

a stick or the end  
t an inch deep a-  
ed in this furrow  
r them, and then  
, and proceed as  
he board on each  
essuity of rolling.  
few inches, thin  
ee or four inches  
will ripen in the  
p and laid on the  
ed put the onions

these onions can  
through the win-  
an be had every

e pound of sugar  
allons of water,  
ng pickle, which  
in it. To effect  
eavy board must  
be used repeated-  
additional salt to  
on of part of the  
ekle with the jui-  
men which would  
es in the form of

will require about  
f soft sugar to be  
five days, if turn-  
quires salting, de-  
is used. If it be  
ooner than if on-

mortar.  
proportion to its  
salt eight or ten

; saltpetre, one  
so that they may

be completely blended. To every pound of sixteen ounces of but-  
ter, add one ounce of this composition. Mix it well in the mass  
and close it up for use."

Butter prepared in this manner. will keep for years, and cannot  
be distinguished from that recently salted. It should, however,  
be remarked, that the butter thus cured, does not taste well till it  
has stood for a fortnight or three weeks. Dr. Anderson remarks,  
that he has found by experience, that the above mentioned com-  
position not only preserves the butter more effectually from any  
taint of rancidity, but makes it also look better, taste sweeter,  
richer, and more marrowy, than if it had been cured with common  
salt alone.

When butter is put into firkins, or other vessels for preserva-  
tion, it should be so closely packed and crowded, that no air  
can come in contact with it. The butter should be carefully co-  
vered with a piece of fine cloth, previously dipped in melted  
sweet butter. When more is put in the tub, take up the cloth;  
and after that is well crowded in and levelled, put on the cloth  
again so nicely as to shut out the air,—When the tub is filled in  
this manner, pour a little melted butter over the surface so as to  
fill every vacancy, before the top is put on.

**BRUISED OATS FOR HORSES.**—An individual who has tried  
feeding horses on whole and bruised oats states, that a horse fed  
on bruised oats will look and work as well as one fed on double  
the quantity of oats not bruised. Steaming or boiling the oats  
will produce a very good effect, perhaps as good, or better, than  
bruising or grinding.

#### HINTS AND RECIPES IN DOMESTIC AFFAIRS.

Enjoyment is not found so much in luxurious as in single dis-  
hes. Fried apples are better and more wholesome than expen-  
sive preserves.

Tortoise shell and horn combs last much longer for having oil  
rubbed into them once in a while.

A large stone put in the middle of a barrel of meal, is a good  
thing to keep it cool.

Lamps will have a less disagreeable smell, if you dip your  
wick-yarn in strong hot vinegar, and dry it.

Baked beans are a very simple dish, yet few cook them well.  
They should be put in cold water, and hung over the fire, the  
night before they are baked. In the morning they should be  
put in a colander, and rinsed two or three times; then again