

TO MAKE A CUP OF TEA.—The teapot itself should be as perfectly plain and even in shape, inside and out, as possible; it will thus throw off less heat, and consequently keep hot longer, and be more easily kept thoroughly clean. A level teaspoon for one cup. When the pot is perfectly clean, and dry, put in the dry tea and stand it before the fire for at least ten minutes; then pour on the boiling rain or soft water, let it stand five minutes, and it is ready for use; then put your sugar and milk in the teacup, and pour the tea upon it.

TOFFEY.—With the butter (of which you can put as much or as little as you like) at the bottom of the sauce-pan, put in one pound of sugar and two tablespoonfuls of vinegar. Leave it to soak one night. If it looks too dry in the morning, add a little more vinegar. Then put it on the fire and boil, not stirring it. When you think it likely to be done, stick a knife into the middle of it, and drop it into a cup of cold water, and if it bites crisp it is done. Just before it is done, drop in a teaspoonful of essence of vanilla. Then pour the toffee thinly all over a buttered tin, and it will soon be cold.

BURNED SUGAR.—Put a little sugar on the fire, and a little water, and let it burn. Then add water and bottle it. It keeps any length of time. Used for browning gravy.

RANCID BUTTER, boiled in water, with a portion of charcoal, (say a tenth part,) will be entirely divested of its rancidity, and may be used for cooking purposes, although its fine flavor will not be restored for the table.

CHANTILLY CREAM.—Of all cold desserts, Chantilly cream is the easiest to prepare, but on condition of having rich cream worthy of its name. Mix the whites of two eggs with a quart of rich cream, beat it to a snow by means of a little whisk. Add then, but without ceasing to whip, half a pound of powdered sugar, and flavor with vanilla, orange, essence of coffee, or any desirable extract. Pile it up in a glass dish, surround it by sponge-cakes, and serve.

CHILDREN'S CLOTHING.—It is a sad truth that hundreds of little children annually perish from not being properly dressed. The legs and arms, including the feet and hands, more than any other part of the body, need to be warmly clad. These being the furthest removed from the centre of the circulation, are with more difficulty kept warm, and need an extra amount of clothing. If the limbs are allowed to become chilled, the blood is driven back from them, and the chest, head, or some other part becomes congested; and suddenly the frightened mother finds her darling sick with an alarming attack of croup, brain-fever, or bowel complaint, which may terminate in death.

ICING.—Take one pound of powdered or flour sugar (not the common pulverized) and the whites of four eggs. Put the sugar to the eggs before you beat it at all; then beat till it is stiff. Spread it on the cake with

a wet knife, wetting it in cold water each time you use it. Set it in front of the stove to dry, or in an oven with the least particle of heat. The cake must be nearly cold. You can flavor the icing with rose, orange, or lemon; if the latter, add a very small portion of grated rind. It is much nicer to add sugar to eggs before beating than afterward.

THE HEALTH OF GOLD FISH.—A correspondent of the *Scientific American* furnishes the following rules for keeping gold fish:—

"For each quart of water only one fish, as gold fish cannot thrive if crowded. Do not change the source of water, whether from well or hydrant. In summer, renew it daily; in winter, only every second or third day.

"Shallow glass dishes should not be used. They should be deep and kept in the shade, strong light and a heated room being detrimental to the fish. The bottom of the globe should be covered with smooth gravel to absorb the excrements and keep the water clean.

"In changing the water for cleaning the globe you should take the fish out with a fine net, but never with the hand. Do not feed them with bread or cake, or any food containing tannin; but give them wafers and eggs, flies, yolk of eggs, water cress, etc., but only once in three or four days, and then sparingly.

"In the months of November, December, January and February, the fish should not be fed at all, as this is their hibernating season, and food in this season is unnatural. In March, April and May, they should be fed scantily.

"If these rules are followed, these aquarian ornaments of your homes will live and thrive for many years."

SPOTS IN CARPETS.—First, take a warm iron and a piece of brown paper, and press the spot till all the grease that can be extracted in that way is removed from the carpet, then cover the spot with whiting, and leave it a day or so. Brush off with a clothes-brush and renew the application. For removing grease-stains in silk, benzine is excellent; fine starch moistened and laid on the spot is also good: sometimes a warm iron and a piece of paper is sufficient; lay the silk right-side down on the ironing-blanket, put the paper on top, and apply a flatiron just hot enough to scorch the paper.

BROWN LEAVES occur upon house plants, especially if the temperature of the room be high, much to the annoyance of the cultivator. In the majority of cases, the trouble is caused by the insect popularly known as the "Red Spider." It is so small that it requires sharp eyes to see it, and one would hardly think such a mite of a thing capable of producing so much damage, yet it is one of the worst pests, not only of the greenhouse, but of many open air plants. The red spider will not flourish in a moist atmosphere, and frequent drenchings are fatal to it. The remedy is to shower the plants frequently, especially the under side of the leaves. If you have no syringe, lay the plants down and shower them from a watering pot with a fine nose.