

USEFUL RECEIPTS.

We are indebted to a fair correspondent for the following Receipts, which have been taken from the most trustworthy sources, and some of them verified by the writer's experience. Many of our lady readers could doubtless furnish us with something that would be useful in the family from their daily domestic duties and experience. We respectfully solicit their co-operation in attempting to improve and enlarge this department of our Journal.—ED.

LIQUID GLUE.

Pour naphtha upon shell-lac until of a creamy consistency, and keep in a bottle, never allowing it to remain uncorked for any length of time. This glue will unite iron, wood, glass, &c.

A CHEAP BUT GOOD TOOTH-POWDER.

Cut a slice of bread, as thick as may be, into squares, and burn in the fire until it becomes charred; after which pound in a mortar, and sift through a fine muslin. It is then ready for use.

TO REMOVE INK STAINS FROM WOOD.

As much oxalic acid as will lay on a sixpence dissolve in a tablespoonful of hot water, lay some on the wood and rub hard with a cork until the stain disappears; then wash and re-polish. The above will remove the stain without injury to the wood—mahogany, or any other. It also cleans the brass work.

PARSNIP WINE.

Take fifteen pounds of sliced parsnips, and boil until quite soft in five gallons of water; squeeze the liquor out of them, run it through a sieve, and add three pounds of coarse lump sugar to every gallon of liquor; boil the whole for three quarters of an hour; when it is nearly cold, add a little yeast on toast. Let it remain in a tub for ten days, stirring it from the bottom every day; then put it into a cask for a year. As it works over, fill it up every day.

FOR PICKLING EGGS.

If the following pickle were generally known, it would be more generally used. It is an excellent pickle to be eaten with cold meat, &c. The eggs should be boiled hard (say ten minutes), and divested of their shells; when quite cold put them in jars, and pour over them vinegar (sufficient to quite cover them) in which has been boiled the usual spices for pickling, tie the jars down tight, with bladder, and keep them until they begin to change colour.

FOR CHILBLAINS.

Take boiled rain water one ounce, lunar or silver caustic one scruple, dissolved. Then with a swan feather give the place a coating of the above; if it turns black in a few hours the chilblains are cured, if not, give another coating. Should the chilblains be broken, touch the parts round by the edges of the

holes. Use a clean feather every time. It is sure to cure, though they be broken.

FOR A COUGH.

Quarter of a pound of linseed; quarter of a pound of raisins; two ounces of stick liquorice; two quarts of soft water, to be boiled until reduced to half the quantity. When strained, add a quarter of pound of brown candy, pounded; one tablespoonful of good old rum, one tablespoonful of lemon juice or vinegar, A cupful to be taken on going to bed, and more frequently, if required. To be warmed. Used for years, and approved.

A VERY EXCELLENT AND CHEAP CAKE.

Two pounds and a half of flour, three quarters of a pound of sugar, three quarters of a pound of butter, half a pound of currants, or quarter of a pound of raisins, quarter of a pound of orange peel, two ounces of caraway seeds, half an ounce of ground cinnamon, or ginger, four teaspoonfuls of carbonate of soda, mixed well with rather better than a pint of new milk. The butter must be well melted previous to being mixed with the ingredients.

ECONOMICAL FAMILY PUDDING.

Bruise with a wooden spoon, through a colander, six large or twelve middle-sized boiled potatoes; beat four eggs, mix with a pint of good milk, stir in the potatoes, sugar and seasoning to taste; butter a dish; bake half an hour. This receipt is simple and economical, as it is made of what is wasted in most families, viz., cold potatoes, which may be kept two or three days, till a sufficient quantity is collected. It is a weekly dish at our table. A teaspoonful of Scotch ship marmalade makes a delicious seasoning.

WEATHER, MARKETS, &c.

The present winter, so far, has proved a great contrast to the last. Up to the beginning of the year, most field operations could be carried on in the western section of this Province, and the mean temperature ranged very high. January has been a seasonable month, moderate frosts with heavy falls of snow, so that the wheat plant has been sufficiently protected, and good sleighing afforded the farmers for hauling fire-wood and timber, and getting his produce to market. All kinds of produce continue to fetch remunerating prices, and a healthy trade seems to be opened for the future. Flour in Toronto market ranges from 21s a 23s 9d per barrel; Wheat 4s 3d a 4s 9d per bushel; Barley 2s 3d a 2s 6d; Oats 1s 8d a 1s 10d; Peas 2s 6d a 3s; Butter, Meat, Eggs, &c., continue to maintain comparatively high rates.

From England we hear that a succession of heavy rains during the last three months of the year had produced destructive floods, and had consequently retarded wheat-sowing, in some localities, indeed, very little wheat had been deposited up to Christmas, and what had been sown on wet ground was greatly injured or perished. This evil had been more or less experienced both in Scotland and Ireland, and must tell heavily on the crops of next harvest. The potato rot was extensively prevalent.