

Fun and Fancy.

The civil engineer would like to be monarch of all he surveys.

A Scotch farmer said to his hind, 'Maan, Jock, ye're a slow feeder.'

A schoolmarm who whipped the wrong boy by mistake, apologized to the irate parent by explaining that it was an accident caused by a misplaced switch.

'Pray do not attempt to darn your cobwebs,' was Swift's advice to a gentleman of strong imagination and weak memory, who was laboriously explaining himself.

Speak of a man's marble brow and he will glow with conscious pride, but allude to his wooden head and he is mad in a minute. Language is a slippery thing to fool with.

A member of the Society of Friends met a boy with a dirty face and hands. He stopped him and inquired if he had ever studied chemistry. The boy with a wondering stare, answered 'No.'

SOMETHING LIKE A RIDDLE.—Why is an Irish cabin after an eviction like that confounded Cochon China that crows so loud in the early morn? Because, don't you see, it is a shanty clear. Eh?

When Dr. H. and lawyer A. were walking arm-in-arm; a wag said to a friend:—'These two are just equal to one highwayman.' 'Why, asked the friend, "Because," rejoined the wag, "it is a lawyer and a doctor—your money or your life."

She wouldn't stand to have a tooth pulled for one million two hundred thousand dollars, she said, and yet she walked all day in tiny boots two sizes too small for her and thought nothing of it; but then nobody saw that tooth; and several saw the boots.

VERY UNEASY.—"My lord says," observed a nobleman's housekeeper, showing a tourist through the picture-gallery of a grand country-house, "that that picture's by Paul Very Uneasy (Veronese) but what he's uneasy about, sir, I'm sure I don't know."

The Postmaster-General of the United States once received an odd official communication. The Reburn postmaster, new to his duties, writing to his superior officer: "Seeing by the regulations that I am required to send you a letter of advice, I must plead in excuse that I have been postmaster but a short time; but I will say, if your office pays no better than mine, I advise you to give it up."

Among the curiosities of English phrase is an expression which allows of a truth and an untruth being uttered in the same breath. For instance, yesterday I heard a friend of mine scold a poor poltroon, reproaching him with the fact that he was afraid of everything and everybody. "I am afraid of nothing," was the clever and witty reply.—[Laclede.

A young lady, who says she is young and handsome, writes: "The man for me to love is vastly my superior; * * * a man who will compel my spirit to bend its knee to his; who will command my soul to stand still and shine on him, as Joshua commanded the sun; who can trample my will to the dust," etc.

How to keep tomatoes whole. Fill a stone jar with ripe tomatoes, then add a few cloves and a little sugar; cover them well with one-half cold vinegar and half water; place a piece of flannel over the jar well down in the vinegar, then tie down with paper. In this way tomatoes can be kept a year. Should mildew collect on the flannel it will not hurt them in the least.

A CHAPTER ON PICKLES.

Some valuable Receipts for the Lady Readers of the Signal.

Take one peck of tomatoes into a jar and sprinkle a little salt over each layer; let them stand twenty-four hours, drain off the liquor; put the tomatoes into a kettle with a teaspoonful of each of the following spices: Ground ginger, allspice, cloves, mace, cinnamon, a teaspoonful of scraped horseradish, twelve small or three red peppers, three onions, a cup full of brown sugar; cover all with vinegar; boil slowly for three hours.

ONIONS.

These should be chosen about the size of marbles; the silver-skinned sort are the best. Prepare a brine and put them into it hot, let them remain one or two days, then drain them and when quite dry, put them into clean dry jars; and cover them with hot pickle, in every quart of which has been steeped one ounce each of horseradish, sliced black pepper, allspice, and, with or without mustard seed. In all pickles the vinegar should always be two inches or more above the vegetables, as it is sure to shrink, and if the vegetables are not thoroughly immersed in pickle they will not keep.

MIXED PICKLES.

