

KEEPING EGGS.

A farmer who has given much attention to raising eggs for market, publishes the following as his method of preserving them:—"My mode of preparation was to varnish the eggs as soon after they were laid as possible, with thin copal varnish, taking care that the whole shell was covered with varnish. I subsequently found that by painting the eggs with fresh albumen, beaten up with a little salt, I preserved them equally and for as long a period. After varnishing or painting with albumen, I lay the eggs upon rough blotting paper, as I found that when they were allowed to rest till dry on the plate or on the table, the albumen stuck so fast to the table or plate as to take away a chip out of the shell. This is entirely obviated by the use of blotting paper. I pack these eggs in boxes of dry bran." By this means, the writer adds, eggs are preserved so perfectly that after six months they have been mistaken for fresh laid eggs, and he thinks they can be kept good for a year.

SYRUP OF COFFEE.

This preparation is of great use to those who have to take long journeys. Take half a pound of the best ground coffee, put it into a saucepan containing three pints of water, and boil it down to one pint. Cool the liquor, put it into another saucepan, well scoured, and boil it again. As it boils, add white sugar enough to give it the consistency of syrup. Take it from the fire, and when it is cold, put it into a bottle, and seal. When travelling, if you wish for a cup of good coffee, you have only to put two teaspoonfuls of syrup into an ordinary coffee pot, and fill with boiling water. Add milk to taste, if you can get it.

FRUIT AND FEATHER CAKE.

Six eggs, two scant cupfuls of sugar, butter twice the size of an egg, two cupfuls of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Mix as usual, and take out one half, or rather less; into this stir half a pound currents, half a pound raisins, seeded and chopped, two tablespoonfuls of sliced citron, and half as much candied orange or lemon; one teaspoonful powdered nutmeg, one of cinnamon, half a glass of brandy, one teacupful of molasses, and two teacupfuls of flour; bake in jelly cake pans, first the plain, then the fruit cakes. Cover each with jelly, then pile one on another alternately and ice the outside. A beautiful and delicious cake.

CORN BREAD FOR BREAKFAST.

Five handfuls of Indian meal, three handfuls of flour, two eggs, salt, one-half teaspoonful of soda, and one of cream of tartar; sweet milk enough to make a little stiffer than batter.

PULLED BREAD.

Take from the oven an ordinary loaf when it is about half baked, and with the fingers, while the bread is yet hot, dexterously pull the half-set dough into pieces of irregular shape about the size of an egg. Don't attempt to smooth or flatten them; the rougher the shapes the better. Set upon tins, place in a very slow oven, and bake to a rich brown. This forms a deliciously crisp crust for cheese.

YORKSHIRE PUDDING.

One pint of sweet milk, four eggs, one cupful of raisins or currants, one teaspoonful of soda and two of cream of tartar; a pinch of salt and flour enough to make a stiff batter; pour into a buttered pan and place in the oven under a roast of beef, allowing the drippings to fall upon it while baking. It requires about twenty minutes to bake, and should be eaten as soon as dished.

POTATO PUDDING.

Boil two medium-sized potatoes; mash smoothly, and add two beaten eggs, one pint of sweet milk, two tablespoonfuls of sugar; flavor with vanilla and bake.

WASHING FLUID.

There seems to be a strong prejudice against washing fluids, and a general idea that to spare the wash-board is to spoil the clothes. It is reasonable to suppose that any compound strong enough to remove the dirt from clothing will also affect the fabric; but I have used a fluid made from the following recipe for years, without discovering any premature signs of "mild decay" in the linen, while it saves at least half the weariness of wash-day.

Dissolve two pounds of soda ash and one-half pound of unslaked lime in one gallon of water;

let it boil; pour into a jar or jug, and add two gallons of water; when it settles it is ready for use. Soak the clothes over night; put a teacupful into the boiling suds; let it come to a boil; put in the clothes, and boil for a few minutes. If they are passed through a pounding-barrel, both before and after boiling, table and bed linen will need no rubbing at all, while any stain remaining on bands, sleeves, etc., of garments will rub out very easily. Care should be taken to rinse them thoroughly.

EGG PUDDING.

One quart of sour milk, eight beaten eggs, two teaspoonfuls of soda, flour to make a stiff batter. Bake quickly and eat warm with cream and sugar, flavored with nutmeg.

MRS. MARY McC.

BREAKFAST RELISH.

Cut into small pieces one-quarter of a pound of cheese; place in a spider with a small piece of butter; pour over it one cup of milk and one egg well beaten; season high with salt and pepper.

CORNED BEEF.

For one hundred pounds of beef take three buckets of water—or sufficient water to cover the meat; four pounds of brown sugar, with as much salt as will dissolve; boil and skim; put in the meat and boil thirty minutes; take out and cool; pack into a barrel and turn on the pickle when cold. The boiling of the meat closes its pores, and no blood escapes into the brine. The meat is really excellent, while that miserable task of re-scalding the brine is unnecessary.

LOOKING-GLASS IN MOUSE TRAPS.

Rats and mice will go into a trap much more readily if a piece of looking-glass is put in any part of the trap where they can see themselves. They are social little creatures, and where they see any of their tribe there they will go. I am quite sure of the effect the looking-glass has, as I properly "baited" my trap for a whole week without being able to coax one of the depreddators in; but the first night after putting in the looking-glass I caught two—one very large and one small rat; and every night since this device has made one or more prisoners.—*Cor. Germantown Telegraph.*

CRACKER PUDDING.

