means of removing spots of *Grease* are well known, namely, *Alkalies*, *Fuller's-earth*, *Essential Oils* dissolved in alcohol, a sufficient degree of heat to render the grease volatile, &c.

923  *Spots of Ink*, or any other occasioned by yellow oxide of iron, may be removed by *Oxalic Acid*. The colour may be restored by alkalies, or by a solution of the muriate of tin. Such spots may also be taken away by oxygenated muriatic acid, when they are upon white cloth or upon

paper. The effect of alkalies, and that of perspiration being the same, their spots may be removed by acids, or even by a diluted solution of muriate of tin.

924  When the spots are owing to various unknown causes, we must have recourse to compositions possessing various powers, of which the following may be considered as one of the most efficacious :—Dissolve some white soap in alcohol, mix with this solution four or five yolks of eggs ; add, gradually, some spirits of turpentine, and then stir with the mixture such a quantity of Fuller's earth as will enable you to form it into balls. The manner of using these balls is to rub the spots with them, having previously wetted the place with soft water, after which the cloth is to be well rubbed and washed. By this means all kinds of spots, except those occasioned by ink or any other solution of iron, may be removed.

925  The washing of cloth takes off the gloss and leaves a dull spot disagreeable to the eye. This *Gloss may be Restored* by passing in a proper direction over the washed part of the cloth a brush wetted with water, in which a small quantity of gum is dissolved, and then laying upon the part a sheet of paper, a piece of cloth, and a pretty considerable weight, which must remain until the cloth is quite dry. A screw press may be substituted for the weight with better effect.

How many a man, by throwing himself to the ground in despair, crushes and destroys for ever a thousand flowers of hope that were ready to spring up and gladden his pathway.


Various Methods of Cleaning Laces, Silks, Gloves, and other Articles of Clothing.


A WHITE *Lace Veil* may be cleaned by setting it in a strong lather of white soap and very clean water. Let it


Hint simmer slowly for about a quarter of an hour.


926 Then take it out, and squeeze it well, but avoid rubbing it. Rinse it in two cold waters, adding to the last a drop of liquid blue. Have ready some very

clear weak gum-arabic water, or some thin starch, or rice-water. Pass the veil through it, and clear it by clapping. Then stretch it out even, and pin it to dry on a linen cloth, making the edge as straight as possible, opening out all the scallops, and fastening each with pins. When dry, lay a piece of thin muslin smoothly over it, and iron it on the wrong side.


927  A *Black Lace Veil* may be cleaned by passing it through a warm liquor of *Bullock's Gall* and water, after which it must be rinsed in cold water, then cleansed for stiffening, and finished as follows:—Put a piece of glue, about the size of a bean, into boiling water, and let it dissolve. Pass the veil through the solution, clap it, and then stretch on a frame, or on a linen cloth, to dry. When dry, iron on the wrong side, having laid a linen cloth under the ironing blanket.


928  Any article of *Black Lace* may be cleaned in the same manner.


929  *Silk Lace* or *Blonde* may be cleaned by covering a bottle with clean linen or muslin, winding the lace round it, tacking on the ends with needle and thread, not leaving the edge outward, but turning it under while winding. Set the bottle thus covered to stand in a strong lather of white soap and very clean soft water, cold, and place it in the sun, first gently rubbing the suds up and down on the lace. Keep it in the sun for several successive days, changing the latter daily, and rubbing gently each time. Take the Lace from the bottle, and pin it backward and forward on a flat board, covered with clean linen. It must be pinned carefully with small pins, so as to lie straight and even. When dry, iron or press it, without starching.


930  *Thread Lace* may be cleaned in the same manner. When dry, lay in long folds. Or, when the thread lace has been tacked to the bottle, take some of the best sweet oil, and saturate the lace thoroughly. Have


ready in a wash-kettle, a strong *cold* lather of clear water, and white Castile soap. Fill the bottle with cold water, to prevent its bursting, cork it well, and stand it upright in the suds, with a string round the neck secured to the ears or handle of the kettle, to prevent its shifting about and breaking while over the fire. Let it boil in the suds for an hour or more, till the lace is clean and white all through. Drain off the suds, and dry it on the bottle in the sun. When dry, remove the lace from the bottle and roll it round a wide ribbon-block ; or lay it in long folds, place it within a sheet of smooth white paper, and press it in a large book for a few days.

931  *Lace may be cleaned without washing by fixing it even in a tent, and rubbing it over with the soft part of fine bread. Afterwards dust out the crumbs.*


932  *Crochet collars, or other work, may be cleaned by the above methods.*


933  *Gold Lace may be cleaned by rubbing it with a soft brush, dipped in Roche Alum, burnt, and sifted to a very fine powder.*


934  *Alkaline preparations, though they clean the gold, corrode and discolour the silk of Gold Embroidery Work, and soap injures certain colours. But Spirit of Wine may be used without injury to the silk, and in many instances will restore the lustre of the gold. But if the gold is worn off, and the silver underneath tarnished to a golden colour, it will be best to let the tarnish remain.*


935  *Ribbons, Satins, Scarfs, &c., of one colour, should be treated as follows:—Put about a table-spoonful of good spirit of wine into a gallon of very clean soft water. Wash the ribbon, or other article, in this ; and next wash it through a warm lather of white soap ; afterwards rinse in cold water, pull even, and dry gradually. When dry, stretch it upon an ironing table, fasten it to the cloth by pins, and sponge evenly all over with a very weak solution of isinglass, or rice-water. If a ribbon, iron it upon a sheet*


of smooth letter paper, putting paper also over it, and move the iron quickly.


936  When the colour is *Lilac*, add a little dissolved *Pearlash* to the rinsing water; if *Green*, a little *Vinegar*; if *Pink* or *Blue*, a few drops of *Vitriol*; if *Yellow*, a little tincture of *Saffron*; if *White*, mix a salt-spoonful of *Cream of Tartar* with the soap suds. Other colours may be set by stirring a tea-spoonful of *Ox-gall* into the first water.


937  *Flowered Silks* and *White Satins* may be cleaned with the following preparation:—Mix sifted bread crumbs with powder blue, and rub it thoroughly all over the article; shake well, and dust with clean soft cloths. Should there be any *Gold or Silver Flowers*, take a piece of crimson ingrain velvet, rub the flowers with it, and their lustre will be improved.


938  *Creased Ribbons* may be restored by laying them evenly on a board, and with a very clean sponge, damping them evenly all over. Then roll them smoothly and tightly on a ribbon block, of greater breadth than the ribbon, and let them remain until dry. Afterwards, transfer to a clean dry block. Then wrap in *brown paper*, and keep until wanted.


939  *Ribbons* and other *Silks* should be put away for preservation in *brown paper*; the *chloride of lime* used in manufacturing white paper frequently produces discoloration. A *White Satin Dress* should be pinned in *blue paper*, with *brown paper* outside, sewn together at the edges.


940  *Grease Spots* may be taken from silks in the following manner:—Upon a deal table lay a piece of woollen cloth or baize, upon which lay smoothly the part stained, with the right side downwards. Having spread a piece of brown paper on the top, apply a flat-iron just hot enough to scorch the paper. About five or eight seconds is usually sufficient. Then rub the stained part briskly with a piece of cap-paper.


941  *Coloured or Black Silks, Stuffs, Moreens, Printed Cottons, and Chintzes*, may be cleaned, without injury to their colours, by *Potatoe Liquor*. Grate raw potatoes to a fine pulp; add water in the proportion of a pint to a pound of potatoes; pass the liquid through a coarse sieve into a vessel, and allow it to remain till the fine white starch subsides to the bottom. Pour off the clear liquor, which is to be used for cleaning. Spread the article to be cleaned upon a table, which should be covered with a linen cloth; dip a sponge in the liquor, and apply it until the dirt is removed. Then rinse the article in clean cold water several times.


942  The *Coarse Pulp*, which does not pass through the sieve, will do to clean *Worsted Curtains, Carpets*, and other coarse articles; and the *White Starch* that subsides from the liquor may be rendered useful for ordinary starching purposes.


943  Some persons use the *whole of the Pulp and water* for the scouring process. Others slice the potatoes, and *rub the slices on the stuff*, in the same manner as soap is applied.


944  *Silk Stockings* may be cleaned in the following manner:—After washing them in the usual way, rinse them in clean water, and wash them well in fresh soap liquor; then make a third soap liquor, and colour it with a little stone blue; wash the stockings once more, wring them, and dry them carefully. Stove them with brimstone, drawing two stockings, one over the other, upon a wooden shape. In drawing them on, see that the two fronts, or outsides come together, to accomplish which, one stocking must be the right way, the other outside in. Polish with a glass bottle. The first two liquors should be luke-warm, but the third as hot as the hand can bear it.


945  *Blondes and Gauzes* may be cleaned in the same manner; but for these there should be a little gum put in the last liquor.

946  *Mousselines-de-Laine* may be washed in *Rice Water*. Boil a pound of rice in five quarts of water, and, when cool, wash the material in this, using the rice for soap. Have a second quantity ready, but strain the rice from this, and use it while warm, keeping the rice strained off for a third washing. This process will stiffen the fabric, and heighten the colours.


947  The *Colours* of *Merinos*, *Mousselines-de-laine*, *Ginghams*, *Chintzes*, *Printed Lawns*, &c., may be preserved by using a strong milk-warm lather with white soap, and putting the dress into it, instead of rubbing it on the material, and stirring into a first and second tub of water a large table-spoonful of ox-gall.


948  *Coloured Articles* should not be allowed to remain long in water. A small piece of *Alum* should be boiled in the water of which the lather is to be made. They should be washed quickly, and then rinsed through two cold waters. Should alum not be added to the lather, then a tea-spoonful of vinegar should be stirred into the water for each rinsing; this will help to fix and brighten the colours. After rinsing, they should be hung out immediately to dry.


949  No *Coloured Articles* should ever be *boiled* or *scalded*. Neither should they be allowed to *freeze*, or the colours will be irreparably injured. They should be ironed immediately they are dry enough, and not be allowed to lie damp over night, nor be sprinkled. They should not be smoothed with a *hot iron*. *Pink* and *Green* colours, though they may withstand the washing, will frequently change as soon as a *hot iron* is put over them.

950  *Black Crape*, and *Mourning Dresses*, may be freed from stains in the following manner:—Boil a handful of *Fig-leaves* in two quarts of water, until reduced to a pint. Squeeze the leaves, strain the liquor, and put it into a bottle for use. *Bombazines*, *Crape*, *Cloth*, &c., should be rubbed with a sponge dipped in this liquor, and


most stains will be instantly removed. Should there be any objection to wetting the material, *French Chalk* will absorb grease from the finest textures, without injuring them. When *Crape* is stained with water, producing a whitish mark, spread it on a table, laying on it a large book or paper weight to keep it steady, and place underneath the stain a bit of waste black silk. With a camel's hair brush, dipped in good *Writing Ink*, go over the stain, and then wipe off the ink with a little bit of black silk. The white mark will be removed.


951  *Skimmed Milk* and *Water*, with a bit of fine glue dissolved in it, made scalding hot, is an excellent restorative of rusty *Black Italian Crape*. It should be clapped and pulled dry, like muslin, and will be greatly improved.


952  *China Crape Scarfs* can be washed as frequently as may be required, in the following manner:—Make a strong lather of boiling water, and allow it to cool. When cold, or nearly so, wash the scarf quickly and thoroughly, dip it immediately in cold hard water, in which a little salt has been thrown, rinse, squeeze, and hand it out to dry in the open air, and the more quickly it dries, the cleaner it will be.


953  To wash *Chintzes*, and preserve their colours and gloss, take two pounds of *Rice*, and boil it in two gallons of water till soft; pour it into a tub, with the liquor; let it stand, until about the warmth generally approved for coloured linen; then put the chintz in, and use the rice instead of soap; then boil the same quantity of rice again, but strain the rice from the water, and mix it in warm clean water. Wash in this until quite clean; afterwards rinse it in the water the rice was boiled in, and this will answer better than *Starch*; it will be stiff as long as you wear it, and will not be affected by dew. If a *Gown*, it must be taken to pieces, and for drying be


hung as smoothly as possible. When dry, rub it with a sleek stone, but do not use an iron.

954  *Faded Dresses* may be *bleached* by washing them well in *hot suds* and boiling them until the colour disappears; then dry in the sun.


955  *Fruit Stains* may generally be removed from *Linen* by rubbing the part on each side with yellow soap, then tying up a piece of pearlash in the cloth, and soaking well in boiling water. Afterwards expose the stained part to the sun and air, until removed, and repeat if necessary.


956  *Mildew* may be removed from *Linen* by soap, well rubbed in; then scrape some fine chalk, and rub it also on the linen. Lay it on the grass, in the sun. As it dries, the mildew will disappear. It may require to be repeated. If the stains are of *long standing*, rub them on each side with wet brown soap; mix some starch to a thick paste, with cold water, and spread it over the soaped places. Then expose as before. If the stains do not yield, try, instead of the starch, chalk, &c., boiled rice, scraped potatoes, and lastly a little chloride of lime. The stain that does not yield to one substance will probably be removed by another.


957  When *Linen* has *Turned Yellow*, cut up a pound of fine white soap into a gallon of milk, and hang it over a fire in a wash-kettle. When the soap has completely melted, put in the linen, and boil it half an hour. Then take it out; have ready a lather of soap and water; wash the linen in it, and then rinse it through two cold waters, with a very little blue in the last.


958  When *Linen* has been *Scorched*, use the following remedy:—Add to a quart of vinegar the juice of half-a-dozen large onions, about an ounce of soap rasped down, a quarter of a pound of fuller's earth, an ounce of lime, and one ounce of pearlash. Boil the whole until it is


pretty thick, and spread some of it upon the scorched part. Allow it to remain until dry, then scrape it off, and wash. Two or three applications will restore the linen, unless so much scorched that the fabric is destroyed.


