

because systematically ; you will never be obliged to eat hot bread because you will bake before your bread is all gone.

"In the same way with your sewing ; always keep a good supply of garments on hand, and never let your stock run low before replenishing. Make your husband's shirts for the year in the winter season, they will then be comfortable both winter and summer—new garments are too thick for summer wear.

"There's another thing, Mary, in which you fail now that we've got to talking about it, I'll mention it for your good. You can't *work* and *talk* too. Some folks can. Now I can sometimes get along just as well with my work and talk all the while—though as a general thing when I am about house-work I don't want to talk much ; but if I had to, and had the natural faculty of working and talking together, why I'd let the talk go until I could sit down to it. Now when you are sewing, and go to say anything, you drop your work and never take another stitch, till you have said your say. Now if you'd try and think, you could learn to take part in a very entertaining conversation and at the same time keep your fingers flying all the more lively to a merry tune. Learn to take the advantage of your work, my dear, and by the time you are as old as I am, you will be a model house-keeper, I doubt not. I don't pretend to that title myself. I am an old fashioned body, and don't know much about new fangled ways, but I rather pride myself on my abilities in a good country farmer's kitchen, or as house-keeper for a plain mechanic, or even for Georgie, if he is going to be a merchant."

A CHEMICAL QUESTION FOR BOYS AND GIRLS.

A LUMP of sugar that sinks to the bottom of a tea-cup full of tea which is not stirred, will be two or three times longer in dissolving, than it will if held in a tea-spoon and not stirred in the tea, but retained near the surface. Query: Why does the tea dissolve the sugar faster at its surface than at the bottom of the cup ?

The fact is curious, and has been observed by thousands who could not give a satisfactory explanation of the phenomenon. This is its *rational* : sweetened water or tea is heavier than that which is not sweetened ; and a lump of sugar held in the tea at its surface, parts with the sweetened fluid at once, for it sinks to the bottom of the cup, which causes tea that is not sweetened to flow in and around the sugar not yet dissolved. This tea becoming in turn heavier by dissolving, falls also ; and in this way a current is kept up until the sugar in the spoon is all dissolved. Sugar at the bottom of the cup soon surrounds itself with a saturated solution of this sweet, whose increased weight keeps the unsweetened tea or coffee above it. To some this topic will appear a small matter. Such should remember that

the fall of an apple was to NEWTON a phenomenon of mighty astronomical import.

If any little philosopher wishes to test the solubility of lumps of sugar at the bottom and the top of water in a glass, he may proceed in this wise. Procure two lumps of equal size, and cut both with a link ; put one into the bottom of a deep wine glass and gently fill it with water, and then another glass of the same capacity with water, and hold the lump in a tea-spoon under water, but not its surface. The latter will dissolve in less than half the time occupied in the solution of the former.

YEAST FUNGI AND ROPY BREAD.—Microscopical and chemical researches have satisfied their cultivators that yeast vesicles belong to the lowest order of plants. In form they differ not materially from the vesicles in mould that grows alike in bread and cheese ; but yeast fungi are almost infinitely less in volume. It is the small quantity of sugary matter in flour formed into a sponge that most favors the growth, aided by genial warmth, of yeast vesicles ; and if permitted to stand too long, an excess of the fungi will render the bread ropy. Bread should never ferment too long, nor be baked too soon. Old flour, whose sugar is half soured, never forms excellent bread ; but soda or saleratus is the best corrective.

TO COOK HOMINY.—Wash the hominy if you think you must—though we should as soon think of washing flour before using it—and put it in soda in three times as much water as you wish to cook the hominy, and set it where it will become a little warmer. It should soak at least twelve hours. Boil it in the same water in a porcelain lined kettle, until it is soft, still leaving each grain quite whole. Be very careful to keep sufficient water in the kettle to prevent the mass from sticking, or it will burn. When done all the water will be absorbed. Never add salt, sugar, butter, or meat to the hominy while cooking. Season it after it is done, or leave every one to add salt, sugar, butter, or meat gravy to his liking.

REAL "ENGLISH PLUM PUDDING."—One pound each of flour, beef suet, sugar, currants and raisins, four eggs, one pint of milk, spice to the taste ; tie in a bag—allow no room for swelling, and boil four hours. This rule is from an English family.

CRANBERRY AND RICE JELLY.—Boil and press the fruit, strain the juice, and by degrees mix it with as much ground rice as will, when boiled, thicken to a jelly, boil it gently ; stirring it, and sweeten to your taste ; put it into a basin or form, and serve with cream or milk.

If you want to keep up your health, avoid what you know to be injurious, and don't keep swallowing down medicine.