

## USEFUL INFORMATION.

**SIMPLE RECIPE FOR PRESERVING EGGS.**—Pack them, during the summer and fall, for winter. Take a stone crock or firkin, and put in a layer of salt, half an inch deep—insert your eggs on the *small end*, and cover each layer of eggs with a layer of salt. If the eggs are fresh when packed, and put into a cool dry place, they will keep perfectly good until the following summer.

**TO RAISE BREAD WITHOUT YEAST.**—Mix in your flour, of pearl ash or sub-carbonate of soda, two parts; tartaric acid, one part; both finely powdered. Make up your bread with warm water, adding but a little at a time, and bake soon.

**TO MAKE HENS LAY PERPETUALLY.**—Give your hens half an ounce of fresh meat each, chopped fine, once a day, while the ground is frozen, and they cannot get worms or insects; allow no roosters to run with them, and they will lay perpetually. Try it. They also require plenty of grain, water, gravel, and lime.

**FRUIT TREES.**—Be careful in planting to give the trees a fair chance for life and health, by digging the holes in which they are set, wide and large, so that they may be surrounded by loose earth, that can be easily penetrated by the tender fibres of the roots which are to convey sustenance and growth. A tree properly planted will grow as much in five years as one carelessly and badly set will in ten; and often the chance of survivorship is dependent on slight circumstances. An excellent plan for preventing young fruit-trees from becoming hidebound and mossy, and for promoting their health and growth, is to take a bucket of soft soap, and to apply it with a brush to the stem or trunk from the top to the bottom; this cleanses the bark and destroys the worms or the eggs of insects; and the soap, becoming dissolved by rains, descends to the roots, and causes the tree to grow vigorously.

**MODE OF INCREASING THE POTATOE CROP.**—An English writer says, by carefully removing the buds as they appear on the potatoe vines, the crop of large ones is very much augmented. The theory is plausible, and worthy a fair trial.

**APPLE CUSTARD.**—Take 30 fine apples and pierce out the cores of 10 of them of an equal size; pare and trim them neatly, and boil them in 6 ozs. of sugar till pretty firm. Peel and cut the remaining apples very small, and put them into the above syrup; shred the rind of an orange, and mix with them; stir the whole constantly, to prevent their sticking to the pan. When sufficiently done, rub the marmalade through a horse-hair sieve, and, if too moist, evaporate them until of a custard thickness. Beat up this pulp with the yolks of 6 eggs and the whites of two. Add gradually, and beat up with the mass, as much sifted loaf sugar as will sweeten it to your taste. Add, also, during this beating 2 or 3 table-spoonsful of either rose water or orange-flower water. When all are thoroughly mixed, set them over, a slow fire, and stir them until of the thickness of custard, taking care that they do not boil, or the whole will be spoiled.

**A WITTY ROBBER.**—A Parisian thief was seized in the act of stealing snuff from a tobacconist's shop. He excused himself by saying that he had never heard of a law that forbade a man to *take snuff*.

EXECUTED WITH NEATNESS AND DISPATCH AT ROBERT MILLER'S.