

**PICKLED RED CABBAGE.**—Slice your cabbage, cover it with salt, and let it lie two days. Then drain it and put it in a pan, cover it with vinegar, and spice to your taste. Give it a scald, and, when it is cold put it in your jars and tie close up.

**POT PIE.**—Make the following crust. A quart of flour, half a pint of milk, butter the size of an egg, two teaspoons of cream tartar which should be put dry into the flour; and one teaspoon of soda put into the milk. Mix well together, and drop into your chicken, or veal, or beef stew, when it is boiling.

**ALMOND CUSTARD.**—Put a quart of cream into a pan, with a stick of cinnamon and a blade or two of mace; boil it and let it cool, blanch two ounces of almonds, beat them fine in a mortar, with a little rose water: if you like a ratifia taste, put in a few apricot kernels, or bitter almonds, mix them with your cream, and sweeten it to your taste. Set it on a slow fire, keep stirring it till it is pretty thick, but do not let it boil, as it will curdle if you do. Pour it into your cups, and let it cool.

**GE MAN MUFFINS.**—Mix a quart of wheat flour with a pint and a half of milk a little warm, half a teacup of yeast, two eggs, well beaten, a teaspoon of salt, and two tablespoons of melted butter. Set the batter in a warm place to rise, and when it has risen butter your muffin cups, and bake your muffins quickly.

**GOLD CAKE.**—A pound of flour, half a pound of sugar, six ounces of butter, the yolks of seven eggs, the rind and juice of one lemon. Beat the butter and sugar together, and add the yolks, lemon, flour, one half teaspoon of soda, one of cream of tartar. Bake in flat pans, and ice it while warm, if possible.

**WEDDING JOHNNY CAKE.**—A pint of sour cream, the same of sweet soda, half a cup of butter, three eggs, a tablespoon of salt, same of soda, one quart of cornmeal, a pint of flour, a pint of raisins, and a pound of citron. Bake in a large pan for an hour. It is delicious.

**BREAKFAST CAKES.**—To make warm weather breakfast cakes take one cup of molasses, one cup of brown sugar, nearly one cup of butter, or lard and butter mixed, one cup of sour milk, four cups of flour, four teaspoonfuls of soda (not heaping, but even full), one teaspoonful each of cinnamon, salt, and ginger, one egg; bake in gins tins. These will keep well for a week.

**GOOD PIE CRUST FOR DYSPEPTICS.**—Equal parts corn meal, Graham flour and white flour; wet up with sweet cream, and add a little salt; bake in a hot oven.

**TO TAKE OUT INK.**—The trouble with ink stain remedies generally is that, beside taking out the ink, they also take out the color of the article cleaned. The following remedy is free from that objection. To half an ounce of oxalic acid add one ounce of distilled water, when it is nearly dissolved, add half an ounce of citric acid. Rub the ink stain with a bit of muslin dipped in this solution.

**GRECIAN CEMENT.**—Take three pints of ash, three of clay, and one of sand. Mix well with a little water, and apply it immediately. In a short time it will become as hard as adamant.

**MEYDING BROKEN VESSELS.**—To half a pint of milk put a sufficient quantity of vinegar in order to curdle it, separate the curd from the whey, and mix the whey with the whites of four eggs, beating the whole well together, when mixed add a little quick lime through a sieve until it acquires the consistency of a paste. With this cement broken vessels or cracks can be repaired; it dries quickly, and resists the action of fire and water.

**JAPANESE CEMENT** is made by mixing powdered rice with a little cold water, and then gradually adding boiling water until the desired consistency is acquired, care being taken to keep it stirred. Lastly, boil for one minute in a clean saucepan. This cement is very strong and nearly colorless.

## PARAGRAPHICAL AND HUMOROUS.

### The Rebuke.

A dandy remarked to a lady,  
While carelessly lolling at ease,  
"How vain and insipid are woman,  
And not worth the trouble to please."

"I vow that I never shall marry  
Till wonders unite in a lass;  
For I never love any one better  
Than the one I behold in the glass."

The lady replied,—on her features  
A flicker of mischief was traced—  
"I approve of your good resolution,  
But cannot admire your taste."

BEN WOOD DAVIS.

Protested notes—Those emanating from your neighbor's violin.

A police justice in Syracuse refused to punish a man who insulted a woman who had flirted with him. "Virtuous women have no right to flirt," said the level-headed old man.

The estate of a rich man is hallowed ground to the lawyers, and they will travel for miles to prey upon it.

A teacher in a Boston Sunday-school asked his class, "Who were the publicans?" referring to Christ's eating with "publicans and sinners." From five or six small boys came at once the ready response, "Those who voted for Garfield." And, as if to clinch the matter, a little seven-year-old added, "And I am a publican."

A member of the Central Club said last night that he was going to Mt. Washington by advice of his physician, who thinks the "climb-it" will do him good.

Hard work is the secret of success. What men want is not so much talent, but purpose and energy. "Nothing is impossible," says Mirabeau, "to a man who can and will. This is the on'y law of success."

"Silence is golden" sometimes, but when a fellow fails to respond to a dun it looks more like brass.

"John," said Dean Ramsay, "I'm sur'y e ken that a rollin' stone gathers nae morse?" "Ay," rejoined John, "that's true; but can ye tell me what guid the morse does the stone?"

A sleeper is one who sleeps; a sleeper is also a place where a sleeper can sleep; and a sleeper is, too, a thing over which runs the sleeper in which the sleeper sleeps, so that the sleeper in the sleeper sleeps, while the sleeper runs on, as well as sometimes leaps off the track.—*Wit and Wisdom.*

Young ladies and elephants attain their growth at 15. But here analogy ceases. One trunk is enough for an elephant.

**HOW THE QUAKER PUT IT.**—An improved form of challenge to a duel is the following Quaker note "If thou wilt eat twelve unripe apples just before retiring at night, I will do the same, and we will see who survives."

Queen Victoria had a sincere regard for Lord Beaconsfield and treated him with marks of personal friendship. He was himself proud to show, the London World says, the pretty valentines he received every year with the signature "From your affectionate sovereign." Once, it is related, he was asked how it was he managed to be such a favorite of Her Majesty, and he answered, sententiously, "Well, you see, I never contradict and I sometimes forget."