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MOTHERS' DEPARTMENT.

DENTITION.

t what time does dentition commen At what time does dentition commence The period at which it commences is un certain. It may, as a rule, be said that babe begins to cut his teeth at seve months old. Some have cut teeth at thr months; indeed, there are instance on r cord of infants having been born with teet King Richard the Third is said to hav been an example

been an example. When a babe is born with teeth, th When a babe is born with teeth, the generally drop out. On the other han teething, in some children does not con mence untill they are a year and a half of two years old, and in rare cases not until the are three years old. There are cases records of adults who have never cut any teeth. A instance of the kind came under my ow

ervation. Cantition has been known to occur in o age. A case is recorded by M. Carre, i the Gazette Médicale de Paris (Sept. 15th 1860), of an old lady, aged eighty five, wh cut several tech after attaining that age What is the number of the first set o teeth, and in what order do they generall

appear? The first or temporary set consists of twenty. The first set of teeth are usuall out in pairs. "I may say that nearly in variably the order is-last, the lower from incisors [outting teeth], then the upper front, then the upper two lateral incisors and that not uncommonly a dorpha had and that not uncommonly a double toot is cut before the two lower laterals; but a is out before the two lower laterals; but a all events the lower laterals come 7th an 8th, and not 5th and 6th, as nearly a books on the subject testify." Then th first grinders, in the lower jaw, afterward the first upper grinders, then the lowe corner-pointed or canine teeth, after which the upper corner eye-teeth, then the secon grinders in the lower jaw, and lastly, th second grinders in the upper jaw. The do not, of course always appear in this ro tation. Nothing is more uncertain that the order of teething. A child seldom out his second grinders until after he is tw years old. He is usually, from the tim they first appear, two years in cutting hi they first appear, two years in cutting hi first set of teeth. As a rule, therefore, child of two years old has sixteen, and on of two years and a half old, twenty teeth. If an infant be either feverish or irri

table, or etherwise poorly, and if the gum be hot, swollen, and tender, are you an ad vocate for their being lanced? Certainly; by doing so he will, in th generality of instances, be almost instantly relieved

But it has been stated that lancing t

gums hardens them ? This is a mistake - it has the contrar effect. It is a well-known fact, that part which has been divided gives way much more readily than one which has no been cut. Again, the tooth is bound down by a tight membrane, which if not released by a tight membrane, which if not released by lancing, frequently brings on convul-sions. If the symptoms be urgent, it may be necessary from time to time to repeat the lancing. It would, of course, be the height of folly to lance the gums unless there be host and swollen, and unless the tooth, or the teeth, be near at hand. It is not to be considered a measure for ensure booth, of the teeth, se hear at hand. It is not to be considered a panacea for every baby's ill, although, in those cases where the lancing of the gums is indicated, the beneficial effect is sometimes almost

How ought the lancing of a child's gum

How ought the lancing of a child's gums to be performed? The proper person, of course, to lance his gums is a medical man. But if, per-eliance, you should be miles away and be out of the reach of one, it would be well for you to know how the operation ough to be performed. Well, then, let him lie on the nurse's lap upon his back; and let the nurse take hold of his hands in order that he may not interfere with the operathat he may not interfere with the open

Then, if it be the upper gum that requir lancing, you ought to go to the head of the child, looking over, as it were, and into his mouth, and should steady the gum with the index finger of your left hand; then, you should take hold of the with your right hand-holding as if it were a table-knife at dinner-and cut firmly along the inflamed and swollen gum and down to the tooth, until the edge of the gum-lancet grates on the tooth. Each in-indision ought to extend along the ridge of the gum to about the extent of each ex-pected tooth. If it be the lower gum that requires lance If it be the lower gum that requires land ing, you must go the side of the child, and should steady the outside of the jaw with the fugers of the left hand, and the gum with the left thumb, and then you should perform the operation as before directed. Although the lancing of the gums, to make it intelligible to a non-professional person, requires a long description, it is, in point of fact, a simple affair, is soon per-formed, and gives but little pain. (To be continued.)

USEFUL RECEIPTS.

OYSTERS. O'STENS. Oysters are the best known of shell-finh and are an important article of food from September to May. In most localities they are not more expensive than meats, and the great variety of ways in which they can be cooked, makes them a favourte be to cooked, makes them a favourte with housekeepers. Oysters in the shell must be kept in a cool cellar and occasion ally sprinkled with salt water. When fresh the shell is firmly closed ; if opened housekeepers have the finest favour. For the freshness of camed oysters it is necessary to trust to the favour. For the freshness of camed of shell ; never salt cysters for soups on the fire, or they will shrivel up and be have in the stable before removing them from the fire, or they will shrivel up and be have in the oracker dust will improve them hasten favour. Always sorve immedia to be table, the came of the stresheet of the should be the oracker dust will improve them hasten favour. Always sorve immedia to ided as soon as caught. The most human with the shell of the the the orac human to the fuel of boiling water. DENERE SALD. Oysters are the best known of shell-fish

LOBSTER SALAD,

LOESTER SALAD. Boil a large lobster (when done it will be fa bright red colour, and should be re-wored, and if boiled too long it will be tough), crack the claws after first disjoint ing, split the body in two lengthwise, pick betwee alightly, and place on a dish over which lay the lobster, putting the coral around the outside. For dressing, take which lay the lobster, putting the coral around the outside. For dressing, take which lay the lobster, putting it in very alowly, beating all the time ; then add a little salt, cayenne pepper, half teaspoons inted mustard, and two tablespoons inted mustard, and two tablespoons integer. Pour this over the lobster just before sending to table.

BROILED OYSTERS.

Dry large, selected oysters in a napkin, pepper and salt, and broil on a fine folding wire-broiler, turning frequently to keep the juice from wasting. Serve immediately in a hot dish with little pieces of butter on them. them. Or, pepper a cup of dry bread orumbs; dry one quart of oysters in a mapkin, dip each in butter previously peppered, roll well in the crumbs, and broil over a good fire for five to seven minutes. Serve immediately in a hot dis with butter, pepper and salt.

ESCALOPED OYSTERS.

EXCLORED OTSTERS. The ormshed or ackers, not too fine; drain funor from a quart of oysters and careful in a layer of oysters besoned with any and popper and bits of butter in plenty then a layer of orackers, then oysters, any orac antil diah is full, finishing with the provide the oyster butter; por the whole the oyster butter; por orac the whole the oyster butter; por orac the whole the oyster butter; por the place in a hot oven, bake half a hour, add another pint of hot water, or high pint water and half pint of hot water, or which a small lumb of butter has be provent browning too much, cover with its or absettion lid. All bread-oraub

