

**VARNISHING CHEESE.**—A writer in the *Dairy Farmer* states that it is the practice of some dairy-men to coat each cheese thinly with varnish made from shellac dissolved in alcohol, when about to ship to market. It is said to improve the appearance of the cheese and to keep it from losing weight and gathering mold. We cannot say as to the value of its recommendation.

## Domestic.

### Housekeepers' Recipes.

**To Make White Indian Meal Cakes.**—I read one of your receipts for making "Indian cakes" to my wife, from one of your late numbers, and we had a laugh over it. Annexed is her mode of making them: To enough white meal for breakfast add sufficient salt, then mix entirely with boiling water, to the consistency of a stiff batter, and bake immediately on a hot griddle, well greased—the batter to be put on the griddle with a large spoon, one spoonful for each cake. No mixture of Indian meal can exceed these cakes in delicacy of flavor. This is the way we make them down in Delaware.—*Germanatown Telegraph*.

**For Killing Rats.**—Mix some unslacked lime with corn meal, and place it where the rats may accidentally find it. They will soon become very thirsty, and upon drinking water, the lime slacks and swells the rat till it kills him. In the Bahama Isles, sponge is fried and placed in in their way; they eat it, drink, swell, burst and die. Lime and meal should be, of the first one part and meal two parts, well mixed together and dry.

**Starch.**—There is no better way for making nice starch for shirt bosoms, than to boil it thoroughly after mixing, adding a little fine salt and a few shavings of a star or spermaceti candle; the star or pressed candle is quite as good as sperm. Let the starch boil at least ten minutes, and it will give a gloss, if neatly ironed, fully satisfactory.

**Mince Pie without Meat.**—Four soda crackers, four cups of water, two cups of sugar, one cup of butter, one cup of chopped raisins, half a cup of vinegar, one lemon, grated citron, nutmeg, allspice, cloves, cinnamon, etc.

**To Broil a Fowl.**—Split the fowl down the back, season it very well with pepper, and put it on the gridiron, with the inner part next the fire, and allow the fowl to remain until it is nearly half done; then turn it, taking great care that it does not burn. Broil it of a fine brown. A duck may be broiled in the same way. If the fowl is very large, half roast it, and then cut it into quarters and finish it on the gridiron.

**Indian Meal Muffins.**—To a quart of meal, pour boiling water, stirring constantly until a

hick batter; let it cool; while warm, add a small teacup of butter, a tea-spoonful of salt and a tablespoonful of yeast, with two well beaten eggs; set it on a warm place for two hours, then stir it smooth, and bake in small cakes on a griddle: when one side is rich brown turn the other; lay them singly on a hot dish and serve. These may be made without the yeast, and baked as soon as mixed.

**Muffins.**—Mix a quart of wheat flour smoothly with a pint and a half of lukewarm milk, half a teacup of yeast, a couple of beaten eggs, a teaspoonful of salt, a couple of table spoonfuls of lukewarm melted butter. Set the batter in a warm place to rise. When light, butter your muffin cups, turn in the mixture, and bake the muffins a light brown.

**Cleaning Papered Walls.**—The prudent housewife who, on account of "hard times," has decided not to re-paper the sitting-room, as desirable, will find the old paper very much improved in appearance by simply rubbing it well with a flannel cloth dipped in oatmeal.

**To Clean Knives.**—One of the best substances for cleaning knives and forks is charcoal, reduced to a fine powder, and applied in the same manner as brick-dust is used. This is a recent and valuable discovery.

### Preparation of Chicory.

**EDITORS OF THE AGRICULTURIST.**—Can you or any of your subscribers inform us of the best way to prepare chicory for mixing with coffee? We grow it, and are fond of it, but think we have not the proper method of preparing it for use.

NIAGARA, Jan. 1862.

W. C.

[We are not aware that there is any other mode of preparing chicory for use as a substitute for coffee, than that of first drying, and then roasting and grinding the root. After the roots have been cleaned, and sliced in the thick parts, they may be placed in an oven, after the bread has been removed, and remain there till they cool. If one such baking should not dry them sufficiently the operation may be repeated. The Rev. W. L. Rham, in his Dictionary of the Farm, in speaking of the cultivation and preparation of chicory in Belgium and Germany as an article of commerce, says:—

"In September the leaves should be finally gathered and the roots taken up, which may be done with a common potato fork. They are then cleaned by scraping and washing, split where they are thickest, and cut across in pieces about two or three inches long. These pieces