

POTATO YEAST.—A New-Bedford lady vouches for the good quality of yeast made after the following recipe :—Cook and mash ten peeled potatoes, pour on a quart of boiling water and stir well, and add a cup of sugar; let this stand a few minutes; pour in a quart of cold water, wanting a gill, and when lukewarm stir in a pint of yeast, and set in a moderately warm place to rise. When well fermented, put into a stone jug, cork tightly, and tie the cork down and keep it in a cool place. After the first rising keep enough of this yeast for the second batch. A teacup of this yeast is sufficient for two large loaves of bread; most excellent it is for muffins and griddle cakes also. There is no need for hops or flour in it, and in my opinion it is the best yeast I have ever tried, and I have experimented in all known recipes.

TO COOK BEANS.—The way to cook beans, is, to parboil thoroughly, change the water, and after the dish is filled and the meat laid on to bake, sprinkle over the top a table spoonful of sugar to a six quart dish of beans. So says Mrs. James Evans, of this place; and I can testify to the enjoyment of an excellent dinner of the same, October 23, 1857. I found the beans thus cooked a good thing for a hungry man's complaint.

CLAY CAKE.—One pound of flour; 1 pound of white sugar; half pound butter; half pint sour cream; 1 teaspoonful soda; the whites of 12 eggs. The eggs should be put in the last thing. Flavour with lemon.

POTATO PUDDING.—Half a pound of butter; half pound of sugar; half pound of mashed potatoes; half gill of cream; 5 eggs; 2 tablespoonfuls of brandy; 1 tablespoonful of nutmeg; the same of cinnamon. Mash the potatoes with the cream, when cool, add the butter and sugar beat to a cream, then add the eggs, then the other ingredients. Bake in a rich puff paste.

POP-CORN PUDDING.—Three pints of new milk; 2 eggs; 3 pints pop-corn; half a teaspoonful of salt. Every kernel of corn should be popped perfectly and have a white fleecy look. Eaten with a rich cream sauce, it is an excellent and delicious desert. Bake half an hour.—*S. A. Cole, Gorham, N. Y.*

SALT A UNIVERSAL REMEDY.—MR. EDITOR.—I had just finished reading Prof. Johnson's remarks on Mr. Cleveland's theory of salt as a "universal expounder" and a "universal remedy," when over went my inkstand upon a beautiful light drab table cover, to my great consternation, as my wife had often cautioned me against this very thing. I rushed for the salt cellar, and emptied its contents over the black mass of ink, and in five minutes the stain had wholly disappeared! I doubted Mr. Cleveland's theory before, but ought I to doubt it any longer? There is one point, however, in which my experience differs from Mr. Cleveland's theory—I emptied the salt over and upon the ink, and it descended into the cloth and effected the desired object. One thing is certain, whether salt be a universal remedy or not, viz: *it will surely if applied immediately, prevent ink stains.* A SUBSCRIBER.

A CHEAP POTATO BOILER.—This is a tight box, five feet long, and two and a half wide, with a bottom of good Russia sheet iron, instead of wood. The bottom should be nailed on firmly with a double row of good shingle nails; in nailing it on, some cloth list should be placed on the edge of the box, to make it tight. The box may be two feet deep; its top may be made like a batten door. This box should be set on an arch about ten inches high from the ground, and so narrow that the sides of the box are at least five inches away from the fire. The arch should be neatly built, and be plastered on the top with a little mortar, that the fire may not reach the sides of the box. The arch should be placed near the pig pen, or wherever the food is to be fed out. Other food, besides potatoes, may be steamed in this way.—*Ohio Farmer.*

SPICED APPLE TARTS.—Rub stewed or baked apples through a sieve, sweeten them, and add powdered red mace and cinnamon sufficient to flavor them. If the apples are not very tart, squeeze in the juice of a lemon. Some persons like the peel of the lemon grated into it. Line soup dishes with a light crust, double on the rim, and fill them and bake them until the crust is done. Little bars of crust, a quarter of an inch in width, crossed on the top of the tart before it is baked, are ornamental.

TO HARDEN TALLOW.—W. B. P. sends us a timely and valuable recipe, to wit: "The season is at hand when most farmers are feeding a beef creature for domestic use, and sometimes an animal gets so fat as to yield tallow too soft to make good candles. To harden it, beeswax or alum is sometimes put into the melted liquid, but with indifferent results. If you would succeed perfectly, when the tallow is placed in the kettles to 'try,' put in also one pound of alum in the lump to 20 or 30 pounds of tallow, according to the fatness of the animal. I will guarantee an exemption from soft, greasy candles. Try it."

It is not generally known that hog's lard or animal oil of almost any kind, is an antidote to the awful poison, strychnine. Dose: as much as can be got down the patient, and that as quickly as possible.