NOTES AND QUERIES.

R. Anderson, Montreal:—The abbey esstates granted to the Russell and Wriothesly families are as follow:—

Their present annual value.

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- J. B. MONTREAL; —respectfully solicits insertion for, and solutions to the following problems:—
- 1. What number is that, which being doubled and 16 added to the product, the sum shall be 188?

Let x represent the required number; then 2x will denote the double thereof; and so $2x \times 16 = 188$, by the question. Therefore 2x = 188-16 = 172, by transposition.

And x = 172-2 = 86, Ans.

2. To find that number, which being added to 56, the treble of the required number will be produced.

If x be put for the number sought, then 3x will be the treble thereof: and therefore $3x = x \times 50$, by the question.

Hence 2x = 56, by transposition. And x = 56-2 = 28, Ans.

USEFUL HOUSEHOLD RECEIPTS.

FILLET OF VRAL BOILED.—Fill the centre, the bone being removed, with stuffing similar to that used for boiled turkey. Allow one quarter of an hour to a pound, and twenty minutes over, for the boiling of this joint. After the water boils, seam carefully, and let it only simmer, keeping the meat covered by adding hot water, or it will become brown. The beauty of this dish depends on delicacy in the color of the meat. A sauce must be formed by taking out a pint of the broth which has been made in boiling; this must be thickened with good cream, butter, and flour, and flavoured with mushroom catsup and mushroom powder, or mushroom buttons. If cream be not at hand for thickening the broth, a sauce may be made by mingling the yolks of two eggs with flour, butter, and broth.

Bothen Knuckle of Veal.—As veal is insipid, it is a meat seldom boiled. The knuckle, however, being chiefly composed of cartilage, is occasionally boiled, and requires stewing to render it fit for eating. It is sometimes boiled with rice, and the gravy drawn from it is flavoured with onions, a little mace, and a few peppercorns. With the broth half a pint of cream or milk may be mixed, and the whole, meat, rice, and broth, served together in a turcen. If sent up separately, the veal will require a sauce of parsely and butter, as well as the accompaniment of boiled bacon, on a separate dish.