

THE STAG, THE FARMER AND THE HUNTER.

A stag hard pressed by a hunter fled panting to a farm yard. With tears in his eyes he begged the farmer to take pity on him, and to allow him to hide himself in a corner of the barn. The farmer consented, and promised on his honor not to betray him. The hunter appeared in a few moments, and asked the farmer, if he had seen the stag. No; answered he, pointing with his finger where the stag lay concealed, "he has not passed this way, I assure you." The hunter occupied with his thoughts did not notice the farmer's motions, and went his way. As soon as he was gone the stag started away without saying a word. "Hello!" cried the farmer—"where are you going, so fast? Is that all the thanks you give me?" "Yes," said the stag; "if your hand had been as honest as your tongue, I would certainly have thanked you, but all the returns a man of two faces deserve is contempt."

USEFUL HOUSEHOLD RECEIPTS.

COTTAGE PIE.—Mince any kind of cold meat together (beef, mutton, veal, pork or lamb), put it about an inch and a half deep in a pie-dish and cover it with the gravy; do not spare salt and pepper; cover it over with mashed potatoes, smooth at the top, and cut it across in diamonds with a knife; bake till it is crisp and brown at the top. A little Worcestershire sauce may be considered an improvement if onions are not objected to.

MINCED FOWL AND EGG.—Cold roast fowl, a hard-boiled egg, salt and pepper, or cayenne, to taste; three tablespoonfuls of new milk or cream, half an ounce of butter, one tablespoonful of flour, a teaspoonful of lemon juice; mince the fowl, and remove all skin and bones; put the bones, skin, and trimmings into a stew pan, with one small onion, and nearly one-half pint of water; let this stew for an hour, then strain the liquor, chop the egg small, mix the egg with the fowl, add salt and pepper, put the gravy and other ingredients, let the whole just boil, and serve with sippets of toasted bread.

EGG DUMPLINGS.—Make a batter of a pint of milk, two well beaten eggs, a tablespoonful of salt, and flour enough to make a batter as thick as for pound cake. Have a clean saucepan of boiling water, let the water boil fast, drop in the batter by the tablespoonful (four or five minutes will boil them), take them out with a skimmer or a dish, put a bit of butter and grated nutmeg, with syrup of sugar over.

SALAD DRESSING WITH RAW EGGS.—Break three eggs—the whites into bowl, the yolks upon a flat platter, stir the yolks round and round upon the platter with a broad silver fork; add a quarter of a teaspoonful of dry mustard, continue stirring until well mixed; then add, a few drops at a time, two thirds of a cup of best olive oil; stir constantly until it is a thick paste, which will become thinner, and may be beaten hard and steadily until perfectly smooth; just before serving add a tablespoonful of vinegar; never put salt in the dressing, but season highly with salt whatever is to be served therewith. The quantities of mustard, oil, and vinegar may be varied to suit different taste.

HOP REMEDY.—In these days of neuralgia and sudden colds it is sensible to have some means of relief close at hand. Make two or three little bags of cotton cloth and fill them with hops. Then when you need them heat just as hot as possible even to the extent of browning the cloth, and apply to the aching member. People who cannot endure the odor of the old time remedy of hops and vinegar do not object to that of hops alone. The dry hop-bag is a great improvement upon wet cloths of any kind.

WARTS.—Wash the warts with the juice of milkweed, or celandine. Caustic applied will effect a cure more speedily. Or bruise these weeds on the wart. Another. Make a little roll of spider's web, lay it on the wart, set it on fire, and let it burn down on the wart. This is said to be a certain cure. Another. The bark of a willow tree burnt to ashes, and mixed with strong vinegar and applied to the parts will remove all warts, corns, or excrescences on any part of the body.