

TO REMOVE RUST.—To remove rust from steel, cover with sweet oil, well rubbed on it; in forty-eight hours use unslacked lime powdered very fine. Rub it till the rust disappears. To prevent the rust, mix with fat oil varnish four-fifths of well-rectified spirits of turpentine. The varnish is to be applied by means of a sponge; and articles varnished in this manner will retain their brilliancy, and never contract any spots of rust. It may be applied to copper philosophical instruments, &c.

For Coughs, Colds, or Irritated Sore Throat, use Haggard's Royal Pectoral Balsam. It has been thoroughly tested, and has maintained the excellent reputation it has acquired. Look out for imitations—there are such.

VEAL SAUSAGES.—Take two pounds of lean veal, and one pound of salt fat pork; chop or grind as you would sausage-meat; add salt, pepper, sage, &c., and you will have delicious sausages, a thousand-fold preferable to pork or veal cooked separately.

CHICKEN PIE.—Take two full-grown chickens (or more if they are small), disjoint them, and cut the back-bone, &c., as small as convenient. Boil them, with a few slices of salt pork, in water enough to cover them; let them boil quite tender; then take out the breast-bone. After they boil, and the scum is taken off, put in a little onion, cut very fine, not enough to taste distinctly, but just enough to flavour a little; rub some parsley very fine when dry, or cut fine when green; this gives a pleasant flavour. Season well with pepper and salt, and a few ounces of good fresh butter. When all is cooked well, have liquid enough to cover the chicken; then beat up two eggs and stir in, also, some sweet cream. Line a five-quart pan with a crust made like soda biscuit, only more shortening; put in the chicken and liquid; then cover with a crust the same as the lining. Bake till the crust is done, and you will have a good chicken-pie.

Haggard's Royal Pain Remedy has been before the public for several years, and the more they know of it the better they like it. The ingredients contained in it are purely vegetable, and are carefully selected. *Sold everywhere.* Price 25 cents a bottle.

PRESSED HEAD.—Boil the several parts of the entire head, and the feet, in the same way as for soup. All must be boiled so perfectly tender as to have the meat easily separate from the bones. After neatly separated, chop the meat fine while warm, seasoning with salt, pepper, and other spices to taste. Put it in a strong bag, and, placing a weight on it, let it remain till cold; or put it in any convenient dish, placing a plate with a weight on it to press the meat. Cut it in slices, roll in flour, and fry in lard.

A MINUTE PUDDING OF POTATO STARCH.—Four heaped tablespoonful of starch, one quart of milk, three eggs, and a little salt. Boil the milk, reserving a little to moisten the starch. Stir the starch to a smooth paste with the reserved milk, and put it into the boiling milk. Add the eggs, well beaten; stir, and let it boil till very thick, which will be in two or three minutes; then pour into a dish, and serve with a liquid sauce.

The gold dust and the grave-dust soon mingle.

Method is the very hinge of business; and there is no method without punctuality.

Experience is the father, and Memory the mother of wisdom.

That man is passing rich who can number friends enough for a jury.