

have eaten bacon smoked as it should be, and afterwards partaken of that which has been scorched, or burned to a crust on the outside, as is too frequently the case with the meat of many people, will detect a remarkable difference; and often denounce the latter kind, as fit for nothing but soap grease. The process of smoking meat should never be left with those who have not a faculty of exercising proper care and judgment in their business. It is not necessary that the smoke be driven in, by heating the smoke-house like Nebuchadnezzar's furnace, seven times hotter than it ought to be heated; a smoke, sufficient to fill the space occupied by the meat, is the great desideratum. Log heaps, back-logs and foresticks should be dispensed with, because after they get once on fire, there will be too great a degree of heat. And besides this, in wooden smoke-houses, there is a great danger of setting everything on fire. Such instances I have known to occur; and loss of the meat was the consequence.

The best, most effectual, cheapest and neatest manner of smoking meat that has ever come under my observation is, to place a shovel of live coals in an old pan, or some low dish, and lay on them a few sugar maple chips. Dry ones are the best, for it requires too much fire to use green ones. No other wood will produce so sweet smoke as sugar maple; and the coals of it will keep alive as long, or longer, than the coals of other wood. In the absence of chips, we use corn cobs, which are nearly as good as chips. Three or four laid on a few coals will produce smoke sufficient, to fill any ordinary smoke-house.

As a substitute for a smoke-house, we have been accustomed to use a molasses hogshead, covered with board on the top, and a hole sawed in the side near in the bottom, large enough to admit a small pan of coals, with a cob or two, or a few small chips. Thus we avoid all danger of setting fire to the smoke house, and consuming meat and all; and our meat is not "half baked;" but presents a clean, copper colored appearance.

Let those, who have been accustomed to smoke their meat over a log heap, adopt the mode of smoking it gently; and then say which way is the best.—*Cultivator*.

TO ROAST A TURKEY.

Prepare the stuffing with bread, salt, pepper, butter, cinnamon, or nutmeg, or a little lemon peel, or parsley and thyme, chop and mix all well together with one or two

eggs beat well. With this dressing stuff the body und breast, and sew them with a strong thread. Roast the turkey of a fine brown, not burning it. It will be well done in an hour and a half, or if old and very large, two hours or more. Make a gravy of drawn butter and the drippings. Another sauce is made of half a pint of oysters boiled in a pan, thickened with a lump of butter rolled in flour. Only let it boil once. Serve this by itself, in connection with other gravy, for every person does not like oyster sauce.

TO MAKE THE BEST SAUSAGES.

Take 20 lbs. chopped meat, 8 oz. pepper, 1 tea-cupful sage, and 1½ tea-cupfuls sweet majorum. Pass the two last through a fine sieve. If you prefer it, thyme and summer savory may be substituted for the latter.

PLAIN MINCE PIES.

I WOULD like to say that I hope no one will be tempted to make a batch of "nice mince pies" after the generally received idea among housekeepers. Plenty of spices, brandy, meat, fruits, sugar, vinegar, concocted and baked, with a rich, greasy crust, will make a rich pie, which will not digest, and which, if spread on the flesh, will draw a blister in a few hours. A plain pie can be made of good beef, good apples, cider and molasses, with little or no spices, and a plain crust,—only people now-a-days study perpetually how to ruin the digestive organs. The question is not, what is wholesome, good and necessary, but what will most please the perverted appetite.

A PLAIN PUDDING.

Two ounces of whole rice not ground, first boiled in water and then in milk till tender. Well grease a pie-dish, and have ready six beat eggs, some sugar and milk (the milk should be *boiled* and allowed to get cold.) When the rice is done pour it into the dish, stir the eggs, etc., into it; beat it all up. A *small* piece of butter to keep it moist. Add milk to fill the dish; sweeten to taste, grate a nutmeg over it; bake three-quarters of an hour.

GOOD WAY OF COOKING ONIONS.

It is a good plan to boil onions in milk and water; it diminishes the strong taste of that vegetable. It is an excellent way of seiving up onions, to chop them after they are boiled, and put them in a stew-