

Domestic Economy.



HINTS ABOUT PRESERVING.

All fruits should be gathered in a perfectly dry state, free from dew or rain, and, if possible, from dust; and when intended to be preserved without sugar, there should not be an hour's delay in putting them into the jars or bottles. The wooden spoons, hair-sieves, and strainers used in making preserves should be kept entirely for that purpose; and in this, as well as every other operation of cookery, scrupulous cleanliness is necessary for success.

Preserves of all kinds should be kept entirely secluded from the air and in a dry place. In ranging them on the shelves of a store-closet, they should not be suffered to come in contact with the wall. Moisture in winter and spring exudes from some of the driest walls, and preserves invariably imbibe it, both in dampness and taste. It is necessary occasionally to look at them, and if they have been attacked by mould, boil them up gently again. To prevent all risks, it is always as well to lay a brandy paper over the fruit before tying down. This may be renewed in the spring.

Fruit jellies are made in the ratio of a quart of fruit to two pounds of sugar. They must not be boiled quick, nor very long. Practice and a general discretion will be found the best guides to regulate the exact time, which necessarily must be affected, more or less, by local causes.

PRESERVING FRESH FLOWERS.

A correspondent of the *London Chemical News* says: Flowers may be kept in pretty fair condition, say for a week or ten days, according to the species selected for bouquets and the time of the year, by renewing the water every alternate day, and while doing so, rejecting the decayed flowers and leaves, and taking care to cut from the stems immersed in water, with a sharp pair of scissors, about from a quarter to half an inch of the length; then should be added to the water about a pinch of salt and a few grains of saltpetre for every pint of fluid; when flowers are very much faded they may be revived by immersion of the stems for two

or three minutes in hot water, or better yet, in strong spirits of wine or Eau de Cologne; in some cases liquid ammonia may be advantageously applied to the stems for a few minutes to revive the flowers. These recommendations are applied by several of the largest horticulturists in Ghent, and other parts of Belgium, and found to answer in practice very well if properly applied. To keep well, flowers should not, after being cut, be placed in localities where there is tobacco smoke, or bad ventilation; neither should the rooms be too much heated.

SELECTED RECIPES.

"PECULIARS," OR GRAHAM PUFFS.—To one pint of Graham flour, add one pint of milk and one egg. Stir in the flour slowly, till it becomes a smooth (not thick) batter. Use no soda, nor yeast. Bake immediately. The best bake-pans are of cast-iron, with twelve sockets, which must be first heated, then greased, filled, and instantly returned to the oven. If new, the pans should be first scoured with soap and sand, then greased, and heated, and re-washed. Puffs may also be made without the egg, with milk and water, or all water. They may also be made of rye-flour or cornmeal. The cornmeal requires an egg. This recipe is sufficient for twenty-four puffs.

AN ORIENTAL DISH.—The Vegetable Marrow, or any other summer squash, cooked in the following manner, is very delicious, and will make a dish for an epicure. Split the squash lengthwise, and remove the seeds. Then stuff with finely-minced roast veal, or mutton, and tie together firmly. Boil until the squash is nearly done, then take out of the pot, and, opening it, put in a piece of butter, and whatever seasoning you may prefer, close it up again, and place it in the oven for a few minutes, until it finishes cooking. When entirely done, serve it up, and you will be satisfied with your effort. The smaller kinds of squash are the best.

SWEET PICKLE.—This most popular condiment is made of almost any fruit. Peaches