

**RED PICKLES.**

Divide your cabbage in quarters, sprinkle it well with salt, and pack it in a jar; let it stand 24 hours; take it out and wash off all the salt, lay it in a sifter to drain the water from it, and wipe as dry as you can; to one gallon vinegar, put one quart of poke-berry juice, (which you can get by scalding the berries and squeezing them,) one pound of brown sugar, one pint of onions, two oz. of cinnamon, 2 oz. of pepper, 2 oz. of allspice; boil all (except onions) a few minutes; pour over the cabbage, while boiling; cover closely and it will be ready for use in a few days.

**TOMATO PICKLES.**

One peck of green tomatoes sliced, 1 dozen sliced onions, sprinkled with salt, and let them stand till next day, then drain them; 1 box mustard, half an oz black pepper, 1 oz. whole cloves, 1 oz. of yellow mustard seed, 1 of allspice; put into the kettle a layer of tomatoes and onions, and one of spices alternately, covered with vinegar, and boil half an hour.

**QUICK PICKLES.**

Take a head of cabbage, slice it up or chop it, sprinkle salt through it; let it remain all night; chop up an onion with the cabbage, drain it through a colander, season it highly with pepper and celery seed, cover it with strong vinegar, and it will be fit for use the third day.

**TOMATO OATSUP.**

1 bushel of tomatoes boiled soft and forced through a fine wire sieve;—add  $\frac{1}{2}$  a gallon of vinegar,— $1\frac{1}{2}$  pint of salt,—2 ounces of cloves,— $\frac{1}{4}$  pound of allspice,—3 ounces of Cayenne pepper,—3 tablespoonfuls of black pepper,—and 5 heads of garlic, skinned and separated.—Boil about 3 hours or until reduced to about  $\frac{1}{2}$ ,—and then bottle without straining.

**POTATO STARCH.**

Starch made from the common potato furnishes an excellent substitute for arrow-

root, as a wholesome nutritious food for infants. It also makes a good cheap pudding for the table, if cooked like sago; and as it has not the medical properties of arrow-root, it is much to be preferred as an article of daily food, except for children who are subject to diarrhoea or summer complaint. The process of making the starch is simple, and the time required so short as to put it into the power of every one having the means at hand. Wash any quantity of potatoes perfectly clean, and grate them into a tub half full of clean cold water; stir it up well; let it settle, and then pour off the foul water; put the grated potatoes into a fine wire or coarse hair sieve; plunge it into another tub of clean cold water, and wash the starch through the meshes of the sieve and throw the residue away; or wash it again if the starch remains in the pumice; let it settle again, and repeat this process until the water comes off clear; scrape from the top any remains of the pumice; then take the starch out, put it on dishes to dry in a warm room, and it will be fit for use immediately. When wanted for use, mix as much as may be needed in cold water, and stir it into boiling milk, or water if preferred, and it requires no further cooking. It also makes a stiff and beautiful starch for clearing thin muslins and laces.

**CURE FOR THE BITE OF A MAD DOG.**

The following is worthy of the attention of all, particularly of those residing in places where dogs are allowed to run at large:

Mix one pound of common salt in a quart of water, and then bathe with and squeeze the wound with the same one hour, then bind a little more salt on the wound for twelve hours.

The author of this receipt was bitten six times by mad dogs, and always cured himself by the above mixture, and offered to suffer himself to be bitten by a mad dog in order to convince mankind that what he offered was effectual, which numbers could testify.—*New Haven Register.*

# MANUFACTURING REVIEW.

**PROGRESS OF THE MECHANIC ARTS.**

Nothing is more striking to the observer who goes the round of our machine shops at the present day than the advantages manufacturers now have in new and original tools in connection with systems for accomplishing specified results. It is, as it were, a new era, and those establishments which cling fondly and blindly to the old-time traditions, which were

in vogue twenty or even ten years since, are apt to find their dividends slipping away unconsciously, and their profits vanishing in a vexatious and perplexing manner.

Let us indulge in a brief retrospection and investigate the condition of apprentices for example, fifteen years ago. At that time it was thought a very great favor, in some establishments, to take a young man to learn the ma-