

is one of the best kinds ; so is rock maple. But we have a kind of soft maple, and also a white beech, that are not very good. And there is as much difference in the value of white-oak trees for fuel, as there is between hard and soft maple. Location, soil, climate, time when cut, length and method of seasoning, must all be taken into account in determining the value of wood for fuel. We very much need a well-prepared table, giving the comparative value of all kinds of American wood, in different parts of the country, for fuel and for charcoal. Such a work would be worthy of a Society that bears the name of the " American Institute," or of the " Smithsonian Institution," and would be of more value and more credit to the Agricultural Bureau of the Patent-Office than all the foul seeds, bought second-hand in Paris, that it has distributed.

PICKLED MUSHROOMS.—Select small mushrooms, commonly called *buttons*. Cut off the end of each stalk ; scrape, wash, and spread them out to drain. Take as much vinegar as will cover them, put into it some thick cinnamon, mace, cloves, allspice, and just enough salt to taste. Put the mushrooms in jars. Boil the spice and vinegar, and pour it over the pickles while hot. Cover them close, as soon as they get cold.—*Widdifield's Cook Book*.

CUSTARDS.—In making custards the greatest care must be taken that your pan be well tinned ; and always remember to put a spoonful of water into it, to prevent your ingredients sticking to the bottom.

TO COOK BEEFSTEAK.—A very good way for cooking beefsteak is to take slices of beef, hack it with a knife instead of pounding, and then lay it in a spider, add pepper and salt, turn and press it while cooking. When done, lay the meat on a platter. Add butter to the gravy, a little flour and water, stir it until it thickens, and pour over the meat. This is better than broiling, as it saves the juice and flavor of the meat.

TO DYE SILK OR WOOL AN ORANGE COLOUR.—Boil the skins of red onions half an hour ; take out the skins, and add one ounce of alum to one quart of dye : put in the silks, stir often for half an hour ; dry, wash, and iron quite damp.

SEA WEED FOR WADDING.—The Paris papers speak of a new industry that has arisen in France from the exigencies of the times, and one which is destined to supply one of the necessaries of war. Government has ordered the systematic gathering of the sea weed which is washed on the rocks of the coasts of Normandy and Brittany to serve as wadding for artillery—it being found to answer the purpose admirably—keeping the iron cool, and not liable to ignition—like the cotton wad hitherto in use.

FEEDING FOWLS.—In winter, the fowls of many farms, where they are well supplied with grain, suffer for lack of animal food. That they need such food, or at least have a natural appetite for it, is fully proved by the avidity with which they devour all sorts of bugs, worms, and grasshoppers, when running at large in Summer-time. Try them in Winter with any kind of fresh meat, cooked or raw, cut up in suitable bits for them to pick up, and see how greedily they will eat it, and how such food will make hens lay. The pressed cakes of tallow-