

trembled a little and his cheeks flushed "I never drink wine, but"—here he straightened himself up, and his words grew firmer, "if you've got a little good old Irish whiskey, I don't mind trying a glass

HOUSEHOLD RECEIPTS.

FOR A SPRAIN OR WEAKNESS.—Take the well-beaten white of one egg and a teaspoonful of salt, and rub over the sprain once or twice a day.

BAKED APPLES.—Scoop out the core of each apple without cutting quite through, and fill the hollow with fresh butter and sugar; bake slowly, and serve with the syrup. This is a nice nursery dish.

SALINE DRAUGHT.—Dissolve twenty grains of carbonate of potass in a tablespoonful of lemon-juice, and add three tablespoonfuls of cold water and a little loaf sugar. This draught is very serviceable in sore throats.

COUGH MIXTURE.—For a cough, mix eight tablespoonfuls of treacle, eight ditto of vinegar, two ditto of antimonial wine, and four drops of laudanum. Two teaspoonfuls to be taken at night, and one in the morning.

NOTTINGHAM PUDDING.—Three large apples, one ounce of sugar, half a pint of batter for pudding. Peel the apples and take out all the core; fill them up with sugar, and place them in a pie-dish. Cover them with a light batter, and bake half an hour.

BUBBLE AND SQUEAK.—Cut some cold beef as thin as possible, toss it in a little butter, and serve it upon some cabbage, which, being first boiled, you have nicely minced, seasoned, and fried as you would potatoes. Serve as hot as possible. Any kind of cold meat may be dressed in the same manner.

POTATO PUDDING.—Boil half a pound of mealy potatoes, and press them through a sieve; then add half a pound of sugar, half a pound of butter beaten to a cream, the peel of a lemon, grated and the juice, with five eggs well beaten. Mix all thoroughly together, put the pudding into a dish, and bake in a quick oven half an hour.

VEAL BROTH.—Put into a stewpan a knuckle-bone of veal, four shank-bones of mutton, and part of an old fowl, to which add a little whole pepper, two

blades of mace, and an onion; pour on three quarts of water, cover closely, boil and skim it, simmer it slowly three hours, strain it, remove the fat when cold, and add salt as wanted.

YORKSHIRE CAKES.—Melt in a pint and a half of warmed milk five ounces of butter; add to this four tablespoonfuls of strong brewers' yeast and four well-beaten eggs; mix the whole into three pounds of dry flour, knead it well, and let it work; make it into medium-sized cakes, and when they are nicely risen, bake them upon buttered tins in a moderate oven.

REMOVAL OF INK SPOTS.—When of long standing it is difficult to get them out, since the iron has become thoroughly peroxidized, and must be reduced. The following recipe will be found worthy of trial:—Water, half a litre; hydrochloric acid, 100 grammes; tin salt, 100 grammes. Moisten the spot with this solution thoroughly until the color disappears, and rinse with water.

GIBLET SOUP.—Scald and clean three or four sets of goose or duck giblets; stew them with a pound of gravy-beef, and the bone of a knuckle of veal, and oxtail, or some shanks of mutton, three onions, sweet herbs, a teaspoonful of whole white pepper, and a tablespoonful of salt. Put five pints of water, and simmer till the gizzards are tender; skim it, and thicken; boil a few minutes, and serve with the giblets. Sherry or maderia, two glasses, and cayenne pepper may be added.

SALLY LUNN CAKES.—One pint of boiling milk, half a tumbler of yeast, sufficient flour to form a stiff batter, two eggs, two ounces of powdered sugar, a quarter of a pound of butter. Put a pint of boiling milk into a pan, and when it has become lukewarm, pour half a tumbler of yeast upon it, stir it well, and add as much flour as will form a stiff batter. Cover the pan with a cloth, and place it before the fire for two hours; beat up the eggs with the powdered sugar. After the dough has stood to rise the time specified, mix the butter with the sugar and eggs, add it to the dough, knead it, and let it remain in the pan for half an hour; then divide it into cakes, put them on a baking tin, and bake them twenty minutes in a well-heated oven.