

lent flavor, in the following manner: After stewing them, or cooking them down to a soft mass, add, a few minutes before taking them up, a lemon or two, sliced thin, and stir well into the mass. Some persons who are unacquainted with this method, take them for some very superior fruit. It makes nice fruit for the supper or breakfast table.—*Rural World*.

SELECTED RECIPES.

A BAKED APPLE-PUDDING.—Boil six apples well; take out the cores, put in half a pint of milk thickened with three eggs, a little lemon-peel, and sugar to the taste; put puff-paste round the dish, bake the pudding in a slow oven, grate sugar over it, and serve it hot.

ANOTHER.—Take the pulp of two large roasted apples, the peel and juice of one lemon, the yolks of six eggs, two Savoy biscuits, grated, quarter of a pound of butter melted, and sugar to taste. Beat the ingredients together, put a puff-paste round the dish, and bake half an hour.

RAGOUT OF COLD NECK OF MUTTON.—Cut the mutton into small chops, and trim off the greater portion of the fat; put butter into a stewpan, dredge in a little flour, add two sliced onions, and keep stirring till brown, then put in the meat. When this is quite brown, add water, and a couple of carrots and turnips, each of which should be cut into very thin slices; season with pepper and salt, and stew till quite tender, which will be in about three-quarters of an hour. When in season, green pease may be substituted for carrots and turnips; they should be piled in the centre of the dish, and the chops laid round.

CAROLINA WAY OF BOILING RICE.—Pick the rice carefully, and wash it through two or three cold waters till it is quite clean. Then (having drained off all the water through a colander) put the rice into a pot of boiling water, with a very little salt, allowing as much as a quart of water to half a pint of rice; boil it twenty minutes or more. Then pour off the water, draining the rice as dry as possible. Lastly, set it on hot coals with the lid off, that the steam may not condense upon it and render the rice watery. Keep it dry thus for a quarter of an hour. Put it into a deep dish, and loosen and toss it up from the bottom with two forks, one in each hand, so that the grains may appear to stand alone.

TO WASH WHITE LACE.—The following receipt for washing white lace is generally found more successful than any other. Cover a glass bottle with white flannel, then wind the lace round it, tack it to the flannel on both sides, and cover the whole with a piece of flannel or linen, which sew firmly round it. Then steep the bottle overnight in an ewer, with soap and cold water. Next morning wash it with hot water and soap, the soap being rubbed on the outer covering. Then steep it again for some hours in cold water, and afterwards dry it in the air or near the fire. Remove the outer cover, and the lace is ready, no ironing being required. If the lace is very dirty, of course, it must be washed a great deal.

EASY METHOD OF UNITING BROKEN GLASS OR CHINA.—Obtain some slaked lime, and having finely powdered it, put it into a small muslin bag; next get the white of an egg and rub the edges of the pieces that require mending with it, and then dust some lime from the bag upon it, and hold them together till they stick; let it dry and it will not be liable to be softened by heat. A second method which I would recommend as being superior to most liquid glues or cements in general use:—Dissolve $\frac{1}{2}$ oz. of gum acacia in a wine-glass full of boiling water, add plaster of Paris sufficient to form a thick paste, and apply it with a brush to the parts required to be cemented together.

FOR ARROW-ROOT PUDDING.—Simmer a pint of milk with a few whole allspice, coriander-seed, and half a stick of cinnamon for ten minutes or a quarter of an hour; then sweeten it with sugar, and strain it through a hair-sieve into a basin to one ounce and a half of arrow-root (about a tablespoonful and a half) previously mixed with a little cold milk, stirring it all the time. When cold, or as soon as the scalding heat is gone, add three large or four small eggs, well beaten, and stir well until the whole is perfectly blended. It may then be boiled in a well-buttered mould or basin, or baked in a dish with a puff-paste crust round the edge, and grated nutmeg on the top. From half to three-quarters of an hour will be sufficient to boil or bake it. When boiled, serve it with sauce. The flavor of the pudding may be occasionally varied by using a few blanched and finely pounded or chopped sweet and bitter almonds—about one ounce of sweet, and half an ounce of bitter—or with orange-flower water, or vanilla.