

EGG-SANDWICHES.—Hard boil some very fresh eggs, and, when cold, cut them into moderately thin slices, and lay them between some bread and butter cut as thin as possible; season them well with pepper, salt, and nutmeg. For picnic parties, or when one is traveling, these sandwiches are far preferable to hard-boiled eggs *au naturel*.

PICKLES.—Keep kegs or jars ready to receive your pickles as gathered. Those of no peculiar flavor, such as cucumbers, melons, &c., can be put together. Keep them in strong brine, a coarse cloth spread over them, and a weight keeping them under brine all the time. When you wish to prepare them for table use, soak them in a succession of clear water until free from salt. Then green them with grape leaves, in alum water, simmering them only. Scald them in strong vinegar for ten minutes, and tie up closely in jars. After a few days pour off this vinegar and pour on them strong boiling vinegar, with spices, horse-radish, mustard pepper, or anything you like, strewed between the pickles in a jar.

TO PICKLE NASTURTIUMS.—These should be gathered quite young, and a portion of the buds, when very small, should be mixed with them. Prepare a

pickle by dissolving one ounce and a half of salt in a quart of pale vinegar, and throw in the berries as they become fit, from day to day. They are used instead of capers for sauce, and by some persons are preferred to them. When purchased for pickling, put them at once into a jar, and cover them well with the vinegar.

TO TAKE OUT GREASE AND INK SPOTS.—Spirits of ammonia will take out spots of grease, ink, fruit stains, etc., on cloth, silk, muslin, or any other material, without injury to the color of the fabric. It can be purchased in small quantities of any chemist.

RECIPE FOR WASHING-FLUID.—Two pounds sal-soda, one and one half pounds of quicklime. Dissolve the lime as for whitewash. Put the soda into five quarts of rainwater. Then pour together and boil half an hour in an iron pot. Then add five quarts of boiling water and put away to settle. Put the clothes to soak in clear tepid water over-night. In the morning, soap them and put them to boil in water to which the fluid has been added, in the proportion of one pint of fluid to five pailfuls of water. Practical chemists endorse it as not in the least injurious to the most delicate fabric.

Editorial.

THE CITY OF SIVAS.

Our illustration for this month is a celebrated City of Asiatic Turkey, of which the following is a brief historic description:—

The city of Sivas, anciently Cabira and Sebaste, was the summer residence of the kings of Pontus. It lies 450 miles south-east from Constantinople, on the range of mountains and mountain plains stretching from the Anti-Taurus to Armenia. It was one of the last possessions of Mithridates, and was captured with that king's treasures, after a terrible battle on the plain above the city.

During the Greek Empire at Constantinople, Sivas was of some account in church history. The first Gregory is said to have been the father of its churches, and Basil and the second Gregory founders of the many monasteries around it. Under the Saracens, the city was ornamented with splendid edifices, ruins of which still remain. When the Ottoman empire had its capital at Broosa, Sivas was garrisoned by Armenians; the city was captured by Timour, Bajazet's son slain, and four thou-

sand of the Armenian garrison buried alive. During all the reign of the Sultans it has been the seat of a Pasha, and one of the imperial governors now resides there.

The shepherd who was feeding his sheep on the south of Sivas when the picture was sketched, has long ago folded his flock; the threshers who were driving their cattle over the heaps of yellow grain have finished their harvest work; and the muffled women who were returning from the graves have ceased to mourn for the dust which that day they buried; but in Sivas, and its sister cities and villages, women always mourn.

NOTE.—Mr. White, author of an article published some months ago, entitled, "Adrift on the North Sea," writes, in reply to a letter of "An Aged Subscriber," in our last, that it was to his knowledge (being the son of a fisherman) customary, thirty to sixty years ago, for fishing boats in the southern part of the Shetland Islands to carry both fuel and fire for cooking purposes in fine weather, as described in his article.