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sponge cake. Cover the bottom way. 31930X3 YAGNUE, YJIAG and line the sides of a pie-dish with to moisten the fruit; you must be guided by the kind of fruit for the quantity of water; juicy fruit will not require so much water. Put the remaining pieces of sponge cake all over the top of the fruit, and bake in a moderate oven half an hour. If a large pudding, you must cook it about an hour. Serve hot. stand until firm, then slip a knife all around the sides and turn out on a crystal dish. If liked, pour a custard round it. For an invalid use a very small pudding dish. small pudding has always a dainty look, and will sometimes tempt invalids to eat when the sight of a large quantity would make them turn from it, and it is desirable that all invalid cookery should be made daily. Avoid heating up food a second time, if possible, for any sick person.

A CORRESPONDENT of the Southern Presbyterian says: A few years ago, my house was infested with cockroaches (or "clocks" as they are called here,) and I was recommended to try cucumber peeling as remedy. I accordingly, immediately before bed-time, strewed those parts of the house most infested with the vermin, with green peel, cut not very thin from the cucumber, and sat up half an hour later than usual to watch the effect. Before the expiration of that time, the floor was completely covered with the cockroaches, so much so, that the vegetable could not be seen, so voraciously were they engaged in sucking the poisonous mixture from it. I adopted the same plan the following night, but my visitors were not so numerous-I should think not more than a fourth of the previous night. On the third night, I did not discover one; but, anxious to ascertain whether the house was quite clear of them, I examined the peel after I had laid it down about half an hour, and perceived that it was covered with myriads of minute cockroaches, about the size of a flea. I therefore allowed the peel to lie till morning, and from that moment I have not seen a cockroach in the house. It is a very old building, and I can assure you the above remedy only requires to be persevered in for three or four nights to completely eradicate the pest. Of course it should be fresh cucumber every night.

TO BROIL COLD ROAST BEEF .-Cut slices about a quarter of an nch thick from the underdone part of the meat; strew salt and pepper turn it over four times in as many minutes, and serve it up on a hot dish in melted butter; it must be put to broil when the dinner bell rings, and served the moment it is o be caten; it will then be found be very nice. That I was

CURING BEEF, ETC., EXPEDICIOUS-LY.—To cure fresh beef, hams, or shoulders, in a short time, put one or two pounds of good salt in a kettle or spider, and heat it over the stove, until all the moisture is expelled and the salt is so hot that t will hiss when a drop of water is dropped in. It will take about two pounds of salt to 100 pounds of meat. Just before removing from not salt, which will penetrate the got out safely. neat and take the sugar with it Cover well with this salt, and lay The French official journal pub-

hams can be smoked if desired, oyster. It appears that 100 gram-FRUIT PIE FOR INVALIDS.—The sugar-cured hams. Treat beef in rich crusts usually made for ordin- the same way, one side at a time, ary use are indigestible, and should and after two or three days hang not be eaten by delicate people. up to dry. I have prepared the As a light substitute for pastry use | finest dried beef I ever saw in this

To cure or keep fresh beef, mutthick slices of sponge cake, or com- ton, or fish, in warm weather with mon sponge cakes cut in half; lay the out salt, dissolve borax in water at brown part downwards in the pie- the rate of t of a pound of borax to dish. Fill up the dish with any one gallon of water. Cool the meat, kind of fruit in season, or whatever | and then cover with this liquid in kind that may be liked by the in- a clean jar or barrel. It can be valid. Strew over the fruit sugar kept for weeks in this way. Salt to taste. Pour in water sufficient can be added to season, if desired.

DURABLE OR CAKE YEAST, -Most good cooks prefer liquid yeast but as that is apt to become unexpectedly sour, especially in hot weather, a prudent housekeeper will provide herself with a supply of that which keeps, and may be found ready at any moment. Laying prejudice If wanted cold, let the pudding aside. excellent light bread can be made with the same cake yeast. and it is, at all events, well to know how it may be procured. Take half a gallon of water to a quarter of a pound of hops, and boil them together till the water has been reduced to one quart. Strain and thicken it with flour, and boil it to the consistency of common starch. Let it stand till milk-warm; then put a prepares it for plant growth much teacupful of good liquid yeast to it, better than if applied after decomposiand set it aside until well leavened. Then stir into it Indian meal until it is stiff enough to roll out into cakes or made into small balls. Dry them on a board in the shade, turning them five or six times in the course of the day. It is better for them to be in a place exposed as much as possible to the air, or even wind. When you use this yeast, take a piece about an inch square, or as much as will fill a teaspoon when it is rubbed up to powder, and dissolve in a little warm milk or water a short while before you are ready for it. To this quantity put a quart of flour, make up with half a pint of milk or water.

HEALTH HINTS

OUR TEETH.—They decay. Hence unseemly mouths, bad breath, imperfect mastication. Everybody regrets it. What is the cause? I reply, want of cleanliness. A clean tooth never decays. The mouth is a warm place, 98 degrees. Particles of meat between the teeth must suffer.

the teeth to old age. How shall it be secured? Use a quill pick, and rinse the mouth after eating; brush with castile soap every morning; brush with simple water on going to bed. Bestow this trifling care upon your precious teeth, and you will keep them and ruin the dentists. Neglect it, and you will be sorry all your lives. Children forget. Watch them. The first teeth determine the character of the second set. Give them equal

things are nothing when compared top, timothy, and clover. It is found with food decomposing between the teeth. Mercurialization may over it, and place it over the grid-iron and let it heat very quickly; loosen the teeth, long use wear them out, but keep them clean and they will never decay. This advice is worth thousands of dollars to every boy and girl. Books have been written on the subject. This brief article contains all that is es-

Never have a tooth taken out if it be possible to have it filled. The loss of a single jaw tooth will not only give the cheek a sunken appearance, but it will prevent the proper mastication of the food and this is a long step towards dyspepsia, with its train of evils.

