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from insects and
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oats per day.

To make Tomato Ketchup.—For half a gallon, take a gallon of skinned tomatoes, 4 table spoonfuls of salt, 4 of black pepper, half a spoonful of allspice, 8 pods of red pepper, 3 table spoonfuls of mustard; grind them finely and simmer them slowly in sharp vinegar, in a pewter basin, three or four hours, strain it through a wire sieve, and bottle it closely. Those who like the article, may add, after the ingredients are somewhat cool, two table spoonfuls of the juice of garlic.

To make durable Candles.—To ten ounces of mutton tallow, add a quarter of an ounce of camphor, 4 ounces of beeswax and two ounces of alum; melt them all together, and make your candles.

Cure for oxen strained by over-drawing.—About half a pint of common soap, stirred up with a quart of milk, poured down the throat of the animal, will, we are told, speedily effect a cure.

Covering for Roofs.—A new substitute for slates has been adopted in England, and introduced extensively into use. A quantity of lime is slacked in tar, in which sheets of the largest and thickest brown paper are dipped, and then laid on in the manner of slating. This is said to make a durable covering, answering every purpose of shingles or slates, and will effectually resist the weather for a great number of years.

For the Whooping Cough.—The following has been recommended:—Dissolve a scruple of the salt of tartar in a gill of water, add ten grains of cochineal finely powdered, and sweeten with brown sugar. Give to an infant the fourth part of a table spoonful four times a day, and from four upwards a spoonful may be taken.

To preserve Potatoes from the Frost.—If you have not a convenient store place for them, dig a trench three or four feet deep, into which they are to be laid as they are taken up, and then covered with the earth taken out of the trench, raised up in the middle like the roof of a house, and covered with straw to carry off the rain.—They will thus be preserved from the frost, and can be taken up as they are wanted.