959  *Iron Moulds* may be removed from *Linen* by rubbing them over with sulphuret of potash ; then steep the spot in lemon-juice, or citric acid, and afterwards wash well in water.


960  *Marking Ink* may be removed from *Linen* by a saturated solution of cyanuret of potassium, applied with a camel's hair brush. *Common Ink Stains* may be removed by applying, in the same manner, oxalic acid. But frequently, when the stain is caused by ink manufactured with *Logwood*, a red mark remains, which may be removed by the application of a little chloride of lime. All strong acids and alkalies tend to injure the fabric ; therefore, immediately the stains are removed, the spots should be well rinsed in cold water.


961  *Grease* may be taken out of *Velvet* by a little turpentine, poured over the spot ; then rub briskly with a piece of clean dry flannel. Repeat the application, if necessary, and hang the article in the air, to remove the smell.


962  When the *Pile of Velvet* is pressed down, hold the part over the mouth of a vessel filled with boiling water, with the inside of the velvet turned to the water. The raising of the pile may be assisted by a few strokes of a brush alternately in opposite directions, while the velvet is over the vessel.

963  *White Satin Shoes* may be cleaned by rubbing them with stone blue and flannel, and afterwards cleaning them with bread.


964  A little *Pipe Clay*, dissolved in the water used for washing *Linen* will clean it thoroughly, with half the amount of soap, and a great diminution of labour ; the articles will be greatly improved in colour, and the texture will be benefited.


965  *Calicoes*, if badly washed, are more liable than *Linens* to assume a yellow tinge. Many persons attempt to remedy this by a strong shade of blue, which is detrimental to the appearance of the linen. Lime water, unless used too strong, will thoroughly cleanse *white* cotton articles without injury.


966  The method of *Washing with Lime* is as follows:—Take half a pound of *quicklime*, half a pound of *Soap*, and half a pound of *Soda*. Shred the soap and dissolve it in half a gallon of *boiling* water; pour half a gallon of *boiling* water over the soda; and enough *boiling* water over the quicklime to cover it. The lime must be quite fresh. Prepare each of these in separate vessels. Put the dissolved lime and soda together, and boil them for twenty minutes. Then pour them into a jar to settle. Set aside the *Flannels* and *Coloured things*, as they *must not be washed in this way*. The night before washing, the collars and wristbands of shirts, the feet of stockings, &c., should be rubbed well with soap and set to soak. In the morning pour ten gallons of water into the copper, and having strained the mixture of lime and soda well, taking great care not to disturb the settlings, put it, together with the soap, into the water, and make the whole boil before putting in the clothes. A plate should be placed at the bottom of the copper to prevent the clothes from burning. Boil each lot of clothes from half an hour to an hour. Wash the finer things first. Then rinse them well in cold blue water. When dry they will be beautifully white. The same water will do for *three* lots.


967  *Rusty Black Clothes* may be revived in the following manner:—Brush the garments well, then boil four ounces of logwood in a boiler or copper containing two or three gallons of water for half an hour; dip the clothes in warm water, and squeeze dry, then put them into the copper and boil for half an hour. Take them out and add three drachms of sulphate of iron; boil for half


an hour, then take them out, and hang them up for an hour or two; take them down, rinse them in three cold waters, dry well, and rub with a soft brush which has had a few drops of olive oil rubbed on its surface.

968  If the clothes are *threadbare* about the elbows, cuffs, &c., raise the nap with a teazel or half-worn hatter's card, filled with flocks, and when sufficiently raised, lay the nap the right way with a hard brush. We have seen old coats come out with a wonderful dash of respectability after this operation.


969  *White or Coloured Kid Gloves* may be cleaned thus:—Put the glove on your hand, then take a small piece of flannel, dip it in turpentine or camphine, and well but gently rub it over the glove, *taking care not to make it too wet*; when the dirt is removed, dip the flannel (or another piece, if that has become dirty) in the pipe-clay and rub it over the glove; take it off, and hang it up in a room to dry, and in a day or two very little smell will remain; and if done carefully they will be almost as good as new.


970  For Coloured gloves, if yellow, use gamboge after the pipe-clay, and for other colours match it in dry coloured powder.


971  Or, *White Kid Gloves* may be cleaned as follows:—Stretch them on a board, and rub the soiled spots with cream of tartar or magnesia. Let them rest an hour. Take a mixture of alum and fuller's earth, in powder, and rub it all over the gloves with a clean brush, and let them rest for an hour or two. Then sweep it all off, and go over with a flannel dipped in a mixture of bran and finely-powdered whiting. Let them rest another hour; brush off the powder, and they will be very clean.


972  *Coloured Gloves* may also be cleaned thus:—Have ready on a table a clean towel, folded three or four times, a saucer of new milk, and another saucer with a piece of brown soap. Take one glove at a time, and spread it smoothly on the folded towel. Then dip in the


milk a piece of clean flannel, rub it on the soap till you get off a tolerable quantity, and then, with the wet flannel, commence rubbing the glove. Begin at the wrist, and rub lengthways towards the end of the fingers, holding the glove firmly in your right hand. Continue this process until the glove is well cleaned all over with the milk and soap. When done, spread them out, and pin them on a line to dry gradually, and as they dry, pull them out evenly, the cross-way of the leather. Stretch them on your hands.

973  *Furs* may be cleaned as follows:—Strip the fur articles of their stuffing and binding, and lay them as much as possible in a flat position. They must then be subjected to a very brisk brushing, with a stiff clothes brush; after this, any moth-eaten parts must be cut out, and be neatly replaced by new bits of fur to match.


974  *Sable, Chinchilla, Squirrel, Fitch, &c.*, should be treated as follows:—Warm a quantity of new bran in a pan, taking care that it does not burn, to prevent which it must be actively stirred. When well warmed, rub it thoroughly into the fur with the hand. Repeat this two or three times: then shake the fur, and give it another sharp brushing until free from dust.

975  *White Furs, Ermine, &c.*, may be cleaned as follows:—Lay the fur on a table, and rub it well with bran made moist with warm water; rub until quite dry, and afterwards with dry bran. The wet bran should be put on with flannel, and the dry with a piece of book-muslin. The light furs, in addition to the above, should be well rubbed with magnesia, or a piece of book-muslin, after the bran process.

976  Or *Dry Flour* may be used instead of wet bran. *Ermine* takes longer than *Minevar* to clean. They should be rubbed against the way of the fur.

977  *Furs* are usually much improved by stretching, which may be managed as follows: to a pint of soft water

add three ounces of salt, dissolve ; with this solution sponge the inside of the skin (taking care not to wet the fur), until it becomes thoroughly saturated ; then lay it carefully on a board with the fur side downwards, in its natural disposition ; then stretch as much as it will bear, and to the required shape, and fasten with small tacks. The drying may be quickened by placing the skin a little distance from the fire or stove.


978  *Corrosive Sublimate* dissolved in the proportion of twelve grains to one pint of warm water, will produce a wash for furs that will preserve them against *Moths*. The liquid is *poisonous*. A *Tallow Candle* wrapped in paper, and put away with furs in the summer, is efficacious for the prevention of moths, as also are *Common Soap*, *Bay Leaves*, *Wormwood*, *Cedarwood*, *Russia Leather*, *Lavender*, *Camphor*, *Walnut Leaves*, *Rue*, and *Black Pepper*, either in powder or whole. It is not the moth, but the maggot of the moth that destroys the fur.


AN English lady, who went to make purchases in Jamaica, accompanied by her black maid, was repeatedly addressed by the negro shopman as "massa," whereupon her sable follower exclaimed, with a look of infinite contempt, "Why for you speak such bad English—no grammar, sabby? Why for you call my missus massa? Stupid fellah—him's a she!"


Various Methods of Mending Broken Articles.


THERE are a great many *Cements* by which broken *Glass* and *China* may be joined, and the selection of one of these


Hint from among a number must mainly depend upon the transparency or colour of the article to be mended, the nature of the fracture, and other considerations.


979  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.


981  For uniting *Glass* and *China*, and for repairs of *Cabinet Work*, nothing can be better than the *Liquid Glue*, 795.


982  *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.


983  *China or Glass* may be mended as follows:—
Slake some *Quick Lime* 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.

984  Cracked vessels of *China, Earthenware, &c.*, such as chimney ornaments and vases, may be repaired by putting on the *inside* strips of tape, rubbed over with *White Lead*.


985  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.


986  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.


987  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*.


988  *Rice Glue* is also a very delicate and suitable

article for *Fancy-work*. Thoroughly mix rice flour with cold water, and gently simmer over a fire. This is excellent for uniting paper, cardboard, &c., and if properly made and applied, the joining will be found very strong. When dry it is almost transparent.


989  *Plaster of Paris* figures may be mended by a solution of *Glue*. A thin solution should be employed, and brushed over the fractured parts, two or three times, and allowed to soak in; finally, a fresh thin coating of glue should be applied, and the fractured parts set together and tied in their places until the glue dries. Should a dark line be formed on the outside, it may be painted over with whiting.


990  *Iron Kitchen Utensils* may be cemented by six parts of potter's clay, and one part of steel filings, mixed together with a sufficient quantity of linseed oil, to make a thick paste of the consistence of putty. It should be applied to the cracked parts on both sides, and allowed to stand three or four weeks undisturbed.


991  For mending *Stone-work* on a small scale, such as *Marble Mantel-pieces*, the corners of *Hearth-stones*, or the edges of *Steps*, *Mastic Cement*, made by mixing twenty parts of well washed and sifted sand, with two parts of litharge, and one of freshly burned and slaked quick-lime, in fine dry powder, is very good. It may be used for filling up the missing parts; it sets in a few hours, and has the appearance of light stone. In stones of dark colour, it may be painted over to match.


992  Another form of *Mastic Cement*, or *Mastic Glue*, suitable for *China*, *Glass*, *Earthenware*, the finer *Stones* and *Marbles*, and even for *Metals*, is prepared as follows:—To an ounce of mastic add as much highly rectified spirits of wine as will dissolve it. Soak an ounce of isinglass in water until 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; when well united put into a phial and keep it well stopped. *When wanted for use*, the bottle must be set in warm water, when the china or glass articles must be also warmed and the cement 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 found as secure as any part of the vessel, and scarcely perceptible.

993  In melting ordinary *Glue* in the double vessel containing water, it is an excellent method to add *Salt* to the water. It will not boil then, until heated considerably above the ordinary boiling point; the consequence is, the heat is retained, instead of passing off by evaporation, and when the water boils, the glue will be found to be thoroughly and evenly melted.

994  An adhesive material for joining *Leather*, *Cloth*, &c., which may be useful in certain cases, is made as follows:—Take one pound 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 them while hot.

995  The *Red Cement* used for uniting glass to metals, may be purchased at the tool shops. It is made by melting five parts of black resin, one part of yellow wax, and then stirring in gradually one part of red ochre or Venetian red, in fine powder, and previously *well dried*. This cement requires to be melted before use, and it adheres better if the objects to which it is applied are warmed.

996  A soft cement, of a somewhat similar character, may be found useful for *Covering the Corks of Preserved Fruits*, and other bottles; it is made by melting yellow wax with an equal quantity of resin, or of common turpentine (not oil of turpentine, but the resin), using the


latter for a very soft cement, and stirring in, as before, some dried Venetian red.


THE Rev. Dr. Wolff tells a story of a certain M. Preisweg, a good and excellent Christian, to whom a ghost appeared as he was going to bed, and said, "I am the ghost of a person who was hanged here six weeks ago."—"That is no business of mine," replied Preisweg, "so good night."


To obtain a Constant Supply of Mushrooms.


Mushrooms are second only to beef and mutton, and, either by their substance or their juice, they may be made


Hint to enrich every kind of savoury dish. They may
997 be grown in or out of doors, in brick-pits, under sheds, walls, railway or other arches, in stables, lofts, coach-houses, yards, cellars, large boxes, &c.

998  To obtain the *Spawn*, see 775; or buy the *Bricks of Spawn*, which are sold at sixpence each.

999  A *Bed of Dung* should be made, about one foot deep. The heat should be about 60° to 70° on the surface, and when the temperature gets too high, it may be kept down by uncovering, or by making rows of holes about six inches deep, and a foot apart. When the heat is properly regulated, the holes should be filled to within three inches of the surface, and the spawn then put into the holes, and cover with a little droppings. The bed should then be covered with any kind of soil which is not chalky or limy. About four inches in depth of this should be laid on and well beaten down, and matting or hay may be thrown over open beds. The bed should be watered occasionally with soft water, which in the winter should be chilled. Water should not be given too often—excess of heat and moisture are to be carefully guarded against, and water must be sparingly applied after the mushrooms have shown above the surface.

1000  The *Covering of the Bed*, whether matting or hay, must be occasionally removed to allow moisture and heat to escape, and prevent mouldiness. The mushrooms ought not to appear sooner than two months after spawning; but then a constant supply may be kept up.


1001  In *gathering Mushrooms*, never cut them, but twist them gently off, and others will spring up from underneath.

1002  Mushrooms are very liable to attacks from the *Wood-louse*, or *Cheese-bug*. The best method of destroying them is to frequently pour boiling water into the cracks between the stones and boards where they hide. They may be destroyed in *Melon*, *Strawberry*, and *Cucumber* beds, in the same manner.

THE purest, coldest maxims are poured down on us from pulpits and libraries, like flakes of snow; but fast as they fall, they do not prevent the volcano of our passions from burning.

Flowers that should be Cultivated Early in the Season for Bees.

