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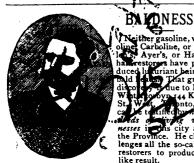
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· APPETITE.—Animals will not eat unless hungry; why should we? Let your appetite come uninvited, and avoid "bitters" before eating.

SAUSAGE MEAT.—To ten pounds of meat allow one-fourth pound of sait, one ounce of pepper, one-half ounce of allspice, and, if liked, one-half ounce of sage.

SOFT MOLASSES CAKE.—One cup of molasses, one cup of butter, one cup of sugar, one cup of milk, two eggs, one teaspoonful of saleratus, and four cups of flour.

QUALITY OF FOOD.—One pound of corn is equal, in real sustaining food, to about three and three-fourths pounds of potatoes, or eight and a half pounds of cabbage, or eleven and a half pounds of white turnips.

MOULDY BREAD POISONOUS.—A recent case of fatal poisoning has been directly traced to the use of mouldy bread for pudding. The pudding was eaten by the cook, the proprietor of the eating-house in which it was prepared, several children of the proprietor, and a number of strangers. All were made alarmingly sick, and two, a child and adult, died. The doctors attending the case ascribed the effects to poisonous fungi in the mould. the mould.

the mould.

COLLEGE PUDDING.—Take six ounces of the following ingredients, which mix as directed: Suet, sugar, bread crumbs, and currants; add a small quantity of chopped rind of lemon, and a sniff of nutmeg. Beat up three eggs in two tablespoonfuls of brandy, which will serve to liquify the mixture, which stir, with pains. Foun into little pieces about the size of eggs, and the them in lard or butter till they are lightly browned. Drain off the fat and serve on a tapkin.

ONSTER TOAST.—This is a nice little dish

OYSTER TOAST.—This is a nice little dish OYSTER TOAST.—This is a nice little dish for luncheon or late supper. Scald a quart of oysters in their own liquor, take them out and pound in mortar, when they form a paste, add a little rich cream and some pepper. Get ready some thin, neat pieces of toast moistened slightly with boiling water, and spread with fresh butter. Spread the oyster paste thickly upon the toast, put a thinly-cut round of lemon upon each piece, and arrange them on a platter garnished with parsley. Serve very hot.

parsley. Serve very hot.

SPLIT PEA SOUP.—Wash and steep a pint of split peas over night. When ready to prepare the soup, set the peas in the soup pot with five pints of water. After boiling about an hour, add an onion, a carrot, a parsimp, a small head of celery, and a sprig of mint, all cut fine. After boiling gently another hour covered closely, rub through the sieve with the aid of a wooden spoon, return to the fire and heat nearly to the boiling point, ascertain if the seasoning is correct, and serve with toast cut in neat small

point, ascertain if the seasoning is correct, and serve with toast cut in neat small squares.

FROST DOESN'T GLOUIT THE LEAVES.—Millions of people are raistably employed in reading, while not one in a thousand knows this most obvious act, that the tints of the forest are the result of the perfect maturity of the leaves, and that frost, be it ever o slight, destroys the tints of every leaf it touches. How shall we explain this want of correct observation? It is owing to their voluminous reading, which leaves them no time for observation; and to prove this assertion, we would call attention to the fact that these and other similar things appertaining to nature are well understood by many English peasants who have never learned to read.

COD FISH AND EGG SAUCE.—Boil three or four eggs quite hard, chop fine, rub half a tablespoonful of flour into three tablespoonfuls of butter, beat in the chopped egg, pour over this some of the water in which the fish was boiled—about two teacupsful—add to this enough cream or milk to make what sauce will be needed. Boil it all up once, season with pepper and salt, and pour over the fish; or chop the hard-boiled eggs fine, put two spoonfuls and a half of butter over the fire, when melted add a tablespoonful of lemon juice, stin in the chopped egg, and then pour this over the fish. Fresh fish should alway be put into cold water and set over the fire. When it begins to boil let it cook three minutes to every two pounds of fish, or a six-pound ish nine minutes. COD FISH AND EGG SAUCE. - Boil three

"Hail beateous, spring "—this was Mark Train's prize poem—but the dire disease incident to Spring, spoil the romance. Burdeck Blood Bitters is the prize remedy, the roman blood Blood Bitters is the prize remedy, the roman blood Purifying Tonic and System Fegulation in the market. It cures all blood Humours from the worst Scrofula to a common Pingle. Sample Bottles to couls for safe by all dealers in medicine.