

**MUSTARD WHEY.**—To a pint of boiling milk add an ounce and half of bruised mustard seed; boil it till the curd completely separates, then strain it off to a pint of boiling water, sweeten and boil it up once. This is particularly good for old people laboring under cold, rheumatism, palsy, or dropsy. It is also sometimes recommended in low fevers. The dose is a teaspoonfull four or five times a day.

**To PRESERVE EGGS.**—The proper time of doing this is early in spring when the hens lay plentifully, and before they begin to set. There are several ways of preserving them for use or sale at the season when they become dear. First by dipping in boiling water and taking them out instantly; or, secondly by oiling the shell or rubbing them over with melted suet; and thirdly by placing them on shelves with small holes to receive one in each; they must be placed endways and changed every other day.

**To PRESERVE BUTTER FOR WINTER USE.**—Let the salt be perfectly dried before the fire; roll it with a glass bottle till it is as fine as possible, spread a layer of salt so that when turned to brine it shall entirely cover the butter. The best jars for this purpose are the Nottingham stoneware, with lids.

**A FIRE AND WATER-PROOF COMPOSITION** may be made thus: fine sand one part, fine wood ashes two parts, slaked lime three parts; to be ground up with linseed oil and put on with a paint brush, first coat thin, second very thick.

**A GOOD WAY OF KEEPING POTATOES.**—When they are ripe dig them as dry as possible and lay them in a heap ridged up and covered with straw; cover the straw with earth. They will keep famously through the winter without sprout or canker; it should be fine weather when you take them out.

**BUTTERMILK** is often serviceable to consumptive persons, but it should be drank constantly, and persevered in a long time.

**GRIDDLE CAKES.**—Use milk altogether and no water. Two eggs, yellow and white, to be allowed for a pint of corn meal, the milk to be a little warmed and the whole to be well beaten up with a spoon. There must be milk enough used to make the whole so liquid that it will pour out of the saucepan on the