THE first offering of Flora to the honey-gatherers, appears as the Christmas rose, *Helleborus Niger*, raising its white blossoms above the snow, and is greatly prized by the Bees. Then follows the *Crocus*, rich in pollen; and the delicate odours of the *Hepatica* are rivalled by their tempting sweets, but they must be the single kinds. Another very valuable flower is the *White Arabis*; it blooms for many weeks during spring, and its ever-green leaves, and close habit of growth, not rising above three inches from the ground, render it peculiarly well adapted for rock-work; it has likewise the advantage of being exceedingly hardy, and is easily propagated by cuttings. A few of these plants in the neighbourhood of the apiary would be a great assistance to the bees, and are also easy of cultivation; and as they are propagated by division of roots, they may be transplanted early in the season, if care is taken to have a good ball of earth about the roots.


1004  *Borage* is an excellent plant to cultivate for *Bees*. Two great recommendations in its favour are the easiness of its culture, and the length of time it remains in flower. The first sowing should be made in August or


September, which will survive the winter, and begin to flower in May or June; a second sowing may be made in March, and a third in the end of April or beginning of May; these latter will continue in flower until cut down by the frosts of winter. The seed may be sown in patches about the size of the top of a hat between the gooseberry and currant bushes in cottage gardens; or, if a whole bed can be spared, it may be sown in rows about a foot apart. In either case, the plants should be thinned in coming up, as two or three in full flower will cover a square yard.

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.


The Best Methods of Producing Summer and Winter Salads.


THE principal ingredients used in *Salads* in England
Hint are *Lettuce, Endive, Chicory, Radishes, Beet, Celery,*
 1005 *Tarragon, Chervil, Nasturtium, Burnet, Small Salad,*
 and *Cucumbers.*


1006  *Lettuces* are of two kinds, *Cos* and *Cabbage*, and their duration may be extended over the greater part of the year by a little management. The first crop may be got in about the middle of April, and will be most valuable for salad at that period. The kind called the Dutch forcing lettuce, if sown about the 25th of August, and preserved in a cold frame during the winter, may be planted on a slight hot-bed about the end of February; or potted and plunged to the rims of the pots. The greatest difficulty is to preserve the plants from damping. It will bear almost as much heat as a cucumber, but requires shading in bright sunshine, and is at the season in which it comes in a luxury but little known in English gardens, although common in Holland.


1007  Those *Cos* and *Cabbage Lettuces* which were sown in August to stand the winter in the open ground, will succeed in May, and the succession will be continued

by sowing a few in a little heat early in spring to succeed these; a crop sown broadcast in the open ground, and hoed out (previously giving a slight dressing of guano) will give fine summer lettuces. Similar successional sowings up to July will continue the supply; but those sown the end of that month will make fine lettuces if transplanted in the cooler nights and under the refreshing dews of autumn. If some of this sowing is taken up with balls, and put in a dryhouse or frame, they will continue the supply till Christmas, or even later.


1008  The culture of *Radishes* needs little comment the early frame is best for winter and spring use, and the turnip-rooted kinds for summer. For winter, a frame may be sown the end of September, and a fortnight later; and the next sowing may be upon a south border.


1009  Of *Beets*, a sowing made in the beginning of May, in drills, will give a supply.


1010  *Celery* is one of the most important crops; its use for culinary purposes, as well as salads, renders its being of good quality a great desideratum. It is much in request in large families, both for stewing and salads, and forms a most important item of the kitchen garden. The first sowing must be made about the middle of February, in pits in heat, or on a slight hotbed. As soon as the plants are large enough, they should be pricked down upon four inches of rotten dung, laid upon an impervious bottom, which causes them to produce a dense mass of fibrous roots when taken up for replanting in trenches. The distance at which *Celery* is planted is generally regulated by the ground and convenience; but, like all other vegetables, if it is to be fine it must not be crowded; it requires plenty of water during its growth, and should have a spit of good rotten dung or leaf-mould to grow in. The latest crop may be sown about the middle of April; intermediate sowings being also made between it and the first.


1011  *Chervil* is an annual which only requires


successional sowings for winter ; some may be sown in pots about the end of July.


1012  *Tarragon* is much in request by French cooks, for flavouring soups, and mixing in salads. It increases readily by slips or cuttings. It should never have its tops cut off in the winter, but when it has shot a little in spring, remove them. A store of pots must be provided for winter supply, and gently forced.

1013  Every tyro is familiar with the culture of *Small Salad*, and that of *Cucumbers* is fully before the Gardening World.

1014  *Endive*, when well blanched, is a most useful winter salad. Successional sowings should be made of it from the middle of June to the middle of August, and in the early part of November a quantity should be taken up and protected in cold frames or pits. It blanches in a very superior manner if potted and introduced into a mushroom house.

1015  *Chicory* should be sown in April or May in drills, and should be six or eight inches apart. The roots may be taken up in autumn, cutting off the tops, and placing them in layers of rather dry soil in a mushroom shed. It soon produces new leaves, which, when well blanched, are of a moist, mild, and agreeable flavour.

1016  The flowers of the *Nasturtium*, and the leaves of the *Burnet* are sometimes used in salads ; and the common *Corn Salad* is an agreeable addition, which is much valued in France, where greater attention is paid to salads generally than we give them in this country.

1017  In growing produce of this kind, the cultivator will have occasion to exercise his judgment in the various processes of accelerating, retarding, increasing, or diminishing, the supply required. The great point to attend to, in *keeping up a supply*, is to make *frequent sowings*, and to be as frequently *planting out* small proportions,

Selection of the Best Fruits and Vegetables.

As, generally speaking, the poor varieties of *Fruits* and *Vegetables* occupy as much ground, and demand as great

Hint attention as the better sorts, it is obviously
1018 an important element of economy to know the
best kinds to cultivate. Select, therefore, as nearly
 as possible in the order in which they are placed, the
 following varieties, modifying the selection by such attendant
 circumstances as cannot be laid down in general rules:—

1019 🍏 *Apples for the Kitchen.*—Alfriston, large and heavy, November to April; Lord Suffield, large, August; Bedfordshire Foundling, November to March; Codlin, Manks, September to November; Codlin, Keswick, August and September; French Crab may be kept two years; Dumelow's Seedling, November to April; Hawthornden, September to January; Nonsuch, September to October; Northern Greening, November to April; Pippin, Gooseberry, will keep till the next crop ripens; Brownlee's Seedling, January to April; Royal Russet, November to May; Winter Colmar, November to May; Yorkshire Greening, October to January.


1020 🍏 *Apples for the Kitchen and for Dessert.*—Golden Harvey; Pearmain; Herefordshire; Pippin Blenheim; King of the Pippins, October to January; Pippin, Ribston; Pippin Sturmer, very late; Reinette du Canada.


1021 🍏 *Apples for Dessert.*—Barcelona Pearmain, November to March; Beachamwell Seedling, December to March; Court of Wick, October to March; Court Pendu Platt, November to April; Early Harvest, July and August; Lord Suffield; Margaret, Joaneting, August; Nonpareil, January to May; Pitmaston Nonpareil, November; Pearmain, Adams's, December to February; Golden Pippin, November to March; Pippin, Kerry, September to October; Stanford Pippin, December to April; Reinette, Golden; Reinette, Van Mons, Aromatic, December to May; Russet, Boston, January to April; Russet, Syke House, November to February.


1022 🍒 *Cherries for the Kitchen.*—Morello; Kentish; Elton; Belle Magnifique.


1023 🍒 *Cherries for the Dessert.*—Belle d'Orleans; Bigarreau, Black Eagle; Black Heart; Werdy's Early Black Heart; Downton · Elton; May Duke; Late Duke; Coe's Late Carnation.


1024 🍑 *Apricots.*—Early: Royal, Shipley, Kaisha. Late: Breda (for preserving), Alsace, Peach, Moorpark.


1025  *Currants*.—Black Naples; Common Red; Red Dutch, Myatt's Red Grape; White Dutch; Holland's White.


1026  *Grapes*.—Open air: Black July; Chasselas Musque, white; Esperione, purple; Hamburg, black; Royal Muscadine, white; Pitmaston Cluster, white; Dutch Sweetwater, white; Early Black Muscat. Cool Vinery: Duc de Malakoff, white; Early Black Muscat Hamburg; Barbarossa, black; Black Prince; Madeira Muscat; Chasselas Vibert; Golden Hamburg; West's St. Peter's, black; White Romain. For Forcing: Bowood Muscat; Golden Hamburg; Mill Hill Hamburg; West's St. Peter's; Muscat of Alexandria, white; Cannon Hall Muscat, late white; Black Hamburg; White Sweetwater.

1027  *Gooseberries for the Kitchen and Dessert*.—Early White; White Eagle; Whitesmith; Bright Venus; White Champagne. Yellow: Early Sulphur; Rockwood; Rumbullion; Yellow Champagne. Green: Greengage; Green Orleans; Greenwood; Large Late Green; Green Gascoigne; Hepburn Prolific. Red: Wilmot's Early; Red Champagne; Jackson's Red (for preserving); Lancaster Hero; Rough Red, late (best for preserving); Wonderful; Red Warrington; Keen's Seedling; Ironmonger.


1028  *Melons*.—Red: Turner's Scarlet Gem, early, handsome, and excellent flavour; Atkinson's Cranmore Hall; Frogmore Scarlet; McEwen's Hybrid Scarlet; Victoria Windsor Prize; Green Carter's Excelsior; Beechwood; Bromham Hall; Golden Ball; Bousie's Incomparable; Victory of Bath.


1029  *Nectarines*.—Early: Stanwick requires warmth, end of August; Elruge, forces well, end of August; Imperatrice, excellent for forcing; Murray, good flavour, end of August; Newington Early, excellent flavoured, beginning of September; Pitmaston Orange, best yellow-fleshed, end of August; River's Orange, August and September; Violet Hâtive, best for forcing, end of August. Late: Old Newington, prized when shrivelling, middle of September; Peterborough, October.


1030  *Peaches*.—Early: Red Nutmeg, small, handsome, musky, July and August; Grosse Mignonne, first rate for forcing, end of August and beginning of September; Noblesse, best for general purposes, end of August; Early York, medium size, richly flavoured, beginning of August; Royal George, first-rate for forcing, end of August; Crawford's Early, one of the best, end of August. Late: Admirable, late for forcing, September; Admirable (Walburton), forces well, middle of September; Bellegarde, succeeds Royal George, beginning and middle of September; Shanghai, the largest grown, middle of September; Pucelle de Malines, very hardy, end of September; Salway, aromatic and juicy, beginning of November.


1031  *Pears for the Kitchen*.—Bellissime d'Hiver, good


stewart; Catillac, first-rate for baking; Uvedale St. Germain, largest stewing; Black Worcester, for preserving. Dessert: Aston Town, bears well as a standard; Bergamotte (Gansell's), rich flavour; Bergamotte (Esperen's), hardy; Beurré d'Amanlis, large and melting; Beurré d'Arenberg, hardy as a standard; Beurré Bosc, half melting, requires a wall; Brown Beurré, bears abundantly; Beurré de Capiaumont, fine melting; Beurré de Mons, crisp flavour; Beurré Diel, large melting; Easter Beurré, a valuable spring pear; Beurré Rancé, melting and beautiful; Beurré Van Mons, melting, very rich; Bon Chrétien d'Auch, rich, but rather gritty, without heat; Bon Chrétien Fondante, cool, refreshing juice; Bon Chrétien Musque, slightly perfumed; Bon Chrétien (William's), requires a warm situation; Chaumontel, buttery, splendid as pyramid; Colmar, requires a wall; Crassane, requires a warm wall; Crassane Althorp, good as a standard; Doyenne Gray, hardy autumnal; Duchesse d'Angoulême, large and melting; Dunmore, good as a standard; Mathews' Eliza, large melting, valuable in the smallest collection; Foulle, melting, speckled like a trout; Glout Morceau, very late, requires a wall; Incomparable (Hacon's), melting; Inconnue, Van Mons, melting; Jargonelle, very juicy, early; Josephine de Malines, aromatic flavour; Louise Bonne of Jersey, handsome; Marie Louise, best on a wall, very buttery; Ne Plus Meuris, best late; Passe Colmar, melting, great bearer; Saint Denis, melting; Seckel, good bearer; Swan's Egg, good bearer; Thompson's, very rich; Van Mons, melting; Vicar of Winkfield, very large; Winter Nelis, very melting, deserving a wall.


1032  *Twelve Best Pears for a Small Collection.*—Knight's Monarch, Thompson's Marie Louise, Louise Bonne of Jersey, Beurré Bosc, Beurré Hardy, Winter Nelis, Beurré Diel. Glout Morceau, Passe Colman, Eastern Beurré, Beurré Rancé.


1033  *Six of the Best Early Pears.*—Doyenne d'Ete, Jargonelle, Beurré Goubalt, Bon Chrétien, Summer Beurré, Gifford Rose.


1034  *Plums for the Kitchen.*—Victoria, red, large; a great bearer and very hardy, ripe in July; Goliah, very large purple, excellent for Preserving; Winesour, for Preserving; Mitchelson's, most prolific.


1035  *Plums for Dessert.*—Peach, July Green Gage, equal to Green Gage, and earlier; Early Favorite, best early; Jefferson, better as a standard than Green Gage; Reine Claude Violet, bears freely as standard; Denyer's Victoria, bears well as standard; Kirke's; Purple Gage; Topaz.


1036  *Plums for Kitchen and Dessert.*—Coe's Golden Drop, excellent as standard; Green Gage, well known; Imperatrice, blue, requires a wall; Orleans, Prince of Wales, finer than old Orleans; Prince Eaglebert.


1037  *Raspberries, Early*.—Black Cap; Carter's Prolific; Red Antwerp, unequalled; Beehive, large; Fastolff, first-rate; Prince of Wales. *Late*.—Double-bearidg; Victoria, October Red, October Yellow. These must be cut down to the ground in February.


