

## HOUSEKEEPERS' ITEMS.

**TOMATO SOUP.**—A. D. Ferrer. Fergus. C. W. writes that a pot of soup even fit for Esq. Bunker, may be made as follows : Take about two dozen ripe red tomatoes, a large teacupful of cream with a good beef bone for a "strengthenener," season with pepper and salt, and boil in sufficient water for two hours.

**TOMATOES IN A NEW FASHION.**—The following method of preparing them for the table, says the *Harrisburgh Union*, we are assured by one who has made the experiment, is superior to anything yet discovered for the preparation of that excellent article : Take good ripe tomatoes, cut them in slices, and sprinkle over them finely pulverized white sugar : then add claret wine sufficient to cover them. Tomatoes are sometimes prepared in this way with diluted vinegar, but the claret wine imparts to them a richer and more pleasant flavour, more nearly resembling the strawberry than anything else.

**TO KEEP PRESERVES.**—Apply the white of an egg, with a suitable brush, to a single thickness of white tissue paper, with which cover the jars, overlapping the edges an inch or two. When dry, the whole will become as tight as a drum. To prevent jams, preserves &c, from graining, a teaspoonful of cream of tartar must be added to every gallon of the jam or preserves.

**BLACKBERRY SYRUP.**—Make a simple syrup of a pound of sugar to each pint of water, boil it until it is rich and thick ; then add to it as many pints of the expressed juice of ripe black berries as there are pounds of sugar ; put half a nutmeg, grated, to each quart of the syrup ; let it boil fifteen to twenty minutes ; then add to it half a gill of fourth proof brandy for each quart of syrup ; set it by to become cool ; then bottle it for use. A tablespoonful for a child or a wineglass for an adult, is a dose.

**DOING UP SHIRT BOSOMS.**—A correspondent from Glasgow says: "With reference to your method, my wife tells me she has tried it often, and found it very good latterly she uses, instead of gum arabic, a small piece of candle (tallow is better than wax), and finds it infinitely superior. If you think it worth while, perhaps you will give the benefit of her experience to your readers.

**A HARD AND DURABLE SOAP.**—A patent has been granted in England for an improvement in the manufacture of soap, by the addition of sulphate of lime to the usual ingredients employed in its manufacture. The proportion of the sulphate which it is best to employ vary according to the article manipulated upon, and the quality of the soap to be produced. Thus about twelve ounces of dry sulphate are sufficient for one ton of best soap ; whereas, in common or highly-liquored soap, six or eight pounds may be used with advantage. Soap made with the addition of sulphate of lime, becomes hardened, keeps dry, and is not liable to shrink while in water, Its durability is increased, and it does not wear or waste away before its cleansing properties are brought into action.