

TO DRY PLUMS.—Split ripe plums, take the stones from them, and lay them on plates or sieves to dry in a warm oven or hot sun; take them in at sunset, and do not put them out again until the sun will be upon them; turn them that they may be done evenly; when perfectly dry, pack them in jars or boxes lined with paper, or keep them in bags; hang them in an airy place.

TO PRESERVE PLUMS.—Make a syrup of clean brown sugar, clarify as directed in the recipes; when, perfectly clear and boiling hot, pour it over the plums, having picked out all un-sound ones and stems; let them remain in the syrup two days, then drain it off; make it boiling hot, skim it, and pour it over again; let them remain another day or two, then put them in a preserving kettle over the fire, and simmer gently until the syrup is reduced, and thick or rich. One pound of sugar for each pound of plums. Small damsons are very fine preserved as cherries or any other ripe fruit; clarify the syrup, and when boiling hot put in the plums; let them boil very gently until they are cooked, and the syrup rich. Put them in pots or jars; and secure as directed.

PRESERVING EGGS.—A correspondent of the Southern Cultivator gives the following as a certain recipe:—Grease fresh eggs with lard, and pack them away in a keg with alternate layers of corn or wheat bran, small ends downwards, and so arranged as neither to touch each other or the sides of the keg. In this way they have been kept perfectly sound for twelve months.

TO MAKE WATERMELON BUTTER.—Split the melon open, with a spoon scrape out the pulp into a cullender, and strain the water into vessels; boil it down to a syrup; then put in apples or peaches, like making apple butter or any kind of preserves. Or the syrup may be boiled, without fruit, down to molasses which will be found to be as fine as the sugar house molasses.

FLEAS, BED-BUGS, &c.—A writer in the Gardeners' Chronicle recommends the use of the oil of wormwood to keep off the insects above named. Put a few on a handkerchief or a piece of folded muslin, and put in the bed haunted by the enemy. Neither of these tribes can bear wormwood, and the hint is especially commended to travellers who are liable to fall among the toppers of blood.

RECIPE FOR MAKING TATTLERS. Take a handful of the vine called Runabout, the same quantity of root called Nimble-tongue, a sprig of the herb called Backbite, (at either before or after the dog days,) a tablespoonful of Don't-you-tell-it, six drachms of Malice, a few drops of Bary—which can be purchased in any quantity at the shops of Miss Nancy Night-walker. Stir them well together and simmer them for half an hour over the fire of Discontent, kindled with a little Jealousy—then strain it through the rag of Misconstruction, and cork it up in the bottle of Malevolence, hang it upon a skein of Streetyarn, shake it occasionally for a few days, and it will be fit for use. Let a few drops be taken just before walking out and the subject will be enabled to speak all manner of evil, and continually.

COFFEE STAINS, MUD SPLASHES &c. will mostly give way to the use of soap and water. Ourd soap should be applied for this purpose. Obstinate stains which will not yield to these treatments must be submitted to the bleaching powers of the fumes of sulphur. This is conveniently applied by igniting some brimstone under a cone or funnel made of card board. The stains must be wetted, and then held over the top of the chimney until they disappear.

CHEAP AND EXCELLENT CANDLES.—The following receipt I have tried twice, and find it all that it is cracked up to be. I have no doubt that it would have been worth more than \$20 to me if I had known it twenty years ago. Most farmers have a surplus of stale fat and dirty grease, which can be made into good candles at a trifling expense.

I kept both tallow and lard candles through the last summer, the lard candles standing the heat best and burning quite as well, and giving as good a light as the tallow ones. Directions for making good candles from lard: For 12 lbs. of lard, take 1 lb. of saltpetre and 1 lb. of alum; mix them and pulverize them; dissolve the saltpetre and alum in a gill of boiling water; pour the compound into the lard before it is quite all melted, stir the whole until it boils, skim of what rises; let it simmer until the water is all boiled out, or till it ceases to throw off steam; pour off the lard as soon as it is done, and clean the boiler while it is hot. If the candles are to run, you may commence immediately; if to be dipped, let the lard cool first to a cake, and then treat it as you would tallow.—*Cor. N. Y. Farmer.*

WHEAT MEAL PUDDING.—*Fine Flavored.*—Beat five eggs, add to them four cups sweet milk, one of sweet cream, with salt. Into this stir a cup full of flour and wheat meal, sufficient to make a batter a little thicker than for griddle cakes. Boil one and a half hours. Serve in the same manner. The water should be boiling when the puddings are put in, and kept so till they are done. It is necessary to turn them occasionally, as they will rise to the top.

SETTING TEA THINGS.—Instead of the ever recurring clatter and the loss of time incidental to putting all that is wanted twice a day in most families entirely away, and getting it out again for breakfast and tea, I have learned to get the necessary articles ready for the next meal immediately after washing them up from the former. Of course, this necessitates the consecration of one tray to cups and saucers, &c., and will make it advisable to find or provide a shelf wide enough to hold it. But, as materially hastening to the operation of "bringing tea" fourteen times in every week, it would be worth some contrivance, for its comfortable accomplishment in all houses. It might be a curious test of the comparative prevalence of what is by courtesy termed "common sense," to ascertain how many individuals in the different classes of mistresses and servants, in their endeavors to carry out the above method, would naturally wash the tray first, and how many would begin with the cups and saucers.—*Godley's Ladies' Book.*

ONE WAY TO COOK CHICKENS.—The following is highly recommended:—"Cut the chicken up, put it in a pan and cover it over with water; let it stew as usual, and when done make a thickening of cream and flour, adding a piece of butter and pepper and salt; have made and baked a pair of short cakes, made as for pie-crust, but rolled thin and cut in small squares. This is much better than chicken pie and more simple to make. The crusts should be laid on a dish, and the chicken gravy put over it while both are hot."

CHEAP CARPETING.—Sew together strips of the cheapest cotton cloth, of the size of the room, and tack the edges to the floor. Then paper the cloth with any sort of room paper. After being well dried give it two coats of varnish, and your carpet is complete. It can be washed like carpets without injury, retains its gloss, and on chambers or sleeping rooms, where it will not meet with rough usage, it will last two years as good as new.