1038  *Strawberries*.—Early: Black Prince, forces well; May Queen; Keen's Seedlings; Prolific Hautbois; Grove End Scarlet; Carolina Superba. Medium: British Queen, uncertain; Alice Maud; Comte de Paris; Kitley's Goliath; Sir Charles Napier; Sir Harry; Oscar; Myatt's Eliza. *Late*: Elton Pine, fertilized; Hautbois; Eleanor; Red and White Alpines.


1039  *Beans*.—Earliest: Marshall's Early Dwarf; Early Longpod. Main Crop: Conqueror; Green Longpod; Hangdown (good for market); Johnson's Wonderful. *Late*. Taylor's Windsor; Green Windsor; Thick-seeded Windsor.


1040  *French Beans*.—Early and for Forcing: Newington Wonder; Fulmer's Forcing; Robin's Egg; Six Weeks. Main Crop: Dark Dun; Negro. *Late*: Dwarf Dutch; Red-speckled.


1041  *Beet*.—Whyte's Black Red; Cattell's Dwarf; Henderson's Dwarf-top White Silesian; White Spinach Beet.

1042  *Borecole*.—Cottager's Kale (Turner); Dwarf Green; Hardy Purple; Ragged Jack; Tall Curled; Variegated, for garnishing.


1043  *Brocoli*.—Cumming's (new); Melville's White May; Snow's Winter; Grange's Walcheren; Chappel's Cream; Early Sprouting; Mitchell's Ne Plus Ultra; Dwarf Siberian.


1044  *Brussels Sprouts*.—Rosebury, and the old sort imported.


1045  *Cabbage*.—Early Fulham; Early York; Early Admirable; West Ham; Nonpareil; Shilling's Queen; Sprotsborough; Vanack; Green Colewort; East Neuk ap Fipe.

1046  *Carrots*.—Early: Horn; Long Orange; Surrey Altringham; Improved, has green top, but is the most productive of any, and excellent flavour.

1047 *Cauliflower*.—Mitche Hardy; Early London; Haage's Forcing; Stadtholder.

1048  *Celery*.—Cole's Red; Cole's White; Giant White; Laing's Mammon; Red; Manchester Red.

1049  *Cucumbers*.—Exhibition; Improved Manchester; Norfolk Hero; Hunter's Prolific; Essex Rival; Cunning's Prolific (excellent for winter and spring); Carter's Champion Ipswich Standard; Latter's Victory.

1050  *Gourds*.—Custard Long Green; Dancer's Ribbed; American Marrow; Citronelli, and common Pumpkin. There are almost as many varieties of Marrow as there are days in the year, and there is

but little difference as to their several merits, but the Custard is the best flavoured.

1051 🍃 *Lettuce*.—Brighton Cos; Brown; White and Black Bath Cos; Fulham Cos; Malta (fine); Hammersmith; Sicilian Cabbage (fine); Neapolitan, Snow's Compact.

1052 🍃 *Onions*.—White Spanish (hardy), Deptford; James Kuning Tripoli; Welsh (for salading); Silver Skin (for pickling); for which purpose also use White Globe, sown thick on poor ground, and the Tree Onion.

1053 🍃 *Peas*.—Earliest: Sangster's No. 1; Easting's Early Dwarf; Emperor; Early Charlton: Second Early and Succession: Alliance; Harrison's; Glory; Blue Perfection; Wrench's Perfection; Veitch's Perfection; Hair Dwarf Mammoth; Harrison's Napoleon; Warwick; Charlton; Taylor's Prolific; Shilling's Grotts Ringwood Marrow; Cotterell's Wonder; Dickson's Favourite; Dwarf Green Mammoth; Prize-taker; Bedman's Imperial; Carter's Champion; King of Marrows (very large); Prussian Blue (if true, first-rate); Waterloo Marrow; Burbidge's Eclipse (very prolific).

1054 🍃 *Potatoes*.—Regent; Forty-fold; Onwards; Flower-ball; Early Fulham; Ash-leaf; Lapstone; Flukes; Myatt's Brockley; Red Ash-leaf.

1055 🍃 *Savoy*.—Barnes' Feather-stemmed; Early Ulm; Cattel's Green Curled Dwarf Drumhead.

1056 🍃 The names of the months indicate the times when the fruit or vegetable is best for the table. All the best-known varieties are included in the above judicious selection, which has been extracted and revised from *The Garden Oracle*.

A LUCKLESS undergraduate of Cambridge, being examined for his degree and failing in every subject upon which he was tried, complained that he had not been questioned upon the things which he knew. Upon which the examining master took off about *an inch of paper*, and pushing it towards him, desired him to write upon that *all he knew*.

Importance of Cleanliness in the Rearing of Pigs.


It is a very common, but a very inexcusable error, to suppose that *Pigs thrive best in dirt*. These animals appreciate and enjoy cleanliness; but their owners too


Hint

1057

frequently allow them to live in filth, and then charge them with a fondness for it. Every person familiar with their habits knows that, when clean straw beds and other comforts are given them, they are scrupulous to keep them clean. When shut in a narrow pen, where

they must eat, sleep, feed, and fulfil all the wants of nature in a very small area, it is impossible for them to thrive.

1058  The value of cleanliness is as great in the case of *Pigs* as in that of *Horses*. Every one knows that a well-groomed horse is better and healthier than a neglected one.

1059  Let every feeder lay down this rule, that a *pig-sty* should never be distinguishable by its odour, twenty feet distant. The bed should be separate from the other part of the sty; be elevated, and dry. The other portion should be cleaned out daily, and the manure at once mixed with muck, loam, and coal-ashes, to make compost, and destroy the odour, which is as injurious to the health of swine as to that of men and women. These are not mere matters of fancy. The profit upon more successful feeding will fully compensate the extra care.

WE have heard many a little beauty haughtily assert that "all the world could not buy her," when she knew in her own heart that the day was fast approaching when she would very willingly allow some one to give her away.


A Method of making really good Cream Cheese.

POUR upon one quart of good cream half a pint of new milk, sufficiently heated to make the whole of the temperature of "milk from the cow." Then add half a


Hint


1060

wine-glassful of sweet rennet; let it stand before the fire until it forms a curd; break it as little as possible; then place it in a wooden frame, about seven inches long, four wide, and three deep, without either top or bottom. Place this on a coarse doubled cloth, rushes, or straw, to induce the whey to drain off. A board must be put within the frame, to support a weight to press the curd, between which and the curd the cloth or rushes must be laid.

1061  After standing two days, renew with a clean cloth, fresh straw, or rushes; then the cheese should be taken from the frame, and be turned as frequent'y as may

appear necessary, which will be indicated by the smell and degree of firmness the cheese may acquire.

1062  This produces a much better cheese than when made all of cream without rennet, because it combines the richness of butter, with the usual qualities of cream cheese.


1063  In making cream cheese upon this plan, the utmost attention must be paid to the rennet, which must be perfectly sweet. Without this precaution, it will be impossible to make a really good cheese.


"Is Mr. Brown a man of means?" inquired a lady visitor of Aunt Betsy. "Yes, I should think he was," replied Aunt Betsy, "as everybody says he's the meanest man in town."


Hints about Dogs in Human Habitations.


Dogs kept in human dwellings should have due attention paid to their habits and necessities, otherwise it is great

Hint cruelty to punish them for uncleanliness. They should be turned out four or five times a day, for
1064 a short run, especially after feeding.


1065  All dogs, whether long or short haired, are better for being brushed once a day; it conduces to health, and greatly increases the comfort of the animal. A dog that is well brushed regularly, seldom requires washing, and is rarely infested with vermin.


1066  To wash a dog, the following is the best plan:—Let it be done with *Yolks of Eggs*, not with soap, which irritates the skin, inflames the eyes, and makes the dog dislike being washed.


1067  Let the animal stand in an empty tub; rub the yolks of two, four, or more eggs, by degrees into his coat, adding lukewarm water, a little at a time, until he is covered with a thick lather. After a good rubbing over the whole coat, pour clean warm water over the dog, until the egg is thoroughly washed out.


1068  The advantages of this method are, that the coat acquires a glossy appearance, and that the whole

operation can be performed quickly and quietly, and without any splashing of water or rough handling.

1069  *To Remove Fleas*, take enough soft soap to rub into the whole coat of the dog; add to this a tea-spoonful, more or less, according to the size of the dog, of spirits of turpentine; rub this mixture well into the roots of the hair, adding a little warm water, to make it reach the skin. Let this remain on for a quarter of an hour, then plunge the dog into a warm bath, and rub off the mixture with the hand. Care should be taken not to let it get into the eyes, and to wash it completely out of the skin.

1070  *A better remedy* will be found in the Persian Insect Powder, lately introduced, which may be had of Messrs. Butler & M'Culloch, herbalists, Covent Garden. It is only necessary to dust this liberally into the coat of the dog, and the fleas will immediately make their exit.

1071  Bear in mind to apply this *out of doors*, or the pests may only quit the dog to find succour in the clothing of his master.

1072  *Whisky*, rubbed into the coats of dogs, acts like magic in dispersing fleas. But an Irishman, upon being told of this remedy, declared that it took all the whisky he could get to keep the "creeturs from botherin" his dog's masthur."

A SCHOOLMASTER asked one of his boys, on a cold winter morning, what was the Latin word for cold. The boy hesitated a little, when the master said, "What, sir, can't you tell?" "Yes, sir," said the boy, "I have it at my fingers' ends."


Another Method of Drying and Smoking Hams.


TRIM the *Hams* and *Shoulders* in the usual way, but cut the legs off close up to the ham and shoulder, so that


Hint they may pack close, and because they are useless smoked; then sprinkle a little fine salt on the


1073 bottom of a sweet cask, and pack down the hams and shoulders, as they will best pack in, and sprinkle a little fine salt on each layer, enough to make it appear

white; then heat a kettle of water, and put in salt, and stir well until it will bear up a small-sized potatoe; boil and skim the brine, and pour it on the hams *boiling hot*, and cover them all over one or two inches deep with the brine, having put a heavy stone upon the meat to keep it down.

1074  *Saltpetre* may be used or not; it serves to give a rich colour to the meat.

1075  If the hams are small, they will cure in *three weeks*; if large, they will require *five weeks*. If the meat is packed loose, it will require extra brine to cover it, consequently more salt will penetrate the meat in a given time than if it is packed close. Leave the casks uncovered until cool.

1076  *When the Hams have been in brine long enough*, take them out, and, if the weather is not suitable to smoke them, leave them in the cellar. Continue the smoke (see 789) until it penetrates the meat, or the skin becomes a dark cherry brown. Then wrap the pieces you wish to keep in paper, before the flies have deposited eggs upon them, and pack them down in casks with dry ashes in the cellar, where both hams and shoulders will keep good through the year.

1077  Cured in this way, it is hard to distinguish between the shoulder and ham when boiled. A large ham will often taint in the middle before salt or brine will penetrate through. This may be obviated by running in a skewer, along the line of a bone, and withdrawing it, before pouring on the brine.

AN old lady was walking along Piccadilly when the tray of a butcher's boy came in contact with her shoulder, and dirtied her dress. "The deuce take the tray!" exclaimed she, in a pet. "Ah, but the *deuce* can't take the *trey*!" exclaimed young Rumpsteak, with the greatest gravity.

A Capital way of Curing a Side of Pork.


If any one wishes to have a *Side of Pork* better, and to keep longer, than any he has hitherto had, let him try


the following method. Take out the bone and lean along the back, cut and pack the pieces snugly in the barrel; put more salt on the bottom, and between the layers of meat, than will probably penetrate the meat; then boil and skim old brine (if it is sweet), and add enough to it to cover the meat two or three inches over the top, made strong, like the ham brine; and as soon as the meat is packed, pour on the brine, *boiling hot*: it will penetrate the meat much sooner than cold brine, and give it an improved flavour. This is a capital method.

Two Irishmen were going to fire off a cannon, just for fun; but, being of an economical mind, they did not wish to lose the ball; so one of them took an iron kettle in his hand to catch it, and stationing himself in front of the loaded piece, he exclaimed to the other, who stood behind holding a lighted torch, "Touch it aisy, Pat!"

Caution Necessary in the Use of Poisoned Wheat for the Destruction of Birds.

THE practice has very much prevailed of late of using *Poisoned Wheat* for the destruction of birds, supposed to injure agricultural crops. And the consequence has been, in many instances, that *Partridges* and *Poultry* have been killed in large numbers.

1080  It is very doubtful if the good derived, or supposed to be derived, from the destruction of birds, whether *Rooks* or *Sparrows*, is not more than neutralised by evils arising from increased numbers of *Worms* and *Insects*.


1081  The best way to reduce the number of *Rooks*, where this is absolutely necessary, is to shoot them; and large numbers of small birds may be destroyed by the trap called a "down-fall," or by the well-known method of "bat-fowling."


TURNER, by way of joke, once sent a picture to the Exhibition so cunningly executed as to occasion some doubt which side should be hung uppermost. The manager hung the painting upside down, but, having a doubt about it, wrote to Turner, stating how it was hung, requesting an immediate reply. In due time it came to hand, and consisted merely of two words: "Turn her."

Upon the Poisoning of Grain for Seed Purposes.

THE practice of *Poisoning Seed Grain* with copperas, arsenic, and other mineral poisons, with the view of preventing

Hint ing smut, burnt ears, and other diseases attending the growth of corn, is highly reprehensible. Not
1082 only are wild birds destroyed thereby, when, in pursuit of insects, they happen to pick up a few grains, but very often *Wheat thus prepared for seed is found to be more than wanted, and is carelessly thrown among the bulk for the market.*

1083  The benefit that arises from the dressing of seed corn, really results from the *cleansing* which the corn gets during the process, and no "poison" is essential. If the seed corn be well washed in sufficient water to cover it, and all the lighter grains which float be skimmed off, and given to the fowls, the grains that sink will be found to be healthy and productive; and this simple method of separation will be found to produce greater good than the treatment of the grain by poisonous chemicals.

