

He was in an arm-chair, with his reins in one hand and the other in any position the most easy and agreeable to himself—OLD WHITE, in N. Y. *Spirit of the Times*.

Ladies Department.

A hot shovel held over varnished furniture will take out the white spots. If you are buying a carpet for durability, choose small figures. Scotch snuff put on the holes where crickets come out will destroy them. Half a cranbury bound on a corn will soon kill it.

The longest time of eggs being preserved for cooking purposes, was effected by dipping them into melted fat, and storing them in a cold cellar when the coating of fat on each was hard. If we tried lime, we should bury the eggs in slacked lime. A layer of eggs and of the powder alternately, using a cask, and placing it in a cold dry place.

Some afternoon, when you think everything will be killed with frost at night, pull up your vines that are loaded with green tomatoes, and hang them in the cellar; they will ripen off finely. I took some from my cellar last Christmas day, that were very nice.

BAKED SWEET APPLES. If they are of a good kind, they are very nice baked in an earthen dish, which is better than tin. If you cook them in a stove, there should be a little water in the pan, else the juice will be burnt and be lost. They are best done in a brick oven. Put them into a jar with no water or sugar, but cover them close, and bake five or six hours. A rich syrup will be found in the bottom of the jar, and the appearance and flavor of the apples will be very fine.

CABBAGE.—Remove the waste leaves, and divide the stump end as far as the centre of the cabbage. It is good boiled with salt meat; but if cooked by itself, salt should be added to the water. Cabbage should be put into boiling water, be well skimmed, and boil an hour or hour and a half, according to the size.

CIDER-MAKING WITHOUT PRESSING.—It is stated that a man at Parkersburg, Va., is successful in making cider by the following process: He grinds the apples, and fills casks with one end open the bottom having some sticks and straw, like leach-tub for ashes. On the pomace he pours as much water as it would yield juice by pressure, and that displaces the juice, and sends it to the bottom from which, after two days, it is drawn by opening the faucet and as the cider is heavier than water, it runs off at first pure. The pomace, too, having an affinity for water, absorbs that, which displaces the natural juice, and leaves the pomace quite tasteless. This process may be useful to persons who have a few apples and no cider-press.