

## Domestic and Miscellaneous.

### THE ROSE AND THE GEM.

BY A YOUNG LADY BORN BLIND.

If this delicious, grateful flower,  
Which blows but for a little hour,  
Should to the sight so lovely be,  
As from its fragrance seems to me,  
A sigh must then its colour show,  
For that's the softest joy I know;  
And sure the rose is like a sigh,  
Born just to sooth, and then—to die.

My father, when our fortune smiled,  
With jewels decked his eyeless child;  
Their glittering worth the world might see,—  
But Ah! they had no charms for me;  
A trickling tear bedew'd my arm—  
I felt it—and my heart was warm;  
And sure the gem to me most dear,  
Was a kind father's pitying tear.

### USEFUL RECIPES.

**TO PRESERVE GREEN CURRANTS.**—Currants may be kept fresh for a year or more, if they are gathered when green, separated from the stems, put into clean, junk bottles, and corked very carefully, so as to exclude the air. They should be kept in a cool place in the cellar.

**CANDLES.**—Very hard and durable candles are made in the following manner: melt together ten ounces of mutton tallow, a quarter of an ounce of camphor, four ounces of beeswax, and two ounces of alum. Candles made of these materials burn with a very clear light.

**VARNISHED FURNITURE.**—If you wish to give a fine soft polish to varnished furniture, and remove any slight imperfections, rub it once or twice a week with pulverized rotten-stone and linseed oil, and afterwards wipe clean with a soft silk rag.

**CREAM.**—The quantity of cream on milk may be greatly increased by the following process: Have two pans ready in boiling hot water, and when the new milk is brought in, put it into one of these hot pans and cover it with the other. The quality as well as the thickness of the cream is improved.

**TEETH.**—Honey mixed with pure pulverized charcoal is said to be excellent to cleanse the teeth, and make them white. Limewater with a little Peruvian bark is very good to be occasionally used, by those who have defective teeth, or an offensive breath.

**TAINTED BUTTER.**—Some good cooks say, that bad butter may be purified in the following manner: Melt and skim it, then put into it a piece of *well toasted* bread; in a few minutes the butter will lose its offensive taste and smell; the bread will absorb it all. Slices of potato fried in rancid lard will in a great measure absorb the unpleasant taste.

**TOMATOES PIE.**—Tomatoes make excellent pies. Skins taken off with scalding water, stewed twenty minutes or more, salted, prepared the same as rich squash pies, only an egg or two more.

It is a great improvement to the flavour of PUMPKIN PIES to boil the milk, stir the sifted pumpkin into it, and let them boil up together once or twice. The pumpkin swells almost as much as Indian meal, and of course absorbs more milk than when stirred together cold; but the taste of the pie is much improved.

Some people cut pumpkin, string it, and dry it like apples. It is a much better way to boil and sift the pumpkin, then spread it out thin in tin plates, and dry hard in a warm oven. It will keep good all the year round, and a little piece boiled up in milk will make a batch of pies.

Most people think BRASS KETTLES for washing are not as likely to collect verdigris, if they are never cleaned in any other way than by washing in strong soap suds just before they are used.

**INK SPOTS.**—If soaked in warm milk before the ink has a chance to dry, the spot may usually be removed. If it has dried in, rub table-salt upon it, and drop lemon juice upon the salt. This answers nearly as well as the salts of lemon, sold by apothecaries. If a lemon cannot be easily procured, vinegar, or sorrel-juice, will answer. White soap diluted with vinegar is likewise a good thing to take out ink spots.

**STARCH.**—Frozen potatoes yield more flour for starch than fresh ones. The frost may be taken out by soaking them in cold water before cooking; if frozen very hard, it may be useful to throw a little salt-petre into the water.

**CEMENT TO MEND EARTHENWARE AND GLASS.**—The cement sold about the country as a great secret, is nothing more than *shellac* melted and drawn out into sticks. Heat the article a little above boiling water heat, and apply a thin coating on both surfaces of the broken vessel, and when cold it will be as it was originally.

**ICE IN HOT ASHES.**—A traveller, who lately visited Mount Etna, gives the following account of a phenomenon which struck his notice:—The main crater is about five hundred feet deep at this time, so say the guides; but I think this must be measured down the slope of the funnel. I could not, however, see to the bottom, owing to the volleys of sulphurous smoke whirling up ever and anon, accompanied by a rumbling noise, and occasionally a slight vibration of the ground underfoot. Here I found, amid the warm ashes, on the slope of the crater within, heavy crystals of ice, set all at one angle, and curved like a shark's teeth. I picked up one piece as big as a walnut, and asked the guide if he could account for its presence. Far be it from him to give a "rationale" of anything of the sort; it would derogate from the dignity of Etna. It reminded me of a chemical experiment played off by a French *savant* at one of the late "Scienziati" meetings. He made water freeze in a red-hot cup. The silver or platinum being brought to a red heat, a few drops of water are thrown in, which do not evaporate, but jump about. Sulphuric acid is now poured in, which in the act of boiling produces so intense a cold by the disengagement of its latent heat, that the drop of water at once turns to ice. I opine the chemical process here to be the same, only on Nature's grand scale. The morning mists supply the moisture, and within the crater there is no lack of sulphurous mixture boiling as in a retort; hence as hot fumes ascend, the crystals of ice are precipitated. If any one rejects this solution of mine, let him find a better, remembering he is to account for pieces of ice forming on a bed of warm ashes. The principle of "disengagement of latent heat" may also account for the severity of the cold felt on Etna, which is far greater than is due to its elevation.

**STEAM v. THE TURF.**—A good many years ago, one of the toughest and hardest riders that ever crossed Leicestershire, undertook to perform a feat which, just at the moment, attracted the general attention, not only of the country, but of the sporting world. His bet was, that if he might choose his own turf, and if he might select as many thorough-bred horses as he liked, he would undertake to ride 200 miles in ten hours! The newspapers of the day described exactly how "the squire" was dressed—what he had been living on—how he looked—how, at the word "Away!" he started like an arrow from a bow—how gallantly Tranby, his favourite racer, stretched himself in his gallop—how