

THE HOUSE.

FRUIT PIE FOR INVALIDS.—The rich crusts usually made for ordinary use are indigestible, and should not be eaten by delicate people. As a light substitute for pastry use sponge cake. Cover the bottom and line the sides of a pie-dish with thick slices of sponge cake, or common sponge cakes cut in half; lay the brown part downwards in the pie-dish. Fill up the dish with any kind of fruit in season, or whatever kind that may be liked by the invalid. Straw over the fruit sugar to taste. Pour in water sufficient 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. If wanted cold, let the pudding 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. A 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 a remedy. I accordingly, immediately before bed-time, strewn those parts of the house most infested with the vermin, with green pepper, 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 inch thick from the underdone part of the meat; strew salt and pepper over it, and place it over the gridiron and let it heat very quickly; 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 to be eaten; it will then be found to be very nice.

CURING BEEF, ETC., EXPEDIENTLY.—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 it 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 the fire, where it must be constantly stirred, add one ounce of pulverized saltpetre to each pound of salt, or in that proportion. Have the meat ready; if hams, lay them on the skin-side, and over all parts where the flesh is exposed rub thickly with brown sugar; then with a large iron spoon apply the hot salt, which will penetrate the meat and take the sugar with it. Cover well with this salt, and lay in a box on a shelf in the same position for two days, when the

hams can be smoked if desired, and they will have all the flavor of sugar-cured hams. Treat beef in the same way, one side at a time, and after two or three days hang up to dry. I have prepared the finest dried beef I ever saw in this way.

TO CURE OR KEEP FRESH BEEF, MUTTON, OR FISH, IN WARM WEATHER with out salt, dissolve borax in water at the rate of $\frac{1}{4}$ of a pound of borax to one gallon of water. Cool the meat, and then cover with this liquid in a clean jar or barrel. It can be kept for weeks in this way. Salt 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 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 teaspoonful of good liquid yeast to it, and 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 soon decompose. Gums and teeth must suffer.

Perfect cleanliness will preserve 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 care.

Sugar, acid, saleratus and hot things are nothing when compared with food decomposing between the teeth. Mercurialization may 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 essential.

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 ever known in Western Switzerland fell a few days ago near Ormons Dessus in Canton Vaud. It carried away several houses, piled up a mass of ice and snow 200 feet thick, and covered three square kilometres of ground. Some of the ice blocks were 18 feet long. The inmates of the houses struck were got out safely.

The French official journal publishes a report on oyster culture, which is in favour of the Portuguese

oyster. It appears that 100 grammes 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 of 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 prepares it for plant growth much better than if applied after decomposition has taken place.

"While it is probably best for most crops to apply manure in the green state, 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. 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 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 quantities of materials, but little better, if as good, as the soil upon which it is 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 substituting the wild grasses with red top, timothy, and clover. It is found 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 often. 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 that kind of animal, and so need very little salt.

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