

DOMESTIC.

BUNS.—1 lb. of flour, 6 oz. butter, 2 tea-spoonfuls of baking powder, $\frac{1}{2}$ lb. sugar, 1 egg, nearly $\frac{1}{2}$ pint of milk, a few drops of essence of lemon. Bake immediately. This receipt will make 24 buns.

AN EXCELLENT CAKE FOR TEA OR LUNCHEON.— $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. butter, 3 tea-spoonful of baking powder rubber in, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. currants, $\frac{1}{4}$ lb. raisins, 1 egg, about a pint of milk. The egg and milk should not be added till just before the cake goes into the oven.

RECIPT FOR RICE CAKE.— $\frac{1}{2}$ lb. rice flour, $\frac{1}{2}$ lb. best flour, $\frac{1}{2}$ lb. pounded loaf sugar, and seven eggs, yolks and whites to be well beaten apart; the rind of a lemon grated, $\frac{1}{4}$ lb. of butter; beat all well for $\frac{3}{4}$ of an hour, butter a pan, and bake for $\frac{3}{4}$ of an hour. The above receipt has been often tried, and always successfully.

ALMOND CAKES.—Rub 2 oz. of butter into 5 oz. of flour, 5 oz. powdered lump sugar; beat an egg with half the sugar, then put it to the other ingredients. Add 1 oz. blanched almonds, and a little almond flavour; roll them in your hand the size of a nutmeg, and sprinkle with fine lump sugar. They should be lightly baked.

PIOCAITHLY BANNOCK.—Dry before the fire 1 lb. fine flour; then melt $\frac{1}{2}$ lb. of butter; then mix with the flour 2 oz. almonds thinly sliced; 2 oz. of orange peel, 2 oz. sugared carraways, 2 oz. pounded sugar, then pour on these ingredients the melted butter; knead altogether well, put the bannock in a slow oven, and bake it an hour.

CARAWAY SEED BISCUITS.—2 lbs. of flour, add 2 oz. of butter rubbed in, $\frac{1}{2}$ lb. of sugar, 1 oz. caraway seeds, 1 oz. ground coriander seed, $\frac{1}{2}$ a tea-spoonful of carbonate of soda, and a table-spoonful of arrow-root; mix the whole well together, and make a stiff paste with warm milk, cut into thin cakes, and prick over with a fork; bake slowly.

GINGERBREAD CAKE.— $\frac{1}{2}$ lb. of fresh butter beaten to cream, 2 lbs. of treacle, 1 oz. of currie seeds, $\frac{1}{2}$ oz. of ground ginger, and a little cayenne pepper; 1 heaped tea-spoonful of pearlsh, $\frac{1}{2}$ lb. of sugar, 2 lbs. of flour, then add 5 or 6 eggs unbeaten. Mix well for $\frac{1}{2}$ an hour, and then put it into a papered pan. Fire 2 $\frac{1}{2}$ hours in a moderate oven. This is considered a very good and economical household cake.

TO PICKLE TWO HAMS.—2 gallons of water; 1 lb. of bay salt; 2 lb. of common salt; 2 oz. of saltpetre; 1 oz. of sal prunella; 1 lb. of coarse sugar. Boil the whole together, skim it clean, and then pour it boiling hot over the hams; they must be turned daily for three weeks. This preparation, by being boiled and well skimmed, will cure two more hams by adding a small proportion of each of the salts.

A LEG OF BEEF STEWED.—Cut it into pieces; put to it a bunch of sweet herbs, two large onions, six or eight cloves, a carrot or two, a turnip, a head of celery, some black pepper, a quart of beer, and water enough to cover the meat, and scum the liquor; put to it celery ready boiled, and cut it pieces; also carrots and turnips boiled, and put a little cayenne, thicken some of the liquor with flour, boil a few minutes a little red wine, (not much), pick out the sinews and as much of the meat as it wanted put into the sauce and serve it a deep dish.

EXCELLENT CHEESECAKES, KNOWN AT RICHMOND AS "MAIDS OF HONOUR."—Make some new milk luke-warm, then put a spoonful of rennet, stir it well through a cheese-cloth to get rid of the whey; then to $\frac{1}{2}$ lb. of curd put 6 oz. of butter, 4 yolks of eggs, and sugar and nutmeg to the taste. Mix all the ingredients well, line patty-pans with a puff paste, fill them with the mixture, and bake in a quick oven. The cheesecakes may be flavoured with lemon for a variety. (The above is an admirable receipt, and has never yet been published that I am aware of.)

