

**YOUNG HOUSEKEEPER.**—Please give a recipe for pumpkin pies. **ANS.**—Stew the pulp of the pumpkin in water, only enough to keep it from burning, salt to flavor, until it is soft, drain it, and let it stand near the fire ten minutes to dry. Cool, and strain it through a sieve. To a quart, add a quart of new milk, beat up four eggs with sugar, and stir it into the pulp, add ginger, nutmeg, the grated rind of a lemon, lay the custard in a thin paste on a pie plate, fill in the custard. Bake in a moderate oven.

**H. M.**—What is the best way to pack butter for winter use? **ANS.**—To have butter keep well it must be good when made, and for this the milk and cream must be in good order. Keep the milk in a sweet, clean, cool place; have all the pails and pans free from acidity or grease or soapiness. After the butter is churned, wash it free from milk in cold water, and salt it with one ounce to the pound. Then, after working it in a proper manner, pack it in new white oak or spruce tubs or pails. First scald the pail well, then rinse with cold water, then rub with salt and rinse again slightly, and then pack the butter to the top. Cover with a piece of clean muslin dipped in water, and sprinkle fine salt over it. Then put on the cover and close it down tight.

**BEDELIA.**—I would like to know how to make catsup. **ANS.**—The best catsup is made of mushrooms, as follows: To one peck of the large fully grown flaps, cleared of sand and insects and broken up fine, add  $\frac{1}{2}$  lb. of fine salt, using an earthenware pan; let them stand three days, mashing and stirring the pulp daily; then strain and squeeze out all the juice. To each quart, put  $\frac{1}{2}$  oz. each of bruised ginger and black pepper;  $\frac{1}{4}$  of each of all-spice powdered, cayenne pepper and mace; boil for 3 hours gently; let the spices remain in the catsup. Green walnuts gathered when full grown, but quite soft and chopped up, make an excellent substitute for mushrooms. Tomato catsup is made of tomatoes scalded and peeled, left one day covered with salt, then mashed and strained from the seeds. To 2 quarts of the liquor add 3 oz. of cloves and 2 of black pepper powdered; 2 grated nutmegs, a little cayenne pepper and sufficient salt; boil  $\frac{1}{2}$  an hour; when cool add  $\frac{1}{2}$  pint of good cider vinegar and bottle closely.

#### Recipes.

**COCOANUT DROPS.**—Grate a cocoanut; add half its weight of fine sugar, mix well together with the white of one egg, and drop on white paper. Bake in a slow oven. **MRS. DR. T.**

**ANNA'S CUP CAKE.**—One-half cup of butter; one-half a cup of sweet milk; two eggs; one cup of sugar; two tea-spoons of baking powder; two cups of flour. This is always a success and is equally good whether baked as a layer cake or in small fancy tins.

**PRINCE ALBERT'S PUDDING.**—Beat to a cream one-half pound fresh butter and mix with an equal weight of fine white sugar. Add to these first the yolks and then the whites of five eggs, which have been thoroughly beaten apart; throw in lightly one-half pound fine flour, and one-half pound stoned raisins. Put these ingredients, well mixed, into a buttered mould, or floured cloth, and boil for three hours. Serve with sweet sauce.

**FRENCH PUDDING.**—Slice small pieces, very thin, from your bread, enough to fill a quart dish half full, buttering each piece lightly before cutting. Lay them loosely in the dish; sprinkle on one-half cup of sugar and a little grated nutmeg; then heat one quart milk; beat the yolks of four eggs, add them just before boiling, and immediately pour over the bread. Beat the whites, add a little sugar and spread them over the pudding; set in the oven five minutes to brown lightly, and it is ready for the table. This dessert can be made in twenty minutes ready for use.

**PANCAKES.**—Beat up three eggs and a quart of milk; make it up into a batter with flour, a little salt, a spoonful of ground ginger, and a little grated lemon-peel; let it be of a fine thickness and perfectly smooth. Clean your frying pan thoroughly, and put into it a good lump of dripping or butter; when it is hot pour in a cupful of batter, and let it run all over of an equal thickness; shake the pan frequently that the batter may not stick, and when you think it is done on one side, toss it over; if you cannot, turn it with a slice, and when both are of a nice light brown, lay it on a dish before the fire; strew sugar over it, and so do the rest. They should be eaten directly, or they will become heavy.

#### October.

Oh! suns and skies and clouds of June,  
And flowers of June together,  
Ye cannot rival for one hour  
October's bright blue weather;

When loud the bumble-bee makes haste—  
Belated, thriftless vagrant—  
And golden rod is dying fast,  
And lanes with grapes are fragrant;

When gentians roll their fringes tight  
To save them from the morning,  
And chestnuts fall from satin burrs  
Without a sound of warning;

When on the ground red apples lie  
In piles like jewels shining,  
And redder still on old stone walls  
Are leaves of woodbine twining;

When all the lovely wayside things  
Their white-winged things are sowing,  
And in the fields, still green and fair,  
Late aftermaths are growing;

When springs run low, and on the brooks  
In idle, golden freighting,  
Bright leaves sink noiseless in the hush  
Of woods, for winter waiting;

When comrades seek sweet country haunts,  
By twos and twos together,  
And count, like misers, hour by hour  
October's bright blue weather;—

Oh! suns and skies and flowers of June,  
Count all your boasts together!  
Love loveth best, of all the year,  
October's bright blue weather.

