

## DOMESTIC READING.

**BROILED TOMATOES.**—Slice the tomatoes in halves, rub a piece of fat pork on the heated bars of a gridiron, put the tomatoes upon them, and broil on each side. Cooked either with beefsteak, or separately, they make a fine relish.

**TOMATO PRESERVES.**—The small yellow tomatoes make preserves equal to those of the West Indies. Select well-ripened fruit, stem and wash well. To every six pounds of tomatoes add five pounds of white sugar. Put the tomatoes into a kettle, with just enough water to prevent them from burning. Steam, with a tight cover over them, until the skins break. Skim out the fruit and add the sugar, with a little more water, if needful, to melt it. Boil for twenty minutes; put in the tomatoes again. Let them boil up once, and turn the whole into a closely covered jar. In the late winter slice up two lemons and add to the tomatoes.

**TOMATO MARMALADE.**—To each pound of tomato add one pound of white or brown sugar, first scalding, peeling and slicing the red tomatoes. Put over a slow fire, and boil down until it is well thickened; then add one tablespoonful of powdered ginger and the juice and grated peel of two lemons to every three pounds of tomatoes. Boil from two to three hours, skimming off all froth. When very thick, turn into small jars and cover tightly. This is a delicious relish for lunch or supper, and no one could recognize that taste of tomato in it.

**BAKED TOMATOES.**—This is my favorite method of cooking them: Select large ripe tomatoes, wash and wipe them clean; cut in halves around the tomato; place each half, with the cut side uppermost, into a dripping pan, and cover its surface with grated bread crumbs, bits of butter, a teaspoonful of fine sugar, and a seasoning of pepper and salt. Pour in at the side of the pan two tablespoonfuls of boiling water. Put the pan into the oven and bake two hours, taking care, however, not to burn the upper surface of the tomatoes. Serve on a platter. It is delicious for either a breakfast or dinner dish.

**TOMATO OMELET FOR BREAKFAST.**—Peel and chop fine five tomatoes of good size; season them with salt and pepper; add to them half a teacup of grated bread. Beat four eggs to a foam and stir into the tomatoes. Heat a "spider" hissing hot, put in a small piece of butter, turn in the mixture, and stir rapidly until it begins to thicken. Now let it brown for two or three minutes on the bottom, then lay it half over, slip on to a hot dish, and serve for breakfast, garnished with sprigs of parsley and slices of hard boiled eggs. It is an appetizing and also a handsome dish.

**HOW TO MAKE THE TEA GO FURTHER.**—A method has been discovered for making more than the usual quantity of tea from any given quantity of the leaf. The whole secret consists in steaming the leaf before steeping. By this process, it is said, 14 pints of good quality may be brewed from one ounce of tea.

**PULLED BREAD.**—Pull the soft portion of a new loaf into pieces; let them be of equal size, say about two or three inches each way. Dry the pieces in a slow oven or before the fire till they become a nice light brown color, and when they are quite crisp they will be ready for use. They are very nice with coffee.

**CORN STARCH CAKE.**— $\frac{1}{2}$  lb. of sugar, 4 oz. of butter, 5 eggs, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda,  $\frac{1}{2}$  pound of corn starch,  $\frac{1}{2}$  a gill of sweet milk.

**RAILROAD CAKE.**—A pint of flour, 1 teaspoonful of cream of tartar,  $\frac{1}{2}$  a teaspoonful of soda, a teaspoonful of butter, a teaspoonful of sugar; bake the batter in the square pan twenty minutes.

**MOUNTAIN CAKE.**—1 cup of sugar, 2 eggs, half cup butter, half cup of milk or water, 2 cups of flour, teaspoonful of cream of tartar half a teaspoonful of soda, nutmeg.

**POOR MAN'S CAKE.**—1 cup of sugar,  $\frac{1}{2}$  cup of butter, 1 cup sour cream, 1 egg, flour enough to make a good batter,  $\frac{1}{2}$  a teaspoonful of saleratus.

**FRUIT CAKE.**— $1\frac{1}{2}$  lbs. sugar,  $1\frac{1}{2}$  lbs. flour,  $\frac{3}{4}$  lb. butter, 6 eggs, a pint of sweet milk, 2 teaspoonfuls saleratus, 1 glass of wine, 1 of brandy, and as much fruit and spice as you can afford and no more.

**BAKED POTATOE PUDDING.**—Baked potatoes skimmed and mashed 12 oz., suet 1 oz., cheese, grated fine, 1 oz., milk 1 gill. Mix the potatoes, suet, milk, cheese and all together; if not of a proper consistence, add a little water. Bake in an earthen pot.

