



The Household.

The Effect of Marriage.

DOUBTLESS you have remarked with satisfaction how the little oddities of men who marry rather late in life are pruned away speedily after marriage. You have found a man who used to be shabbily and carelessly dressed, with huge shirt collar frayed at the edges, and a glaring yellow silk pocket-handkerchief, broken of these and become a pattern of neatness. You have seen a man whose hair and whiskers were ridiculously cut, speedily become like other human beings. You have seen a clergyman who wore a long beard, in a little while appear without one. You have seen a man who used to sing ridiculous sentimental songs, leave them off. You have seen a man who took snuff copiously, and who generally had his breast covered with snuff, abandon the vile habit.

A wife is the grand wielder of the moral pruning-knife. If Johnson's wife had lived, there would have been no hoarding up of bits of orange peel; no touching all the posts in walking along the street; no eating and drinking with a disgusting voracity. If Oliver Goldsmith had been married, he would never have worn that memorable and ridiculous coat. Whenever you find a man whom you know little about, oddly dressed, or talking ridiculously, or exhibiting any eccentricity of manner, you may be tolerably sure that he is not a married man. For the little corners are rounded off, the little shoots are pruned away in married men. Wives generally have much more sense than their husbands, especially when the husbands are clever men. The wife's advice is like the ballast that keeps the ship steady. They are like the wholesome, though painful, shears snipping off the little growths of self-conceit and folly.—*Fraser's Magazine.*

A New Remedy for Tapeworm.

A CORRESPONDENT of the *Field*, in circulating his knowledge of the above subject, writes as follows:—"It is, I think, the duty of every one who may know of a remedy for any of the ills which flesh is heir to, to circulate that knowledge as widely as possible; and, as there is no better way of doing this than by publishing it, I send you this letter to do what you please with. Some time ago, I was told of a remedy for tapeworm, which is so simple and cheap as to be within the reach of the poorest, and so effective that I have never heard of a case in which it has been tried without bringing immediate relief, if not perfectly curing the sufferer.

In one instance which came under my notice, a few doses brought away from a labouring man, whose health had been much injured by this dreadful disease, twenty-three yards of tapeworm; and although the creature was not extirpated, but grew again, by perseverance he got quite rid of it. I believe it is equally good for dogs. A gentleman to whom I once mentioned this remedy tried it upon a pet dog, without being aware that the animal had worms, and in a short time a large quantity of worms came from it. The receipt is as follows:—

Mash up into a cake with two ounces of honey three ounces of pumpkin seed. This cake is to be eaten an hour before the usual time for breakfast, of which very little should be taken; if none be taken, all the better. An hour after the cake has been eaten take two ounces more of honey, and an hour after that two ounces more. This should be tried for two days if necessary, and then, after an interval of a week, try again.

I should like to know whether any of your readers have ever heard of this remedy; and, should they be disposed to try it, either upon suffering humanity or upon dogs, perhaps they will kindly communicate to you what success they meet with."

LEMON PIES.—Four eggs; seven table-spoons white sugar; grated peel and juice of one lemon; half teacup of sweet milk. Beat the yolks, then add the sugar, lemon, and milk, and bake in crust as for custard. When done, heat the whites to a stiff froth, adding two table-spoons frosted sugar spread over the pie, and place in the oven until the frosting is slightly browned.

CHEAP FRUIT CAKE.—One cup sugar; 1 cup butter; half cup buttermilk; 1 teaspoon soda; 3 eggs; 1 cup raisins; 1 cup currants. Chop the raisins and currants very fine.

TIP-TOP JOHNNY CAKE.—Two cups of Indian meal; half cup of flour; 2 cups sour milk; 1 egg; 1 table-spoonful melted butter; 1 teaspoon soda; a little salt.

A HOUSEHOLD CONVENIENCE.—I have a slate hanging in my pantry with pencil attached, upon which we are accustomed to write down such domestic concerns as need attention. For instance, upon one side of it is now written, "Send for corn-meal, starch and lamp chimney." "Examine butter firkin." "Engage onions of Mr. Allen to-morrow." These are for my own attention, while upon the other side the girl is reminded to "Brown coffee; gather beans for drying." "Scald the bread-box." "Wash cellar shelves." Whenever I find any little item that needs attention either from myself or the girl, I trust it to my slate, and find it much safer than to run the risk of remembering it at the right time. You often hear housekeepers exclaiming, "There, I forgot entirely to send for such a thing—or do such a thing, and now it is too late." Try the slate.

CUTTING UP PORK.—Have the hog laid on his back on a stout table. Clean the carcass of the leaf fat. Take off the feet at the ankle joints. Cut the head off close to the shoulders, separate the jaw from the skull, and open the skull lengthwise on the under side, so as to remove the brains fully. Remove the backbone in its whole length, and with a sharp knife cut off the skin—then the fat, leaving only about one-half-inch of fat on the spinal column. The middlings or sides are now cut from between the quarters, leaving the shoulders square shaped, and the hock pointed, or it may be rounded to suit your fancy. The ribs are next removed, partially or entirely from the sides. The trimmings of fat from the hams and flabby parts of the sides are rendered up with the backbone strip for lard. The sausage meat is cut from between the leaf fat and the ribs; any other lean pieces are used for the same purpose. The thick part of the backbone that lies between the shoulders is called the chine; it is cut from the tapering bony end, and the latter part called the backbone by way of distinction. The backbones are used while fresh; the chine is better after being smoked.—*Country Gentleman.*

OUR FEET.—Women are not more hardy than men. They walk on the same damp cold earth. Their shoes must be as thick and warm. Calf or kip skin is best for the cold season. The sole should be half an inch thick; in addition there should be a quarter of an inch of rubber. The rubber sole I have used for years; I would not part with it for a thousand dollars. It keeps out the damp, prevents slipping, and wears five times as long as leather of the same cost. For women's boots it is invaluable. But rubber shoes should be discarded. They retain the perspiration, make the feet tender, and give susceptibility to cold. Stand on one foot, and mark around the outspread toes. Have your soles exactly the same width. Your corns will leave you. The narrow sole is the cause of most of our corns. A careful study of the anatomy of the foot and the influence of a narrow sole will satisfy every inquirer. The heel should be broad and long. Wear thick woollen stockings. Change them every day. Before retiring dip the feet in cold water. Rub them hard. Hold the bottoms to the fire till they burn.—*Dr. Lewis.*

PRESERVING CIDER.—At the Farmers' Club of the American Institute lately, a discussion took place on preserving cider.

