

HOUSEHOLD RECEIPTS.

To preserve eggs, take lime, 1 bushel; salt, 2 lbs.; cream of tartar, $\frac{1}{2}$ lb.; add water enough to make a liquid in which an egg would float.

In peeling onions, put a large needle in the mouth, half in and half out. The needle attracts the oily juice of the bulb, and any number may be peeled without affecting the eyes.

STRAWBERRY SHORTCAKE (SWEET).—Two cupfuls of flour, one cupful of sugar, one cupful of sweet milk, one egg, two tea-spoonfuls of melted butter; bake in jelly pans in two or three cakes, as desired.

DUTCH POTATO PIE.—Butter a flat dish, and put a layer of bread crumbs in it. Then carefully break from four to six eggs in it; lay some very thin slices of gherkin upon them. Then put a layer of nearly an inch thick of very light mashed potato over the whole. sprinkle with bread crumbs, and put into an oven till the eggs are cooked and the potato brown.

An excellent pomade for the hair may be made thus:—Marrow bone, $\frac{1}{2}$ pint of oil, 4d. worth of citronella. Take the marrow out of the bone, place it in warm water, let it go to almost boiling point, then let it cool, and pour the water away. Repeat this three times until the marrow is thoroughly "fined." Beat the marrow to a cream with a silver fork, stir the oil in drop by drop, beating all the time. When quite cold, add the citronella, pour it into jars, and cover it down.

A TIMELY warning to those about to enjoy the summer luxury of sea bathing is given by Dr. Sexton, of the New York Ear Infirmary. He finds salt water to be peculiarly irritating to the delicate membrane of the inner ear, while cold fresh water may be equally injurious. Every year hundreds of people are sent to the infirmary for treatment whose trouble has arisen from getting water into their ears while bathing, or from catching cold in the ears at such times. He recommends, as a precaution, the plugging of the ears with cotton before entering the water, particularly in surf bathing.

STRAWBERRY SHORTCAKE (PLAIN). A piece of butter the size of an egg chopped thoroughly through two cupfuls of flour, a pinch of salt, two tea-spoonfuls of baking powder, one cupful of sweet milk; handle as little as possible and bake as above.

TO MAKE COFFEE BONAPARTE'S WAY.—Put the ground coffee into a vessel with strainer, and pour the water on it perfectly cold; plunge this vessel into another filled with boiling water, which must be kept at the boiling pitch till the process is completed. This method is thought to preserve the aroma of the berry.

SPECIFIC FOR BRONCHITIS AND ASTHMA.—Mr. G. A. Sala, in a recent *Illustrated London News*, states that an unfailing source of relief from the agonies of bronchitis and spasmodic asthma will be found in the following specific:—The juice of two lemons which have been warmed in the oven to dry the skins, four ounces of the best honey, two spoonfuls of the very finest Florence oil. Mix carefully, put it into an earthen jar, which must be kept covered, and swallow a spoonful when you feel the fit coming on.

To those who have worn down their teeth in masticating poor, old, tough cow-beef, we will say that carbonate of soda will be found a remedy for the evil. Cut the steaks to-day before using into slices about two inches thick, rub them over with a small quantity of the soda, wash off next morning, cut it into suitable thicknesses, and cook according to notion. The same process will answer for fowls, legs of mutton, &c. Try it, all who love delicious, tender dishes of meat.

FRENCH BREAD.—Many sorts of bread made with milk, eggs and butter receive this name. To a half-peck of the finest flour add a quart of luke-warm milk, a little salt, a quarter-pound of melted butter and a half-pint of sweet yeast; whisk the fluids together, and add two or three beaten eggs; mix the flour with this; handling it as little as possible; let the dough rise, and mould the bread into rolls, cakes, &c. Bake on tins in a quick oven, and rasp the loaves.