

A NEW PRESERVE.—A correspondent sends us the following:—"I have lately been very busy making a new kind of preserve, which, I may say, is quite a discovery, to me at least, and which promises to insure me a plentiful supply of good, wholesome jam for my family during the winter, at a price below the usual cost of preserves. I was, the other day, making some ordinary apple jam, and before finishing it, I put in some blackberry juice, in order to give it a little colour, and I was surprised at finding how much the preserve was improved by the addition; so much so, that it might be mistaken for damson jam. As you will see by the following proportions, the cost must be very small, wherever apples and blackberries are to be got. I put two quarts of the juice of blackberries—that is, I bring the berries up to a simmer for five minutes, and then strain them through a coarse cloth—and about six pounds weight of cut-up apples, and one pound of crushed lump sugar, and stew it up in a usual way, till the apples are softened down, and the mass becomes of the usual thickness. It is wholesome and good, and I thought that what was within any one's reach ought to be known.—*Godley's Lady's Book.*

SUMMER SNOWBALLS.—Simmer half a pound of rice until it is tender, then strain it. Take five or six apples, of middling size, pare them and take out the core with a small knife or apple scoop, but do not cut them into sections. Into the hollow made by cutting out the core, put sugar and a little allspice. Divide the rice into a portion for each apple, and tie them separately in a small cloth, and boil an hour. These dumplings, or snowballs, may be served with sweet sauce, or eaten with simple sugar or treacle.

RECIPE FOR TOMATO FIGS.—Pour boiling water over the tomatoes, in order to remove the skin, then weigh them and place in a stone jar with the same amount of sugar as tomatoes. Let them stand two days, and then pour off the syrup, and boil a d skim it until no cum rises; pour this syrup over the tomatoes and let them stand two days as before, then boil and skim again; after the third time they are fit to dry, if the weather is good if not let them stand in the syrup until drying weather; then place on large earthen dishes or plates, and put them in the sun to dry, which will take about a week; after which pack them down in small wooden boxes, with fine white sugar between each layer. Tomatoes prepared in this way will keep for years. A few apples cut and boiled in the remainder of the syrup, makes a very nice sauce.—*Prairie Farmer.*

RIFE TOMATO PICKLES.—Select handsome sized tomatoes, wash them and prick them with a fork, lay them in dry salt 24 hours, then soak them in equal quantities of vinegar and water 24 hours; take them out and lay them down in a crock with seed onions, first a layer of tomatoes, then onions, with cinnamon, cloves and brown sugar, and then cover the whole with cider vinegar.

PASTE THAT IS PASTE.—Dissolve an ounce of alum in a quart of warm water; when cold, add as much flour as will make it the consistency of cream. Then stew into it as much resin as will stand on a milling, and two or three cloves; boil it to a consistency, stirring all the time. It will keep for twelve months, and when dry, may be softened with water.

DRIED APPLE PIES.—Wash the apples in two or three waters, and put them to soak in rather more water than will cover them, as they absorb a great deal. After soaking an hour or two, put them into a preserving kettle with the same water, and with the peel of one or two lemons, chopped fine. Boil tender; when they rise, press them down, but do not stir them. When tender, add sugar, and boil fifteen or twenty minutes longer. Dried apples, soaked over night, are made tasteful, and are mashed up by being stirred. When cooked, stir in butter, nutmeg or cloves.

TO MAKE FINE PAN-CAKES, FRIED WITHOUT BUTTER OR LARD.—Take a pint of cream and six new-laid eggs; beat them well together; put in a quarter of a pound of sugar and one nutmeg or a little beaten mace—which you please, and as much flour as thicken—almost as much as ordinary pan-cake flour batter; your pan must be heated reasonably hot, and wiped with a clean cloth; this done, spread your batter thin over it, and fry.

BEST BREAD.—The best bread is that made of *unbolted wheat flour*. In some cases a small portion of white bread may be desirable, but the brown after a short time, will be found more palatable, and conducive to a more regular and healthy condition of the system. It has been ascertained that even dogs cannot live over fifty days if fed upon the fine flour bread and water; when fed upon such as contained the whole or a large portion of the bran they are found in no respect to suffer.—*Water Cure Journal.*

BEE STING AND TOOTH ACHES.—The pain of bee-sting may at once be relieved, and the subsequent swelling prevented, by wetting the part with spirits of hartshorn (water of ammonia). The sting is hollow, and there is a little drop of poison at its root that is driven through it by the pressure of its insertion, and deposited in the wound. The poison is said to be of an acid nature, and to be destroyed by this volatile alkali. The pain of tooth ache, also, is relieved oftener by a few drops of hartshorn on a bit of lint inserted in the cavity of the tooth, than by any other application. Keep a vial of it well corked, in the house, and if you are fortunate enough to need it for nothing else, use it to restore the color destroyed by fruit stains.

WHERE TO GET TALLOW.—Besides the beaver, the beaver, the martin, and other creatures, whose furs alone are sought for, there are vast herds of horned cattle subsisting on the open grass lands and wooded dells of the great central plains, lying between the base of the rocky mountains and the border of the forests that skirt Hudson's Bay. These creatures have been seen, not in hundreds, but in tens of thousands, wild and in fine condition. Their flesh has been tasted by travellers and reported to be excellent food. Tens of thousands of these wild herds perish yearly on Rupert's Land; and, by the simplest commercial arrangements, they might be made to yield tallow, hides, and horns for the benefit of this country.—*Dicken's Household Words.*

THE HUMAN FAMILY.—The ties of family and of country were never intended to circumscribe the soul. Man is connected at birth with a few beings, that the spirit of humanity may be called by their tenderness; and when ever domestic or national attachments become exclusive engrossing, or channish, so as to shut out the general claims of the human race, the highest ends of providence is frustrated, and instead of being the nursery, becomes the grave of the heart.