THE WORKS MAIL TORONG PRINT MAICH IN 1996

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(Continued.)

If teething cause convulsions, what ought to be done?

The first thing to be done (after sending for a medical man) is to freely dash water upon the face, and to sponge the head with cold water, and as seen as warm water can be procured, to put him into a warm bath of 98 degrees Fahrenheit. If a thermometer be not at hand, you must plunge your own elbow into the water: a comfortable heat for your elbow will be the proper heat for the infant. He must remain in the bath for a quarter of an hour, or until the fit be at an end. The body must, after coming out of the bath, be wiped with warm and dry and coarse towels; he ought then to be placed in a warm blanket. The gums must be lanced, and cold water should be applied to the head. An enems, composed of table salt, of olive oil, and warm catmeal gruel—in the proportion of one tablespoon. of table sait, of olive oil, and warm catmeal gruel—in the proportion of one tablespoonful of sait, of one of oil, and a tea-cupful of gruel—ought then to be administered, and should, until the bowels have been well opened, be repeated every quarter of an hour; as soon as he comes to himself a and should, until the bowels have been well opened, be repeated every quarter of an hour; as soon as he comes to himself a dose of aperient medicine ought to be given.

It may be well, for the comfort of a mother, to state that a child in convulsions is perfectly insensible to all pain whatever; indeed, a return to consciousness speedily puts convulsions to the rout.

A nurse is in the habit of giving a child, who is teething, either coral, or ivory, to bite: do you approve of the plan?

I think it a bad practice to give him any hard, unyielding substance, as it tends to harden the gunzs, and by so doing, causes the teeth to come through with greater difficulty. I have found softer substances, such as either a piece of wax taper, or an india-rubber ring, or a piece of the best bridle leather, or a crust of bread, of great service. If a piece of crust be given as a gun-stick, he must, while biting it, be well watched, or by accident he might loosen a large piece of it, which might choke him. The pressure of any of these excites a more rapid absorption of the gun, and thus causes the tooth to come through more easily and quickly.

Have you any objection to my baby, when he is cutting his teeth, sucking his thumb?

Certainly net: the thumb is the best gun-stick in the world: it is convenient; it is handy (in every sense of the word): it is of the right size, and of the proper consistence, neither too hard nor too soft; there is no danger, as of some artificial gun-sticks, of its being swallowed, and thus of its cheking the child. The sucking of the thumb causes the salivary glands to pour out their contents, and thus and only to meisten the dry mouth, but assist the digestion; the pressure of the thumb and irritation of the guns, and helps, when the teeth are "breed ing," the pain and irritation of the guns, and helps, when the teeth are sufficiently advanced, to bring them through the guns. Sucking of the thumb will often make a cross infant contended and happy, and will frequently induce a restless babe to fall

MOTHERS' DEPARTMENT. DENTITION.

(Continued.)

But if an infant be allowed to suck his thumb, will it not be likely to become a habit, and stick to him for years—until, indeed, he become a big boy?

After he have cut the whole of his set of teeth, that is to say, when he is about two years and a half old, he might, if it be likely to become a habit, be readily cured by the following method, namely, by making a paste of aloes and water, and smearing it upon his thumb. One or two dressings will suffice, as after just tasting the bitter aloes he will take a disgust to his

bitter aloes he will take a disgust to his former enjoyment, and the habit will at once be broken. (To be continued.)

USEFUL RECEIPTS.

FRIED OYSTERS. Drain carefully, remove all bits of shell, and sprinkle with pepper and salt, and set in a cool place for ten or fifteen minutes. in a cool place for ten or fifteen minutes.
Then, if cysters are small, pour them into a pan of crackers relled fine, add the liquor, mix well, and let stand five minutes, add a little salt and pepper, mould into small cakes with two or three cysters in each, roll in dry crackers until well encrusted, and fry in hot lard and butter, or beef-drippings. Serve hot in a covered dish. Or, if large, roll each, first in stacker dust, then in beaten egg mixed with a little milk and seasoned with pepper and salt, then again in the cracker dust, and salt, then again in the cracker dust, and fry in hot lard until a delicate brown, and sait, then again in the cracker dust, and fry in hot lard until a delicate brown, drain and serve on a hot platter, with cold slaw, chopped pickles, or chow-chow.

Or, dip large fine oysters singly in flour; nave some butter and lard hot in a thick-bottomed frying pan; lay the oysters in, and turn each as soon as browned; when both sides are done, take them up, and serve. Grated horse-radish or pickles should be served with them.

Or, drain thoroughly, put in a hot rying-pan; turn so as to brown m both sides. They coek in this way in a few moments, and the pecular flavour of the oyster is well preserved. Serve on a hot covered dish, with butter, pepper, or sait, or add a little cream just before serving, and serve on toast; or take wo parts rolled crackers and one part corn neal, mix well, roll the oysters in it, and ry in equal parts butter and lard. Season with salt and pepper.

OYSTER FRITTERS. OYSTER FRITTERS.

Drain off liquor, boil, akim, and to a upful add a cup of milk, two or three eggs, alt and pepper, and flour enough to make a rather thick batter. Have hot lard er beef drippings ready in a kettle, drop the batter into it with a large spoon, taking up ne oyster for each spoonful. The oyster

be large and plump. ONSIER OMELEY.

Add to a half cup of cream six eggs beaten very light, season with pepper and alt, and pour into a frying pan with a ablespoon of butter; drop in a dozen large system cut in halves, or chopped fine with paraley, and fry until a light brown. Double it over, and serve immediately.

Ouster parties.

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Put oysters in a sauce-pan, add a little ailk and a part of the liquer from the yeters, season with pepper and salt, a bit ilemon rind, and a piece of butter rolled in lour; stir together, and let simmer for a sw minutes, and put in shells which have een previously made of puff paste baked a patty-pans. They may be served hot r cold. If hot, the shells should be rarmed before adding the cysters.

OUSTER PIE.

orarmed before adding the oysters.

OYSTER PIE.

Line a deep pie-dish with puff-paste, or crust made of a scant quart sifted flour, half tea-cup butter or lard, half pint cold vater, a level teaspoon saking-powder in the flour; dredge the rust with flour, pour in the oysters, sea-on well with bits of butter, salt, and oppper, and sprinkle flour over; pour on ome of the oyster-liquor, and cover with crust having an opening in the centre to do on the oyster will make this pie.

One quart sifted flur, two teaspoons saking-powder, one tablespoon butter, a binch of salt, and enough sweet milk to noisten well; roll about an inch thick, and hake on tin pie-plates quickly. While alf cup of water and put on the stove; hen take half a cup of milk and the same of butter, mix with a tablespoon of flour, and a little salt and popper; add all tother, and boil at once. When the cakes re done, split open and suread the ownters.

re dose, split open and spread the oysters etween the pieces and some on the top. It the oysters that are left in a gravy ish, and replenish when needed. When the cakes