

Strawberry Cakes.—Sift a quart of flour into a pan, and cut up in it half a pound of fresh butter, or a pint if the butter is soft enough to measure in that manner. Rub the butter into flour with your hand, till the whole is crumbled fine. Beat two eggs till very light; and then mix with them two tablespoonful of powdered white sugar. Wet the flour and butter with the egg and sugar, so as to form a dough. If you find it too stiff, add a *very little* water—knead the dough till it quits your hands and leaves them clean. Spread some flour on your paste board, (a marble slab is the best for this purpose) and roll out the dough into a moderately thick sheet. Cut it into round cakes, with the edge of a tumbler, or something similar; dipping the cutter frequently into flour, to prevent its sticking. Butter some large square pans, or baking sheets. Lay the cakes in, not too close to each other. Set them in a brisk oven, and bake them a light brown.—Have ready a sufficient quantity of fine ripe strawberries, sweetened with loaf-sugar. When the cakes are cool, split them, place them on flat dishes, and cover the bottom-piece of each cake with strawberries, slightly mashed or bruised—then lay on the top-piece, pressing it down on the strawberries.

Cover the whole top and sides with an icing made in the usual way, of beaten white of egg and powdered loaf-sugar. Before the icing is quite dry, ornament the top with whole strawberries, a large one in the centre, and a circle of smaller ones surrounding it.

These are delicious and beautiful cakes, if properly made. The strawberries are not to be baked, as the flavor of this fruit like that of pine apple, is much impaired by the action of fire—and is always best when not cooked.

Instead of strawberries, you may use raspberries. There is none so fine as the large white or yellow.

SCAB IN SHEEP.

We gave a recipe, not long since, which, if faithfully used, is considered effectual in this troublesome and ruinous disorder in sheep.

In perusing an old work on agricultural subjects,

the other day, we met with the following recipe, which we copy for the benefit of all concerned, and which is represented as never failing of success if well applied. It may be sometimes obtained when the other, which we have alluded to, cannot; and, besides, is not so dangerous to the general health of the sheep.

Take 3 gallons of brine,
3 gallons of urine,
1 lb. sulphur vivum (flower of sulphur,)
 $\frac{1}{4}$ lb. white copperas, (white vitriol or sulphate of zinc,)
 $\frac{1}{2}$ lb. alum,
 $\frac{1}{2}$ lb. leaf tobacco,

These ingredients to be boiled until reduced to two gallons, and then corked up.

When used, the wool should be parted on the buds of the scab, and a small quantity of the mixture poured on them, and this should be repeated three or four times, and well rubbed in.

The writer says: "I scarcely ever knew this application to fail the first time. My sheep, running on a common where this disorder prevailed very much when first I kept them. I found it very troublesome; but I have now the pleasure, with this recipe, not only to find my own sheep quite clear of it, but those of my neighbors."

Let us examine into this recipe a little. It is now known that this disease is a species of itch. That it is caused by animalculae, or little animals, so small as to require a microscope to see them, burrowing in the skin of the animal, and cutting off all supply of nourishment to the wool, which comes off. We have no doubt that the ingredients mentioned, when properly applied, will destroy these animalculae, and thereby cure the disorder.

Plain Rusk Pudding.—Rusk your bread in the oven, and pound it fine; to five heaped table spoonsful of it, put a quart of milk, three beaten eggs, three table spoonsful of rolled sugar, a teaspoonful of salt, half a nutmeg, and three table spoonsful of melted butter; bake an hour. It may be eaten without sauce.

To preserve Eggs for a long time.—As soon as hens begin to lay in the spring, cover each egg with a thick coating of lard, or other soft grease, and then lay them with the small end downwards, in regular piles, on the cellar floor; or pack them in earthen jars, filled with melted fat, not hot; this keeps out the air. Or keep them in jars, and pour lime water on them, which keeps the air out, and does not injure them, for everybody knows that eggs are composed of lime.

—Am. Ag.

Cure for Fistula, or Poll Evil.—Clear the cavity as near as may well be, then fill it with powdered saleratus or pearlash.—Am. Ag.