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Crack or magnesia, rubbed on silk or ribbon that has been greased, and held near the fire, will absorb the grease so that it may be brushed off.
Green Grape Jelly.-Put the grapes, with a lifle water, over a slow fire, but do not let it boil; strain in the usual way, add a pound of sugar to a pint of juice, and boil until it has become a pretty pink colour.
Asparagus Soup.-Take two quarts of stock, four onions, two turnips, some sweet herbs, and the white part of a hundred young rub them through a sieve, strain and season; rub them through a sieve, strain and season; have ready the boiled green tops of
paragus, and add them to the soup.
paragus, and add them to the soup. quarters. Do not pare or core them. Dip each quarter into water, put them in a jar, and place them in the oven to cook unti tender. Strain off the juice, and add a pound of sugar to a pint of juice. Boil for twenty minutes. I have found this jelly superior to any other apple jelly.
Plum Marmalade.-Take six pounds of plums and four pounds of sugar, stone them, and put the fruit into a colander, beai it through with a wooden spoon into a preserving pan, which set on the fire to dry the pulp, stirring constantly. In the mean it with the and (still on the fire), stir it till the whole is of the consistence of jelly; then take it off and pour into pots.
Water the Fowls.-There is no more fruitful source of cholera and other poultry diseases than water that has become stagnant or heated. Endeavour to have some kind of a trough or earthen vessel in a shady place, and fill it with fresh water twice or three times a day. The drinking-cups of the attention, as being shallow they are quickly attention,
emptied.
Treatment of Cream. - While the cream waits for churning it should be occasionally stirred, especially if it is exposed to the air, or a thick crust of hardened cream will form on the surface, and this makes churning more tedious and uncertain ; it is the influence of dry air which causes this crust to form, therefore it is better to keep the cream covered up from the air. Yet it is not advisable, even in cold weather, to keep the cream more than half a week before churning, though it will then keep sweet a much longer time than it will when the weather is hot and no artificial means of cooling it and keeping it cool are employed. -From Dairy Farming, by Protersor Sheldon, for August.
English Pickle.-One peck of green tomatoes, sliced; one half dozen onions, sliced; one half dozen green peppers, chopped fine; two dozen very small cucumbers; one quart of string beans (small), and two cauliflowers; salt over night, and then after draining off all the liquid put into a pot with a few ears of green corn, shelled, two bunches of celery, one half pound of brown sugar, one-fourth pound of white mustard seed, one-half cup of horse-radish, grated, one ounce of ground cloves, enough vinegar to cover the whole, and boil one-hal hour. Then add one pound of English mus tard mixed with cold vinegar, and. let it just come to a boil when it is done. This is the old English recipe, and is fully equal to the English pickle we buy put up in bottle. This will keep all winter if kept in a cool place.
Evils of the Skipping Rope.-An eminent American physician has just per formed a surgical operation on a young girl The bones of both her legs will have to be partly removed, and the little sufferer wil have to submit to two painful surgical operations. The cause of her affliction is "jumping the rope "-a pastime engaged in generally by young girls, resulting in necrosis, or death of the bone. The doctor stated to a reporter, in this connection, that similar cases were constantly occurring from the same cause, but more frequently resulting in necrosis of the spine. He says that rope-jumping produces continuous concussions on the joints which impinge upon the bone, causing at the first stage periostetis, and finally resulting in the death of the bone. He thinks the parents and teachers should be warned of this dangerous sport, and eradicate it entirely from the play-grounds of the children, as it is ruinous in its effects, and is the prime cause of more cripples among the female portion of the community than probably any other cause. He also adds that during the practice of his profession deaths had been coming under his observation which were the result of this pernicious pastime. In conclusion, he said, "I would warn children against rope-jumping, and would advise parents and teachers to prohibit it under all circumstances,"

