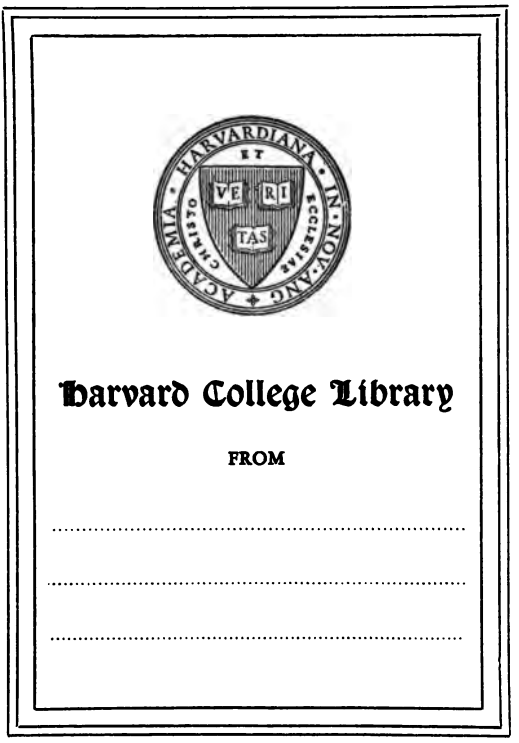
PRACTICAL RECEIPTS.



THE

HOUSEHOLD BOOK

OF

PRACTICAL RECEIPTS,

IN THE

ARTS, MANUFACTURES, AND TRADES,

INCLUDING

MEDICINE, PHARMACY, AND DOMESTIC ECONOMY.

ILLUSTRATED WITH DIAGRAMS.

BY MRS. GEORGE W M REYNOLDS

EIGHTEENTH EDITION.

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Miss G. L. Thurston

PREFACE.

In the performance of the task of compilation, the chief aim has been to render this work as extensively useful as possible. It will be found to contain directions, &c., of more than Two Thousand Receipts of interest and utility. A general arrangement has been adopted, because the object of the work is popular and universal, and especially directed to practical persons and the public at large. The whole book, it is hoped, forms a compendious Cyclopædia for the tradesman, mechanic, emigrant, and amateur, as well as the heads of families; and it is believed, that there are few persons who will not find, on looking over its pages, some articles that will interest them.

The sources which have been consulted for much of the present volume are such as to render it deserving of the utmost confidence, no expense having been spared to procure the most valuable books or obtain the advice of the best living authorities in all the departments and branches of which the work treats.

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THE

HOUSEHOLD BOOK

OF

PRACTICAL RECEIPTS.

1.—*Cephalic Snuff.*

Lundyfoot snuff and as-abaracca leaves, of each 2 ounces; lavender flowers, 2 drachms; essence of bergamot and oil of cloves, of each 4 drops. Grind the lavender with the snuff and leaves to a fine powder; then add the perfume. Much recommended in headaches, dimness of sight, &c.

2.—*To Mix Mustard*

Mustard, 3 parts, salt, 1 part. A small quantity of essence of cayenne improves the flavour, in the opinion of many. Mix, with hot water.

3.—*Beet Bread.*

Good bread is made with the Orange Globe Mangold Wurzel, using one-third to two-thirds of wheaten flour. It is as white as when made of all wheaten flour, and perfectly free from all taste of the root.

4.—*Tolu Lozenges—for Coughs.*

Fine sugar, 8 ounces; cream of tartar, 1 ounce; starch, 2 drachms; tincture of balsam of Tolu, 1 drachm. Bring to a proper consistency, and form into lozenges, by means of a sufficient quantity of mucilage of gum tragacanth.

5.—*A cheap Asphalte for Walks.*

The place intended to be asphalted must be previously levelled, then put on it a coat of tar, and sift some road sand or coal ashes all over it very thickly; after this is dry repeat the operation until you have got four coats of tar, and as many of coal ashes or road sand. You will then have an excellent clean, dry, hard path. It will make excellent *walks*, or floors for sheds, out-buildings, &c., and will wear for many years.

6.—*Remedy for the Toothache.*

A remedy for this distressing complaint, in such repute, is a solution of camphor in oil of turpentine—a fluid ounce of the latter will dissolve two drachms of the former.

7.—*To kill Cockroaches.*

A teacup full of well bruised plaster of Paris, mixed with double the quantity of oatmeal, to which a little sugar (the latter is not essential), then strew it on the floor or in the chinks where they frequent.

8.—*Cutaneous Eruptions.*

The following mixture is very useful in all cutaneous eruptions:—Ipecacuanha wine, 4 drachms; flowers of sulphur, 2 drachms; tincture of cardamom, 1 ounce. Mix. One teaspoonful to be taken three times a day, in a wine-glassful of water.

