

Scientific and Useful.

A NEW use of the electric light is to assist entomologists in catching their "bugs." Nocturnal insects are attracted by it from great distances and in great numbers, and fall an easy prey to the collector.

BROILED OYSTERS.—Select large ones, wipe dry and broil upon a fine wire gridiron. By dredging with flour before broiling, a crust is formed which is liked by many. Sprinkle with salt and pepper, and drop a bit of butter upon each.

APPLE BUTTER is made by boiling down new cider to about one-fourth its bulk, and then adding sliced apples, and cooking slowly with careful stirring until they are thoroughly done. If sweet apples are used, the addition of a few quinces greatly improves the flavour. This requires no sugar, and is one of the most economical as well as most healthful of all preserves for children. If kept in a cold room, there is no danger that it will spoil.

It is said that heat travels faster than cold, because you can easily catch cold. If you do catch cold easily you can as easily cure it in its worst form if you use Haggard's Pectoral Balsam, the popular throat and lung remedy. It speedily cures the most troublesome cough, allays all irritation, discharges tough phlegm, cures Asthma, Hoarseness and Bronchitis, and all diseases leading to Pulmonary Consumption.

STEWED CELERY.—Take ten or twelve heads of large celery, using the root and about three inches; lay them in salt and water a few minutes, then take them out and place them in a stew-pan with an onion and faggots of herbs; cover them with stock; stew them gently until quite tender; reduce the stock, thicken it and pass it through a small sieve; season with sugar, salt and cayenne pepper. Dish them up as you do cutlets, and either glaze them or pour the sauce over them.

A TONIC TO TAKE AWAY DRINK CRAVING.—A correspondent gives the following prescription for a tonic to take away drink craving:—For anyone who wishes to leave off beer and spirits—a small handful of camomile flowers and some hops made into tea, with a little quassia or gentian, and a little ginger to warm it. A wine-glassful to be taken two or three times a day, with two and a half grains of carbonate of ammonia. In half a drachm of ammonia is dissolved in one and a half oz. of water there will be two and a half grains in each teaspoonful, which should be added to the tea when taken. The editor of the Church of England "Temperance Chronicle" adds—"This drink should be used the day it is made."

FOWLS BOILED WITH OYSTERS.—To make this dish, take a young fowl, fill the inside with oysters, cook it in a jar, plunging the jar into a kettle of saucepan of water. There will be a quantity of gravy from the juices of the fowl and oysters in the jar. Make it into a white sauce, with the addition of egg, cream and a little flour and butter; add oysters to it, or serve it up plain with the fowl. The gravy that comes from a fowl dressed in this manner will be a stiff jelly the next day; the fowl will be very white and tender, and of an exceedingly fine flavour—advantages not obtained in ordinary boiling—while the dish loses nothing of its delicacy and simplicity.