

TO CORRESPONDENTS

H. K. O., QUEBEC.—One objection was that in almost every case where the additional syllable was used, the rhythm of the line was marred. We like the second copy better, and will publish it in an early issue. Shall be pleased to hear from you again.

KATE SEYMOUR, McL.—Received—will appear shortly.

F. B.—We should be glad to meet your views, and those of your friends, but cannot possibly do so in the matter referred to—at least not for several months to come. The information is valuable to many of our readers, and we simply follow in the lead of many English Literary Journals.

WYMBLEDON.—Many thanks.

ARTIST.—Glad to see that you have acted upon our suggestion. The article will appear in the course of a week or two.

K. L. J.—We have not found time to read the M.S.; will return it, if not required.

HATTIE.—Contributions to our Pastime Column are very welcome, and we are much obliged to you for the assistance you render us; but don't you think, it would be impossible to make out "the toast" from the slight clue given?

DELLNA.—It was impossible to insert the article in our present issue. If accepted, it will appear next week.

PERGURINE P.—We do not feel alarmed. Perhaps you think we have forgotten our promise; but if so, you are mistaken, and we intend to convince you that we don't deserve the threatened "scolding." Our opinion is that it would render the solution more easy. Much obliged.

S. S.—We hope to hear from you frequently. A little pleasant gossip is refreshing, and we are sure that you can gossip pleasantly.

GEORGE.—Your note and the M.S. are to hand. We will reply, by mail, in the course of a few days.

PHILLIP R.—We believe Mr. McLaughlin received some appointment from Government, in connection with the Emigration Office, and left Canada, for Scotland. He published several small volumes of poems a few years since.

ELLEN W.—It is the intention of the Publisher to prepare cases for binding the READER. Number 26 will complete the first volume which will contain 416 pages.

F. R. S.—Respectfully declined.

GEORGE S.—The questions appear to you too easy of solution.

JOSSZ.—The "Peep O'Day Boys" were a band of Irish Insurgents, who first appeared in 1784, and were for a long time the terror of the country. They visited the houses of their antagonists at break of day.

J. T.—We are unable to give you the information you require.

HOUSEHOLD RECEIPTS

MACCARONI OR VERMICELLI PUDDING.—Take two ounces of macaroni; simmer it in a pint of milk until it is quite tender. Add a pint of cold milk, beat up five eggs, and a teacupful of white sugar, and flavour it with lemon or peach-water, butter a pudding dish, and stir the pudding all together, and bake it one hour.

ARROWROOT PUDDING.—Mix a tablespoonful of arrowroot in two of cold milk; pour it into a pint of boiling milk, in which dissolve a teacupful of white sugar; stir it constantly, and add a little mace, or any other kind of spice, and four eggs. Bake it half an hour in a dish lined with paste. If it is preferred to look clear, substitute water instead of milk, and add one more egg.

BOILED CUSTARD PUDDING.—Beat five eggs, whites and yolks separately; add a little salt, two tablespoonfuls of white sugar, and one pint of milk or cream. Butter a tin mould that will hold the mixture; set it into a saucepan of boiling water; cover the mould with a piece of muslin, and be careful that the water does not boil into the mould. Boil the pudding twenty minutes; take it from the water about ten minutes before

serving; then take it out carefully. Serve with wine sauce.

VEAL POT-PIE.—Take a scrag or breast-neck of veal; cut it into slices about an inch thick; fry some slices of salt pork in an iron pot; flour the veal; lay them into the hot fat, and let it brown a little; add water enough to just cover the meat; let it simmer about half an hour; season it with pepper and salt; dredge in a little flour. Have ready a common paste; roll it about half an inch thick, just large enough to cover the meat; cover the pot with a hot iron cover. Let it cook gently about three-quarters of an hour.

A NICE WHITE SOUP.—Break up a shin of veal; let it soak in cold water about two hours; then put it to boil in four quarts of water, with an onion, a little mace, pepper, and salt; let it boil about five hours. Strain it through a sieve, and set it away to cool until the next day. Then take off all the fat, wiping it with a cloth, to be sure; put it to boil. When quite hot, if not well seasoned, add whatever may be required; mix two spoonfuls of ground rice with water; stir it in till it boils, then add a pint of good sweet cream, and give it one boil.

SCIENTIFIC AND USEFUL.

VESSELS made of zinc should never be used for holding milk, as when milk is allowed to repose in contact with this metal a lactate of zinc is formed, as well as a compound of casein and oxide of zinc both of which are extremely injurious if taken into the system. A solution of sugar, which stood a few hours in a zinc vessel, was found to contain a considerable quantity of salts of that metal.

ARTIFICIAL IVORY.—The process by which the most successful imitation of natural ivory is obtained appears to consist in dissolving either india-rubber or gutta-percha in chloroform, passing chlorine through the solution until it has acquired a light yellow tint, next washing well with alcohol, then adding, in fine powder, either sulphate of baryta, sulphate of lime, sulphate of lead, alumina, or chalk, in quantity proportioned to the desired density and tint, kneading well, and finally subjecting to heavy pressure. A very tough product, capable of taking a very high polish, is obtainable in this way.

