

Ice Cream.

This is a cool and pleasant refectory, exceedingly agreeable in social parties, small or large, at all seasons of the year, and especially so in the hot weather of our summers. Though it is a preparation more especially kept in cities and towns, and dedicated to the refreshing of attendants on the aforesaid gatherings, yet we cannot see why it cannot become a common dish on the tables of those cultivators of large farms and keepers of large families who have the ability and disposition to attend upon the pleasures of *taste*.

In describing the process of making it, we shall not, as is often done, by those who give information to others, proceed on the supposition that every body knows as much of the matter as we do; but shall take it for granted that they know nothing about it.

As preliminary to its manufacture, there will be needed an article called a "Freezer," which consists of a cylindrical jar, made of block tin, and fitted with a close cover, which is so fastened as that the whole can be turned by a large strong handle, with which the cover is furnished. This can be had at the tin shop for, from one to two dollars.

To make four quarts of ice cream, which will be sufficient for a party of about a dozen persons, put three quarts of milk into a tin pail, and set the pail into the kettle of boiling water; add to it three pounds of loaf sugar, and when blood-warm, add nine eggs well beaten. Then stir the whole till it becomes of the thickness of sweet cream. Take it from the kettle, strain it through a thin cloth, and add one quart of sweet cream, flavored with one Vanilla stick. The bean is purchased at the druggist's, broken into small pieces, and steeped one hour in milk. The essence of lemon may be substituted for Vanilla—the taste being the guide for the quantity.

If it is desired that the cream shall be very rich, use the proportions of four quarts of milk, two quarts of cream, and twelve eggs, seasoned and prepared as before. The more cream there is, the more difficult it will be to freeze it.

The freezing is done as follows.—Pour the mixture while warm into the freezer. Then take a common nail keg, or any cask holding about twelve gallons, having only one head, bore two or three holes through that head, and place it in a wash tub. Then being provided with about a half bushel of salt, and about two bushels of ice,

put the latter into pieces as large as walnuts, put a layer of salt of a half inch or more in thickness in the bottom of the cask, and on that layer of an inch of ice; then set the freezer in the centre of the cask, and place another layer of salt about it, alternating with ice, till the cask is filled full. Then taking the freezer by the handle, turn it back and forth horizontally right and left, a few times every few minutes until the cream is frozen.

The effect of mixing salt and ice will be to melt the ice. This will evolve an intense cold, so that if a thermometer be placed in the liquid which flows into the tub, the mercury will sink eight or ten degrees above zero. If the cream is not too rich it will be frozen in half an hour; but otherwise it will require an hour or more.

If it is not to be used immediately, let it stand where it was frozen till wanted, as a temperature of 39° or less will thaw it.—*Amer. paper.*

Invaluable Remedies.—Here are some simple remedies, for every prevalent disorders, that we have no hesitation in recommending as infallible. Try them.

- For sea-sickness, stay at home.
- For drunkenness, drink cold water.
- For health, rise early.
- For accidents, keep out of danger.
- To keep out of Jail, pay your debts.
- To be happy, be honest.
- To please all, mind your own business,
- To make money, advertise.
- To do right and have a good conscience,
- Subscribe for a paper, and pay in advance.

To-Morrow—And what is to-morrow? A time that always is coming and never is come—it is the part of eternity that lies beyond eternity—it is a name, a phantom, a misnomer. Does it deceive us—why? Because we depend upon it—and forget that whatever we do, we must do to-day. Remember it—all your labour in this world must be done to-day—there is no to-morrow.

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