

MOULD POISONOUS.

Mould, however induced,—whether eaten in cheese, or mouldy bread, or other food, or breathed in the infinitesimal spora that are diffused from it in the atmosphere,—seems to be the source of a great variety of very serious diseases. One variety, which is found in the hold of damp and badly ventilated ships, is proved to be the cause of ship fever, which is often very fatal.

Another variety, which is found in some localities, formed on newly-stirred earth, is the cause of fever and ague; and in one place at one time, in Western Pennsylvania, every man who worked in digging a canal was affected with it, and most of the inhabitants who lived in the vicinity, on low grounds, were also affected; but above a certain elevation all escaped; and on examination with a microscope, spora from mould on the recently made banks, too fine to be seen by the naked eye, were found floating in the damp evening air in every house where those slept who were taken with the fever, but none in the houses on a higher level, where there were no cases of fever.

Other varieties of mould, in cellars and damp places, are believed to be the cause of typhoid fever, endemic dysentery, and many other diseases whose origin cannot otherwise be accounted for. These facts should make us afraid of all moulds, and, indeed, of all decomposing materials, whether in the food we eat, or in our dwellings, or even in our vicinity, where they can impart to the air a deleterious influence.

As corroborating this view of the case, it is a significant fact that in New Orleans, with more people in it than usual, for five summers, while the houses and streets were kept clean and clear from all decomposing substances, not a case of yellow fever occurred—an exemption never before known; and this, indeed, is almost proof positive that yellow fever is caused by mould, or at least by decomposition, with which mould is always associated.—*How not to be Sick.*

HOW TO MAKE CRANBERRY PIE.

There are various ways. Some make them open like a custard or squash pie. This is good, but not so good as to cover like an apple pie. Do not stew the berries as some do before baking, but slit each berry with a knife. This will preserve the freshness of the fruit, which is quite an important thing. A coffee cup full of berries and an equal quantity of white sugar, will make a medium sized pie. Those who like a sweet pie should have more sugar, also more berries if desired. Bake as usual. A little flour sifted over the fruit gives it a thicker consistence. One thing should not be forgotten—add a small teacupful of water. We will give the receipt in short: One coffee cup full of slit berries, the same quantity of white sugar, half the quantity of water, with a little flour added or not. This is one of the very best pies for variety, in the whole course of cookery. It is good looking and good eating.

TRIPE AND HOW TO COOK IT.

Tripe is one of the most nutritious, as well as healthful articles of food we can procure. As an article of meat diet for summer, it is unsurpassed. It can be obtained in this market, put up in vinegar, either by the kit, whole or half barrel.

We give below two excellent methods of cooking it:

Fried Tripe.—Cut the tripe into suitable pieces, say two inches square, dip into a batter made of eggs, flour and water, then drop upon boiling lard. Cook till brown.

Tripe Rolls.—Pick the tripe up in strings, mix with a little flour, chopped onions and parsley; moisten with eggs well beaten; form a roll and drop it into hot fat. When nicely browned it is ready for the table.—*Prairie Farmer.*

QUINCE MARMALADE.

Pare, core and quarter the quinces; boil them gently uncovered in water, until they begin to soften; then strain through a hair sieve, and beat them in a mortar or wooden bowl to a pulp: add to each pound of fruit three quarters of a pounds of sugar; boil it until it becomes stiff, and pour into small moulds.—*Exc.*

Somebody asked Baron Rothschild to take venison. "No," said the Baron, "I never eat venison; I don't think it is so coot as mutton." "Oh," says the Baron's friend, "I wonder at you saying so; if mutton is better than venison, why does venison cost so much more?" "I will tell you vy; in this world, the people always prefer vat is *decr* to vat is *sheep*."

A tourist, stopping at a French hotel, saw the phrase "fresh water chicken" on the bill of fare. Desiring to know what this meant, he sent for a dish of water chicken. He tried it, and finding it excellent, recommended it to the rest of his party, ladies and all. All liked the dish wonuerfully, and so became frog-eaters without knowing it.

WHY IS A BABY LIKE WHEAT?—Because it is first cradled, then threshed, and finally becomes the flower of the family.

THE EARLIEST BIRD IN THE MORNING.—A Huntingdonshire labourer said to me: "There's a saying, 'up with the lark;' but there's a bird that's earlier than the lark. The cuckoo's the first bird to be up in the morning, and he goes round and calls the other birds. You may hear him a hollering and waking them; and then they set up their charm."—*Notes and Queries.*

MR. MICAWBER'S ADVICE.—"My other piece of advice, Copperfield, you know. Annual income, twenty pounds; annual expenditure, nineteen, eleven and six. Result—happiness. Annual income, twenty pounds: annual expenditure, twenty pounds, ought and six. Result misery. The blossom is blasted, the leaf is withered, the god of day goes down upon the dreary scene, and—in short, you are forever floored."