

strain them; add four teaspoonsful of tar, and simmer together. Apply this ointment until it breaks. Add bees-wax and resin to the ointment, for a salve, to dress it with after it breaks. This is an infallible cure, without losing the joint. The root of the fleur-de-lis, the Iris of our gardens, boiled soft and mashed fine, with a little meal or flour to make a poultice, is another safe and sure remedy. The poke root is said to be equally as good.

A USEFUL RECIPE.—Take a pint of pulverized charcoal, and put it into a barrel of new cider, and the cider will never ferment, will never contain any intoxicating quality, and is more palatable the longer it is kept.

FROSTBITTEN FEET.—Dissolve half a pound of alum in one gallon of warm water, and soak fifteen minutes.

TO KILL RATS.—Heat plaster of Paris in an iron vessel till it has done boiling, and mix half and half with Indian meal. Rats eat it freely, and it sets in their stomachs and kills them without the danger of giving them poison.

CURE FOR WARTS ON ANY PART OF THE BODY.—Make a strong solution of corrosive sublimate, wet the wart three or four times a day, never fails of curing.

TO PREVENT DISEASE.—Keep the stomach well cleansed; be regular in your diet; cleanse the skin often with clean cold water, or with the addition of a little white lye and salt, or with soap suds; rub the surface after washing, with a coarse cloth until warm. If you cannot use cold water, use warm; keep your head cool and your feet warm and dry, and you will have but little disease, and no doctor's bills to pay.—*Michigan Farmer.*

TO PRESERVE BUTTER.—We condense the following recipe for preserving butter from one of our exchanges. It is said to be much used in Goshen, Orange County, a place famous for its superb butter.

Composition: Take of sugar one part; of nitre, one part; and of the best Spanish great salt, (or rock salt,) two parts. Beat the whole into a fine powder, mix them together, and put them by for use. Of this composition one ounce should be put to every sixteen ounces of butter; mix it thoroughly with the butter as soon as it has been freed from the milk, and put it without loss of time down into the vessel prepared to receive it, pressing it so close as to leave no air holes or any kind of cavities within it. Smooth the surface, and if you expect it will be above a day or two before you can add more, cover it up close with a piece of clean linen, and above that a piece of wetted parchment, or for want of that, fine linen that has been dipped in melted butter exactly fitted to the edges of the vessel all round, so as to exclude air as much as possible, without the assistance of any watery brine; when more butter is to be added, those coverings are to be taken off, and the butter applied close above the former, pressing it down and smoothing it as before, and so on till the vessel be full. When it is quite full, let the two covers be spread over it with the greatest care, and let a little melted butter be poured all round the edges so as to fill up every cranny, and effectually exclude the air. A little salt may then be strewn over the whole and the cover be fixed down to remain close shut till it be opened for use.—If all this be carefully done, the butter may be kept perfectly sound in this climate for many years. How many years I cannot tell; but I have seen it two years old, and in every respect as sweet and as sound as it was when only a month old.

Butter cured in this manner does not taste well till it has stood at least a fortnight after being salted; but after that period has elapsed it eats with a rich marrow taste that no other butter acquires; and it tastes so little of salt, that a person who has been accustomed to

eat butter cured with common salt only, would not imagine it had one-fourth part of the salt necessary to preserve it.

FEMALE CULTURE.—The great entertainments of all ages are reading, conversation, and thoughts. If our existence after middle life is not enriched by these, it becomes meagre and dull indeed. And these will prove sources of pleasure just in proportion to previous intellectual culture. How is that mind to have subject matter of pleasurable thought during its solitary hours, which has no knowledge of the treasures of literature and science, which has made no extensive acquaintance with the distant and the past? And what is conversation between those who know nothing? But on the other hand, what delight is that mind able to receive and impart which is able to discuss any topic that comes up with accuracy, copiousness, eloquence, and beauty! The woman who possesses this power can never fail to render herself agreeable and useful in any circle into which she may be thrown, and when she is so she cannot fail to be happy. A full mind, a large heart, and an eloquent tongue, are among the most precious of human things. The young forsake their sports and gather around, the old draw nigh to hear, and all involuntarily bow down to the supremacy of mind. These endowments add brilliancy to youth and beauty, and when all other charms are departed, they make old age sacred, venerable, and beloved.

FEMALE DELICACY.—Above every other feature which adorns the female character, *delicacy* stands foremost within the province of good taste. Not that delicacy which is perpetually in quest of something to be ashamed of, which makes a merit of a blush, and simpers at the false construction its own ingenuity has put upon an innocent remark; this spurious kind of delicacy is as far removed from good taste, as from good feeling and good sense; but that high-minded delicacy which maintains its pure and undeviating walk, alike among women as in the society of men, which shrinks from no necessary duty, and can speak when required with seriousness and kindness of things at which it would be ashamed indeed to smile or blush—that delicacy which knows how to confer a benefit without wounding the feelings of another, and which understands also when to receive one—that delicacy which can give alms without display, and advice without assumption, and which pains not the most humble susceptible being in creation. This is the delicacy, which forms so important a part of good taste, that where it does not exist as a natural instinct, it is *taught* as the first principle of good manners, and is considered as the universal passport to good society. But this, the greatest charm of female character, if totally neglected in youth can never be acquired in after life. When the mind has been accustomed to what is vulgar, or gross, the fine edge of feeling is gone and nothing can restore it. It is comparatively easy on first entering life, to maintain the page of thought unsullied, by closing it against every improper image, but when such images are allowed to mingle with the imagination, so as to be constantly moved by memory, and thus to give their tone to the habitual mode of thinking and conversing, the beauty of the female character is gone, and its glory departed.—*Ellis.*

CLAY GOOD WITH SOAP.—A foreign paper states that a little pipe clay mingled with the soap is a great aid in washing clothes clean. We once knew a poor family who took in washing and became quite famous in the city near which they lived for the cleanness which the clothes washed by them exhibited. All the water they had to use was taken from an old clay pit near a brick yard.—*Maine Farmer.*