

To cook Tomatoes.—He that does not love tomatoes is an object of pity. Every art of cooking should be employed to inveigle the appetite of every man to love a vegetable so wholesome.

Peel a dozen ripe tomatoes and fry them in a little sweet butter, together with two or three sliced green peppers, sprinkle on a little salt, and finally stir up an onion or two, and let the whole cook thoroughly. This is the Spanish method of preparing them.

Another method, which, from long experience, we know will wear well, is as follows:—The directions are for a mess of tomatoes, amounting to about three pints when cooked—Begin by parboiling two onions. While this is doing, peel a dozen tomatoes, which is easily done after hot water has been poured over them, cut them up and add the onions, also a teacupful and a half of bread crumbled fine, a table spoonful of salt, a heaped teaspoonful of black pepper, a lump of butter of the size of a turkey's egg, or about four table spoonful. Beat these thoroughly together and set them over a slow fire, gradually to stew. *They should cook slowly for a long time; never less than three hours, but the longer the better.* About fifteen minutes before they are to be used, beat up six eggs and stir them in, and put them on fresh coals and give them one grand boil up, stirring them all the time. When so cooked no directions will be needed how to eat them.

The art of cooking the tomatoes lies mostly in cooking them enough. They should be put to work the first thing after the breakfast things are out of the way: even if you do not dine till three.—*Indiana Farmer and Gardener.*

Blackberry Syrap.—The following is the recipe for making the famous Blackberry Syrap. No family should be without it; all who try it will find it a sovereign remedy for bowel complaints: "To two quarts of blackberry juice, add half an ounce each of powdered nutmeg, cinnamon and allspice, and a quarter of an ounce of powdered cloves. Boil these together to get the strength of the spices, and to preserve the berry juice. While hot, add a part of fourth proof French Brandy, and sweeten with loaf sugar. Give a child two teaspoonful three times a day, and if the disorder is not checked, add to the quantity."—*Id.*

System, Order, Regularity.—The importance of attending to these points must be apparent to

every one who has had any experience in managing a household, and who has the important and indispensable talent of observing. Supposing then my young friends to be early risers, your attention should be next directed towards having a system and a regular time for everything you do. "There's a time to work, a time to sing, a time to play," &c. According to your own desires, necessities or tastes, have your moments or hours set apart, and when once fixed, adhere to them, and make every other thing about the house adapt themselves accordingly. In this way you will soon have united and harmonious action, and everything will go on like "clock work." You know always where to find yourself and every one else will know where to find you, and place their dependance and make their calculations accordingly. This is supposing that you are the head of an establishment, for there must always be a head to a body. But if you are not at the head, you can regulate according to that head, and if there is system about it, you are as much the governors of your time as if you were the main regulator. If there is not system about it, I pity you from my heart, you are a slave indeed, and must have the patience of Job and the meekness of a lamb, if your temper is not ruffled. From all the scourges and distempers incident to the ills of human life, God save me from the frictions and disturbances of an irregular household. Behold the beautiful, grand and incomprehensible system of all nature, the sublime regularity of the heavenly universe, watch the harmony of system, and the beauty & regularity displayed by the Divine Regulator, and who will deny that we have not there an unmistakable example, for us to follow.

Your friend,

AMELIA.

—*Missouri Farmer.*

Hoe Cake.—Three table spoonful of sugar, three of cream, three eggs, one teacup of butter-milk. Stir in the meal till it is a little thicker than butter, and salt and spice to your liking.

Corn Muffins.—Take one quart of buttermilk, three or four eggs well beaten, a small quantity of flour, mix them together and then make it quite thick with corn meal, and a table spoonful of melted butter, and salt to suit the taste; butter the pan in which it is baked.

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