

occupations : M. de T. searched the woods for plants, and I for birds. He remained with us three weeks, and collected multitudes of plants, shells, bats, and fishes. We were fully reconciled to his oddities, and finding him a most agreeable companion, hoped his sojourn might be of long duration. But one evening, when we expected him to join the family at tea, he was nowhere to be found. His grasses and other valuables were all removed from his room. That night was spent in searching for him, but no eccentric naturalist could be found. Whether he had perished in a swamp, or had been devoured by a bear or a garfish, or had taken to his heels, were matters of conjecture ; nor was it until some weeks after, that a letter from him, thanking us for our attention, assured me of his safety.

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DOMESTIC RECIPES.

Soda Biscuit.—Six ounces of butter, six ounces of sugar, one tea-spoonful of the carbonate of soda, one pint of milk, flour enough to form a dough. Melt the butter in the milk, and dissolve the soda in it. Stir in the sugar, and add flour enough to form a stiff dough. Knead it well, then roll it out thin, then knead it up again till it is light and smooth. Roll it out in sheets about a quarter of an inch thick, cut it out in cakes, and bake them in a rather hot oven.

Preserved Pumpkins.—Cut a thick yellow pumpkin, peeled, into strips two inches wide, and five or six long. Take a pound white sugar for each pound of fruit, and scatter it over the fruit, and pour on two wine-glasses of lemon-juice for each pound of pumpkin. Next day, put the parings of one or two lemons, with the fruit and sugar, and boil the whole three-quarters of an hour, or long enough to make it tender and clear, without breaking. Lay the pumpkin to cool, and strain the syrup, and pour it on the pumpkin. If there is too much lemon peel, it will be bitter.

To Pickle Onions.—Peel, and boil in milk and water ten minutes, drain off the milk and water, and pour scalding spiced vinegar to them.

To Pickle Tomatoes.—As you gather them, throw them into cold vinegar. When you have enough, take them out, and scald some spices tied in a bag, in good vinegar, and pour it hot on them.

Pickled Cabbage.—Shred red and white cabbage, spread it in layers in a stone jar, with salt over each layer. Put two spoonfuls of whole black pepper, and the same quantity of allspice, cloves, and cinnamon, in a bag, and scald them in two quarts of vinegar, and pour the vinegar over the cabbage, and cover it tight. Use it in two days after.

To Cement Stone on Wood.—The following is a very secure manner, and will not be injured by water. The stone, say a hone, must first be made perfectly flat on the side that is intended to be fastened to the wood; the wood, also, must be flat, and roughened with a rasp. When the stone and wood are thus prepared, take stucco, or plaster of Paris, and mix with it melted glue, not too thin or watery, and lay this mixture evenly over both surfaces to be joined, place the stone on its situation, press it a little, and lay it by for twenty-four hours, or so, till the mixture hardens.