plying for hire, was I?

I heard the porter say, "Poor little gal," too, which was the fare to Peckham he would have let me in for, I a'pose.
Wot was a poor little gal to do with me? I wanted rich gals, and old uns, and unpertected uns in my wehicle, if I carried any gals at all. "Poor little gal," indeed! I quite laughed at the notion when I had got out of sight and hearing of 'em.

Presently I turned. A boy was tearing along the roadway after me, and I nearly run him down at fust.

"Hi, cab! you're wanted. 'Old 'ard—wait a bit."

"Who wants me?"

"Can't J help you?"

"Can't I help you?"

"Can't I help you?"

"Oh, Lor' no! Sit still, and be happy.'

"But the cab's all on one side."

"It won't go over."

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MOTHERS' DEPARTMENT.

AN INFANT'S DIET. Have you any more hints to offer with regard to the management of a wet-nurse?

A wet-nurse is frequently allowed to remain in bed until a late hour in the morning, and during the day to continue in the house, as if she were a fixture! How is possible that any one, under such treatment, can continue healthy? A wet-nurse ought to rise early, and, if the weather and season will permit, take a walk, which will give her an appetite for breakfast, and will make a good meal for her little charge. This, of course, cannot, during the winter months, be done; but even then, she ought, some part the of day, to take every opportunity of walking out; indeed, in the summer time she should live half the day in the open air.

She ought strictly to avoid crowded rooms; her mind should be kept calm and unruffled, as nothing disorders the milk so much as passion, and other violent emotions of the mind; a fretful temper is very injurious, on which account you should, in choosing your wet-nurse, endeavour to procure one of a mild, calm, and placid disposition.

A wet-nurse ought never to be allowed to dose her little charge with medicine of of any kind whatever. Let her thoroughly understand this, and let there be no mistake in the matter. Do not for one moment allow your children's health to be tampered and trifled with. A baby's health is too precious to be doctored, to be experimented upon, and to be ruined by an ignorant person.

At what age ought a shild to be weaned?

At what age ought a shild to be weaned?

This, of course, must depend upon the strength of the child, and upon the health of the parent; on an average, nine months is the proper time. If the mother be delicate, it may be found necessary to wean the infant at six menths; or if he be weak, or labouring under any disease, it may be well to centinue suckling him for twelve menths; but after that time, the breast will do him mere harm than good, and will, moreover, injure the mother's health, and may, if she be so predisposed, excite consumption. sumption.

How should a mother act when

How should a mother act when she weans her child?

She ought, as the word signifies, do it gradually—that is to say, she should, by degrees, give him less and less of the breast, and more and more of artificial food; at length, she must only suckle him at night; and lastly, it would be well for the mother either to send him avery

at length, she must only suckle him at night; and lastly, it would be well for the mother either to send him away, or to leave him at home, and, for a few days, to go away herself.

A good plan is, for the nurse-maid to have a half-pint bottle of new milk—which has been previously boiled—the previous boiling of the milk will prevent the warmth of the bed turning the milk sour, which it otherwise would do—in the bed, so as to give, a little to him in lieu of the breast. The warmth of the body will keep the milk of a proper temperature, and will supersede the use of lamps, and other troublesome contrivances.

If a child be suffering severely from "wind," is there any objection to the addition of a small quantity either of gin or of peppermint to his food to disperse it?

It is a murderous practice to add either gin or peppermint dissolved in spirits) to his food. Many children have, by such a practice, been made puny and delicate, and have gradually dropped into an untimely grave. An infant who is kept, for the first five or six months, entirely to the breast—more especially if the mother be careful in her own diet—seldom suffers from "wind;" those, on the contrary, who have much or improper food, suffer severely.

Care in feeding, then, is the grand preventive of "wind;" but if, notwithstanding all your precautions, the child be troubled with fistulence, the remedies re-dommended under the head of flatulence

(To be Continued.)

USEFUL RECEIPTS. POULTRY. (Continued.)

BONED TURKEY.

With a sharp knife alit the skin down the back, and raising one side at a time with the fingers, separate the flesh from the bones with the knife, until the wings and legs are reached. These unjoint from the body, and cutting through to the bones, turn back the flesh and remove the bones. When bones are removed, the flesh may be re-shaped by stuffing. Some leave the bones in the legs and wings, as they are most difficult to remove. Stuff with forcement, made of cold lamb or veal and alittle pork, chopped fine and seasoned with salt, pepper, sage or savoury, and the juice of one lemon; sew into shape, turn ends of wings under and press the legs close to the back, and tie all firmly so that the upper surface may be plump and smooth for the carver. Lard with two or three rows on the top, and bake until thoroughly done, basting often with salt and water, and a little butter. This is a difficult dish to attempt. Carve across in slices and serve with tomato-sauce. BONED TURKEY.

rith tomato-sauce.

Boil a turkey in as little water as pos-Boil a turkey in as little water as possible, until the bones can be easily separated from the meat, remove all the skin and alice, mixing together the light and dark parts, and season with salt and pepper. Take the liquid in which the turkey was boiled (having kept it warm), pour it on the meat, mix well, shape it like a loaf of bread, wrap it in a cloth, or put it into an oval-shaped dish, and press with a heavy weight for a few hours. A spoonful of butter and flour, braided together, and stirred into the water before boiling is an improvement. When served, cut in thin slices, and garnish with parsley.

BOILED TURKEY.

BOILED TURKEY. Wash the turkey thoroughly and rub salt through it; fill it with a dressing of bread and butter; moistened with milk and seasoned with sage, salt and pepper, and mixed with a pint of raw oysters; tie the lege and wings close to the body, place in salted boiling water with the breast downward, skim often, beil about two hours, but not till the skin breaks; serve with overter-sauce.

Moiston bread-crumbs with a little milk, Moiston bread-crumbs with a little milk, butter a pan and put in it a layer of crumbs, then a layer of chopped (not very fine) cold turkey seasoned with salt and pepper, then a layer of crumbs, and so on until panis full. If any dressing or gravy has been left add it. Make a thickening of one or two eggs; half a cup of milk, and quarter cup butter and bread-crumbs; season and spread it over the top; cover with a pan, bake half an hour and then let it brown.

After picking and singeing the turkey plump it by plunging quickly three time into boiling water and then three times in to cold, holding it by the legs; place to dram and dress as in general directions propare stuffing by taking pieces of dr bread and crust (not too brown) cut of a loaf of bread fully three or four day old (but not mouldy); place crust an pieces in a pan and pour on a very little boiling water, cover tightly with a cloth let stand until soft, add a large lump of butter, pepper, salt, one or two fresh eggs and the bread from which the crust wa cout, so as not to have it too moist. Mix wull with the hands and season to suit taste; rub inside of turkey with peppe and salt, stuff it as already directed, an and sew up each slit with strong thread; tie the legs down firmly and press the wings closely to the sides securing them with a cord tied aroun the body (or use aktewers if at hand steam from one to three hours (or untertain the strong of the sides securing them with a cord tied aroun the body (or use aktewers if at hand steam from one to three hours (or untertain the strong of the sides securing them with a cord tied aroun the body (or use aktewers if at hand steam from one to three hours (or untertain the strong thread to three hours (or untertain the strong thread thread the strong thread th ROAST TURKEY.