

NOTES AND QUERIES.

We have received many answers to W. K's question in our last number. We select J. Fitzgerald's of Toronto, for publication.

The declaration of Breda, 1660, was different from the treaty. The former was a declaration of Charles II. from Breda, granting pardon and peace to all persons, excepting such as the parliament might afterwards except; and ordaining that every division of party should cease, and inviting all who were subjects of the same sovereign, to live in harmony and union. It declared "Religious Liberty," and thereby was Charles permitted to ascend the throne.

But the peace of Breda occurred July 21st, 1667. Three treaties were signed by the English Commissioners on the same day. By one with Holland it was agreed that both parties should forget past injuries, and remain in their present condition, which confirmed to the States, the possession of the disputed island of Pulcrone, and to the English their conquests of Albany and New York; by the second with France, Louis obtained the restoration of Nova Scotia, and Charles that of Antigua, Montserrat, and part of St. Kitt's. And by the last with Denmark, the ally of the Dutch, the relations of amity were reestablished between the two crowns.

QUEBEC.—Asks who were the parties interested in the peace of Utrecht?

Ans.—The English, Dutch, and Germans, who formed the allied army, and the French. It was induced by the success of the French under Marshal Villars, in Flanders, where he completely routed 14,000 English under the command of the Earl of Albemarle, who superseded the Duke of Marlboro'. This conference of peace was held in the reign of Anne, in the year 1712.

R. ANDERSON, MONTREAL, WRITES:—I would be pleased to learn through the "Notes and Queries" department of *THE HARP*; the Abbey Estates granted to the Russell and Wriothesley families, with their estimated present value.

N. B.—As this is an extensive, and somewhat complicated question, we cannot oblige our young friend before our next issue.

We have received over a dozen solutions to "Greenhorn's" Mathematical proposition; none of which, however, meet the conditions.

Sir,—Will you permit a Father to return you thanks for having introduced so very interesting a feature into your valuable periodical, as these questions for the young. I can assure you they are a great stimulant to study and research to my boys, who though young, spend many a happy evening in striving to find correct answers to them; they have already filled several copy books with answers which they intend to keep by

them; thus the important lessons are fixed indelibly on their minds, and their writing is improved. I am only too happy to encourage them in their educational efforts. I hope all parents will do the same. Wishing you many years yet to work in the great cause in which you have so arduously labored.

I am, Sir,

Your Obed't. Servant,

A FATHER.

USEFUL HOUSEHOLD RECEIPTS.

BEEF TONGUES.—A salted tongue, if dried, must be soaked for some hours previous to being dressed. It must then be put into cold water, and gently brought to boiling; when, after the surface of the water is cleared from the scum, the sauce-pan must be removed from the fire only so far as to reduce the boiling to a gentle simmering. If dried a tongue will require four hours, if simply salted only three hours' boiling. While hot, the outer skin of the tongue must be peeled off, and it may be sent to the table either glazed or plain. Boiled turnips are a usual accompaniment of boiled tongue.

ROASTED TONGUE.—Parboil a tongue that has only been salted about ten days; roast, baste with red wine, and frost it at last with butter. Serve it with a rich gravy and sweet sauce.

STEWED TONGUE.—Simmer it for two hours in water only sufficient to cover it; then peel it and put it back into the water, adding to it, tied up in a piece of muslin, some pepper, mace, and cloves. Cut some turnips and capers very small, slice some carrots, and add these also to the liquor, with half a pint of beef gravy, a wine-glass of white wine, and a bunch of sweet herbs. Stew all together very gently for an hour and a half longer, then take out the spice and sweet herbs, and thicken the gravy with flour worked into a small piece of butter.

COWS UDDER is generally roasted with a tongue that has been in pickle not more than three days. They are both parboiled, and then tied together and roasted. They are served with good gravy and currant-jelly sauce.

COW'S HEEL.—Get one that has only been scalded, not boiled till the jelly has been extracted. Boil it for seven or eight hours in a quart of water, which, if required, may be afterward made into jelly or soup. The heel, cut into handsome slices, and covered with egg and bread crumbs, must be fried of a light brown, and laid round a dish, in the centre of which some onions sliced and fried also must be put.