

RECIPES.

Preserved Quinces.—Pare and core your quinces, taking out the parts that are knotty and defective; cut them in quarters, or round slices; put them in your preserving kettle; cover them with the parings and a very little water; lay a large plate over them to keep in the steam, and boil them until they are tender. Take out the quinces, and strain the liquor through a bag. To every pint of liquor allow a pound of loaf sugar. Boil the juice and sugar together about ten minutes, skimming it well; put in the quinces, and boil them gently about twenty minutes. When the sugar has completely penetrated them, take them out, and put them in a glass jar, and turn the juice over them warm. Tie them up when cold with paper dipped in clarified sugar.

Preserved Apples.—Take equal weights of good brown sugar and of apples; peel or wash, core and chop the apples very fine; allow to every three pounds of sugar a pint of water; dissolve, then boil the sugar pretty thick, skimming it well; add the apples, the grated peel of one or two lemons, and two or three pieces of white ginger, and boil till the apples look clear and yellow. This will keep years. Crab apples done in this way, without paring, are next to cranberries.

Preserved Pears.—Allow three-quarters of a pound of sugar to a pound of pears. Clarify the sugar, if brown is used, then put in the fruit, and boil it till tender. A few pieces of ginger, or fine ginger tied up in bags, may be boiled with the pears, to flavor them. Vergaleuse and choke pears are the best for preserving.

Sausage Meat.—Take one third fat and two thirds lean pork, and chop them, and then to every twelve pounds of meat, add twelve large even spoonfuls of pounded salt, nine of sifted sage, and six of sifted black pepper. Some like a little summer savory. Keep them in a cool and dry place.

Another Method.—To twenty-five pounds of chopped meat, which should be one-third fat, and two thirds lean, put twenty spoonfuls of sage, twenty-five of salt, ten of pepper, and four of summer savory.

Indelible Ink.—Buy three drachms of nitrate of silver, and put it in a vial, with two spoonfuls of water. Let it stand a few days, then color it with a little ink, and add a table spoonful of brandy. The preparation is made of strong pearlsh water, stiffened with gum arabic, and colored with red wafers.



THE TWO TRAVELLERS.

Two travellers once rested on their journey at an inn, when suddenly a cry arose that there was a fire in the village. One of the travellers immediately sprang up, and ran to offer his assistance; but the other strove to detain him, saying, "why should you waste your time? Are there not hands enough to assist? Why concern ourselves about strangers?" His friend, however, listened not to his remonstrance, but hastened to the fire; the other following, and looking on at a distance. A woman rushed out of a burning house, crying, "My children! my children!" When the stranger heard this, he darted into the house