THE COLOURING OF GOLD.—Different shades of colour are given to ornaments of gold, by exposing them to chemical agents, which dissolve out a portion of the copper and silver alloy, while they have scarcely any action on the gold. The French jewellers possess a number of recipes for giving colour to gold, the most common of which is a mixture of two parts nitre, one part sea salt, and one of Roman alum. The jewels are kept in a solution of these chemicals, at a boiling point, from fifteen to twenty-five minutes, when they are then taken out, and washed in water, and the operation is finished. The surface of the gold is dull, but perfectly uniform, but can be made lustrous by burnishing. They lose about one sixteenth of their weight by this operation.

VENTILATION.—Some interesting experiments have been made at Cherbourg, in the presence of a government commission, on a new system of facilitating respiration in the noxious atmosphere of wells and mines. The inventor's name is Galibert. One form of this apparatus is a reservoir containing 110 litres of atmospheric air, to which two tubes are adapted. These tubes are fixed in a piece of horn, which is placed between the teeth. The operator straps the reservoir on his back, stops his nostrils with an instrument provided for the purpose, protects his eyes with closely-fitting spectacles, and breathes as slowly and quietly as possible through two tubes. There is another variety of the apparatus, in which the reservoir is dispensed with, and the ends of the tubes are left in the open air, but with this no exploration deeper than 15 or 20 metres can be made. With the other, the operator may remain with impunity, even in the most deadly vapours, for twenty or twenty-five minutes. The experiments were pronounced entirely successful.

WITTY AND WHIMSICAL.

A HUSBAND can readily foot the bills of a wife who is not ashamed to be seen footing her stockings.

A DENTIST advertises that he will "spare no pains" to render his operations complete and satisfactory.

WHY is a stock gambler like a railroad train? —Because he may be expected to smash up at any moment.

A NEW NAME FOR THE TOOTH-ACHE.—Grinder-pest.

AN ADDRESS ON THE DEPARTING YEAR. BY A POLICEMAN.—Now then, now then! what's all this year about?"

THE earth is a tender and kind mother to the husbandman; and yet, at one season, he always harrows her bosom, and at another plucks her ears.

A CELEBRATED Oxford scholar, who professed indifference to music, was once asked what he had thought of an orchestra which had been performing a grand overture, he replied that he only was impressed "by the wonderful coincidences of the fiddlers' elbows."

OUR fair Cousin Fanny says she is really surprised at the ridiculous complaints which men keep making about crinoline; for, of course, they must admit that the widest of petticoats cover but two feet!

A TALL fellow persisted in standing during a performance, much to the annoyance of an audience, and was repeatedly requested to sit down, but would not, when a voice from the upper gallery called out, "Let him alone, honey; he's a tailor, and he's resting himself." He immediately squatted.

SOLOMON'S RICHES.—"Ma," said an intelligent, thoughtful boy of nine, "I don't think Solomon was so rich as they say he was."—"Why, my dear, what could have put that into your head?" asked the astonished mother.—"Because the Bible says he slept with his fathers, and I think if he had been so rich he would have had a bed of his own."

CHARLES FOX used to brag that he could go lightly shod in wet weather without getting cold, and with much good humour told the following incident. Walking in Oxford Street he found a tug at his pocket-handkerchief, and seized the culprit in the very act of abstraction. On getting to the police station he asked the fellow whether anything in his face had procured him the honour of being selected for the attempt. "Why, sir," was the reply, "your face is well enough; but, noticing you wear thin shoes on the slushy pavement, I at once set you down for a Tom Noddy."

AFTER quoting from John Locke, that a blind man took his idea of scarlet from the sound of a trumpet, a witty fellow says that a hoopskirt hanging out of a shop door reminds him of a peal of a bell.

THE household furniture of a deceased barrister was being sold in a country town, when one neighbour remarked to another, that the stock of goods and chattels appeared to be extremely scanty, considering the rank of the late owner. "It is so," was the reply; "but the fact is, he had very few causes, and therefore could not have many effects."

DURING dessert, a bottle of Constantia was produced, which for age and flavour was supposed to be matchless. It was liquid gold in a crystal flagon, a ray of the sun descending into a goblet, it was nectar which was worthy of Jove, and in which Bacchus would have revelled. The noble head of the House of Russell himself helped his guest to a glass of this choice wine, and De Grammont on tasting it declared it to be excellent. The Duke of Bedford, anxious to judge of its quality, poured out a glass, which no sooner approached his lips than, with a horrible contortion he exclaimed, "Why, what on earth is this?" The butler approached, took the bottle, applied it to his nostrils, and to the dismay of his master pronounced it to be castor-oil!—*Drafts on my Memory, by Lord W. P. Lennox.*