

by that means the goodness is extracted. Pare your potatoes and *half* or *quarter* them—not slice them. Slice onions, if they are used, and put in when you do the potatoes. Season the soup before you put in the potatoes, by putting in pepper and salt, and tasting till found right. After the potatoes and onions begin to boil, lightly drop the dumplings upon the top, and cover the top closely that the steam may cook them. The nicest way to make them is to take one pint of flour, one teaspoonful of cream tartar, one half teaspoonful soda dissolved in hot water, a little salt, and milk enough to wet them up. Make them stiff; divide them into about four dumplings, and if good they will be plenty for a family of four or five. Don't cook them more than twenty or twenty-five minutes.

Make a soup exactly according to these directions and you will have the satisfaction of *knowing it is good*—if no one else speaks of it. Thus it is with all our labors; if we do well, we know it ourselves, if others do not seem to. Have a rule for doing everything, which rule you can obtain by marking how you do a thing one time when wrong and doing different till perfect, *remembering* only the perfect trial. There is monotony about woman's work that is very tiring and discouraging. Day after day and week after week, she must go over the same routine of duty, and she must indeed be a poor *mill* who cannot learn to do well.

SARAH.

REMARKS.—Excellent. It is wonderful how smoothly and pleasantly life passes along when a proper regard is to be paid to all the little details of our business, whether it be in the construction of an oration, the building of a house or a ship, or making a good soup or loaf of bread. Read this brief article, girls, as it may tend to secure a life-time of domestic happiness. The comforts of a life have often hung on a more slender thread than this. When our correspondent speaks of the special duties of *men*, we may take the liberty to speak as freely of them.

WASHING FOR FAMILIES.

Keep the clothes over night in tubs of clean water. On the next day make the following mixture: One pint of lime water, seven gallons of soft water, one ounce of scraped soap and one ounce of soda. Put these in a boiler with the clothes; boil

half an hour; then take them out and beetle well in soft water; then wring them out and rinse very clean. To make the lime water, put half a pound of quick lime to one gallon of water; break it up and stir well and let it remain till clear. This solution is not good for flannels. The suds from the boiler is good for prints, &c.

TO SAVE COFFEE.

Boil a quantity of clean wheat and dry it. Then to give it the flavor of coffee, brown it in an oven with an equal amount of the latter. The beverage is then made, of the two, in the same manner as common coffee.

WHISKEY VINEGAR.

Put one pound of sugar and a quart of good whiskey in a two gallon jug and fill up with rain water. If kept in a warm room it will become vinegar sooner than otherwise.

TO DESTROY BED BUGS.

These troublesome creatures can be effectually removed by occasionally applying a small quantity of turpentine, by means of a feather, to all parts of the bedstead usually infested by them.

LOAF CAKE WITHOUT YEAST.

One and a half cup of butter, three cups of sugar, one cup of milk, five cups of flour, four eggs, one teaspoonful of soda, three teaspoonfuls of cream-tartar, raisins, nutmeg, and a glass of wine or brandy.

Various Recipes for Housekeepers.

Mrs. E. A. Call of Fabius, N. Y., sends for the Country Gentleman, the following recipes from her "*Young House-Keeper*."

Sausages.

Take fat and lean meat, cut off the rind and chop very fine, and season as follows: To twenty pounds of meat put eight ounces of salt, four ounces of sage, and pepper to suit the taste; mix thoroughly with the hand; fill tin pans two-thirds full, spread a cloth over the top of the meat, and a board over the top of the pan, and set in a cool place.

Chicken Pie.

Boil two chickens tender; season with butter, pepper and salt; thicken the gravy with a very little flour; make the dough as for short biscuit, and roll it out as thick as your hand, large enough to line a small tin pan; dip in the chicken and a part of the gravy; put on a top crust and pinch it down well; make an opening on the top