

DOMESTIC.

VARIOUS WAYS OF COOKING POTATOES.

The goodness of a potatoe materially depends upon the skill of the cook. We here introduce a few modes of preparing it for the table, not commonly in use.

POTATOES MASHED WITH ONIONS.—Prepare some boiled onions, by putting them through a sieve, and mix them with potatoes. Regulate the proportions according to taste.

POTATOE CHEESE CAKES.—1 lb. of mashed potatoes, 1-4 lb. of currants, 1-4 lb. of sugar and butter, and four eggs, to be well mixed together; bake them in patty pans, having first lined them with puff paste.

POTATOE COLCANON.—Boil potatoes, and greens, and spinach, separately; mash the potatoes; squeeze the greens dry; chop them quite fine, and mix them with the potatoes with a little butter, pepper and salt. Put into a mould, buttering it well first; let it stand in a hot oven for ten minutes.

POTATOES ROASTED UNDER MEAT.—Half boil large potatoes; drain the water; put them into an earthen dish, or small tin pan, under meat roasting before the fire; baste them with the dripping. Turn them to brown on all sides; send up in a separate dish.

POTATOE BALLS RAGOUT.—Add to a pound of potatoes a quarter of a pound of grated ham, or some sweet herbs, or chopped parsley, an onion or eschalot, salt, pepper, and a little grated nutmeg, and other spice, with the yolk of a couple of eggs; then dress as Potatoes Escolloped.

POTATOE SNOW.—Pick out the whitest potatoes, put them in cold water; when they begin to crack, strain, and put them in a clean stew-pan before the fire till they are quite dry, and fall to pieces; rub them through a wire sieve or the dish they are to be sent up in, and do not disturb them afterwards.

POTATOE SCONES.—Mash boiled potatoes till they are quite smooth, adding a little salt; then knead out with flour, or barley-meal to the thickness required; toast on a griddle, pricking them with a fork to prevent them blistering. When eaten with fresh or salt butter they are equal to crumpets—even superior and very nutritious.

POTATOES FRIED WHOLE.—When nearly boiled enough put them into a stew-pan with a bit of butter, or some clean beef drippings; shake them about often, to prevent burning, till they are brown and crisp; drain them from the fat. It will be an improvement if they are floured and dipped into the yolk of an egg, and then rolled in finely sifted bread crumbs.

POTATOES ESCOLLOPED.—Mash potatoes in the usual way; than butter some nice clean scolloped shells, patty pans, or tea-cups or saucers; put in your potatoes; make them smooth at the top; cross a knife over them; sprinkle them with a paste brush with a few drops of melted butter, and set them in a Dutch oven. When nicely browned on the top, take them carefully out of the shells, and brown on the other side. Cold potatoes may be warmed up this way.

POTATOES FRIED IN SLICES.—Peel large potatoes, slice them about a quarter of an inch thick, or cut them into shavings, as you would peel a lemon; dry them well in a clean cloth, and fry them in lard or dripping. Take care that the fat and frying-pan are quite clean; put it on a quick fire, and as soon as the lard boils, and is still, put in the slices of potatoe, and keep moving them until they are crisp; take them up and lay them to drain on a sieve. Send to table with a little salt sprinkled over them.

POTATOE PIE.—Peel and slice your potatoes very thin into a pie-dish; between each layer of potatoes put a little chopped onion; between each layer sprinkle a little pepper and salt; put in a little water, and cut about two ounces of fresh butter into bits, and lay them on the top; cover it close with paste. The yolks of four eggs may be added; and when baked a table-spoonful of good mushroom ketchup poured in through a funnel.—Another method is to put between the layers small bits of mutton, beef, or pork. In Cornwall, turnips are added. This constitutes (on the Cornish method) a cheap and satisfactory dish for families.

TREASURES.

PRACTICE without knowledge is blind, and knowledge without practice is lame.

THE ear and eye are the mind's receivers; but the tongue is only busied in expending the treasure received.

I HAVE ever observed the humblest men most tender of making separations, and the proudest men most prone to it.

THAT man only is truly brave, who fears nothing so much as committing a mean action, and undauntedly fulfills his duty, whatever be the dangers which impede his way.

IT is not pleasure which corrupts men, but men who corrupt pleasure. Pleasure is good in itself, as an energy which gives God, the all-wise and the all-good, gives to useful things and needful acts, in order that we may seek them.

CHARITY is a virtue of all times, and all places. It is not so much an independent grace in itself, as an energy which gives the last and highest finish to every other, and resolves them all into one common principle.

THE man who can pray truly, though languishing in extremest indigence, is richer than all beside; whilst the wretch who never bowed the knee, though proudly seated as a monarch of nations, is, of all men, most destitute.

BISHOP BUTLER remarks, that it is one of the weaknesses of our nature, when, upon a comparison of two things, one is found to be of greater importance than the other, to think this other of scarce any importance at all.

THE Holy Scriptures are a rich, overflowing fountain, which, the deeper you dig, the more you find it abound with water: in like manner, the more you search the sacred volume, the fuller, you will find, are the veins of living water.

IT is in the minute circumstances of a man's conduct that we are to inquire for his real character. In these he is under the influence of his natural disposition, and acts from himself; while in his more open and important actions he may be drawn by public opinion, and many other external motives, from that bias which his disposition would have taken.

THAT courage which prompts us to court death is but the courage of a moment, and is often excited by the vain hope of posthumous fame. There is a species of courage more necessary, and more rare, which makes us support, without witness and without applause, the various vexations of life, and that is Patience. Leaning, not upon the opinions of others, but upon the will of God, patience is the courage of virtue.

WHO can tell the value of a smile? It costs the giver nothing, but is beyond price to the erring and relenting, the sad and cheerless, the lost and forsaken. It disarms malice, subdues temper, turns hatred to love, revenge to kindness, and paves the darkest paths with gems of sunlight. A smile on the brow betrays a kind heart, a pleasant friend, an affectionate brother, a dutiful son, a happy husband. It adds a charm to beauty, it decorates the face of the deformed, and makes a lovely woman resemble an angel in paradise.

TRIFLES.

WHEN it rains *hardest*, people catch most *soft* water.

A WAG once remarked that the reason why unmarried ladies looked so often at the moon was the vulgar belief that there was a *man* in it.

A YOUNG man stepped into a book store, and said he wanted to get a "Young Man's Companion." "Well, sir," said the bookseller, "here's my daughter!"

A SHORT man became attached to a *tall* woman, and somebody said that he had fallen in love with her. "Do you call it *falling* in love?" said the suitor; "it's more like *climbing up* to it."

MR. HUNT, in his lecture on common law, remarked, "that a lady when she married lost her personal identity—her distinctive character; and was like a dew-drop swallowed by a sun-beam."

AN awkward man, attempting to carve a goose, dropped it on the floor. "There, now!" exclaimed his wife, "we've lost our dinner." "Oh, no, my dear," answered he, "it's safe, I *have* got my foot on it!"