

To clean zinc under the stove and keep it bright, scrub it with vinegar and salt, or grease a cloth in fresh lard and rub it well, and then wash all over with another cloth.

I have always found it a good plan to divide a new paper of pins into four parts and pin one up some place in sight in the sitting-room, another in the bedroom which is handiest, another in a conspicuous place in the kitchen, and another in full view in the pantry. One would be surprised to see how many steps will be saved, and how many moments of hurry and flurry and vexation. Of course when pins are picked up, the place for them will be in the nearest pin-paper.

### SELECTED RECIPES.

**TO MAKE CROQUETS.**—A tender boiled tongue, cold, and parboiled; half a dozen sweet-breads (or a like quantity of tender veal) to one tongue; brown them with a little butter and lard, chop them with the tongue, and mix well together. A little parsley and one onion, pepper and salt if required. Break three eggs into the gravy the sweet-breads were browned in, and, if not enough, add a little other gravy to moisten this mince-meat. Let the gravy be cold before you add the eggs. Take three eggs more to roll them in, with bread crumbs, into the size and shape of a hen's egg. Make them out, and have the lard boiling over them like fritters, and take them up with a perforated ladle.

**"HORSE-RADISH SAUCE."**—One tea-cup of grated horse-radish, one wine-glass of good cider-vinegar, into which dissolve a teaspoonful of loaf sugar, the same of mustard and salt, add the horse-radish.

**TO HASH FISH.**—Take any kind of cooked fish, mince it fine, season with pepper-take twice the quantity of white potatoes mashed fine, cut up four hard-boiled eggs, add a table-spoonful of butter, mix all together, and bake half an hour in a good oven. An excellent breakfast dish.

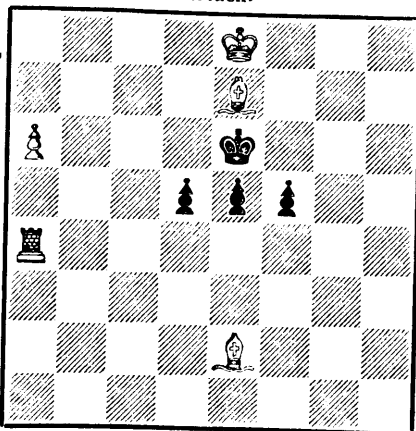
**QUINCES.**—They may be prepared, if of a small size, whole, or in quarters, if of large size; pare and core them, and lay them as they are pared into cold water to prevent their becoming dark; when all are pared and cored, put the cores and parings into a preserving-kettle, and cover them with cold water; let them simmer four hours, keeping the quinces in the cold water during the time; then strain off the juice from the parings and cores, and into it put the quinces to cook; let the quinces simmer in it until they are perfectly tender, then remove them carefully and lay in a sieve to drain, and make the syrup as directed; when the syrup boils, lay in the quinces, and let them

cook slowly for fifteen minutes and no more, or they will become hard and dark; then take them out of the syrup and lay them on dishes to cool; return the syrup to the fire and evaporate all the watery particles by a smart boil for ten minutes, when the quinces are quite cool, put them into small-sized jars, as, when large jars are used, the frequent openings to take out preserves injure the fruit; when the syrup is quite cold pour it on the quinces and fill the jars well up; cover with a cloth and cork up tightly; keep them in a cool place; then take the juice in which the fruit was cooked, and to every pint of juice add one pound of the best brown sugar; let it simmer slowly for thirty minutes, and it will become a nice jelly; is delightful with blanc-mange.

### CHESS.

#### PROBLEM NO. 6.

Black.



White.

White to play and mate in two moves.

#### SOLUTION OF PROBLEM NO. 4.

1. R. to Q. B. 6th.      1. K. moves.
2. Kt. to Q. Kt. 4th ch.    2. K. "
3. P. mates.

#### SOLUTION OF PROBLEM NO. 5.

White.

Black.

1. Kt. to K. B. 2nd ch.    1. K. to R. 4th.
  2. Q. to K. 5th.            2. Any move.
  3. Q. takes one of the Rooks, mating.
- A.
1.                            1. K. to R. 5th.
  2. Q. to K. B. 3rd.        2. Any move.
  3. Q. mates accordingly.