#### Damp Houses and How to Remedy Them.

Damp houses are a fruitful source of discomfort and disease, and yet, as important as their influence is, it is amazing how seldom means are taken by which the evil may be prevented. When a house is said to be "well drained," however true this may be of the plans adopted for carrying away the refuse water of domestic operations, it very rarely means that the site has been drained to prevent damp.

When experienced medical men see house after house built on foundations of deep, retentive clay, inefficiently drained, they foretell the certain appearance among the inhabitants of catarrh, rheumatism, scrofula, and a host of other diseases of a similar nature. Where a damp house exists in connection with deficient sewerage, drainage or a cesspool full of decomposing material—an unfortunate conjunction too often met with in country and suburban houses—other and more dangerous diseases, as typhus fever, are induced. The watery mist of fog rising from a damp soil affords an admirable vehicle for the subtle and deadly exhalation of the decomposing drainage matter, by which they are too certainly conveyed to the interior of the house. And, physiologically dependent upon this condition of affairs, a mental as well as a physical depression is induced, which drives those subjected to the temporary relief afforded by the use of ardent spirits and other stimulants. Thus, in this, as well as in other departments of sanitation, the connection between physical and moral disease is easily traced. There can be no doubt as to the increased pecuniary and sanitary value of land suitable for building sites, arising from efficient drainage being carried out. The greater the inducements offered by the healthy condition of a neighborhood, the greater the value of the land for building sites. An excess of moisture in any district inevitably influences the local climate both as regards dryness and temperature.

The most effectual preventive of damp houses is the complete drainage of the site on which they stand. All other remedies are but remedies in name, more especially when the soil is very damp; in such a case lead or slate placed round the bottom courses of the foundation with waterproof cement may prove efficient for the time, but will ultimately become inoperative. The system of drainage for carrying off surplus water from the land is different from that adopted for conveying away domestic refuse water, etc. In the latter it is essential, nay, imperative, that the drains should be water-tight, capable of conveying the water admitted to their interior immediately to its ultimate destination, but incapable of passing any of

it to the surrounding soil through which the drains are laid. The former, on the contrary, should be permeable throughout their length; that is, have apertures of sufficient width throughout which the water of the surrounding soil can find its way into the interior of the drain, which should be of such a shape as to facilitate the removal of the water to its destination, preventing its return to the soil.

In laying and forming the drains the following points should be attended to: The first to be observed is the uniformity of slope or level of the bottom of the trenches. The method of accomplishing the perfectly uniform slope of the drains, from their highest point to their outfall, is by the use of level-rods or the spirit-level. Not so with the level-rods, as following description of their uses will show: Three rods are required, two of them two feet long and the third as much more than two feet long as the drain is deep—that is, if the drain is three feet six inches deep, the rod must be five feet six inches long. The rods are strips of wood with cross pieces nine inches long on the upper end. The two shorter rods are planted upright, one on the ground on a level with the field at the head of the drain, and the other at the lower end, and a person stands at one of them looking over its top, with his eye on a line with the other. A second man then takes the longest rod and holds it upright in the drain, just touching the bottom, and walks along from one end of the drain to the other, keeping it in an upright position. If, while it is moving along, its top always appears on a line with the tops of the other two—as seen by the person looking along the three—the fall of the drain is uniform; but if it rises above this line at any one place, the bottom is too high there, and requires to be reduced; if it falls below the line the bottom is too low, and must be raised. In this way the fall may be rendered perfectly uniform. In cutting drains the best way is to commence with the main drain, and at its lowest point, working gradually up to the highest. An intelligent mason or carpenter may be intrusted to make drains of this sort at very little cost, and we are sure no houseowner who cares for the health of his family will ever regret the investment.—*Builder and Woodworker.*

#### How to Keep Lard.

When the scraps are just beginning to get brittle and brown, put in a tablespoonful of fine salt to a quart of the hot lard, and there will be no trouble; the lard will keep perfectly sweet for any length of time, and the salt does no possible harm to any kind of cookery. A person can easily judge of the quantity of lard if they know how much the kettle holds. It makes the lard whiter and harder, aside from preserving it sweet. It must cook a little while after adding the salt. That designed for summer use should be either kept in a tight earthen jar or a tin bucket with a cover. To restore lard that is a trifle tainted, put the lard into an iron kettle, and cut up salt pork in thin slices—about one-half pound of pork to a gallon of melted lard; add two spoonfuls of salt, and let it cook till the pork is crisp; take out the slices of pork and turn the lard into your jar, and you will never know that it has not always been sweet. But it is better to salt it in the first place, as it saves much trouble and time.

When the lard gets scorched by frying doughnuts, as it sometimes will (especially if the girls are doing it), it can be made nice again by slicing a raw potato into thin slices and dropping into the kettle and frying till quite brown. They absorb all the bitter taste, and collect the dark specks on their surface, and make the lard fit for use again. Another way to cleanse lard in the frying-pan is just before you set your kettle away, to pour in some boiling hot water and let it stand and cool. When you wish to use it again, take a knife and run around the edge of the lard; lift it from the kettle, and lay it bottom side up on a flat plate; scrape off all the brown coating for the soap grease; turn out the water and cleanse the kettle, if any water stands in drops on the lard, let it drain off, and your lard is pure and sweet. By attending to these little items of economy, a great saving is effected in the course of a year, and farmers' profits are mostly made up of little items. It is a common remark, if a farmer fails in business, that "his wife is extravagant"—as if all the blame rested on her for his misfortunes. I think it is a mistake to lay everything on the shoulders of the wives, for there are some men who have proved themselves "penny wise and pound foolish."—*Farmer's Wife, in Country Gentleman.*