

## HOUSEHOLD RECEIPTS.

Never store any article of food or drink in old petroleum barrels. They are poisonous even after being cleaned.

FROSTED FRUITS AND VEGETABLES.—
If apples, potatoes, or any fruits or vegetables are frozen, they should be thawed out gradually by being covered with woollen cloths. By so doing they will not be much injured by the frost.

HARE Soup.—Cut up a hare, and put the joints into a stewpan, with a pound of lean ham, sliced; three onions, three blades of mace, a fagot of thyme, sweet marjoram and parsley, and three quarts of beef stock. Stand for about two Then strain the liquor, and hours. pound together the ham and the meat of the hare, and put it into a stewpan with the liquor, with the crumbs of two French rolls, and half a pint of port wine. Simmer twenty minutes, rub it through a sieve, set it upon the stove, but do not let it boil; season with salt and cayenne pepper, and serve.

To Scallor Oysters.—Beard them, warm the liquor, season with a blade of mace and thin lemon peel; strain a little over the oysters. Rub stale bread into fine crumbs, which season with salt, white pepper, cayenne and nutmeg. Then put crumbs and oysters in layers in a scallop-shell or dish, with butter in the middle and upon the top; add a little of the liquor (if not too salt,) and set them in a Dutch oven before a quick fire, and when browned they will be done.

Accidents to the Ear.—In case of very small insects getting into the outer ear, the drum-head will prevent the progress of the intruder, which may be killed or dislodged with ease by means of a few drops of oil. The insect called the earwig is not more likely than any other insect to enter the ear. If a child put a seed, a little pebble, or any other small body of that nature, into the ear, it may often be extracted by syringing the passage strongly with lukewarm water for some time, but the operation should always be performed by a medical man.