THE HOUSE.

CHEAP ORNAMENTATION .- A carrot grown in sand is, if well managed a highly ornamental object. A goodsized and healthy root must be selected. Cut off quite evenly the top of a carrot, and place it on the top of a pot full of sand, so that the leaves look as if they sprang from it. Moisten it well and keep it in the dark until it has begun to sprout; be careful to keep it damp, If meat is put into the water in the and move into the light directly the leaves appear. If the cultvation is successful, an ornament pretty enough for any room will be the result, and which will have to the unacquainted, the appearance of a pot of ferns.

Another experiment may be made with a turnip, which must be as sound as possible. Clean the outside taking care not to injure the part from whence the leaves spring. Cut a piece off the bottom and scoop out the inside, so that you have a hollow cap; fasten string or

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Fill the cavity and keep it filled with water. In a short time, the leaves will begin to sprout, and will forming a pretty little hanging basket

CHOCOLATE CANDY.—One and a half pounds of brown sugar, half pint of cream or milk; boil ten minutes, then add one-quarter pound of chocolate; butter size of an and mash fine; then add two teaegg; flavor with vanilla just before spoonfuls of butter, one of cream, taking off. Boil until thick. Pour two or three drops of onion juice, in pans, and cut in squares when salt and pepper to taste. Mix all

cup of powered sugar, half cup filling left, to which add one wellof water; boil from five to seven beaten egg. Cover the eggs with minutes. Ta e off and beat to a this mixture, and then roll in cracker cream; flavor just before removing crumbs. Fry a light brown in boilfrom the fire. When cold, make ing fat. into balls and cover with melted chocolate.

MOLASSES CANDY .- Oue cup of molasses, one cup of sugar, one cup water; boil until done: remove from the fire and pull till white.

Mast Fon Pourna - The poul try shold e fed meat scraps three or four times a week with thier other food, when, the ground being frozen, there are neither worms nor insects for them to pick up about the premises. Sometimes a reef's head can be bought very chaply from the butcher. It should be thoroughly cracked, and, as long as it is not cold enough to freeze the meat, may be left in the yard for them to pick at. this warm in the morning.

A DELICIOUS PUDDING, so light as to be sometimes called "puff pub- nish with parsley, and dust with ding," is made thus: measure e ght | pepper and salt. tablespoonfulls of flour, put it in an earthen dish and warm it in the oven, then stir in one pint of sweet | Nearly fill a clean frying-pan with milk, three well-beaten eggs, one water boiling-hot; strain a tableteaspoonful of salt; beat yolks and spoonful of vinegar through double seven teacups and butter them well little salt. Slip your eggs from the and fill about two thirds full of the saucer upon the top of the water for twenty minutes. For the sauce fire.) Boil three minutes and stantly, add a piece of butter the size of an egg, and flavor with lemon, vanilla, nutmeg. If you prefer a sour sauce, add a tablespoonful of

bread is out and there is no time bit of melted butter, flour enough to make a stiff batter, and a little salt. in the Household. Have the oven hot, and the gem pans warm. and the tea-cakes will be light and tender.

than an all night soaking.

without it.

To CLEANSE MICA.—Take a little vinegar and water and wash the mica carefully with a soft cloth; the ners thoroughly and wipe them dry, If the stove is very hot, tie the cloth to a stick, and so escape the danger of burning your hands.

Never roast meat says Miss Parpan it becomes soggy, and loses its flavor. A meat rack costs but a trifle, and the improvment in the looks and flavor of a piece of meat is enough to pay for it in one roast-

A correspondent sends us the following recipe for "temperance mince-meat" for pies: "Two bowls ehopped apples, one of chopped meat, with one-fourth pound suet, the grated rind and juice of one lemon, two teacupfuls molasses, one large teaspoonful each of cinnamon and wire to it, so that it can be hung up. cloves, one nutmeg, one pound ra sins, half pound currants, one-fourth pound citron cut fine, sugar and salt to taste. In lieu of cider or alcocurl up round the ball of the turnip, holic liquors, vinegar and water in equal quantities nay be used. One tablespoonful of jelly to each pie will be found a great improve-

STUFFED EGGS .- Six hard-boiled eggs cut in two, take out the yolks thoroughly and fill the eggs with this mixture: put them together. CHOCOLATE CREAM DROPS .- One Then there will be a little of the

> Never bang the door of an oven as it will run what is in it. remember, said Miss Munro, a visit I paid to a grave and in the South of England, and I was much struck with an epitaph on a tomb-stone: "She never banged the door."

"FRUIT JARS," he said, as he look ed at a sign, and then continued "yes, it does, unless it is real ripe."