SCIENCE.

One of the largest avalanches he fire, where it must be constantly ever known in Western Switzerland tirred, add one ounce of pulverized fell a few days ago near Ormons saltpetre to each pound of salt, or Dessus in Canton Vaud. It carried n that proportion. Have the away several houses, piled up a meat ready; if hams, lay them on mass of ice and snow 200 feet thick, the skin-side, and over all parts and covered three square kilowhere the flesh is exposed rub metres of ground. Some of the ice thickly with brown sugar; then blocks were 18 feet long. The inwith a large iron spoon apply the mates of the houses struck were

n a box on a shelf in the same lishes a report on oyster culture, that kind of animal, and so need position for two days, when the which is in favour of the Portuguese very little salt.

and they will have all the flavor of mes of the flesh of this mollusc contains about one-tenth gramme of iodine, bromine, and chlorine, just twice as much as the common oyster.

THE FARM.

Composting Manures.

"One of the important questions which every farmer has to decide is the best method of composting manure, Farmers do not agree on this subject while some hold that it is best to apply manure in its green state and compost it with the soil, others believe it best to compost it in the yard by mixing it with an equal quantity of muck or loam. Advocates of the last method claim that the manure is thus decomposed and brought into plant food that is immediately available. The advocates composting directly with the soil claim that it saves a large amount of labour in hauling material to compost with the pitching of it all over, and the carting out and spreading twice the quantity; and they also claim that during the process of decomposition in a compost heap, under ordinary conditions, a portion of the fertilizing elements is lost; while, if applied directly to the soil, the process of decomposition improves the condition of the soil and tion has taken place.

"While it is probably best for most crops to apply manure in the green stare, there are some crops that need forcing with manure already well decomposed. For example, strawberries that have been set one year sometimes require a fertilizer that will act at once. Grass land, if manured between the first and second crop, should have well decomposed manure. "The farmer in composting his

manure should never forget that all of the muck, loam, or sand which he mixes with his manure, above that which is necessary to absorb the liquids and gases, is a waste of labour, and only makes his manure heap a deception which his crops will surely find out. which his crops will surely find out.

While it is important that every farmer should always have at hand sufficient absorbents to prevent the loss of the liquids, but few farmers work to the liquids, but few farmers work to the best advantage when they haul into the barnyard as many loads of muck, loam, or sand as they have of manure. The large additional cost of removing twice or three times such large quanteeth soon decompose. Gums and tities of materials. but little better, if as good, as the soil upon which it is Perfect cleanliness will preserve spread, never, comes back in the increase of crops.-Ploughman.

WINTER WORK ON MEADOWS -When the meadow is frozen and the snow is not too deep, it is a good time to cover it with sand. If the meadow is to be brought in to English grass no time can be spent on it to better advantage than in covering it one or two inches with sand. This supplies a material that is quite as important to the growth of the better qualities of grasses as manure. Hay has commanded such prices during the past few years that the farmer finds it for his interest to improve his meadows by Sugar, acid, saleratus and hot subplanting the wild grasses with red that peat land can be covered with sand and seeded down to good varieties of grasses, so that with a small annual dressing of manure they will produce very heavy crops of excellent hay; in fact some very intelligent farmers have come to the conclusion that this is the most valuable grass land we have.

> TRANSPLANTING LARGE TREES .-Full-grown trees may be safely moved, providing it is properly done. A gentleman in New York has just set in front of his residence three magnificent elms about fifty feet high and eight to ten inches in diameter. The winter is the time to accomplish this feat, as then the sap is stagnant, and the earth should be allowed to freeze about the roots of the trees before re-setting them, as thus the roots are protected from damage, and in the spring when the old elms wake up they will hardly notice the change, except from the new associations they have formed.

Hogs require very little salt. Some persons have given the brine from a meat barrel to the pigs supposing it would be good for them, and have killed them by so doing, the salt causing fatal inflammation of the stomach and bowels. It is quite sufficient to throw a very little salt to pigs in their feed trough once a week or in two weeks, but not oftener. Cows and sheep want salt frequently, as they consume a large quantity of coarse food, to digest which some salt is required. Pigs are not

1-4-1-5 Vegetable Sicilian HAIR RENEWER

he first preparation perfectly adapted to cure diseases of the scalp, and the first successful restorer of faded or gray hair to its natural color, growth, and youthful beauty. It has had many imitators, but none have so fully met all the requirements needful for the proper treatment of the hair and scalp. HALL'S HAIR RENEWER has steadily grown in favor, and spread its fame and usefulness to every quarter of the globe. Its unparalleled success can be attributed to but one cause: the entire fulfilment of its promises.

The proprietors have often been surprised at the receipt of orders from remote countries, where they had never made an effort for

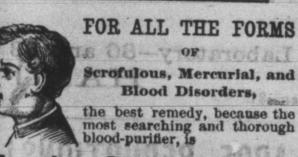
The use for a short time of HALL'S HAIR RENEWER wonderfully improves the personal appearance. It cleanses the scalp from all impurities, cures all humors, fever, and dryness, and thus prevents baldness. It stimulates the weakened glands, and enables them to push forward a new and vigorous growth. The effects of this article are not transient, like those of alcoholic prepara-tions, but remain a long time, which makes its use a matter of economy.

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April 17

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