nite dry, beat them with rod ghten the feathers and make ealthful to sleep on. This loves dust and rejuvenates the

Apply to the patches once a day, and the will disappear in two or three weeks. Tremedy has been known to remove patch of fifteen years' standing.

A good cement for filling up cracks in old stove or range is made of wood-ash and salt, equal proportions in bulk of ease or a little less of salt. Reduce to a sepaste with sold water, and fill cracks where the range or stove is cool. The cement we soon become perfectly hard.

Cracker Pudding.—One quart of mile one cup of powdered cracker, four eggs two tablespoonfuls meited butter, half teaspoonful soda, dissolved in boiling we ter. Heat the milk slightly, and, pour in it over the cracker, let them stand to gether fifteen minutes. Stir into the first, the beaten yolks, then the butter as soda; beat all smooth and add the whip ped whites. Eat hot with sweet pudding sauce.

sauce.

Plain Pastry.—One quart of sifted flour, one-half pound of good lard chopped up very fine with the flour, chop it in with a chopping-knife until it is as fine as it is possible to make it; wet it with one small teacupful ice cold water; this will make a stiff dough; make the dough into shape, roll it out thin, spread good butter over it, fold it up butter side in, and roll it out thin again, repeat this tolding and rolling until one-half pound of good butter is used up.—MOLLIE.

up.—Mollie.

For the Hair.—P. L. asks for a hair tonic that shall be efficient and harmless. The following comes to us from a physician of thirty years' practice:—Rub the yolk of an egg thoroughly all over the scalp, then wash off repeatedly in tepid water; rub the hair and head dry, then moisten the roots of the hair with a little pure glycerine well rubbed in. The egg nourishes the roots of the hair; the sulphur in it removes dandruff, and the whole process is cleaning and tonic. It should be repeated once in two or three weeks.

Water-Proof Blacking—The following

Water-Proof Blacking.—The following receipe for no king a water-proof blacking come to us highly recommended:—Dissolve one counce of borax in water, and in solve one ounce of borax in water, and in this dissolve gum shellac until it is the consistency of thin paste; add lampblack to colour. This makes a cheap and excellent blacking for boots, giving them the polish of new leather. The shellac makes the boots and shoes almost entirely water-proof. Camphor dissolved in alcohol, added to the blacking, makes the leather more pliable and keeps it from cracking. This is sold at fifty cents for a shall bottle. By making it yourself \$1, will buy materials for a gallon.

for a gallon.

Syrup of Coffee.—This preparation is of great use those who have to take long journeys. Take half a pound of the best ground coffee, put it into a saucepan containing three pints of water, and boil it down to one pint. Cool the liquor, put it into another saucepan, well scoured, and boil it again. As it boils, add white sugar enough to give it the consistency of syrup. rake it from the fire, and when it is cold, put it into a bottle, and seal. When travelling, if you wish for a cup of good coffee, you have only to put two teaspoonsful of syrup into an ordinary coffee pot, and fill with boiling water. Add milk to taste, if you can get it.

whiten grasses.—Place them in a cone over burning sulphur. To colour red.—Take carmine; \(\frac{1}{2}\) pint. To colour blue.—Indigo dissolved in sulphuric acid, neutralized with whiting. To colour yellow—Solution of turners in sulphur of wins. Oyster Pie.-Cover a well-buttered, deep

Oyster Pie.—Cover a well-buttered, deep plate or tin—a soup-plate answers perfectly—with puff-paste; lay an extra layer round the edge of the plate, and bake it very nearly enough. That done, fill the pie with oysters, seasoning with nutmeg, pepper, salt, and butter; dust in a little flour amongst them, and cover all with a thin puff-paste. Bake quickly; when the top crust is done the oysters will be done also. If to be eaten hot, serve as soon as baked, as the top crust quickly absorbs the gravy. If to be eaten cold, let it cool, untouched, in the plate or pan. It is quite as good in this way as hot, and is excellent for picnics or for travelling.

way as hot, and is excellent for picnics or for travelling.

Cottage Pudding.—One cup of sugar, one tablespoonful of butter, two eggs, one cup of sweet milk, three cups of flour, or enough to make a tolerably st ff batter; half a teaspoonful of soda, one teaspoonful cream tartar, sifted with the flour, or two teaspoonfuls of baking powder, one teaspoonful salt. Rub the butter and sugar together, beat in the yolks, then the milk and soda and salt, and the beaten eggs alternately with the flour. Bake in a buttered mould, turn out upon a dish, cut in slices and eat with sweet. dish, cut in slices and eat with sweet liquid sauce. This is a simple, but I can

liquid sauce. This is a simple, but I can recommend it as being a very nice one; it is one of the favourites in our house. Bake one hour and a half.

