

## RULES FOR HOUSEKEEPERS.

EVERY house should have a dry, cool storeroom, convenient to the kitchen.

Have a box for every kind of spice, and have them labelled.

Put dried herbs in paper bags, and hang in a dry place.

Dried fruit should be tied in cloth bags, and hung up.

Vegetables should be put in sand in the cellar for winter use; those not wanted till the spring, buried in the ground.

Flour should be kept in a barrel or bin, with scoop to dip it with, kept covered, and always sifted before using, both for lightness of the food and cleanliness.

Indian meal should be sifted and put in a barrel where it would keep cool and dry, occasionally stirring it, particularly in warm weather, as it is liable to get musty or sour.

Rice should be kept in a dry tub, and when used, picked over and washed before using.

Hominy should be washed in several waters to get out the hulls.

Sugar should be bought by the barrel, as it is more economical than buying in small quantities. It can generally be purchased lower by the barrel, and is more convenient.

It is a good plan to purchase molasses when you can get part of a hogshend, then draw off the molasses and put in a firkin or demijohn for use. The sugar at the bottom can be used for some kind of preserves or pickling.

Coffee should be bought in quantities, as it improves by age.

Tea is cheaper to buy by the box, but should be well covered; if bought in small quantities, put it in a tin can.

Raisins and starch are cheapest bought by the box.

Zante currants should be washed and dried, then put in a jar for use.

Lemon and orange-peel should be dried, and pounded, put in glass bottles, well corked, for use.

Nutmegs should be put in a box with the grater; cinnamon, cloves, allspice, mace, and pepper should be bought whole, then ground fine and put in boxes for use. Mustard should be ground and kept tight.

Sweet herbs should be gathered on a dry day, spread until dry, then put in paper bags. It is well to grind some and put in bottles for use.

Hops should be kept in paper bags and hung up; they are not good after a year old.

Codfish should be purchased in small quantities, as it is unpleasant about the house. If put in a dry place it will get too dry, if too damp it will spoil; it must be changed from garret to cellar.

Cream of tartar, tartaric acid, essences and sal volatile should be kept in glass bottles, particularly the sal volatile, which should have a ground glass stopper. Use cold water for dissolving it when used.

Keep cheese in a dry, cool place, and after it is cut, wrap a cloth around and put it in a tin box. If it gets dry before using, grate it and pour on brandy, then pack tight in a jar, and it will be better than at first.

Butter should be kept in dry, cool cellars in the Summer, and in the Winter in an outhouse or out-doors.

Smoked beef should be kept in a bag and hung up. While using ham, put in a bag and hang up.

Keep bread and cake in a tin box, well covered; it will keep fresh longer than any other way.

Strawberries, pine-apples, and all delicate preserves may be kept in a box, with sand or sawdust filled around them, and they will keep longer.

All salted provisions should be watched, and see that they are kept under the brine, for if one piece of meat lies up it will spoil the whole barrel. If the brine looks bloody, it must be scalded, and more salt added; when cold pour back.

Tallow should be kept in a dry cool place. All kinds of oil in the cellar. Salt should be kept in the driest place that can be found.

No housekeeper should be without good vinegar; the best is made from cider or wine. The washings from honey (and after making jelly or wine), should be poured into the vinegar. Cold tea should be saved for this purpose.—*Mrs. Laura Trowbridge, in Excelsior Cook Book.*

## POULTRY HINTS.

Never cut a fowl's wing, to prevent its flying. Pull out its flight feathers of one wing.

In breeding "Games" don't breed "to feather" and expect superior endurance and other fighting qualities.

Wright says, "Any appreciable amount of snow water, soon reduces fowls to perfect skeletons." Why is it?

Meal-worms are excellent for chicks, but half a dozen daily, is sufficient for them until they are four weeks old.

Bread soaked in porter, and well dusted with cayenne pepper, is excellent food for fowls out of condition.

Exposure to cold wind especially to a draft at night, causes colds and catarrhal affections in the most robust fowls.

Pork scraps or greaves is best fed, softened in hot water, chopped fine, and mixed with bran or boiled potatoes. If the cake is left for fowls to pick at, as is frequently the case, the pieces torn off are apt to swell after being eaten, and cause the fowls to be crop-bound.

Bear in mind that prize fowls almost always throw some birds which should never be seen in the exhibition room.

It is advisable to set a hen at night, and without a light if she be a timid one. Eggs sprinkled with water, on the 14th, 17th and 20th day after they are set, will rarely have dead chicks in them, at the end of the time for incubation.

TO REMOVE OLD IRON MOLD.—Dr. Thomson recommends that the part stained should be remoistened with ink, and this removed by the use of muriatic acid, diluted with five or six times its weight of water, when it will be found that the old and new stain will be removed simultaneously.