

For an ounce of ground mace, the peel of half lemon cut up very fine, one shallot, ditto, and a quarter of a pound of pigs' "flare," ditto; salt to your taste. Mix up the whole together, have your skins ready spread, and introduce your sausage meat into the same, filling them up somewhat loosely. You can make them of any size you please by stretching the skin or bladder round where you wish to leave off, and continue to fill up in succession, according to the size you have intended. Prick before cooking them with a coarse needle; invariably broil them, and, when they are done, serve them up with a spoonful of good apple sauce. Have mustard and black pepper at hand.—N. B. Some persons are in the practice of mixing chopped veal with their pork, which makes very little difference in the flavor of the meat—indeed, if the veal was eaten with mustard, not one in a hundred would contradistinguish it from pork.

**WASHING SILKS.**—No person should ever wring or crush a piece of silk when it is wet, because the creases thus made will remain forever, if the silk is thick and hard. The way to wash silk is to spread it smoothly on a clean board, rub white soap upon it and brush it with a clean hard brush. The silk must be washed until all the grease is extracted, then the soap should be brushed off with clean cold water, applied to both sides. The cleansing of silk is a very nice operation. Most of the colors are liable to be extracted with washing hot suds, especially blue and green colors. Little alum dissolved in the last water that is brushed on the silk, tends to prevent the colors from running. Alcohol and camphene mixed together is used for removing grease from silk.

**WASHING WOOLENS.**—If you do not wish to see white woolens shrink when washed, use a good suds of hard soap, and wash the colors in it. Do not rub woolens like cotton cloth, but simply squeeze them between the hand or slightly pound them with a clothes mangle. The suds used should be strong, and the woolens should be rinsed in warm water. By rubbing flannels on a board and rinsing them in cold water, they soon become very thick.

**OUR DAILY TABLE.**—If the art of "plain cooking" was better understood, the masses of the people—the bone and sinew of the land, who perform most of the hard labor—could have vastly better tables at less cost of living. But the art of plain cooking is not understood half so well as it ought to be, and the consequence is that we live worse at a higher cost than we otherwise would. But what can we expect anything else when our masters, even in the country, are, to a great extent, so theoretically brought up? How

many mothers fail in this respect to practically instruct their daughters in all the duties of house-keeping—cooking and baking in all their branches, as well as in the most economical system of management in the household. Many who read this will, I have no doubt, feel some compunctions at this grave neglect of parental, I may say, religious duty. But when I refer to the young women in our towns and villages, tenfold is the solemn injunction of our Lord utterly ignored. Especially is this the case in villages where factories abound, wherein are employed a large proportion of the young women of the place. How much do they know of house-keeping when they come to get married? Absolutely and literally nothing. Residing with their parents, and receiving good wages, and with plenty of leisure, what do most of them do? They spend their money upon their backs, parade the streets, join parties in dancing and flirting with the young men whom they attempt to capture with their finery, and let house-keeping never enter their thoughts. They all look forward to be married and go to house-keeping—and pretty wives and house-keepers many of them make, and comfortable lives they lead their duped husbands. Pardon me for being thus severe. I feel obliged to be so to enforce attention to what I say. I want *all* our young women, wherever they may be, and whatever may be their condition or employment, to give heed to what I say, who was once young like themselves and not old like now. *I want them all to study the business of house-keeping.* I want them all to be good cooks, good bakers, and good managers—but this important knowledge can be acquired only by systematically going through and through the whole routine of house-keeping. They will find it to be the most valuable *accomplishments* they can possess—accomplishments which will be more admired by a sensible husband and more lasting and valuable, and better calculated to secure his affections and promote his happiness, as well as the general comfort of the family, than any others that were ever created or invented. I speak from what I know. MARTHA, *In Germantown Telegraph.*

## The Dairy.

### Cheese Dairying—its Permanency and Profit.

There is perhaps no branch of business more permanent or profitable than dairying; and this must necessarily be so, from the fact that but little land, comparatively, is suited to the business, and hence there can never be that wide competition as results from other species of far