

abroad not to be forgotten—and there can be little doubt of their success.

We have seldom heard of a body of artisans doing anything more likely to be useful to thousands than that which has just been undertaken by the operative printers of Newcastle-on-Tyne. These individuals have organised themselves into a society, to be called the Newcastle and Gateshead Typographical Mutual Improvement Society; the object being the improvement of the profession generally, but more particularly in reference to the training of youth in a knowledge of the rise and progress in the art of printing, as well as to imbue them with a spirit of emulation to become more proficient workmen, to promote a better general knowledge of all matters appertaining to the trade, and to cultivate the moral, intellectual, and social well-being of all parties connected with it. The ordinary members of the institution are to consist of journeymen printers and apprentices; honorary members are to be employers, and others connected with the press, and donors of books or money. Besides addresses on the history and peculiarities of the art of printing, likely to improve the professional taste, lectures are to be delivered on generally scientific subjects. A library is formed for reference and instruction.

Every one must wish well to a scheme fraught with so much benefit to the parties interested. As soon as the prospectus of the society came under our notice, we felt that such an association was needed, and we should be glad to hear that it was imitated in Edinburgh and other cities. According to existing arrangements, apprentices receive only technical instruction in the particular department to which they are put. They never hear a word of general principles; they may grow up in ignorance of every interesting fact connected with their profession; and even as journeymen, they may be deficient in a knowledge of nice peculiarities in the art, which an improvement of taste would suggest. The scheming of handsome titles, of neatly-shaped pages in reference to size of type, and similar matters, form exceedingly suitable themes for general and mutual instruction among compositors. As to pressmen, how few are able to distinguish niceties in colour! In printing a book, one sheet will be made pale and another dark, by which general uniformity in the volume is destroyed. Among the high-skilled pressmen of London a better knowledge prevails; but rarely have we seen proficiency in this respect in any provincial printing. It is this defect alone—a defect arising entirely from want of care and taste—that keeps provincial typography inferior to that of London. To this imperfection, and also to a general ignorance in the art of printing wood-engravings, we beg to direct the attention of the Newcastle Society. We cannot conclude our notice without expressing a hope that other operatives, besides printers, may see the importance of associating for professional improvement.

(To be continued.)

Agriculture.

RECEIPTS FOR MAKING VARIOUS ARTICLES OF FOOD OF INDIAN MEAL.

Common Journey, or Johnny Cake.—Into one quart of meal stir one pint of boiling water, with salt; spread it on a board, an inch thick, and bake it before the fire, or otherwise on an iron over the fire.

Superior Johnny Cake.—Take one pint of cream, half a pint of meal, two eggs, two table-spoonfuls of wheat flour, half a tea-spoonful of carbonate of soda, and salt to suit the taste. Bake in a hot oven.

An Excellent Johnny Cake.—Take one quart of milk, three eggs, one tea-spoonful of carbonate of soda, one tea-cup of wheat flour and Indian meal sufficient to make a batter of the consistency of pan cakes. Bake quickly, in pans previously buttered, and eat it warm with butter or milk.

Indian Cake.—One pint of sour milk, one tea-spoonful of carbonate of soda, one table-spoonful of sugar, one table-spoonful of butter, one egg, salt, and stiff enough to pour.

Batter Cakes, No. 1.—Prepare a thick batter, by wetting sifted meal with cold water, and then stirring it into that which is boiling, salt, and when it is lukewarm, add yeast, when risen, bake in thin cakes over the fire.

No. 2.—Take some milk, correct its acidity with carbonate of

soda, add salt and meal to make a thick batter, and cook as before.

No. 3.—Stir a quart of boiling water into the same quantity of meal, add a little salt and two eggs well-beaten; cook as before.

Corn Muffins.—Take one quart of butter milk, three or four eggs well beaten, a small quantity of flour; mix them together, and then make it quite thick with corn meal; add a table-spoonful of melted butter and salt to suit the taste; butter the pan in which it is baked.

Corn and flour Bread.—Prepare a thin batter, by wetting sifted meal in cold water, and then stirring it into that which is boiling, salt, and when it is lukewarm, add yeast, and as much flour as there is corn meal; bake in deep dishes in an oven when risen.

Corn Bread.—To one quart of sifted meal, add one tea-cup of cream, three eggs, one tea-spoonful of carbonate of soda dissolved in water, butter-milk to make it quite soft, stir it well, and bake it in a bake-kettle or oven.

Hasty Pudding.—Put it in three pints of water and a table-spoonful of salt, and when it begins to boil, stir in meal until it is thick enough for the table. Add, if you chose, sour apple, chopped. Cook twenty or thirty minutes. Eaten with milk, butter or treacle.

Fried Hasty Pudding.—Cut cold pudding into smooth slices, and fry brown in a little butter or pork fat.

Hasty Pudding Bread.—Prepare hasty pudding as before; when lukewarm, add yeast, and after rising, bake in a deep dish in a hot oven.

Corn Meal Pudding.—Scald four quarts of milk, stir into it one quart of sifted meal, one cup of molasses, a table-spoonful of salt, a little spice of any kind you like; bake it three or four hours in a pretty hot oven.

Baked Pudding.—To two quarts of milk, add one quart of meal, a little salt, and a cup of sugar. Prepared by heating the milk over the fire, stirring it occasionally to prevent its burning; when it scarcely boils, remove it, put in the salt and sugar, and scatter in the meal, stirring rapidly to prevent its collecting into lumps; put in the nutmeg, and turn into a deep pan. Bake immediately, or otherwise as may be convenient, in a hot oven, three hours. When it has baked an hour or more, pour over the pudding one gill or one half-pint of milk, this will soften the crust and form a delicious whey.

Boiled Pudding.—Into two quarts of meal, stir three pints of boiling water, some salt and a gill of molasses or treacle, spice or not, as you choose, tie up in a strong cloth or pudding bag, put into boiling water, and cook over a steady fire for three hours.

Superior Boiled Pudding.—To one quart of Indian corn, add three pints of hot milk, half a pint of molasses or treacle, a dessert spoonful of salt, an ounce or more of beef suet stued fine. Stir the materials well together, tie them in a cloth, allowing room for the pudding to swell one-eighth larger, and boil it six or eight hours—the longer it boils the better. It may be made without suet.

Indian Dumpling.—Into one quart of meal, stir one pint of boiling water with salt. Wet the hands in cold water, and make them into smooth balls, two or three inches in diameter. Immerse in boiling water, and cook over a steady fire twenty or thirty minutes.

If you choose, put a few berries, a peach, or part of an apple, in the centre of each dumpling.

Superior Dumpling.—To one pint of sour milk with carbonate of soda, add one quart of meal and a large spoonful of flour, roll out with flour and put in apple, and cook as before.

Homony.—This article is considered a great delicacy throughout the Southern States, and is seen on almost every breakfast table. It is prepared thus:—the corn must be ground not quite into meal. Let the broken grains be about the size of a pin's head. Then sift the flour from it through a fine hair sieve. Next, shake the grains in the sieve, so as to make the hulls of bran rise to the top, when it can be removed by the hand. The grains must then be washed in several waters, and the light articles, which rise to the surface, poured off with the water through the fingers, so as to prevent the escape of the grains. Have a pot or boiler ready on the fire with water in it, add the grains at the rate of one pint to two pints of water. Boil it briskly about twenty minutes, taking off the scum and occasionally stirring it. When the homony has thoroughly soaked up the water, take the boiler off the fire, cover it, and place it near, or on a less heated part of the fire, and allow it to soak there about ten minutes. It may be eaten with