Receipts for Cleaning.—Mrs. S. M. H. sends the following for housekeepers:—When a room is to be papered, fill all the crevices where the plaster has fallen off with plaster of Paris mixed with cold water. It dries quickly and will the table to be a sent of the control of the with plaster of Paris mixed with cold water. It dries quickly, and will not stain the paper. For cleaning mica, I have found nothing equal to fine salt. For cleaning zinc, nothing is so good as kerosene; after using kerosene, rub with whiting. If whiting is moistened with ammonia, it will very readily clean both silver and tin. To strain honey, first run it through a colander set in a pan upon the back oven; afterward, strain through a cloth. To make wax, fill a small strainer-bag with rough comb, which dip in hot water. The wax will rise to the surface of the water, leaving the impurities behind. Repeat the process, and finish by melting the wax and forming it into cakes.

Thomas' Eclectric Oil—Worth Ten Time Its Weight in Gold—Be Yen Knew Anything of it?—If Act, it is Time four Bid.

There are but few preparations of medicines which have withstood the impartial judgment of the people for any great length of time. One of these is Thomas' Eclectric Oil, purely a preparation of six of the best Oils that are known, each one possessing virtues of its own. Scientific physicians know that medicines may be formed of several ingredients in certain fixed proportions of greater power, and producing effects which could never result from the use of of greater power, and producing effects which could never result from the use of which could never result from the use of any one of them, or in different combinations. Thus in the preparation of this Oil a chemical change takes place, forming a compound which could not by any possibility be made from any other combination or proportions of the same ingredients, or any other ingredients, and entirely different from anything ever before made, one which produces the most astounding results, and having a wider range of application than any medicine ever before discovered. It contains no alcohol or other volatile liquids, consequently loses nothing by evaporation. Wherever applied you get the benefit of every drop; whereas with other preparations nearly all the alcohol is lost in that way, and you get only the small quantity of oils which they may contain.

S. N. THOMAS, Phelps, N.Y.,

of oils which they may contain. S. N. THOMAS, Phelps, N.V., and NORTHROP & LYMAN, Toron

A Philadelphia man is under bail of \$500-for trial for the larceny of one cent. Ac-cording to his evidence a neighbour gave him ten cents to get her a bucket of coal. He took the fuel to her, but forgetting to-may her back the one cent received as

AGRICULTURAL. OUR FARMERS' CLUB.

We have received a number of letters speaking highly of the prize essays on "the care of Cattle" and asking us to continue offering prizes for articles on agricultural subjects. We shall certainly do so and only ask in return that all who have special experience on the various branches of farming will become competitors and though they cannot all receive prizes the act of studying up the subject and writing the article for competition will be of much value to themselves as well as their fellow subscribers, as we propose not only to publish the essays which gain the prizes but also such extracts from the unsuccessful ones as we may consider valuable or generally interesting.

MARKHAM.

We have received the prize essays on "the speaking highly of the prize essays on "the soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan with not water, and soon heat the milk pan without any danger of soon heat the milk pan without any danger of the milk pan with soon heat the milk pan with not water, and solve prepared for convenience. These pans may be made by any good tinher, for about \$2.

as cheap as it could be made in summer.

We sak for the best method of cultivation, the varieties of seed, the soils suitable from the same and the

CROPS FOR SOILING COWS. AGRICULTURAL CORRESPONDENTS.

In order to give information for a farmpaper it is not necessary, by any means, that you should be a scholar, or even a fair writer. What is wanted is facts—plain, every-day, common sense facts. If you have farmy day, common sense facts.

RUSTIC BIRD HOUSES. At the desire of a number of our readers,

we give here representations of a complete rustic bird house, of which Fig. 1 is the most elaborate. It is made of the bottom or top portion of a nail-keg, forming in fact a small tub, well secured by the hoops. The interior is divided into small compartments, and in front of every compartment is a small opening for ingress and exit. It



A REVIVED PHILADELPHIAN. HIS DESCRIPTION OF THE VISION HE SAW.

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EDUCATIONAL NOTES.

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