

rules of health. Water your plants only once a day, and that in the early morning. Never water at midday, nor pour water on plants already exposed to the sun. Never apply water in winter directly from the well. It should always be warm, and never colder than the temperature of the room in which the plants are kept. Many parlor-gardeners have used water heated up as high as 90 deg. to 100 deg., applied directly to the soil of the pots, with good effect; but over this is not necessary. When you water, give the soil a good soaking, and then let it alone for the rest of the day.

Many are disposed to stimulate their plants too often with liquid manure. They try it once, and find its effects so charming that they naturally want to keep it up. One general rule should be observed; and that is, let your liquid stimulant be well diluted, and do not apply oftener than once a week. If your liquid is the distillation from barn-yard manure, then you must add charcoal to it, to obviate its offensive odor. Be careful how you apply it to bulbs, growing either in sand or water; a teaspoonful at a time is enough for each hyacinth glass, and a tablespoonful for a larger pot of bulbs. For other plants, like Geraniums, Roses, Fuschias, etc., in large pots, a tumblerful is plenty; if strong, use but half of that.

Whenever the weather is mild, you can treat your plants to a draught of fresh air. Pull the upper window down, so that the air will blow over them, rather than upon them. The temperature of your room should not exceed 75 deg., nor go below 40 deg. At night, to prevent all danger of frost, pin a newspaper around the plants. Let it remain until you have done sweeping or dusting in the morning. Nothing is so fatal to plants as dust on the leaves. If your plants are on a movable stand, with castors, you can easily wheel it out of the room until it has been thoroughly cleaned and the dust has settled.

If any of your plants get troubled with the green fly (aphis), you can destroy it by fumigating with tobacco. Take a large box, which will hold a number of plants, invert it over them; then set a dish inside with live coals, and cover them with a few handfuls of fine-cut tobacco; cover the box tightly, that the smoke may not escape; and, after remaining a couple of hours, take the plants out, syringe with clear warm water, and they will be found all right.

To beginners in window-gardening, the two most satisfactory plants we can recommend are a simple rustic hanging-basket with an Ivy—either the English or the Coliseum; and for a pot-plant some fine Geranium. Then, as your knowledge increases, you can add more.

SELECTED RECIPES.

POTTED BEEF.—*Ingredients.*—Two pounds of lean beef, one tablespoonful of water, half pound of butter, seasoning to taste of salt, cayenne, pounded mace, and black pepper.

Mode.—Procure a nice piece of lean beef, as free as possible from gristle, skin, &c., and put it into a jar (if at hand, one with a lid) with one tablespoonful of water. Cover in *closely*, and put the jar into a saucepan of boiling water, letting the water come within two inches of the top of the jar. Boil gently for three hours and a half; then take the beef, chop it very small with a chopping-knife, and pound it thoroughly in a mortar. Mix with it by degrees all, or a portion of the gravy that will have run from it, and a little clarified butter; add the seasoning, put it in small pots for use, and cover with a little butter just warmed and poured over.

TOAD-IN-THE-HOLE (a Homely but Savoury Dish).—*Ingredients.*—One and a half pound of rump-steak, one sheep's kidney, pepper and salt to taste. For the batter, three eggs, one pint of milk, four tablespoonfuls of flour, one half salt-spoonful of salt.

Mode.—Cut up the steak and kidney into convenient-sized pieces, and put them into a pie-dish, with a good seasoning of salt and pepper; mix the flour with a small quantity of milk at first, to prevent its being lumpy; add the remainder, and the three eggs, which should be well beaten; put in the salt, stir the batter for about five minutes, and pour it over the steak. Place it in a tolerably brisk oven immediately, and bake for one hour and a half, or rather less.

INDIAN-MEAL PUDDING.—Scald three heaping tablespoonfuls of sifted Indian-meal into one quart of boiling milk. When removed from the fire, add one teaspoonful of salt, four tablespoonfuls of sugar, one tablespoonful of butter. Stir together in a little milk one teaspoonful of strong ground ginger, one grated nutmeg, one teaspoonful of ground allspice and one of cinnamon. Add this to the pudding; three eggs, well beaten, must be stirred in last. This pudding requires a very hot oven; bake one hour. When properly done it will have a jelly around the edge, and the custard will be thoroughly blended with the meal.

APPLE TURNOVER.—Select good apples; peel and slice them, fill a pie-dish with them as heaping full as you can, to have the surface well rounded. Cover the apples with good pie-paste, and bake in a brisk oven. While hot, part the edge of the