

**Directions for Washing Calicoes.**—Calico clothes, before they are put in water, should have the grease spots rubbed out, as they cannot be seen when the whole of the garment is wet. They should never be washed in very hot soap suds; that which is mildly warm will cleanse them quite as well, and will not extract the colours so much. Soft soap should never be used for calicoes, excepting for the various shades of yellow, which look the best washed with soft soap, and not rinsed in fair water. Other colours should be rinsed in fair water, and dried in the shade. When calicoes incline to fade, the colours can be set by washing them in luke-warm water, with beef's gall, in the proportion of a teacup full to four or five gallons of water. Rinse them in fair water—no soap is necessary, without the clothes are very dirty. If so, wash them in luke-warm suds, after they have been first rubbed out in beef's gall water. The beef's gall can be kept several months by squeezing it out of the skin in which it is enclosed, adding salt to it, and bottled and corked tight. The water that potatoes have been boiled in is an excellent thing to wash black calicoes in. When there are many black garments to wash in a family, it is a good plan to save, during the week, all the water in which potatoes are boiled. The following method is said to set the colours of calicoes so that they will not fail by subsequent washing: Infuse three gill's of salt in four quarts of boiling water; put in the calicoes, (which should be perfectly clean, if not so, the dirt will be set.) Let the calicoes remain in till the water is cold. I have never seen this tried, but I think it not improbable that it may be an excellent way to set the colours, as rinsing calicoes in cold salt and water serves to set the colours, particularly of black, blue, and green colours. A little vinegar in the rinsing water of pink, red, and green calicoes, is good to brighten the colours, and keep them from mixing. All kinds of calicoes but black, look better for starching, but black calicoes will not look clean if starched. On this account, potato water is an excellent thing to wash them, if boiled down to a thick consistence, as it stiffens them without showing.---*Id.*

**Cure for the Distemper in Cattle.**—I cannot resist giving a receipt for the treatment of beasts that may take the prevalent distemper. It showed itself last winter in one of my yard stock, by discharging abundant saliva from the mouth, with sore and inflamed tongue and gums, no appetite, confined bowels, and very hot horns. I desired the bailiff to give him one-half pint of the spirit of turpentine, with one pint of linseed oil, repeating the oil in twenty four hours, and again repeating it according to the state of the evacuations. At the end of twenty-four hours more, the bowels not having been well moved, I repeated both turpentine and oil. In two days the beast showed symptoms of amendment, and in three or four took to his food again, and did perfectly well. All the yard beasts and two of the fattening beasts

have had it, and all have been treated in the same manner, with perfect success. Little beside oatmeal gruel was given.—*Quarterly Journal of Agriculture*

**Cautions relative to the use of Copper and Brass Cooking Utensils.**—Cleanliness has been aptly styled the cardinal virtue of cooks. Food is more healthy as well as palatable, cooked in a cleanly manner. Many lives have been lost in consequence of carelessness in using brass, copper, and glazed earthen cooking utensils. The two first should be thoroughly cleansed with salt and hot vinegar before cooking in them, and no oily or acid substances, after being cooked, should be allowed to cool or remain in any of them.—*American Housewife.*

**To Pot Cheese.**—Cheese that has begun to mould, can be kept from becoming any more so, by being treated in the following manner: Cut off the mouldy part, and if the cheese is dry, grate it—if not, pound it fine in a mortar, together with the crust. To each pound of it, when fine, put a table-spoonful of brandy; mix it well with the cheese, then press it down tight, in a clean stone pot, and lay a paper wet in brandy on the top of it. Cover the pot up tight, and keep it in a cool dry place. This is also a good way to treat dry pieces of cheese. Potted cheese is best when a year old. It will keep several years without any danger of its breeding insects.—*American Housewife.*

**Buckwheat Cakes.**—As this is the season for buckwheat cakes, the following recipe will at this time be valuable to those who are fond of them; a friend who has tried the experiment says, that it makes decidedly better cakes, with half the trouble necessary in the usual mode of raising them with yeast: To three pints of buckwheat flour, mixed with batter, add one tea-spoonful of carbonate of soda, dissolved in water; add one ditto of tartaric acid dissolved in like manner; first apply the carbonate, stir the batter well and then put in the acid,—thus the use of yeast is entirely superseded, and cakes "as light as a feather" are insured. One great advantage is, that the batter is ready for baking as soon as it is made.—*West. Far. & Gard.*

### Cure for Headaches.

Liquor of ammonia (Qy. the strength?), 100 parts; distilled water, 900 parts; purified marine salt, 20 parts; camphor, 2 parts; essence of rose or some other scent, in the necessary proportion. The whole dissolved cold. A piece of linen is to be steeped in this solution and applied over the part of the head that the patient points out as the seat of pain, taking care, if it is on the forehead, to apply a thick bandage over the eyebrows, to prevent any drops of the fluid passing into the eyes.