Mr. Robinson:—I have here an inquiry if there is any mode of keeping cider sweet except the use of sulphite of lime. The writer says that injures the flavour.

The President:—Cider and wine may be purified by isinglass. Dissolve isinglass in warm water, stir it gently with the wine, let it settle, and then carefully draw off the liquor. You may use about an ounce of isinglass to a gallon of cider. I purified wine in this way thirty years ago. The process takes out some of the fruity flavour of the liquor. It is better to let it settle without the isinglass. "Wine on the lees" is the best now as it was in Scripture times.

Mr. Carpenter:—The main thing, Mr. Chairman, in keeping cider is to have the barrel clean and sweet, and the cider free from pounce and other impurities.

Mr. Hillsboro:—The best barrel of cider that I ever saw had a handful of alum put into it in November. It did not remain sweet, but the next summer it was a most delicious drink.

Miscellaneous.

How John Bull Acknowledged the Corn.

ARRORS of Joshua Bates, the great London banker, whose death has just been so appropriately noticed by our Chamber of Commerce, a little incident occurs to us that amusingly yet fully illustrates his jealous love for his native land. In the month of January, 1817, at a certain dinner party in London, at which Lord John Russell, Lord Morpeth, Mr. Bates, and many other distinguished men were present, the conversation turned upon the Irish famine; and the remark was made by Lord John that he rejoiced that so good a substitute for the native breadstuff had been found as the Indian corn. Turning to Mr. Bates, his Lordship went on to say: "Why, Bates, some of the cobs have twelve or fourteen rows of grain on them." Mr. Bates coolly replied, "Yes, my Lord, I have seen from twenty to twenty-four rows on a cob." "That is a rank Yankeeism," was the pleasant retort of the Premier, and the whole company shouted in approval. The burst of incredulous merriment over, Mr. Bates bought his peace by a wager of a dinner for the company all round that he could produce such an ear. "Done!" exclaimed Lord John, and the bet was clinched. The dinner passed off. Mr. Bates returned home not entirely at ease. He had done a strange thing; for the first time in his life he had made an engagement he was not absolutely certain of his ability to fulfil. He had misgivings that he had rashly pledged the honour of his native land. It had been long since he had looked upon an American crib; and however patiently he winnowed the cornucopia of his memory, he found that the cobs of his early days had "gone glimmering through the things that were," and were now so far off that he couldn't count the rows. He was, as Plautus would say, *reclusus ad invitata*—in Yankee parlance, "hard up." But fortune favours the brave. It happened that a well-known New York merchant dropped in, next day, at the counting-house of the Barings. Mr. Bates, with brightening face, hailed him, and made known his difficulty. "You are safe," was the ready response; "If I live to get home, you shall have even a bigger ear than you have promised." Mr. G— soon returned to New York, and straightway went to Messrs. Rogers & Reynolds, of Lafayette, Ind., telling the story, and begging them, for the honour of the country, to come to the rescue, and turn the tables on Lord John. In the July following, Mr. G. received by express, from Lafayette, a nicely-arranged box containing 6 ears of horse-teeth corn, two of which had twenty-nine rows, two thirty-one, and two thirty-two. The box was forthwith addressed to A. J. Bates, Esq., care of Messrs. Baring, Bros. & Co., shipped by Black Ball Line, care of the Liverpool house. It reached its destination. The result was that Lord John Russell, first Lord of the Treasury, third son of the late Duke of Bedford, by the second daughter of George, Viscount Torrington, and lineal descendant of Lord William Russell, the martyr of liberty, acknowledged the corn. The dinner was won. Joshua Bates did not perpetrate a "Yankeeism"—at least none to be ashamed of. The largest of these ears of corn is now displayed in the British Museum, dividing attention with the Nineveh Bull and the Koh-i-noor diamond.

Irish Agricultural and Emigration Statistics.

The Registrar General has issued his general abstract of Agricultural Statistics, showing the extent of land under the various crops, and the number of live stock in each province. It appears from these most important and trust-worthy tables that the total area under cultivation this year is 5,672,980 acres, which is an increase of 10,493 acres over the extent of tillage last year. The number of acres under wheat this year is 279,863, being 19,552 over last year; but there is a decrease in the acreage under oats amounting to no fewer than 145,965 acres, the total number now grown being 1,869,918. The whole return shows a total decrease in cereal crops to the extent of 122,437 acres. The returns of the green crops are:—Potatoes, 1,639,282 acres; turnips, 337,283 acres; mangold-wurzel and beet-root, 14,106 acres; cabbage, 31,756 acres; carrots, parsnips, and other green crops, 23,190 acres; vetches and rye, 29,918 acres, total, 1,475,535. The total number of cattle in Ireland this year is 3,257,309, being an increase of 113,078 over 1863; number of sheep, 3,363,068, being an increase of 54,861. In horses there is a decrease, the total number being 564,361, which is 18,616 less than in 1863; and pigs also have decreased, the number at present, 1,056,245, being 11,209 less than last year. The total value of live stock in Ireland