COUPOR BONS.

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HUMOROUS.

Hastening home;
Vainly the citizens,
Seeking him, roam.
"Light is my pocketboo
Lighter my vote;
Ottizens, no you den't,
Not if I know't."

Swearing off, à la Pinafore, is soon to be in season.

Alice Oates sings and kicks in Baltim

Alice Cates sings and kicks in Baltimore this week.

An African proverb says the idle are dead, but cannot be buried.

This sloppy season isn't the most comfortable for shopping, but some of the ladies will go out, weather or no.

No man who hasn't had a blind boil between his shoulders knows how it feels to reach after the unattainable.

The policemen, it is rumoured, are about to start a benevolent society, with the striking title of "The Locust Club."

Mr. Punkin will sit for his baset. If Mr. this week.

to start a benevolent society, with the striking title of "The Locust Club."

Mr. Ruskin will sit for his bust. If Mr. Boehm, the sculptor, don't bust Ruskin to suit him, Ruskin will bust Mr. Boehm.

A man named Ice is in the West Virginia prison. They do not allow him a fire for fear he will escape by thawing out.

Let the Adam monument be erected and place upon it in letters a foot high: "He never growled at his wife's millinery bills."

Homer was a beggar. Spencer died in want. Cervantes died of hunger. Dryden lived in poverty. Joaquin Miller is doing well.

In mercy spare, from grief and care, The nation, bowed in fervent prayer, Who saks, with reverent love and awe, God bless and save Ame icaw.

Out of fifty strictly honest men, only twenty-two will return a berrowed book, and only three will bring your umbrells home.

I heard his trailing garment in the night
Sweep out into the hall!
I saw his frowning brow in the dim light,
And heard the cherub equal!
"I intend that anthem," said Mr. Gilmore, "as an offering to the nation."



THERS DEPARTMENT.

A volume obline fancif with Colfavou The s

Baked flour sometimes produces constiston; when such is the case, Mr. Appleof Budleigh Salterton, Devon, wisely
ommends a mixture of baked flour and
pared catmeal, in the proportion of two
the former and one of the latter. He
re-"To avoid the constipating effects,
ave always had mixed, before baking,
o part of prepared catmeal with two
res of flour; this compound I have found
the nourishing, and regulating to the
wels. One table-spoonful of it, mixed
the quarter of a pint of milk, or milk
dwater, when well boiled, flavoured and
sectend with white sugar, produces a
ick, nourishing and delicious food for innts or invalids." He goes on to remark:
"I know of no food, after repeated trials,
at can be so strongly recommended by
a profession to all mothers in the rearing
their infants, without or with the aid of
e breasts, at the same time relieving
am of much draining and dragging whilst
resing with an insufficiency of milk, as
ked flour and oatmeal.

(7) A tenth, and an excellent one, may
made with rusks, boiled for an hour in
ter, which ought then to be well beateh,
by means of a fork, and slightly sweetwith lump sugar. Great care should be
ken to select good rusks, as few articles
ry so much in quality. (8.) An eleventh—
the top crust of a baker's loat, boiled
ran hour in water, and then moderately
vectened with lump sugar. If, at any
ne, the child's bowels should be costive,
ne must be substituted for lump sugar.

Or, Brown and Polson's Patent Corn
our will be found suitable. Francatelli,
c Queen's cook, in his recent valuable
wit, gives the following formula for makrit—"To one dessert-spoonful of Brown
destrices in cold water; strain, and
diresh water to the fire for five minutes;

esten lightly, and feed the baby; but if
e infant is being brought up by the hand,
is food should then be mixed with one-third
fresh milk, so as to make it of the contence of good cream. This is an excelnt food for wak bowels.

When the baby is six or seven months
in new milk should be added to any of
a bove articles of

(To be Continued.)

USEFUL RECEIPTS. one pint rice until soft in two quarts ater with a tea-spoon salt; put in small ups" and when perfectly cold place in a ish. Make a boiled custard of the yolks three eggs, one pint sweet milk, and no tea-spoon corn starch; flavour with mon. When cold, pour over the rice-alls half an hour before serving. This is very simple but nice dessert.

Pare six apples and punch out the cores, Il holes with cinnamon and sugar, using to tea-spoons cinnamon to a cup of sugar; are table-spoon sago to each apple, the throughly and let soak an hour in rater enough to cover the apples, pour rater and sago over the apples, and bake in hour and a half.

APPLE TAPIOCA PUDDING. Pare and core tart apples, fill openings with butter and sugar, put into a pan a heaping tea-spoon each of dry tapioca and ugar to each apple, put in apples, sprinkle ground cinnamon over them, fill the pan hearly full of water, and bak e.

WHORTLEBERRY PUDDING. One quart berries, pint molasses, cup milk, tea-spoon soda, one pound and two unces flour, one tea-spoon cloves, one of innamon, and one nutmeg; boil two and half hours.

cigh equal quantities of best beef suct affect flour, shave down suct and rub fine particles with the hands, removill tough and stringy parts, mix well the flour, season very highly with an salt to taste, stuff loosely in beef-tentrails cleansed like pork-skins for 100, half a yard or less in length, sethe ends, prick every two or three with a darning-needle, place to boil kettle of cold water hung on the boil three hours, place on table uncold, after which hang up in a cool at odry; tie up in a clean cotton bag, put away where it will be both dry 100. When wanted for use, cut off quantity needed, boil in hot water unsated through, take out and place bethe fire to dry off and "crisp." The was considered an "extra dish" at the "flax soutchings," "quilting a," and "log rollings" of a hundred tage.

and "log rollings" of a hundred ago.

asme by measure is as follows:—
int best beef suct to two pints flour; horoughly, season very highly with and salt, sew up little sacks of cottab half a yard long and three inches all nearly full, put to boil in hot bell from four to six hours; when take out, drain, let cool, hang in a sool place, and when wanted for cut off as much as needed, put in the boil until cooked through, take all off cloth, put in a pie-pan, set in a dry and brown.

ranizers of the lottery of four of france for the benefit of the by the Murcia floods and the rance have decided that it shall two prizes of one hundred france, one prize of fifty thousand, two five thousand, four of ten thousand number of smaller prizes. The ll be composed of all kinds of the the great Exhibition lottery, deers from whom they are bought take to take them back again made for them.