POACHED EGGS -Strain some boil ing water into a frying-pan, which must also be perfe tly clean. The least impurity will mar the whiteness of the eggs. When the water boils, break the eggs separately into a saucer. Take the frying pan off, If you have the convenience for and slip the eggs, one by one, carecooking it, teed a little at a time and fully upon the surface. When all stir the water that it was cooked in | are in, put back over the fire and thick with meal and bran. Give and boil gently for three minutes. Take out with a perforated skimmer, drain, and lay upon slices of buttered toast in a hot dish. Gar-

POACHED EGGS A LA CREME.whites separately. Take six or muslin, add to the water with a mixture. Bake in a "quick" oven | (first taking the pan from the have one cup of hot water, six table- half; drain, and lay on buttered forms an illustration of this. He had spoonfuls of sugar; let this come to toast in a hot dish. Turn the water apples so fine that twenty-two Boston a boil, then add one egg, stir con- from the pan and pour in half a cup. ful of cream or milk. If you use the latter, thicken with a very little corn starch. Let it heat to a boil, stirring to prevent burning, add a great spoonful of butter, some pepper and salt. Boil up once, a d pour "Pop-overs" for tea, when the over the eggs. A better way still is to heat the milk in a separate for biscuit, may be made in this way; saucepan, that the eggs may not One cup of sweet milk, one egg, a have to stand. A little broth improves the sance.—Common Sense

To flavor a roast of beef deliciously, to make it tender, and to give variety which is essential in Soaking clothes preparatory to that family where beef is the washing them is often overdone; a staple meat eaten .- to do all thisbrief soaking in warm suds just be- nothing more is required than a fore washing is much more effective large lemon; cut it in two pieces, squeeze all the juice upon the roast, then after peeling the lemon, roll it Remember that when the ground up in the roast. When the lemon is covered with ice and snow or is used, no water is needed. The frozen as hard as a brick-bat, the roast should be a fat one, to insure fowls cannot supply themselves with good gravy, and the lemon acid will gravel, and they will not do well remove the oily taste sometimes objected to.

HEALTH HINTS

Milk that is heated too much acid removes all stains, and if a lit- above 100 degrees Fahrenheit, loostle pains are taken to clean the cor- es for the time a degree of its sweetness and its den: ity. but no one who, the mica will look as good as new. fatigued by over-exertion of body and mind, has ever experienced the reviving influence of a tumbler of this beverage, heated as hot as it can be sipped, will willingly forego resort to it because of its having loa, without having a rack in the pan. | been rendered somewhat less acceptable to the pala e. The pro ptness with which its cordial is fluence is felt is indeed surprising. Some portion of it seems to be digested and appropriated almost immediately; and many who fancy they need alcoholic stimulants when exhausted by fatigue will find in this simple draught an equivalent that shall be abundantly satisfying and more enduring in its effects -Medical Re-

> ABOUT FOOD.—Persons who decide what shall be our food and drink, and its preparation, decide, to a great extent what shall be the health of the family; hence they should obtain hygienic knowledge about food, and adapt it and cooking to the laws of health. Abundance of facts can be shown which prove the habitual use of fine flour and bread improperly fermented, are very injurious to the health. Cracked or unbolted wheat, corn, rye, oat, and barley meal, should be used often; they afford double the nourishment of fine flour, are better tor health and powers of endur-

Peas and beans are highly nutritious and strength-imparting; the Chinese make cheese of peas; they contain case in the chief ingredient of cheese. Milk contains everything the system requires, but it disacrewith many persons; t may se mane a reeable by adding a nittle limewater. The microscope shows that if a few drops of water are a ded to a dish of pure milk, it almost immediately commences to change. From this fact housekeepers and mi kmen may get an important hint.

The free use of salt and salted meats, especially po k, and other fatty substances, also buck-wheat, oat-meal, and oily fish, produce pimples, boils, &c.; long abstinence from such food, also animal food, cures cutaneous eruptions; condiments contain volatile oil; continual use of them debilitates the stomach.-American Rural Home.

Try eating fresh radishes and yellow turnips for gravel

THE FARM.

APPLES FOR COWS .- Apples, like other succulent food are good for cows and increase their milk, provided the feeding is begun cautiously in the first place, and gradually and regularly increased. But when cows break into orchards and overgorge themselves, fever and bloating may tollow, accompanied with loss or diminution of milk.

THE BEST MANURE. - With all the merit of modern knowledge there is no saying that includes more real and enduring truth than the old adage that "the foot of the owner is the best manure for the land." Mr. Wade's paper Russets covered a barrel head, and after a big crop in the even year had a bigger one the next-the "off" year. But he says he kept " the dirt whirling," and scraped stems and thinned ops so diligently that evidently his foot was seldom away from his orchard. He " wakened the sickliest trees into new life." - New York Tribune.

SPRING RYE FOR HAY .- Spring rye should be sown as early in spring as the ground can be well worked. It is not well to plough any land while it is too wet, so that the furrows will dry in lumps. From three to four bushels of rye is enough seed for an acre. The fodder should be cut as soon as it is fully grown, but before it comes into bloom. Rye grows hard, tough, and woody very rapidly after it begins to blossom. We cannot recommend it in preference to oats for a hay crop, but it is valuable for filling in the gap between winter rye and oats for green feed. It is a little later than winter rye, and a little earlier than oats.



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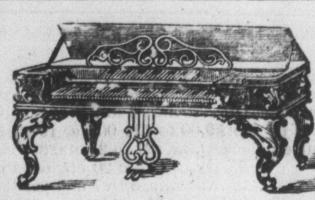
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