Three hundred small cucumbers, four green peppers, sliced fine, two large or three small heads cauliflower, three heads of white cabbage, sliced fine, nine large onions, sliced, one large root horseradish, one quart green beans, cut one inch long, one quart green tomatoes, sliced; put this mixture in a pretty strong brine twenty-four hours; drain three hours; then sprinkle in one-fourth pound black and one-fourth pound of white mustard seed; also one tablespoonful black ground pepper; let it come to a good boil in just vinegar enough to cover it, adding a little alum; drain again and when cold put in one-half pint ground mustard; cover the whole with good cider vinegar; add tumeric enough to color if you like.

PICKLED CABBAGE.

Select solid heads, slice very fine, put in a jar, then cover with boiling water; when cold drain off the water and season with grated horseradish, salt, equal parts of black and red pepper, cinnamon and whole cloves.

PICKLED CAULIFLOWER.

Choose such as are firm, yet of their full size, cut away all the leaves and pare the stalks; put away the flowers in bunches, steep in brine two days, then drain them, wipe them dry and put them in hot pickle, or merely infuse for three days three ounces of curry powder in every quart of vinegar.

CHOW-CHOW.

Two heads of cabbage, two heads of cauliflower, one dozen cucumbers, six roots of celery, six peppers, one quart of small white onions, two quarts of green tomatoes; cut into small pieces and boil each vegetable separately until tender, then strain them. Two gallons of vinegar, one-fourth pound of mustard, one-fourth pound of mustard seed, one pot of French mustard, one ounce of cloves, two ounces of tumeric; put the vinegar and spices into a kettle and let them come to a boil; mix the vegetables and pour over the dressing.

TO KEEP TOMATOES WHOLE.

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HOW TO PREPARE VINEGAR.

It is better not to boil the vinegar, which process its strength is evaporated. put the vinegar and spice into a jar, bung it down tightly, tie a bladder over and let it stand near the fire for three or four days; shake well three or four times a day. This method may be applied to gherkins, French beans, cabbage, cauliflowers, onions and walnuts. Artichokes and beet roots are done over the fire, as are onions, garlic, eschalots and cauliflowers.

METHOD No. 2.—A simple method is to merely put the articles into cold vinegar.

The strongest pickling vinegar of white wine should always be used for pickles, or pure cider vinegar. All acid vinegars should be discarded, especially for pickles. This cold vinegar should be used for those that do not require the addition of spice and such as do not require to be softened by heat, such as capsicums, chili, nasturtiums; button onions, radish pods, horseradish, garlic and eschalots. Half fill the jars with best vinegar, fill them up with the vegetables, and tie down immediately with bladder. These are much better if pickled quite fresh and all of a size. The onions should be dropped in the vinegar as fast as peeled; this secures their color. The horseradish should be scraped a little outside and cut up in rounds half an inch deep. Barberries for garnish; gather fine full bunches before they are ripe, pick away all bits of stalk and leaf and injured berries and drop them in cold vinegar; they may be kept in salt and water, changing the brine whenever it begins to ferment, but the vinegar is best.

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Wood and Lumber taken in exchange.

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JAMES A. REID Has just received a choice lot of Black and Colored Cashmeres,

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TAILORING Department.—A fine selection of Canada Tweeds, Scotch Tweeds, class style and at low rates for cash. All cloth bought cut free of charge. Felt Hats, Ties, Collars, Shirts and Drawers—cheap. Stock all new.—No trouble to show goods. 1751

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CORNER OF NORTH-ST. AND SQUARE.

Constantly on hand, a splendid assortment of

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REPAIRING A SPECIALTY.

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MARKET SQUARE, GODERICH.

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Physicians' Prescriptions carefully dispensed.

GEORGE CATTLE, Chemist & Druggist,

Dealer in Pure Drugs and Chemicals, Fancy and Toilet Articles, &c.

Imported Havana and Domestic Cigars, Pipes, Tobaccos, &c.

Physicians' Prescriptions and Family Receipts carefully prepared at all hours.

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CHEAP AT 90 CENTS.

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TERMS CASH. J. C. DETLOR & CO.

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Picture Framing a specialty.—A call solicited. 1751 G. BARRY.

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Acheson GEORGE Acheson

JUST ARRIVED.

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A few GOOD HORSES will be taken in exchange for Bigs.

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OPPOSITE COLBORNE HOTEL.

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