1084  The following plan, which is quite unobjectionable, is practised by some of the best agriculturists, and found to be highly successful:—Soak the seed for a few minutes in a tub of very *strong lime-water*, strong enough to float an egg. It should be done at least twelve hours before using, so that it may become dry enough to run through the drill, and, if spread upon a barn floor, its power of vegetation will be unimpaired for several days

A WITTY gentleman, speaking of a friend who was prostrated by illness, remarked that "he could hardly recover, since his constitution was all gone." "If his constitution is all gone," said a bystander, "I do not see how he lives at all." "O!", responded the wag, "he lives on the by-laws."


*To obviate the Inconvenience of Frozen Cisterns
Gas Meters, &c.*

THE Inconvenience of Frozen Cisterns, Gas Meters, &c., may be obviated by putting a lump of salt into the

water, say into the cistern, once a week, and into the closet trap the last thing at night. This simple

Hint remedy will save much trouble and expense.

1085 The explanation is, that salt and water requires 25° of cold more than pure water to freeze it. If the cistern should be already frozen, a little salt thrown in will melt the ice.

1086  In the case of gas meters, it is well to let one burner be lit, and partially turned on. Water pipes will scarcely be prevented from freezing by these means; they should, if possible, be emptied during a severe frost, or be bound around with some non-conducting substance, as straw, or old garments.—(See also 1100.)

OLD Mrs. Harris was never regarded as a paragon of neatness; and if "cleanliness is next to godliness," it is to be feared that the old lady never attained to the latter state. Not only was she anything but neat herself, but showed a contempt for it in others. Speaking of neat people, one day, she remarked that her son Josiah was one of the most particular men in the world.—"Why," said she, "he threw away a whole cup of coffee the other morning, because it had a blackbeetle in it."


Economic Method of constructing an Ice House, in connection with a Country Residence.


THE following plan has been tried with complete success. A hole was dug by the side of a pond, situate on a hill; it

Hint was twelve feet in diameter, and sixteen feet deep, the diameter at the bottom being four feet. At

1087 the bottom a drain was laid to meet the land drains in the field, and over that were placed a few faggots. The sides were lined with rough boards, between which and the earth straw was stuffed. The roof was of thatch, raised from the surface of the ground; a double floor on one side gave entrance. The ice was taken from a pond, broken into small pieces, thrown into the pit, then trodden together, and water thrown upon it continually, so as to produce a compact mass of ice. It was filled in this manner up to the roof, and over it an old carpet was thrown; the inner door was closed, and some bundles of straw placed between the inner and outer doors. It was not opened until May, when it had sunk about a foot only.

It yielded an abundant supply of ice, which was not exhausted until the middle of August.

1088  The cost of construction was about £37 ; but the wood and straw were purchased for the purpose. Many persons having country residences, have rough timber, fern, or heather, which might be used for the purpose; and with these appliances, a good spacious ice-house might be constructed for £10.


1089  An ice-house, where a large supply is required, should be made of double the above area. Good drainage at the bottom is essential ; and care must be taken in the construction of the drain, that no air can ascend through it to the pit. This may be provided for by the length of the drain, or by securing a bend or curve.


A LATE judge was a noted wag. A young lawyer was making his first effort before him, and had thrown himself on the wings of his imagination far into the upper regions, and was seemingly preparing for a higher ascent, when the judge exclaimed, "Hold on, hold on, my dear sir ! Don't go any higher, for you are already out of the jurisdiction of the court."


Various Uses for Tomatoes.


TOMATOES constituting a leading article in Modern


Hint Cookery, the following approved directions for putting them to the best uses, will be found
1090 valuable.


1091  *To Preserve them for Sauce.*—Gather them when ripe and dry, take away the stalks and slice them, put them into a stew-pan, cover close, and set them on a gentle fire, till they are reduced to a pulp. Take a fine hair sieve and run them through. Have, clean and dry, some soda-water bottles, fill them, and well cork and tie down ; then place them in a stew-pan up to their necks in cold water ; place some hay between the bottles, to keep them steady ; set them on the fire, and let the water boil ; after a short boil, take them off and let them stand in the water to cool gradually ; when quite cold, take the bottles out, wipe them dry, well resin the corks, and set the bottles in a cool place until wanted.


1092  When one of these bottles is opened, the sauce must be speedily used, or it will ferment and spoil. It will keep good for years, uncorked.


1093  *To make Tomato Sauce for Roast Mutton.*—Take a bottle of the above sauce, put the sauce into a stew-pan with half a pint of good broth and a tea-spoonful of vinegar, a little salt, and a pinch of cayenne; let it boil. Take a piece of butter, the size of a walnut, and rub into it a dessert-spoonful of flour, then add it to the tomato sauce, boil and stir; it will be then ready for use.

1094  *Tomato Sauce, or Catchup.*—Take fifteen ripe tomatoes, bake them till tender, and pass them through a sieve; add six capsicums and half a pint of vinegar (if Chili vinegar be used, leave out the capsicums), one ounce of garlic and eschalots, half an ounce of salt, half an ounce of white pepper, bruise together and rub through a sieve, and to each pint add the juice of one lemon; boil until it is as thick as cream; put in half-pint or pint bottles, and cork tightly. It will be excellent for two or three years.

1095  *A Nice Tomato Salad.*—Slice three good tomatoes very thin, and also two onions; set them on a plate, a layer of tomato, season with pepper and salt, then a layer of onions, season this, and so on; then add three table-spoonfuls of oil and two of vinegar, and you will have a nice relish.

1096  Tomatoes are very good *plainly boiled*, and eaten with white sauce.

1097  Or cook them as follows:—Cut them into slices an inch thick, pepper and fry in oil with bread crumbs; a slice of onion or eschalot will be a great improvement; take care to serve them quite hot.

1098  They are also very good served *cold* in slices, and smothered in saffron or caper-sauce.

“WAITER, I’ll take my hat,” said a gentleman at an election-ball one evening, as he was about going home. “What kind of a hat is it, sir?” “A bran new one, that I bought this morning.” “Well, sir,” said the waiter, “all the good hats have been gone for more than two hours.”

Rules in the Choice of Guano.

IN selecting Peruvian guano, farmers and others should observe the following points. First, the guano should be

Hint *light coloured*; if it is dark, the chance is that
1099 it has been damaged by water. Second, it should
 be *dry*; and when a handful is well squeezed

together, it should *cohere* very slightly. Third, it should not have too *powerful an ammoniacal flavour*. Fourth, it should contain *no lumps*, which, when broken, appear of a paler colour than the powdery part of the sample. Fifth, when rubbed between the fingers, it should not be *gritty*. Sixth, a bushel should not weigh more than *fifty-six to sixty pounds*.

AN American paper says a man "out that way" offers his services to the public as a letter-writer, and warrants his epistles "to start a parent's tears, stir the expiring embers of waning affection, and awaken the full ecstasy of a lover's heart."

Steeped Hay for Cattle and Milch Cows.

A FRIEND of ours tried the following experiment, which he found to answer perfectly. He poured boiling water

Hint over hay, covered up the vessel, and allowed it
1100 to steep for twelve hours. Of this mixture, he
 gave the cows and cattle two feeds per day.

Under this, the cattle gained flesh, and the milch cows gave a large increase of milk.


JOHN HUNTER, the great teacher of anatomy, in demonstrating the jaw-bone, observed that the bone was known to abound in proportion to the want of brains. Some students at the time were talking instead of attending to the lecture, when Hunter exclaimed, "Gentlemen, let us have more *intellect*, and less *jaw*."

Hints upon the Removal of Fruit Trees.

ALL nursery stock should be taken up with the *fork*, in preference to the *spade*; in fact, the latter should be

Hint banished from this branch of nursery business
1101 altogether. The preservation of every root is
 indispensable to perfect success, and especially

so in the case of fruit trees; nothing but the steel fork should be employed in the lifting of such trees.

1102  When out of the ground, if they have far to travel, *wrap the roots in some damp material*, or puddle them, to prevent their becoming dry before they are replanted.


"In the good old times, females were not allowed to appear upon the stage, and the female characters were sustained by men. On one occasion Charles II. was exceeding wroth that the performance which he had come to witness did not begin. The manager, to excuse himself, pleaded—"The queen is not yet shaved."


Proof of the Advantages of "Bruising" Oats.


IN 1861, the London General Omnibus Company made a report on the feeding of horses, which discloses some interesting information, not only to farmers, but to *every person that keeps a horse*. The Company uses not less than 6000 horses. One-half of this number had for their feed bruised oats and cut hay and straw; and the other half were supplied with whole oats and hay.


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
1104  The allowance to the first was, bruised oats, 16 lbs.; cut hay, $7\frac{1}{2}$ lbs.; cut straw, $2\frac{1}{8}$ lbs. The allowance to the second, unbruised oats, 19 lbs.; uncut hay, 13 lbs. The bruised oats, cut hay, and straw, amounted to 26 lbs.; and the unbruised oats, &c., to 32 lbs.


1105  The horse which had bruised oats, with cut hay and straw, and consumed 26 lbs. per day, could do the same work as well, and was kept in as good condition as the horse which received 32 lbs. per day.


1106  Here was a saving of 6 lbs. per day *on the feeding of each horse* receiving bruised oats, cut hay, and straw. The advantage of bruised oats and cut hay over unbruised oats and uncut hay is estimated at $2\frac{1}{2}d.$ per day on each horse, amounting to upwards of £60 per day for the Company's 6000 horses.


1107  To the Farmer who expends a large sum in support of horse-power, there are two points this experiment clearly establishes, which, in practice, must be highly


profitable: first, the *saving of food to the amount of six pounds weight per day on each horse*; and second, *no loss of horse-power from that saving.*


1108  Horses that are regularly worked, ought to be but very sparingly *turned to grass.*


1109  In the course of a discussion at a Farmers Club, the following important facts, bearing upon the *Feeding of Horses*, were elicited:—Mr. T., of Tweedside, who for some years had pursued a systematic plan of feeding, gave each horse per week $2\frac{1}{2}$ bushels of bruised oats at 3s. a bushel, and 10 stones of hay at 4d. a stone, making a total cost of 10s. 10d.

1110  Mr. P., of Alndale, allowed his horses $2\frac{1}{2}$ bushels of oats, $\frac{1}{2}$ bushel of boiled corn, and 10 stones of hay; total cost, 12s. 4d.

1111  Mr. C. found his horses kept in good condition by giving them 2 bushels of oats, 7 stones of hay, 7 stones of straw, and 2 stones of boiled beans; total cost, 11s. 6d.

1112  A Tyne-sider fed as of old, and his consumption per horse weekly was 3 bushels of oats and 18 stones of hay (wasted and consumed); total cost, 15s.

1113  A North Country Farmer, who for the last few years had adopted the plan of cutting the hay and crushing the corn, was able to feed his horses well for 10s. 5d. per week; whereas before they cost him 13s. The saving upon each horse had been 2s. 7d.


1114  Upon these calculations, taking a farm of five draughts, with an odd horse—in all eleven—there would be a *saving* of 28s. 5d. per week, or £73 16s. 9d. per annum; and, as it has been estimated that there are 2,215,198 horses in the United Kingdom, one-third of which may be considered as entirely employed for agricultural purposes, the saving which the farming community


may effect is about *Ninety-five Thousand Pounds a Week*, or nearly *Five Million Pounds Yearly*.


A GENTLEMAN, having a horse that ran away and broke his wife's neck, was told by a neighbour that he wished to purchase it for his wife to ride upon. "No," said the wretch, "I myself intend to marry again."

A Capital Food for Thick-Winded Horses.

Two bushels of oats, two ditto of cracked beans, one
 Hint ditto of bran, and one hundredweight of hay
 1115 chaff. Four feeds of this, moistened, to be given
 daily; no hay; wheat straw at night.

1116  The effect of this food is almost *miraculous*. We have already recommended *Sawdust* as a litter for horses (*see* 682), and, in connection with the above treatment of "thick-winded" horses, it has been found highly efficacious, as the following example will show:—

1117  A harness horse, a very gross feeder, was a decided high-blower during the whole of the preceding summer. His snorting and snuffling, varied by repeated cough, rendered it a most disagreeable task to drive him. The following summer he was fed on the above mixture, and, to prevent all chance of his eating more than his allowance, his box, day and night, was littered with sawdust. The effects were miraculous; the cough soon entirely ceased, and although he afterwards blew a little at starting, he did no more.

1118  We are not half particular enough in our horses' diet. A distended diaphragm, with stomach and bowels loaded with newly-eaten food, and obtruding an enormous weight upon the organs of breathing, is the cause of half the diseases ending in "broken wind." The litter of sawdust, in the case of grossly-feeding horses, is important, for, feed how you may, a greedy horse will so blow himself out with litter when his head is let down at night, as to neutralize all endeavours at keeping his feeding under proper control. The above horse was not allowed to touch hay; he had an occasional handful of

clover or tares; but, being prevented from eating his bed, and his quantity of food being regular, he became straighter, livelier, and in every respect better for quick work than before.


THE red-headed woman, who stuck her head out of a window on a dark night lately, and caused an alarm of fire, has been put under bonds to keep her "light" less exposed till the next new moon.

*Valuable Homœopathic Cure for Pleuro-Pneumonia
in Cattle.*

PUT twenty drops of *Aconitum* into a quart of water, and keep it in a bottle; put separately twenty drops of *Bryonia*

Hint *Alba*, also into a quart of water, and put this into another bottle. Give a wine-glass of these mix-

1119 tures every two hours alternately, *i.e.* first one mixture, and then, in two hours, the other.