One quart of milk, one cup of powdered cracker, four eggs, two tablespoonfuls melted butter, half a teaspoonful soda, dissolved in boiling water. Heat the milk slightly, and pouring it over the cracker, let them stand together fifteen minutes. Stir into this, first, the beaten yolks, then the butter and soda; beat all smooth and add the whipped whites. Eat hot with sweet pudding sauce.

LOOK TO YOUR CELLAR.

Clear out all decaying vegetables, for the bad air will find its way into the rooms above and poison your wife and children, who may pine away and die. Do not in such cases lay it to some mysterious Providence. When the air is dry outside and near freezing, or a few degrees below, open the windows and cool and purify the air. Keep the windows closed on damp and warm and on very cold days. Pick up the rubbish; sweep up the litter; whitewash the walls and ceiling.

SYSTEM IN TABLE-SETTING.

Housekeepers would many times be spared the annoyance of missing needed articles, after being seated at the table, if they would pursue some system in its arrangement.

By way of explanation, when the cloth is laid, place upon the table the napkins, and if a child sits at table, its bib. Then the knives, forks, carving knife and fork, tablespoons and teaspoons. Next the plates, seeing that each is in its proper place and the number sufficient; then all dishes used in drinking, not forgetting the small children's. After the same method, all required seasoning, such as cream, milk, sugar, pepper, salt, or, if castors are used, see that each bottle is properly filled, and thus proceed through each division. One soon becomes accustomed to system in this department, omissions are rare, and the work is more easily and quickly done.

MRS. H. L. JONES.

Labor conquers all things. Everything that we do must have a certain amount of labor expended on it to bring it to a state of perfection. However difficult it may appear, however impossible it may seem to be, remember, if you attack it with energy, and labor with all your might, your efforts will be crowned with success.

Selecting Meats.

In selecting beef to roast, if it be for a small family, the rib is by far the best and most tender cut; have some of the bone removed, then make your butcher skewer the beef. The best beef-steak for broiling is porter-house. The best beef for a la mode is the round; have the bone removed and trim off all the gristle. For corned beef the round is also the best. For mutton roast choose the shoulder, the saddle or the loin and haunch. The leg should be boiled. Small rib chops are best for broiling; those cut from the leg are generally tough. Mutton cutlets to bake are taken from the neck. For roast veal the loin, breast or shoulder is good. Veal chops are the best for frying; cutlets are apt to be tough. In selecting beef, take that which has a loose grain, easily yielding to pressure, of a dark red color, smooth, with whitish fat; if the lean is purplish and the fat is yellow it is poor beef. Grass-fed is the lightest, ox the best, and next the heifer. Perhaps the nicest mutton roast is a small leg, the bone taken out and the cavity stuffed with forced meat. The best beef roast is (for three) about two and a half or three pounds of porter-house. Sirloin ranks next. A rump roast is very nice. Two or three pounds is a great plenty for three. In chops, I think that from the hind leg of mutton is best, unless you can get a "meaty" sirloin. The same in pork: about one and a quarter to one and a half pounds is sufficient; beef-steak about the same quantity. Porter-house is cheaper than sirloin, having less bone. Rump-steak and round, if well pounded to make them tender, have the best flavor.

Advice to Young Ladies.

1. If you have blue eyes you need not languish.
2. If black eyes you need not stare.
3. If you have pretty feet there is no occasion to wear short petticoats.
4. If you have good teeth do not laugh for the purpose of showing them.
5. If you have bad ones do not laugh less than the occasion may justify.
6. If you have pretty hands and arms there can be no objection to your playing on the harp, if you play well.
7. If they are disposed to be clumsy, work tapestry.
8. If you have a bad voice, rather speak in a low tone.
7. If you have the finest voice in the world, never speak in a high tone.
10. If you sing well, make no previous excuses.
11. If you sing indifferently, hesitate not a moment when you are asked, for few people are judges of singing, but every one is sensible of a desire to please.
12. If you would preserve beauty, rise early.
13. If you would preserve esteem, be gentle.
14. If you would preserve power, be condescending.
15. If you would live happily, endeavor to promote the happiness of others.

Saving Work.

An acquaintance, who manages to do the work for a family of six, and to get, besides, some time for reading and society tells me some of her ways, which I mean to put in practice, more or less. All of the family wear flannel next the skin in winter, and this washes more easily than cotton cloth, needing no rubbing when washed with a machine and good suds. The outer garments in winter are mostly made of worsted or woollen material, and so are sponged off when soiled, without the labor of washing and ironing. She reasons that if her boys can be decent in dark cloth garments, seldom washed all over, her girls, with neater habits, can do the same. So she puts a colored worsted or plaid polonaise on each girl instead of an apron, protecting it when dishes are washed or wiped with a sleeved calico apron, and at table with napkin or bib.

No doubt it would be the perfection of neatness to wear freshly laundered garments outside and in every day, but she has counted the cost and cannot afford it. With weekly changes of under flannel, frequent baths, pure air and wholesome food and drink, she hopes to maintain the family health without much expenditure of strength in washing and ironing outer garments. With the same end