

**HOME MADE YEAST.**—Take a handful of loose hops (a pinch only of pressed ones), and tie in a bit of muslin; boil twenty minutes in a quart of water; take them out and throw in four sliced potatoes, and boil till soft; strain all through a sieve, and add half a tea cup of salt, and the same of brown sugar; scald these and let it stand till lukewarm; add sufficient yeast to rise it. When quite light, or when it ceases to bubble up, put it in a jug or covered jar, set it in a cool place, and it will keep good a fortnight in hot weather, and a month or more in cold.

**TO PRESERVE EGGS.**—The most convenient and satisfactory way to keep eggs fresh that we have ever tried, is to punch numerous holes in a tin pail, fill it with fresh eggs, lower the pail with the eggs into a kettle of melted tallow, which is as hot as can be without burning one's fingers when thrust into the liquid; then lift the pail out quickly and the melted tallow will flow out, leaving a thin coating over the egg. Let the eggs be removed as soon as possible from the pail, and placed on the end of a keg or barrel, which should be kept in a cool cellar until wanted for use. As the eggs are so much colder than the melted tallow, a thin pelicle of cold tallow will be formed almost immediately, which will render the shell almost impervious to air.

**CANE BOTTOMED CHAIRS.**—To clean cane bottomed chairs, turn up the chair bottom, and with hot water and a sponge wash the canework well, so that it may become completely soaked. Should it be very dirty you must add soap. Let it dry in the open air, if possible, or in a place where there is a thorough draft, and it will become as light and firm as when new, providing that it has not been broken.

**APPLE MARMALADE.**—Peel and core two pounds of subacid apples, and put them in an enamelled saucepan with one pint of sweet cider, or half a pint of pure wine, and one pound of crushed sugar, and cook them by a gentle fire three hours or longer, until the fruit is very soft, and then squeeze it, first through a collander, and then through a sieve. If not sufficiently sweet add powdered sugar to suit your taste, and put away in jars made air-tight with a piece of wet bladder. It is delicious when eaten with cream or milk.