1120  The average number of cases cured by the above treatment is *seventeen out of twenty*; and in many of the cases tried, upon which this result is founded, the cows were in the last stage of the disease before the treatment was commenced.


THE Grand Jury in the county of Tipperary have passed the following resolutions:—
Resolved, That the present jail is insufficient, and that another ought to be built.
Resolved, That the materials of the old jail be employed in constructing the new one.
Resolved, That the old jail shall not be taken down until the new one is finished.

To Break Dogs of Robbing Hens' Nests.


DOGS upon farms and other places where fowls are kept, frequently contract a habit of robbing the hens'

Hint nests; and, as they soon get to instinctively know, by the cackling of a hen, when an egg

1121 has been laid, they commit their depredations very expertly. A country gentleman gives the following account of the manner in which he cured one of these canine egg-eaters.

1122  "I succeeded in curing a clever Scotch terrier, which had become such a confirmed egg-sucker that no punishment by flogging would deter her, even

though properly inflicted on her when caught in the hen-house. She used to sit watching the hens retiring to lay, and, no sooner did the joyous noise of the hen announce the advent of an egg, than she would run in to secure the coveted dainty morsel; and, indeed, she appeared to acknowledge the superiority of 'new-laid' eggs, as was evident from the satisfaction with which she licked her lips after obtaining the delicacy.

1123  "I arranged my plans by having an egg boiling on the fire whilst a hen was laying, and, at the same time, took care to throw a slight difficulty in the terrier's way, to prevent her getting too soon at the hen's nest, by *accidentally* shutting her up in a yard where she could hear the hen, but could not get out. As soon as the hen cackled, I took away the newly-laid egg, and substituted the piping hot one, and retired out of sight, taking care that the terrier was *accidentally* liberated. Did she not make up for lost time? Did she not pounce upon what she may have fancied must have lost some of its first delicacy by waiting? And did she not howl to a degree when she had got irrevocable possession of the scalding mouthful? She may after this have felt a longing, but ever afterwards 'I dare not waited or I would.' "

A POOR Frenchman, when his wife aroused him from his sleep with the cry, "Get up Baptiste, there's a robber in the house," calmly answered, "Don't let us molest him. Let him ransack the house, and if he should find anything, we'll get up and take it away from him."


To Destroy Insects in Stored Grain.

STORED grain is subject to depredations from the *Flying Weevil*, or *Gray Moth*, which develops and matures in

Hint the heart of the grain, and which imparts considerable heat to the bulk. The heat is equal

1124 to or above blood heat. The fact that grain is infested by this insect is easily detected on thrusting the hand into the body of the grain, by means of the great heat of the mass. Another insect is sometimes

found in granaries and mills, that does great injury to the stored grain.

1125  In France, large quantities of grain are stored against times of scarcity, and, in order to protect it from the depredations above described, commissioners have been appointed to prescribe a remedy. They have reported that a small quantity of chloroform or sulphuret of carbon put into the interior of the grain pit (which is usually on the ground), and the pit then closed, will effectually destroy the pests. About seventy-five grains of sulphuret of carbon are sufficient for about four bushels. Grain in rail pens may be treated with equal success, by covering the heap with tarpaulin, or close-woven cloth.


THE following colloquy took place lately between an inquisitive gentleman and a butcher-boy:—"What are your politics?" said the gentleman. "The master's, sir." "What are the master's?" "Mine, sir." "What's your name?" "My name," replied the boy, "is the same as father's." "And what is his name?" said the gentleman. "It is the same as mine." "Then what are both your names?" "Why they are both alike," said the boy. The gentleman walked away, and the boy shouted "Anything more, sir?"

Preservation of Bees against Fly-catchers and other Birds.


PERSONS who keep *Hives of Bees* will do well, soon after swarming, to watch the hives and the neighbouring trees and shrubs for a time, and ascertain whether there are nests of bee-eating birds about; if there should be, their destruction is necessary for the preservation of the honey-makers.


Hint

1126

1127  A friend of ours states the following circumstance:—I was in a garden at Hornsey, inspecting some hives, when I observed three fly-catchers in the trees close at hand, evidently an old bird and two young ones. The old bird flew down several times to the mouth of one of the hives, and returned to the branch in the usual manner. As I had never regarded the bird as a destroyer of bees, it was not until it had made a second descent to the hive that I was led to watch its actions closely, when I proceeded behind the hive, and distinctly saw the

bird fly down a third time to the hive, seize a bee on the wing, fly back to the branch on which the young one was seated, with the bee in its beak, which it battered against the branch in the same manner as a kingfisher beats a fish, and then fed the young one with it.

1128  Such depredators, if not destroyed, must soon so far depopulate a hive. The obvious remedy, therefore, is an occasional discharge of "sparrow-shot," wherever and whenever found necessary.

1129  Hives should never be placed in front of ponds of water of any considerable size. A friend of ours placed five hives in an harbour fronting a large pond, and, in the course of the season, lost thousands of bees by their falling into the water when returning to the hive, weary and laden.

Mr. CURRAN, being retained against a young officer who was indicted for a gross assault, opened the case in the following manner:—"My lord, I am counsel for the Crown; and I am first to acquaint your lordship, that this soldier—" "Nay, sir," says the military hero, "I would have you know, sir, I am an officer!" "Oh, sir, I beg your pardon," said the counsellor, very drily; "why, then, my lord, to speak more correctly, this officer, who is no soldier."


A Method of Drying the Common Red Currant.

THE currants should be quite ripe when gathered, with the *stems attached*; they should be rinsed effectually, and drained off. Then stem them and wash them


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
1130

thoroughly, and to each pound of currants add a quarter of a pound of good Havannah sugar; then place them in a preserving kettle over a fire until they come to a scald-heat, when they are to be turned out into white earthen dishes, and exposed to the action of the sun until, by evaporation, they become hardened on the upper side. Then they are turned over, and there remain until they acquire a sort of leathery texture, when they are put into earthen jars, or boxes, until wanted for use.

1131  Care must be taken to keep them from the dews of night, and rains, during the process of drying;

finally, the utmost cleanliness should be observed from first to last.

1132  When used, enough hot water is required to dissolve them, or render them to a consistency suitable for *Tarts, Jellies, &c.* More sugar will be required to make them palatable; but the quantity must be according to taste.

1133  Currants, prepared carefully in this way, will keep good for three years.


A COUNTY magistrate, noted for his love of the pleasures of the table, speaking one day to a friend, said, "We have just been eating a superb turkey; it was excellent, stuffed with truffles to the neck, tender, delicate, and of high flavour; we only left the bones." "How many of you were there?" said his friend. "Two," replied the magistrate. "Two!" "Yes; the turkey and myself."

Hollyhock Leaves make a Beautiful Dye.

GATHER the faded leaves of the *dark maroon-coloured Hollyhock*, single or double flowers; place a large handful

Hint into about a quart of water, with a piece of alum the size of a filbert; let it simmer down to about

1134 half the quantity, more or less, according to the strength found to be required. Dip *Ribbons, Cashmere, Woollens, or Silks* into the liquid, and you will obtain the fashionable and elegant tint called "*Mauve*."

1135  Ribbons should be wrapped in a piece of white *calico* or *linen*, and be allowed to dry gradually.

As a poor Irish labourer had an impediment in his speech, and could not pronounce words beginning with the letter "P" without stammering, a neighbouring gentleman, seeing him digging potatoes, and wishing to poke fun at him, said, "What do you call these things you're digging?" "Sir," says poor Pat, "I don't call them; when I want them I fetch them."


A cool Protector for the Head in Hot Weather.

THE well-known white hat, or napless drab, is the best head covering for hot weather. But its coolness may be

Hint greatly improved by taking *half a sheet of Common White Foolscap* paper, and placing it in the inside

1136 of the hat, and then pressing it down towards the inside of the crown till there is an inch and a half between it and the crown. The corners of the half-sheet

of foolscap should be allowed to remain just as they will fall through pressing in the sheet, provided they do not come in the way.

1137  Air circulates between the foolscap and the crown of the hat; and this simple, clean, and cheap mode, will be found to keep the head cooler than more expensive contrivances. The paper can be changed as often as it gets dirty, or oily; and besides keeping the head cool, it protects the lining of the hat from dirt.


"My dear," said an alderman to his devoted wife as he was looking in his glass, "I cannot understand how it is that my whiskers are turning quite gray, while the hair on my head remains black." "The only way I can account for it," she replied, "is that you work a great deal harder with your jaws than you do with your brains."


Hints for the Prevention of Consumption.


ONE most prolific source of consumption, especially with delicate females, arises from the practice of retiring from

Hint a warm room to an icy cold, and atmospherically damp bedroom. The whole surface of the body

1138 acquires, during the process of disrobing, a violent shock from the sudden contact of cold; the blood is driven unnaturally to the internal organs. The linen sheets, which custom still prescribes, complete the task; inflammation of the lungs ensues, followed by consumption. The means of prevention are obvious—prepare the chamber to receive its occupants.

1139  Never go to bed with cold or damp feet. In going into colder air, keep the mouth closed, that, by compelling the air to pass circuitously through the nose and head, it may become warmed before it reaches the lungs, and thus prevent those shocks and sudden chills which frequently end in pleurisy, pneumonia, and other forms of pulmonary disease. Never loiter in the streets, especially at street corners, after having walked briskly, and while feeling warm. Never wear India-rubber boots or goloshes in dry weather—in fact, it is best to avoid them in all weathers. A good stout boot or shoe, with a cork sole, is far preferable.

1140  Those liable to be chilled on going out of doors should have some warm material attached to the vest, so as to protect the space *between the shoulder blades behind*, the lungs being there attached; a little warmth there is worth five times the amount over the chest in front.

1141  Never begin a journey until after breakfast. After preaching or singing in a warm room in winter, do not leave it for at least ten minutes, and then remember the precaution to keep the mouth closed. Put on gloves; remember that cold first attacks the extremities and works inwards. These precautions, with the usual care as to draughts and damp clothing and bedding, will save many a life.


ROWLAND HILL used to ride a great deal, and by exercise preserved vigorous health. On one occasion, when asked by a medical friend what physician and apothecary he employed, he replied, "My physician has always been a horse, and my apothecary an ass."


Valuable Fire-proof Composition, which will Resist the Action of Fire for Five Hours.

DISSOLVE in cold water as much pearlash as it is capable of holding in solution, and wash or daub with it all the


Hint boards, wainscoting, timber, &c. Then diluting the same liquid with a little water, add to it

1142 such a portion of fine yellow clay as will make the mixture the same consistence as common paint; stir in a small quantity of paper-hanger's flour paste to combine both the other substances. Give three coats of this mixture.

1143  When coatings of the foregoing have become *thoroughly* dry, apply the following mixture:—Put into a pot equal quantities of finely-pulverised iron filings, brick-dust, and ashes; pour over them size, or glue water; set the whole near a fire, and when warm, stir them well together. With this liquid composition, or size, give one coat; allow it to dry, and then give another.

1144  This preparation will resist fire for five hours

and prevent wood from ever bursting into flames. It resists the ravages of fire so as only to be reduced to embers, without spreading the conflagration by flames; thus five clear hours may be gained for the removal of valuable effects to a place of safety, as well as rescuing the lives of families from danger. Various articles of furniture may be thus rendered fire-proof, and it should be applied to staircases, banisters, &c.


1145  Twenty pounds of finely-sifted yellow clay, a pound and a half of flour for making paste, and one pound of pearlash, are sufficient to prepare a square rood of deal boards.


A GENTLEMAN, passing by a country church while under repair, observed to one of the workmen that he thought it would be an expensive job. "Yes, sir," he replied, "and I think we shall accomplish what our worthy minister has so long vainly tried; that is, to bring the whole parish to repentance."


Ornamental Windows that will last any Number of Years.

THERE is an easy method of ornamenting windows in imitation of stained glass; which, when the finish they

Hint give to a house is considered, and the number of years they will endure, saving the cost of
1146 blinds, &c., is comparatively inexpensive.

1147  A peculiar kind of paper is rendered perfectly transparent, upon which designs are printed in "glass colours," which will not change with the light. The paper is laid on to the glass with a clear white varnish, and when dry, a preparation is finally applied, which increases the transparency, and adds to the brilliancy of the effect. There are various designs, imitative of cathedral windows, and other styles of ornamentation; and sheets that serve as groundwork, to adapt the designs to panes of any size or shape. The transparent sheets are ready for immediate use, and are supplied, together with the varnish, brushes, and necessary instructions, by George Rowney & Co., 52, Rathbone Place, London.

1148  If the directions are carefully followed, the glass will never be affected by time, nor any variation in the weather; it will defy rain, hail, frost, and dust, and can be washed, the same as ordinary stained glass, to which, in some respects, it is even superior.

1149  All kinds of *Screens, Lamp Shades, Lanterns, &c.*, may be rendered beautiful in this way, and heat will produce no effect upon them. The ornamental glasses may be simply hung on a window frame, and repaired at will; and blinds, prepared in this manner, are superior to anything of the kind hitherto introduced.


LORD NORTH, who was not fond of scientific music, being asked to subscribe to the Ancient Concerts, refused. "But your lordship's brother, the Bishop of Winchester, subscribes," urged the applicant. "If I were as deaf as he, I would subscribe too," was the reply.


Prevention of Smoky Ceilings by Gas.

It is generally imagined, that ceilings are rendered smoky by the *impurities of Gas*. But the evil arises,

Hint either from the flame being raised so high, that some of its points give out smoke, or, more

1150 frequently, from a careless mode of lighting. If when lighting, the taps be opened suddenly, and a burst of gas be permitted to escape before the match be applied to light it, then a strong puff follows the lighting of each burner, and a cloud of black smoke rises to the ceiling. This, being repeated daily, is sufficient to occasion the blackness complained of.

