

chalk and water, or soap and water, and plenty of warm water besides. If it is an alkali, like potash, give vinegar and water, lemon-juice, or some other safe acid. Always remember the emetic first. If it is laudanum, strong coffee is a good thing to give until the doctor comes. Keep the patient awake.

Of course these hints are very meagre, but, suggestions as they are, they may be found useful in time of need. There is no more valuable member of society than the man or the woman who knows just what to do in case of an accident.—*Hearth and Home*.

### SELECTED RECIPES.

**A GOOD CUSTARD.**—Upon five eggs, well beaten, pour one quart of milk scalding hot, stirring all the time; sweeten to taste; flavor with lemon or nutmeg; bake twenty minutes in an oven at a moderate heat. A custard made in this way is superior to one made of cold milk, as the taste is richer, and it does not "wey."

**SAGO PUDDING.**—Two ounces of sago, one pint of milk, three eggs, three ounces of sugar, and the grated rind of a small lemon, or a few drops of almond-flavor. Set three-fourths of a pint of the milk on the fire; mix the one-fourth pint of cold milk with the arrowroot till quite smooth; then pour in the hot milk, stirring it quickly, adding the sugar and lemon-peel, or almond-flavor; cool, add the eggs, well beaten; butter a dish, and bake in a moderate oven.

**SAVORY OMELETTE.**—Beat the yolks of six eggs till very light, and the whites till they are a stiff froth; add to the yolks one table-spoonful of chopped parsley, half ditto thyme, salt and pepper to taste; put in your pan two ounces butter and a tea-spoonful of finely minced onion; fry for a few minutes; mix the whites and yolks together, and pour into the boiling butter; keep the pan constantly shaken, and the mixture well stirred from the sides with a knife or fork till set; turn out and serve. never allow the cook to fry an omelette on both sides; the side that has touched the pan should be a delicate golden brown.

**PREMIUM BREAD.**—Sift three quarts of best white flour into a tray or pan; take therefrom three spoonfuls of flour, and scald it with boiling water. Cool this paste with three spoonfuls of new milk and a little cold water; then add an egg, a table-spoonful of sugar, and one of salt. Now make an opening in the centre of your tray of flour, pour therein the above mixture, with a cup of well-risen yeast;

add sufficient water to form a moderately stiff dough, and knead it well. The water should be blood-warm in cold weather, and cool in summer. Put your bread to rise in a vessel with a closely-fitting lid. It will not do so well to cover it with a cloth; in this case a thick, hard crust will form on it, which must be taken off, and this is a waste. Besides, in the covered tin it will rise sooner and more uniformly. When well risen, divide, and mould into loaves; set them to rise a second time—one hour should be sufficient—wet them with cold water, and bake immediately in a moderate oven, until a good, brown, even crust is formed.

**TO RESTORE COLORS TAKEN OUT BY ACID, ETC.**—Hartshorn rubbed on a woollen garment will restore the color without injuring it. Spirits of turpentine is good to take out grease or drops of paint out of cloth; apply it till the paint can be scraped off. Rub French chalk or magnesia on silk or ribbon that has been greased, and hold it near the fire; this will absorb the grease so that it may be brushed off.

**HOW TO WASH HAIR-BRUSHES.**—Too frequent washing is bad for any kind of brush as it softens the bristles. Once a fortnight is sufficient for hair brushes. Dissolve a piece of soda in warm, but not very hot water; dip the bristles only of the brush once in, then rub a little soap on them, and continue dipping the brush in and out, taking care not to let the water get to the back or handle, till it becomes white and clean, then dip it once into cold water in the same manner. Shake and wipe it with a cloth, and stand it, bristles downward, to dry before the fire on a cloth. It is the water soaking into the pores of the ivory that makes it yellow. When dry, rub the back and handle, both of the ivory and tortoise-shell brushes, with wash-leather, to polish them.

**ANOTHER.**—Melt a piece of common soda in hot water, and put it in a large basin, and when nearly cold, dip your brush in, with the back upward (do not let the water get over the back;) shake it in the water till it becomes clean, then pour cold water over the back; take it out of the water, shake it as dry as you can, and then let it dry in the air without any rubbing with a cloth, which ruins the bristles.

**CURE FOR THE TOOTHACHE.**—At a meeting of the London Medical Society, Dr. Blake, a distinguished practitioner, said that he was able to cure the most desperate case of toothache, unless the disease was connected with rheumatism, by the application of the following remedy:—Alum, reduced to an impalpable powder, two drachms; nitrous spirits of ether, seven drachms. Mix and apply to the tooth.