

Sick Room Cookery.

Chicken Water.

Take half a chicken, divested of all fat, and break the bones; add to this a half gallon of water, and boil for half an hour, season with salt.

Chicken Soup.

Cut up the fowl, cut each joint, and let it boil one hour, then stir in powdered crackers, pepper, salt, and parsley enough to season; put in a few dumplings; let it boil up fifteen minutes, and serve.

Vegetable Soup.

Take one turnip, one potatoe, and one onion, let them be sliced and boiled in one quart of water for an hour, add as much salt as is agreeable, and pour the whole upon a slice of dry toast. This forms an agreeable substitute for animal food, and may be given when the latter is inadmissible.

Crust Coffee.

Toast slowly one or two slices of brown or white bread, pour boiling water over it, sweeten to suit the taste and drink hot or cold, according to preference.

Coffee Milk.

Boil a dessertspoonful of ground coffee in nearly a pint of milk, for a quarter of an hour, then put into it a shaving of isinglass and clear it. Let it boil a few minutes and set it beside the fire to clarify, sweeten with loaf sugar.

A PHYSICIAN ALWAYS IN THE HOUSE.

PERRY DAVIS' PAIN-KILLER is really a valuable medicament, and, unlike most of the articles of the day, is used by many physicians. It is particularly desirable in locations where physicians are not near, and by keeping it at hand families will often save the necessity of sending out at midnight for a doctor. A bottle should be kept in every house.—*Boston Traveller.*