1151  The proper mode is, to take the glasses off, and wipe them every day. Before putting them on again, cautiously open the tap, and let a sufficiency of gas escape, to cause a diminutive blue flame; then put the glass on, and when necessary, the gas may be turned to its proper height. In this way few glass shades will be broken, and the blackening of ceilings, and injury of drapery, &c., will be prevented.

1152  Another Hint here with regard to *Fires*:— Before you throw on coals, pull all the fire to the front

of the grate, towards the bars, fill up the space at the back with cinders, or ashes from under the grate, and then throw on the coals. The gas evolved in heating the live coals will then be absorbed by the cinders, and will render them in an incredible degree combustible; the smoke will thus be burnt, and a fine, glowing, smokeless fire will be the result. This rule should be enforced in all rooms, from the kitchen, upwards.

THE court jester of Francis I. complained that a great lord threatened to murder him if he did not cease joking about him. "If he does so," said the king, "I will hang him in five minutes after." "I wish your majesty would hang him five minutes before," replied the jester.

A Hint to Snuff-takers.

EVERY professed, immoderate, and incurable snuff-taker, at a moderate computation, takes one pinch of snuff in ten minutes. Every pinch, with the necessary ceremonies of sniffing, wiping, dusting the waist-coat or shirt, &c., consumes one minute and a half. Now, one minute and a half out of ten, allowing sixteen hours to the day, amounts to two hours and twenty-four minutes out of each natural day, or one day out of ten; this gives thirty-six and a half days out of each year. If we suppose the practice to be continued forty years, we find that two entire years of a snuff-taker's life are devoted to irritating his nose, and subsequently endeavouring to soothe it; and two more to blowing and cleansing it and the adjacent clothing. Well may we say to such a practice, "That be blowed!"

A GENTLEMAN, whose knowledge of French was limited to a few words, and who was ignorant of the meaning even of those, called in at one of our French restaurants a few days since for his dinner. "Vat vill you have, sare?" said the attentive French waiter. "I'll take some of that—that—what do you cali it? same as I had yesterday—some French dish or other." "I do not recollect, sare, vat you did have day before dis." "Oh, some fried dish; let's see—a fried *fille de chambre*—I believe that's what they call it." The poor waiter shrugged his shoulders, and put on a look of perfect astonishment, when his customer called for a fried chambermaid.

Hints upon the Value of Time.


TAKE care of the corners or fragments of your *Time*. Bear in mind here, as in all other things, "the power of


little." Many a person who would be ashamed to think of sitting idle for a whole hour, will lose more time than that almost unconsciously during the day, in small portions. It is astonishing what may be made out of those quarters of hours which are so often allowed to slip uselessly away. Let some simple piece of work, or useful book, be devoted to those intervals which you know are likely to occur between your regular engagements; when you are alone or in your family, open a "Five Minutes' Savings Bank," and you will acquire riches that will never fail you.


Why, Uncle Doolittle, how do you do? Come in and rest a little while, do. How does Aunt Hannah do, and what is she doing? Do tell us all the news. Come, do sit up to the table and do as we do; do help yourself, and do talk, and do not make me do all the talking, for I shan't do it. Now do something, do!"

Importance of Salt for Swine.


WHILE all other domestic animals are regularly supplied with salt, the hog is sadly neglected. It is generally considered sufficient to pickle pork, after slaughtering the pig! The hog, however, requires salt while living as much as does the ox, the horse, or the sheep, and suffers as much from its privation as either of these animals do. His food is almost invariably supplied to him in a fresh and unseasoned state; and to this fact we may attribute many of the fatal diseases to which the hog is subject, and which defy all remedies, however promptly or skilfully administered.

1156  If the food be not regularly seasoned, there should be a trough or box in every sty, in which salt may be deposited for the use of the animals. Seasoning the food judiciously, however, would be much the best way.

1157  On slaughtering swine, many persons find worms in the kidneys and other parts: this evil would probably be prevented by the *use of salt*.

1158  A novel expedient for the extermination of *thistles* by hogs, has been tried and found successful.


It consists in *teaching hogs to eat up the roots of the plant*. Tramp on the buds of a goodly number of the plants in the spring, and *place on each bud a spoonful of salt*; then turn your hogs on them. They will grub up the roots of the salted plants first, and will thus acquire a fondness for the roots, and will continue to eat them as long as they can be found.

1159  If one hog be educated in this way, he will *teach the whole herd* to eat them, and they will exterminate all the thistles on the farm.

JOHN RANDOLPH, the American statesman, was one of the most sarcastic men that ever lived. One time a young man attempted to make his acquaintance. He obtained an introduction, and amongst other remarks said, "I passed by your house lately, Mr. Randolph."—"Did you? Well, I hope you always will," was the unmistakable reply.

To Prevent the Formation of Hair Balls in the Stomachs of Animals.

It is well known that every hair, whether long or short, is covered with numerous little barbs, like the barbs of fish-hooks; and, therefore, when a number of hairs are brought into contact with each other, and rolled about, they work in among each other, and often form a mass so entangled, that it is quite impossible to unravel them. The principal means that cattle have of scratching and cleansing themselves, is, to apply their tongues, and, when hair comes off, as it frequently does by the handful, more or less of it will find its way into their stomachs; and the reciprocating motion of the stomachs of animals which chew the cud, forms the accumulated hair into pellets, which, by the accumulation of more hair, become enlarged from day to day.

1161  The preventive is to apply the *card* or *curry-comb* very freely, especially at those seasons when the animals begin to shed their hair. If an animal is well curried during the shedding process, the formation of hair balls must, of course, to a great extent,


be obviated. Hair balls in the stomach, being quite indigestible, produce disease, prevent the proper digestion of natural food and not unfrequently cause premature death.

THE account of the death of Amos Knot, Esq., who died some time ago, reads rather like a paradox, for the physician who arrived shortly after his death at once pronounced him Knot dead; and there are those who distinctly remember his birth; but it is well known that he was then Knot born. We cannot say he was Knot married; but we are quite certain he is now Knot buried.

Potatoes Preserved by Burying them deep in the Earth.

AN old ice-well had been used for a potatoe store: one day the roof fell in, and buried several hundred-

Hint weight of potatoes. Two years afterwards, the
1162 ice-house was dug out, when nearly the whole of the potatoes were found to be as sound and fresh as those of the new crop.

1163  Potatoes buried one foot deep produce shoots at the end of spring; at the depth of two feet shoots appear about the middle of summer; at three feet in depth they appear very short, and never come to the surface; and between three and five feet they cease to vegetate.

WAIT until she is at her toilet preparatory to going out. She will be sure to ask you if her bonnet is straight. Remark that the lives of nine-tenths of the women are passed in thinking whether their bonnets are straight, and wind up the remark with, you never knew but one who had any common sense about her. Wife will ask you who that was. You, with a sigh, reply, "Ah! you never mind." Wife will ask you why you did not marry her, then. You say, abstractedly, "Ah! why, indeed?"—The climax is reached by this time, and a regular row is sure to follow.


A Word for Birds, as Farmers' and Gardeners' Friends.


IT has been estimated, by a committee in France, that the wire-worm consumed £160,000 worth of corn


Hint alone, and was the cause of the three deficient
1164 harvests which preceded 1856. Out of 504


seeds of colza, 296 had been rendered worthless by insects, entailing a loss of oil equal to 32·8 per cent. In Germany, noble forests have been destroyed

by insects ; and in Eastern Prussia, three years ago, more than 24,000,000 cubic metres of firs had to be cut down, being greatly injured by them.

1165  Man is unable to cope with these destroyers of the produce of his labours. His eye is not adapted to perceive, nor his hand to catch them. Without the aid of *Birds*, he would be vanquished in the struggle.

1166  When the destruction of sparrows had been resolved upon in Hungary, insects increased so rapidly, that rewards for the destruction of sparrows were suppressed, and premiums given for bringing them back. Frederick the Great ordered the destruction of sparrows, because they destroyed his cherries ; but two years subsequently he found his cherished fruit more completely destroyed by caterpillars. In a sparrow's nest have been found the remains of 700 larvæ, which turn to wire-worms—the greatest enemy the Gardener and Farmer can have to contend against.

1167  *Owls*, and other birds which ignorant agriculturists pursue as birds of evil omen, ought to be welcomed. They destroy enormous numbers of mice ; they are far more useful than cats, and not dangerous to the larder. Martins and swallows are also great destroyers of insects.


1168  Some insects are endowed with an appetite so keen, and a digestion so rapid, that they eat incessantly throughout the whole of their lives. They begin as soon as they are born, and eat steadily on until they die. Their existence is a feast, without a change of plates, or a pause between the courses. Morning, noon, and night, their mouths are full ; and an endless supply of favourite food gratifies the unwearied appetite. Breakfast commences with infancy, and their only after-dinner nap is a passage to another state of being.


“ WE fly by night,” as the young lady said when she got out of the window to elope with her lover. “ Quite at liberty to do so,” responded her dad, who appeared at that instant, “ but you don't run.”

A Remedy for Worms in the Stomachs of Sheep.

THE losses of sheep, from the presence of worms, have in many instances been very serious. The symptoms

Hint arising from their existence are analogous to those of rot, and consist principally of the gradual
 1169 wasting of the animal, and its ultimately becoming dropsical.

1170  The following treatment will speedily get rid of the worms, and put an end to the diseases which they engender:—Firstly, dose the sheep with salt and water, three-fourths of an ounce of salt to half a pint of water; and secondly, administer sulphate of iron and gentian powder, a drachm of each to the same quantity of water. Give the solution of salt once a day for three or four days in succession, and then commence the sulphate, and continue it for four or five days.

1171  Benefit also results from change of food, and especially the feeding of the sheep on rape. At all events, be the food what it may, the animals must be well kept, or they will fall a sacrifice to the dropsical effusions which take place beneath the skin, and into the different cavities of the body.


WHAT is the whole duty of women? To dress—to sing—to dance—to play on the pianoforte—to gabble French, and to preside gracefully at table! What is a man? A thing to waltz with—to flirt with—to take one to the theatre—to laugh at—to be married to—to pay one's bills—and to keep one comfortably! What is life? A polka—a schottische—a dance that one must whirl through as *fast* as possible! What is death? H'm—something that it's unfashionable to talk of—to whisper of—to think of: so the less that's said about it the better.


The best Treatment of Rot in Sheep.


CONTINUE to supply them on their pastures with roots, mangolds, or turnips, as long as they will eat them. Give


Hint them also abundance of common salt—not rock-salt; they cannot consume enough of it to be
 1172 of any benefit to them. Rock-salt may do very well in addition, as some animals like to lick it. Give

them good rations of corn or cake; keep them exceedingly well, and be sure to get the pastures as dry as possible. It increases the danger to put them upon short wet herbage, or before the low and swampy parts of any pasture can have time to dry.

1173  The fattening sheep should be kept as highly as circumstances will allow. The sooner they are made fat the better.

1174  It is imperatively necessary, during the season, for all purchasers of sheep to require a warranty just as they would for the soundness of a horse. The seller is liable for all damages incurred by selling unsound sheep, not only in the value of the animals sold, but the reasonable loss of profit by the purchaser. The proof lies with the purchaser.

1175  In the *Foot Rot in Sheep* the following is the best treatment:—Give a tea-spoonful of flour of brimstone daily for a fortnight, in three table-spoonsful of gruel, which makes it easy to be administered; and thrice in that time, two tea-spoonsful of spirits of turpentine, the one to purify the blood, and the other, a powerful diuretic, to carry off the superfluous fluids of the body.


1176  Obstinate cases cannot be cured without paring the foot, and using caustic applications. Pare all the injured parts of the foot away; put on a small quantity of *finely pulverized* blue vitriol; put some tar into a leather shoe, and bind it on the parts. In addition, put the animal on a briery pasture; succulent pastures promote the disease.

THE late W. E. Burton, while travelling on a steamboat down the Hudson, seated himself at the table and called for some beefsteak. The waiter furnished him with a small strip of the article, such as travellers are usually put off with. Taking it upon his fork, and turning it over, and examining it with one of his peculiar serious looks, the humourist coolly remarked, "Yes, that's it; bring me some."

Hints upon the Construction and Management of Stables.

PLENTY of breathing room is of the first importance—as with man, so with beast. Some cannot afford to lodge


their horses so well as others; but many, even in
Hint stables where cost has not been considered,
 1177 restrict their horses most unwisely, simply for
 want of thought and knowledge.


1178  A horse whose stable is well lighted, drained, and ventilated, and in which he has room to move, will do considerably more work, and require less corn, than the same horse would do, if kept tied up in a badly-con-
 trived stable, although his allowance of corn may be greatly increased. The vitiated atmosphere he is doomed to live in, the want of pure air to breathe, and the absence of the cheerful influence of light, combine to make him dull, listless, and dispirited; and no amount of corn can counterbalance these depressing effects.

AN Irishman had been sick for a long time, and while in this state would occasionally cease breathing, and life be apparently extinct for some time, when he would again come to. On one of these occasions, when he had just awakened from his sleep, Patrick asked him:—"An' how'll we know, Jemmy, when you're dead—you're after wakin' up ivery time?"—"Bring me a glass o' grog, an' say to me, 'Here's till ye, Jemmy!' an' if I don't rise up and dhrink, then bury me!"


The Best Method of Cleaning Carpets.


To a pail of water add a pint of *Ox-gall*. Dip a soaped flannel into the mixture, and well rub the surface of the
Hint carpet, piece by piece, rinsing as you proceed
 1179 with clean cold water—taking care not to make
 the carpet too wet—finishing off by rubbing with a dry coarse cloth. This process is simple, and surprisingly effective in renovating the colours.


1180  The only drawback is the unpleasant odour given off by the gall; but this is soon remedied by exposure to the air.


1181  Of course the carpet should be well beaten first; and the drying and deodorising may be effected by hanging it in the open air. The surface may be rubbed with clean towels, which will assist the cleansing and drying.


