

DOMESTIC RECIPES.

INDIAN MUFFINS.—A pint and a half of yellow Indian meal sifted. A handful of wheat flour. A quarter of a pound of fresh butter. A quart of milk. Four fresh eggs. A very small teaspoonful of salt. Put the milk into a saucepan. Cut the butter into it. Set over the fire and warm it until the butter is very soft, but not until it melts. Then take it off, Stir it well till all is mixed, and set it away to cool. Beat four eggs very light; and when the milk is cold, stir them into it alternately with the meal, a little at a time of each. Add the salt. Beat the whole very hard after it is all mixed. Then butter some muffin-rings on the inside. Set them in a hot oven, or on a heated griddle; pour some of the batter into each; and bake the muffins well. Send them hot to table, continuing to bake while a fresh supply is wanted. Pull them open with your fingers, and eat them with butter, to which you may add molasses or honey.

HOW TO MAKE NO-MATTERS.—This is an article of food which has for many years been confined to the descendants of a single family. Its excellence will commend it to the attention of those housewives who wish to make a good display of culinary skill upon their tables, at the same time having a due regard to economy. The lady who furnishes the recipe has given frequent opportunities of tasting their delicious flavor; and if any are inquisitive, perhaps she might be induced to inform them how the cakes obtained their homely name.—“To three tea-cupfuls of buttermilk add three table-spoonfuls of rich cream, and a small quantity of sugar. Stir in flour until it is of the consistency of paste for doughnuts. Roll out size of a large breakfast plate, and fry in lard to a rich brown color. As each cake comes from the fire, cover with apple-sauce made from tart apples sweetened to taste, and spiced with nutmeg or cinnamon, and continue the process till the plate is well heaped.”

* **USE OF SALT IN COOKING VEGETABLES.**—Here is something everybody ought to have known long ago, and that everybody should now read and remember:—“If one portion of vegetables be boiled in pure distilled or rain water, and another in water to which a little salt has been added, a decided difference is perceptible in the tenderness of the two. Vegetables boiled in pure water are vastly inferior. This inferiority may go so far, in the case of onions, that they are almost entirely destitute of either taste or color, though when cooked in salted water, in addition to the pleasant salt taste, a peculiar sweetness and a strong aroma. They also contain more soluble matter than when cooked in pure water. Water which contains 1-420th of salt is far better for cooking vegetables than pure water, because the salt hinders the solution and evaporation of the soluble and flavoring principles of the vegetables.—*Scientific American.*”

INDIAN CORN.—HINTS ON ITS CULTURE.

To the Editor of the Agriculturist.

SIR,—A few remarks, at this season, on this most important grain, may not be out of place. I find them in my note-book, where they were inserted from time to time, as the results of farm practice.

The yellow eight-rowed corn is preferable for this locality. It contains more oil and gluten than the white corn of the Southern States. The average yield of corn in this Province is about twenty-five bushels per acre; a good yield is forty to fifty bushels; while ninety to one hundred bushels have at times been raised.

The roots run very deep. A bushel of corn will shrink from the time of harvesting till thoroughly dry, about 22 per cent.

Two bushels of ears will generally make one bushel of grain.

For the proper cultivation of this cereal the soil should be dry. Standing water or moist soils do not produce good crops. The soil must be made rich and deep, as this plant feeds