TO PRESERVE APPLES IN QUARTERS, IN IMITATION OF GINGER.—The proportions are three pounds of apples to two of pounded loaf sugar. Supposing this to be the quantity, peel, core and quarter the apples; put a layer of sugar and apples alternately, with a quarter of a pound of the best white ginger into a wide-mouthed jar; next day, infuse about an ounce of bruised ginger in rather less than half a pint of boiling water; cover it close,

and on the day following put the apples (which have now been two days in the sugar) into a preserving pan, with the water strained from the ginger. Boil till the apples look clear, and the syrup rich; this usually takes place in an hour. A few minutes before the preserve is taken from the fire, throw in the skin of a lemon. In stirring till it begins to boil, great care must be taken to avoid breaking the apples, therefore it is advisable to use a porridge-stick, and when it has commenced boiling take out the stick and put on the lid of the preserving pan, or a plate that may fit the top of it, and let it simmer on a low fire for about half an hour, as we found that time sufficient. Put it into jars, and let it stand uncovered several days, so as to be perfectly cool, before tying it up with paper and bladder.

EXHAUSTION OF THE SOIL BY APPLE TREES.

The author calculates that, in a life of sixty years, an apple tree removes from the soil 60 lbs. of nitrogen, equal to 11,400 lbs. of farmyard dung. To maintain the soil in condition, therefore, about 175 lbs. of dung ought to be annually given per tree during the fifty years that it is in bearing.—*M. I. Pierre.*

USEFUL RECIPES FOR THE SHOP, THE HOUSEHOLD, AND THE FARM.

A new compound for polishing and cleaning metals is composed of 1 oz. carbonate of ammonia dissolved in 4 ozs. water; with this is mixed 16 ozs. Paris white. A moistened sponge is dipped in the powder, and rubbed lightly over the surface of the metal, after which the powder is dusted off, leaving a fine brilliant luster.

A new alloy for bell metal is proposed, which does not tarnish, is less liable to crack, gives a better sound, and is much lighter in weight than the alloy usually employed for the purpose. It is prepared as follows: Nickel 1 lb. and copper 6 lbs. are melted and cooled. Add zinc 2 lbs., aluminum $\frac{1}{2}$ oz. Melt and cool. Melt again, and finally add $\frac{1}{2}$ oz. quicksilver and 6 lbs. melted copper.

A very beautiful application of electro-metallurgy is to apply a coat of silver by electro deposition on natural leaves and flowers. By this means very delicate ornaments are produced, since the precise form and texture of the natural leaf are produced under the thin silver film.

LEMONS can be preserved by varnishing them with a solution of shellac in alcohol. The skin of shellac formed is easily removed by rubbing the fruit in the hands.

THERE is no simpler remedy for preventing cider growing sour than mustard seed. After the cider has fermented and reached the desired palatable condition, put 1 pint mustard seed to a barrel of cider, and bung tight.

WHAT is the real use of the so-called precious stones? They are not used as money—cannot be made into implements—have no place among medicines—do not ease an aching brow or a gouty finger; with all their radiance they will not light us in the dark, but will themselves borrow the rays of a fallow candle? It has pleased God not merely to prepare the word as a convenient and comfortable habitation for man, but also to adorn it—to make it resplendent with the fitting and finishing of a palace.

IN the family of grasses, our botanists include not only the corn tribes of all sorts, but sedges and reeds—the bamboo and the sugar cane—so that a walking-stick is but a straw of a stronger kind, a cane in the tutor's hand is a grass stalk rendered tough and pliable for its peculiar office!

BESIDES food, there is another support which we derive from birds. In health, in sickness, at the point of death, on their soft plumage we repose—some of us, how many hours out of the twenty-four? There are those who have been known to have slept fourteen hours! so do not the birds themselves—not even geese!

THE best treatment for slight burns is to apply cotton batting soaked with a liniment made of equal parts of linseed oil and lime water. Be careful not to break the blisters, should any form.

HOW to GROW FAT.—It is said that a pint of milk, taken every night just before retiring to rest will soon make the thinnest figure plump. Here is a simple and pleasant means by which thin scraggy women may acquire plump rounded figures.