MISCELLANEOUS HINTS.


1182  *Port Wine sediment*, is excellent as a flavouring to coffee.


1183  *Biscuits*, broken, and biscuit dust are good for puddings.


1184  *Chestnuts* may be made into soups or puddings.


1185  *Milk*, morning, is richer than that of the evening.


1186  *Leeks*, green tops of, sliced thin, capital flavouring for soups.


1187  *Wood ashes* form a good lye for softening water.


1188  *Bricks* covered with baize, serve to keep open doors.


1189  *Rye*, roasted, is the best substitute for coffee, with chicory.


1190  *Turnip-peel*, washed clean, and tied in a net, imparts good flavour to soups.


1191  *Cold green tea*, well sweetened, put into saucers, will destroy flies.


1192  *Celery leaves and ends*, are useful for flavouring soups, gravies, sauces, &c.


1193  *Beans*, roasted, form an agreeable substitute for coffee, with chicory.


1194  *Walnuts*, the outer green husks supply, with vinegar, a very good catchup.


1195  *Cherry kernels*, broken, steeped in brandy, make a nice flavouring for tarts.


1196  *Mulberry juice* in small quantity, greatly improves the colour and flavour of cider.


1197  *Wheat*, roasted, forms an agreeable substitute for coffee, with chicory.


1198  *Cloth* of old clothes may be made into door mats, pen wipers, &c.


1199  *Bay leaves*, in their green state, allay the inflammation of bee-stings.


1200  *Linen rags* should be washed and preserved for various domestic uses.


1201  *Apple pips* impart a fine flavour to tarts and dumplings.


1202  *Old shoes* make excellent *slippers*, and being occasionally polished look very well.


1203  The *Soot* should be brushed from the backs of *kettles* daily, and the front parts be polished.


1204  *Sage leaves* in small quantity, make an excellent addition to tea.


1205  *Lemon juice* will allay the irritation caused by the bites of gnats and flies.


1206  *Clothes lines* should be well wiped before they are put away. *Gutta percha* lines are best.


1207  *Ashes* and *soap-suds* are a good manure for shrubs and young plants.


1208  An *Oyster shell*, put into a tea-kettle, will prevent its becoming furred.


1209  The *white of egg*, beaten to a froth with a little *butter*, is a good substitute for cream in tea or coffee.


1210  *Honey* and *castor oil* mixed are excellent for the *asthmatic*. A tea-spoonful night and morning.


1211  *Soap suds*, and *soapy water*, supply a good manure for garden soils.


1212  *Cold potatoes*, mashed with peas, make an excellent and light peas pudding.


1213  *Wooden spoons* are generally best for articles that require *beating* or *stirring* in cookery.


1214  *Milk* when slightly acid, mixed with a little lukewarm water, is a cooling drink for invalids.


1215  *Bran*, dusted over joints of meat when hung, will keep them good for an extra time.


1216  As much *carbonate of soda* as will lie on a four-penny piece, added to tea, will increase its strength.


1217  *Parsley* eaten with vinegar will remove the unpleasant effects of eating *onions*.


1218  *Fine coals* are excellent for *cleaning bottles*. Put them in with a little hot or cold water, and shake well.


1219  *Lemon Peel* is useful for flavouring gravies, sauces, puddings, punch, grog, &c.


1220  *Plum stones*, broken, and steeped in brandy, afford an excellent flavouring for tarts.


1221  The *juice of Bean Pods* is an effective cure for *warts*.


1222  *Eggs*, white of, useful for clearing coffee; and as a cement for broken china, with lime.


1223  A little *cider* added to apple tarts, greatly improves them.

1224  Fried *cucumber*, added to Soups, greatly improves them. They should be fried in slices.


1225  Gas meters may be prevented from *freezing* by keeping one burner lighted during the whole day.


1226  *Scotch oatmeal*, carefully dried, will keep cream cheese good and dry, if laid over it.


1227  The leaves and roots of the *blackberry* shrub make an excellent and refreshing *tea*. The berries are a corrective of dysentery.


1228  *Stale bread*, after being steeped in water,


and re-baked for about an hour, will be nearly equal to new.


1229  *Pea-shells* and haulm are excellent food for horses, mixed with bruised oats, or bran. Good also for pigs.


1230  *Butter* which has been used for covering potted meats, may be used for basting, or in paste for meat pies.


1231  *Bleeding from the nose* may be stopped by putting bits of lint into the nostrils; and by raising the arms over the head.


1232  *Egg shells*, are useful for the stock-pot, to clarify the stock.


1233  In winter, *get the work forward by daylight*, which will prevent many accidents and inconveniences with candles, &c.


1234  In *ironing*, be careful first to rub the iron over something of little value; this will prevent the scorching and smearing of many articles.


1235  When chamber *towels* wear thin in the middle, cut them in two, sew the selvages together, and hem the sides.

1236  One *flannel petticoat* will wear nearly as long as two, if turned hind part before, when the front begins to wear thin.


1237  For turning meats while *broiling or frying*, small *tongs* are better than a fork. The latter lets out the juice of the meat.


1238  Persons of weak sight, when *threading a needle*, should hold it over something white, by which the sight will be assisted.


1239  *Lemon and orange seeds* either steeped in spirits, or stewed in syrups, supply an excellent bitter tonic.


1240  *Gutta Percha* is useful for filling decayed


teeth, stopping crevices in windows and floors, preventing windows from rattling, &c.


1241  *Potatoes* may be prevented from sprouting in the spring season, by momentarily dipping them into *hot water*.


1242  To *loosen a glass stopper*, pour round it a little *sweet oil*, close to the stopper, and let it stand in a warm place.


1243  *Raspberries*, green, impart an acidity to spirit more grateful than that of the lemon. A decoction in spirit may be kept for flavouring.


1244  *Acorns*, roasted, form a substitute for coffee, and produce a beverage scarcely less agreeable, especially if with an addition of chicory.


1245  The presence of *copper* in liquids may be detected by a few drops of *hartshorn*, which produces, when copper is present, a blue colour.


1246  *Cold melted butter* may be warmed by putting the vessel containing it into boiling water, and allowing it to stand until warm.


1247  *Cabbages* (red), for pickling, should be cut with a silver knife. This keeps them from turning black, as they do when touched with iron.

1248  *Common radishes*, when young, tied in bunches, boiled for twenty minutes, and served on *buttered toast*, are excellent.


1249  *Eel skins*, well cleansed, for clarify coffee, &c. *Sole skins*, well cleansed, for clarify coffee, &c., and making fish soups and gravies.


1250  *Charcoal powder* is good for polishing knives, without destroying the blades. It is also a good tooth-powder, when finely pulverised.


1251  The *earthy mould* should never be washed from *potatoes*, *carrots*, or other roots, until immediately before they are to be cooked.


1252  *Apple pips*, and also the *pips of pears*, should


be saved, and put into tarts, bruised. They impart a delicious flavour.


1253  *Potatoe water*, in which potatoes have been scraped, the water being allowed to settle, and afterwards strained, is good for sponging dirt out of silk.


1254  Sitting to *sew by candle-light*, before a table with a *black cloth* on it, is injurious to the eyes. When such work must be done, lay a white cloth before you.


1255  *Straw matting* may be cleaned with a large coarse cloth, dipped in salt and water, and then wiped dry. The salt prevents the straw from turning yellow.


1256  *Cold boiled potatoes* used as soap, will cleanse the hands, and keep the skin soft and healthy. Those not over-boiled are best.


1257  In *mending sheets, shirts*, or other articles, let the pieces put on be fully large, or when washed the thin parts will give way, and the work be all undone.


1258  *Leaves*, green, of any kind, worn inside the hat in the heat of summer, are said to be an effectual preventive of sun-stroke.


1159  *Cakes, Puddings, &c.*, are always improved by making the *currants, sugar*, and *flour* hot, before using them.

1260  It is an error to give fowls *egg shells*, with the object of supplying them with lime. It frequently induces in fowls a habit of eating eggs.

1261  *Buttermilk* is excellent for *cleaning sponges*. Steep the sponge in the milk for some hours, then squeeze it out, and wash in cold water.

1262  *Lamp shades of ground glass* should be cleaned with soap or pearlash; these will not injure nor discolour them.

1263  When *reading by candle-light*, place the candle behind you, that the light may pass over your shoulder and fall upon the book from behind.

1264  *Walnut pickle*, after the walnuts are

consumed, is useful for adding to gravies and sauces, especially for minced cold meats, and hashes.

1265 ☞ *Coffee grounds* are a disinfectant and deodorizer, being burnt upon a hot fire-shovel, and borne through any apartment.

1266 ☞ *Cold boiled eggs* may be warmed by putting them into cold water and warming them gradually, taking them out *before the water boils*.

1267 ☞ The best plan to *collect dripping* is, to put it while warm into water nearly cold. Any impurities it may contain will sink to the bottom.

1268 ☞ *Hay*, sprinkled with a little chloride of lime, and left for one hour in a closed room, will remove the *smell of new paint*.

1269 ☞ *Tea leaves*, used for keeping down the dust when sweeping carpets, are apt to stain light colours; in which case, use newly-mown damp grass instead.


1270 ☞ *Moths* deposit their eggs in May and June. This, therefore, is the time to dust furs, &c., and to place bits of camphor in drawers and boxes.


1271 ☞ *Bran* may be used for cleaning *damask* or *chintz*. It should be rubbed over them with a piece of flannel.


1272 ☞ A *cut lemon* kept on the washing-stand, and rubbed over the hands daily after washing, and not wiped off for some minutes, is the best remedy for *chapped hands*. *Lemon juice*, or *Salts of Lemon*, will clean *Sponges* perfectly.


1273 ☞ *Elder flowers*, prepared in precisely the same manner as 904, furnish a very cooling ointment, for all kinds of local irritation, and especially for the skin when *sun-burnt*.


1274 ☞ Common *washing soda* dissolved in water, until the liquid will take up no more, is an effective remedy for *warts*. Moisten the warts with it, and let them dry, without wiping.


1275  *Bran water*, or water in which bran has been steeped, greatly improves bread, instead of plain water. The bran may afterwards be given to fowls, or pigs.


1276  After washings, *look over linen*, and stitch on buttons, hooks and eyes. For this purpose keep a box or bag well supplied with sundry threads, cottons, buttons, hooks and eyes, &c.


1277  It has been suggested that the *sex of eggs* may be determined by the situation of the air-cell; but careful experiments have shown that no dependence can be put upon this criterion.


1278  The *leaf of the common dock*, bruised and rubbed over the part affected, will cure the *stings caused by nettles*. Leaves of *sage, mint, or rosemary* are also good for the same purpose.


1279  *Pudding cloths* should never be washed with soap. They should be rinsed in clean water, dried, and be put away in a drawer, where they will be free from dust.

1280  Add a tea-spoonful of *Alum*, and a tea-spoonful of *Salt*, to each three gallons of *Vinegar for Pickling*, and immerse in it whole pepper, ginger root, and mixed spices, and it will be greatly improved.


1281  It is a great economy in serving *Dinners* to provide a plentiful supply of good vegetables, thoroughly hot. For which purpose they should not be served up all at once, but a reserve "to follow" should be the plan.

1282  It is an error to wash *weak children*, in cold water, with the view of strengthening them. The temperature should be modified to their condition, and be lowered as they are found to improve.

1283  *Onions, eschalots, scallions, chives, garlic, and rocambole* are pretty much the same, and may be substituted one for the other in many instances, as a matter of convenience or economy.

1284  In *Soft Corns*, dip a piece of linen rag in

Turpentine, and wrap it round the toe on which the corn is situated, night and morning. The relief will be immediate, and after a few days the corn will disappear.

1285  The *Juice of an Onion* will relieve the pain from a bee-sting; dusting the *blue* from a washerwoman's "blue bag" will have a similar effect. The venom must first be pressed out.

PARTING HINTS TO HUSBANDS AND WIVES.

DECEIVE not one another in small things nor in great. One single deviation from truth has before now disturbed a whole married life. A small cause has often great consequences.

Fold not the arms together and sit idle. "Laziness is the devil's cushion."

Do not run much from home. One's own hearth is of more worth than gold.

Many a marriage begins like a rosy morning and then falls away like a snow-wreath; and why. Because the married pair neglect to be as well-pleasing to each other after marriage as before.


Lavish not all your love on to-day. Remember that marriage has its to-morrow and its day after to-morrow likewise.

Spare, as one may say, fuel for winter. "Wilful waste makes woful want."

Wives, consider what the word *wife* expresses. The married woman is the husband's domestic faith. He intrusts in her keeping his heart, his honour, and his home. His well-being is in her hand. Think of this.

Husbands be faithful, affectionate, kind, and forbearing. Act so that your families shall esteem and love you. While you endeavour to profit by the Maxims and Hints inculcated in the "FAMILY SAVE-ALL," let a portion of that profit be devoted to one of the most important duties incumbent on the head of a Household, that of Charity.

INDEX.

 *The Numbers refer to the Hints or Paragraphs.*

A GOOD INDEX is to a BOOK what a KEY is to a CABINET, or a CATALOGUE to a LIBRARY. Without its aid, Articles of Great Worth might lie for ever hidden and useless, and Valuable Information, though near at hand, be practically far away. The following Table of Reference has been prepared with scrupulous care. It exhibits at a glance the whole of the Information presented upon any particular Subject, and shows the wide range of Useful Matter embraced by the Volume. Let the READER, who wishes to turn the SAVE-ALL to Practical Account occasionally devote a spare half-hour to looking the Index through, and, referring to those HINTS which may appear to be of *present utility*, carry them into practice in the HOUSEHOLD, the GARDEN, or the FARM.

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
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