

LABOR-SAVING SOAP.—Take two pounds of sal soda, two pounds of yellow bar soap, and ten quarts of water. Cut the soap in thin slices, and boil together two hours, strain, and it will be fit for use. Put the clothes in soak the night before you wash, and to every pail of water in which you boil them add a pound of soap. They will need no rubbing, merely rinse them out, and they will be perfectly clean and white.

A NEW RAT TRAP.—Take a smooth kettle, fill to within six inches of the top with water, cover the surface with chaff or bran, place it where the rats harbor, and it will drown all that get into it. Thirty-six were taken in one night by this process.

GERMAN SILVER.—Few are aware of the poisonous qualities of this compound. It is good for a variety of uses, but should never be used for spoons or vessels for cooking. It is composed of copper, arsenic, and nickel. It is oxydized by acids, and acts in the stomach as a slow but sure poison.

PRESERVATION OF EGGS.—The three following are cheap and easy modes of preserving eggs for culinary use :—

Recipe, No. 1.—Pack the eggs to be preserved in an upright water-tight cask, with their small ends downwards. Take eight quarts of unslacked lime, one half pound of common salt, two ounces of cream tartar ; mix in water so as to bear up an egg with its top just above the surface ; pour the mixture into the cask containing the eggs, and they will keep sound and good for two years.

Recipe, No. 2.—Pack the eggs to be preserved in an upright earthen vessel or tub, with their small ends downwards. Procure, melt, and strain a quantity of cheap tallow or lard, and pour, while warm, not hot, over the eggs in the jar till they are completely covered. When all is cold and firm, set the vessel in a dry cool place, till required for use. After the eggs are taken out, the grease need not be wasted, as it will serve for making soap, or many other household purposes.

Recipe, No. 3.—Pack the eggs to be preserved in common salt, with the small ends downwards, and they will keep tolerably good for eight or nine months.—*Browne's American Poultry Yard*