

tobacco and lay at once on the spot. Hold it there a few minutes, and the cure is complete. We cannot tell if it is a perfect cure when not applied within a few minutes after being stung. Have no doubt it will relieve, but doubt if, after the poison has been for any length of time in the blood, though it may remove the pain, it will prevent swelling; but we do not know an instant application is an almost instant cure.

A little grandson was stung on the cheek a day or two since, and ran to his mother half frantic with pain and fright. A spoonful of tobacco was instantly wet and held to the spot. In five minutes the merry little fellow was as ready for play as ever.

The excitement had hardly subsided when a neighbour's child stepped unawares into a hornet's nest, and was fearfully stung. An application of moistened tobacco was speedily made to the numerous spots, with almost magical results.

That should be generally known, for stings are severe for any one, but terrible for a child not only on account of the sharp pain, but the fright that comes with it, and some persons are seriously poisoned by them.

The sting of a wasp or bumblebee is not so severe as of the hornet or honey-bee; the latter leave the sting in the wound, and there is no relief till that is removed.

*Washing Oil-Clothes.*—In washing oil-clothes, never use any soap or a scrub-brush. It will destroy an oil-cloth that should last for years in a short time. Use instead warm water and a soft towel or flannel, and wipe off with water and skim-milk. Keep the best of soap on hand; but, by a fair trial, it will be seen that full two-thirds more soap is used than is beneficial. It is indispensable in washing clothes, we think; but further than that, the less soap used the better.

*To Remove Fishy Taste from Game.*—Pare a fresh lemon very carefully, without breaking the thin white inside skin, put it inside a wild duck and keep it there for forty-eight hours, and all the fishy taste so disagreeable in wild fowl will be removed. The lemon should be removed and a fresh one put in its place as often as every twelve hours. A lemon thus prepared will absorb unpleasant flavours from almost all meat or game.

*To Keep Game Sweet.*—Game of all kinds, birds, rabbits, or deer, can be kept sweet a long time by putting finely pulverized charcoal in a thin muslin bag and placing it inside the game. Change the charcoal every day. It is excellent to keep any meat, fish, or fowl pure and sweet. Wash clean before cooking.

*Are Buckwheat Cakes, Pork, and Cake injurious to Persons of a Scrofulous Tendency?*—We are asked if buckwheat griddle-cakes are injurious to persons of scrofulous tendency, and if cake and pork are not also injurious. We speak only of our own impressions, and not with authority; but think buckwheat cakes are often indigestible, and with many constitutions, if partaken of freely, are apt to cause a rash over the skin. But we do not think there is any sure indication of a scrofulous tendency. Much cake, especially that which is rich, is injurious; and it requires a strong digestive organization and very pure blood to eat fresh pork without injury.

*Straw Matting.*—We came across the following directions on a "wrapping-paper" some time since, and therefore cannot give the credit to the author; but we know them to be good:

If white straw matting is washed twice during the summer in salt and water—a pint of salt to half a pailful of warm, soft water—and dried quickly with a soft cloth, it will be long before it will turn yellow.

A thin coat of varnish applied to straw matting will make it much more durable, and keep the matting looking fresh and new. White varnish should be used on white matting. If thus varnished, it will not need to be washed. Be sure and have the varnish thin, or the matting will crack.

*Raw Starch.*—Raw starch, if properly made, is supposed to give a polish more decided than the common mode of starching. But first starch shirt bosom, cuffs, and collars with well-boiled starch. When dry, dip in raw starch, well rubbed in, fold down, and leave till morning. To make raw starch, make a weak suds with white soap and cold water: wet as much clear starch as, judging from the number of articles to be starched, will be needed; stir till smooth, and then wet whatever is needed in it. By leaving the things dipped in this, tightly folded down, to soak over night, they will iron easily, and with a better polish than if only boiled starch is used. But if the starch is not well dissolved, if any lumps adhere to the clothes, there is more danger of scorching than with boiled starch. A little sugar added to boiled starch will produce a fine polish, but much care should be used to avoid scorching.

*Milk instead of Soap for washing Dishes.*—In washing dishes, fill a dish-pan half full of very hot water, and put to that quantity a half cup of milk. It softens the hardest water, gives the dishes a clear, bright look, and preserves the hands from the rough skin or "chapping" which comes from the use of