**COLLEGE PUDDINGS.**— $\frac{3}{4}$  lb. of stale bread, grated; the same quantity of beef suet, chopped very fine; 1 lb. of currants,  $\frac{1}{2}$  nut meg, a few cloves, a glass of brandy, 2 or 3 eggs, 2 spoonfuls of cream or milk; mix these well together, and make into a paste in the shape of eggs. Fry them gently over a clear fire, in  $\frac{1}{2}$  lb. of butter; let them be of a nice brown color all over. You may add blanched almonds and sweetmeats. Serve them up with wine.

**FAMILY PUDDING.**—1 quart of sweet milk, 1 pint of bread crumbs soaked in the milk, 3 eggs well beaten, 1 teacupful of sugar, little mace, 6 good tart apples, pared, cores dug out, and stand them in the pudding, and steam until the apples are well done. An hour will suffice.

**COTTAGE PUDDING.**—1 egg, 1 cup of sugar, 1 of sweet milk, 1 teaspoonful of soda, 2 of cream of tartar, 1 pint of flour, and a little salt. To be eaten with milk and sugar.

**LEMON PUDDING.**—Melt 6 oz. of butter, pour it over the same quantity of powdered loaf sugar, stirring it well till cold, then grate the rind of a large lemon, and add it with 8 eggs well beaten and the juice of 2 lemons: stir the whole till it is completely mixed together, and bake the pudding with a paste round the dish.

**SAUCES AND CREAMS FOR PUDDINGS.**—1. Take equal quantities of sugar and molasses, boil them together, and stir in a little flour. 2. Take the juice of an orange, a cup of sugar and the same of good cream. 3. Good sour cream made very sweet with sugar, with or without seasoning, makes a good sauce. 4. Beat 2 eggs well, then add a cup of stewed apples and a cup of sugar.

## HOW TO DRY PLANTS.

The following instructions for drying plants are communicated to the *Gaedners' Chronicle*, by the Rev. G. Henslow:—The materials required are common cartridge paper, thick white blotting paper, cotton wadding and mill board, all cut to the same size. The plants should be gathered in dry weather, and soon after the flowers open, when their colours are brightest. Succulent plants (such as daffodil, orchis or stonecrop), should be put into scalding water, with the exceptions of the flowers, for a minute or two, then laid on a cloth to dry.

Arrange the specimens and papers in the following order:—Mill-board, cartridge paper, wadding (split open, and the glazed side placed next to the cartridge paper), blotting paper; the specimens, having small pieces of wadding placed within and around the flowers to draw off all the moisture as quickly as possible, blotting paper, wadding as before, cartridge paper, mill-board. When the specimens, &c., are thus arranged, heavy weights should be put on them; about 30lb. the first day, 60lb. afterwards. Remove them from under pressure, in a day or two; carefully take away all the papers, &c., except the blotting papers between which the specimens are placed; put these in a warm air to dry, whilst the removed papers, &c., are dried in the sun, or by the fire. When dry (but not warm) place them in the same order as before; put all under the heavier pressure for a few days when (if not succulent) they will dry.

Flowers of different colours require different treatment to preserve their colours. Blue flowers must be dried with heat, either under a case of hot sand before a fire, with a hot iron, or in a cool oven. Red flowers are injured by heat; they require to be washed with muriatic acid, diluted in spirits of wine, to fix the colour. One part of acid to three parts of spirit is about the proportion. The best brush with which to apply the mixture is the head of a thistle when in seed, as the acid destroys a hair-pencil, and injures whatever it touches (except glass or china); therefore it should be used with great care. Many yellow flowers turn green even after they have remained yellow some weeks; they must therefore be dried repeatedly before the fire, and again after they are mounted on paper, and kept in a dry place. Purple flowers require as much care, or they soon turn a light brown. White flowers turn brown if handled or brushed before they are dried.

Daisies, pansies, and some other flowers must not be removed from under pressure for two or three days, or the petals will turn up. As all dried plants (ferns excepted) are liable to be infested by minute insects, a small quantity of poison, corrosive sublimate, dissolved in spirits of wine, should be added to the paste, which it will also preserve from mould. The best cement for fixing the specimens on to the paper or cardboard is gum-paste. It is composed of thick gum-water, and flour mixed in warm water, by adding the two together, warm, and of a consistency that will run off the hair pencil.