

SCOURING KNIVES.—A small, clean potato, with the end cut off, is a very convenient medium of applying brick dust to knives, keeping it at about the right moisture, while the juice of the potato assists in removing stains from the surface. You can get a better polish by this method than by any other we have tried, and with less labor.

WHITE CAKE.—One cup of melted butter, one cup and a half of white sugar. Stir the butter and sugar together. Half a cup of sweet milk, two teaspoonfuls of cream tartar, and one of soda. One teaspoonful lemon essence. Whites of four eggs beat to a froth. Stir in flour sufficient to form a thick batter. Bake in a quick oven.

YELLOW CAKE.—One cup of melted butter and one of good brown sugar, stirred together. Half a cup of sweet milk, two teaspoonfuls of cream tartar, and one of soda. Yolks of four eggs. Flavor with nutmeg. Add sufficient flour to form a thick batter.

TO PREVENT COWS FROM KICKING.—Take a rope or strap about three feet in length, and make a loop at one end, then carefully place the loop end around the hind legs just above the knee, run the other end through and draw the legs together as close as possible, then wrap the remainder of the rope around the part encircling the legs, and fasten. When properly adjusted it is impossible for a cow to kick.

A GOOD CHEAP COFFEE.—Take coffee and peas of equal quantities; roast them well, separately, taking care not to burn them; grind them together, and serve up according to taste. By the addition of the peas, the coffee clears itself, and settles perfectly without any other addition, and moreover makes a much cheaper and more wholesome beverage. I think the large, rich kinds of peas, such as the Blue Imperial, are preferable, which can be raised very easily by any good, frugal housewife, in her garden. Sow about the 10th of June and they will be free from bugs.

INDIAN BREAD WITHOUT YEAST.—Three tea cupsful of Indian meal, two of rye or wheat flour, one-fourth of a tea cupfull of molasses, one tea spoonful of salt, and one and a half tea spoonfuls of saleratus. Mix in one quart of sour milk. Bake two hours. The family pronounce this excellent, especially when first made.

HOW TO PICKLE PLUMS.—For seven pounds plums, take four and a half of sugar, one quart vinegar, four ounces cinnamon, two ounces cloves—put the spices in a bag—scald the sugar, spice and vinegar together—then pour over the plums—cover tight—let them stand on the stove and keep hot—but not boil, for four hours.

FRENCH HONEY.—One pound of white sugar; six eggs, leaving out the whites of two; the juice of three or four lemons, and the grated rind of two, and a quarter of a pound of butter. Stir over a slow fire until it is about the consistency of honey.