9.—*Ale.*

One bushel and three-quarters of ground malt, and one pound of hops, are sufficient to make eighteen gallons of good family ale. That the saccharine matter of the malt may be extracted by infusion, without the farina, the temperature of the water should not exceed 170° F. The quantity of water should be divided into two portions one of which should be poured upon the malt as speedily as possible; and the whole being well mixed together by active stirring, the vessel should be closely covered over for one hour; if the weather be cold, for one hour and a half. If hard water be employed it should be boiled, and the temperature allowed, by exposure to the atmosphere, to fall to about 165°; but if rain-water be used, it may be added to the malt as soon as it reaches that point. After standing the proper time, the wort must be drawn off into another vessel, and the second portion of the water poured on, which should be allowed to mash one hour. The first wort may then be boiled with half a pound of hops for one hour, by which time the second mashing will be ready to be drawn off, and should be boiled for half an hour with a quarter of a pound of fresh hops. The two liquors should now be mixed and cooled down to the temperature of 60°, when one pint of good thick yeast should be well stirred in, and, as soon as the fermentation is completed, the liquor may be drawn off into a cask previously rinsed with boiling water. When the slow fermentation which will ensue has ceased, the cask should be loosely bunged for two days, after which, if the liquor be left quiet, the bung may be properly fastened.

*** A third mashing may be made for table-beer.

10.—*Lozenges for Fœtid Breath.*

Gum catechu, 1 ounce; white sugar, 2 ounces; orris powder, half an ounce. Make them into a paste with mucilage, and add a drop of neroli. One or two may be sucked at pleasure.

11.—*Anti-Asthmatic Plaster.*

Simple diachylon, 2 ounces; powdered camphor, half an ounce; powdered opium, quarter of an ounce; sweet oil, half a teaspoonful. Melt the plaster with the oil, then remove the vessel from the fire, and stir in the powders. Spread it on the leather before it gets cold.

12.—*Genuine Scotch Marmalade.*

Take some bitter oranges, and double th weight of sugar; cut the rind of the fruit into quarters and peel it off, and if the marmalade be not wanted very thick, take off some of the spongy white skin inside the rind. Cut the chips as thin as possible, and about half an inch long, and divide the pulp into small bits, removing carefully the seeds, which may be steeped in part of the water that is to make the marmalade, and which must be in the proportion of one quart to one pound of fruit. Put the chips and pulp into a deep earthen dish, and pour the water boiling over them; let them remain for twelve or fourteen hours, and then turn the whole into the preserving pan, and boil it until the chips are perfectly tender. When they are so, add by degrees the sugar, (which should be previously pounded), and boil the marmalade until it jellies. The wat r in which the seeds have been steeped, and which must be taken from the quantity apportioned to the whole of the preserve, should be poured into a hair-sieve, and the seeds well worked in it with the back of a spoon; a strong clear jelly will be obtained by these means, which must be washed off them by pouring their own liquor through the sieve in small portions over them. This must be added to the fruit when it is first set on the fire.

13.—*Mixtures for Asthma.*

Syrup of squills, 4 ounces; milk of gum ammoniacum, 6 ounces; wine of ipecacuhana, 2 ounces. Mix. The dose is a small teaspoonful four or five times daily. *Expectorant.* Infusion of gentian, 4 ounces; infusion of cascarilla, 6 ounces; simple syrup, 2 ounces. Mix. Dose, two tablespoonfuls three times a day. *Tonic.*

14.—*Puff Paste.*

Rub half a pound of fresh butter into a pound and a half of flour, add a little water, and make a moderately stiff paste; work it well together, roll it out thin, put some bits of butter on it, dredge it with flour, and double it up again; repeat this operation three times, using three quarters of a pound more butter. When done, put the paste by for half an hour.

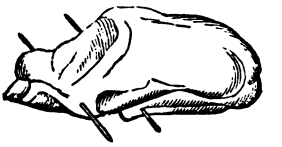
15.—*Popular Remedy for Spitting of Blood.*

Infusion of red roses, 5 ounces and a half; syrup of poppies, half an ounce; diluted sulphuric acid, 20 drops. Mix. One or two tablespoonfuls four times a day.

16.—*For Bruises.*

Rub them with a little opodeldoc or soap liniment; or, if the inflammation be considerable, wash them with a little weak goulard water; or apply leeches to the part.

17.—*To Roast a Goose.*



Goose ready for the Spit.

When the goose has been picked and singed, put into the body two boiled onions, chapped finely, and mixed with a little sage, a salt-spoonful of salt, and a little black pepper; to these put a small piece of butter. Truss your goose, and roast it at a brisk fire. Serve it with made gravy, and apple sauce. When the taste is in favour of a milder seasoning, mix a handful of fine bread-crumbs with the other stuffing. Some fill their goose with potatoes boiled very dry, mashed and well mixed with butter, some salt and cayenne pepper, sage and onions are also added to this. A very good mixture can be made in the following manner, a teaspoonful of made mustard, a little salt and cayenne, mixed smoothly, with a glass of wine poured into the goose before it is served.

18.—*Remedy for the Hooping Cough.*

From 15 to 20 drops of diluted sulphuric acid (*London Pharmacopœia*) mixed in a teaspoonful of moist sugar, taken three or four times a day; or, an ounce of this "Elixir" in a pint of water, with 2 ounces of simple syrup. The dose is a tablespoonful three or four times a day.

19.—*Burns and Scalds.*

If the injury be superficial, a little creosote may be applied to the part; and if it be a scald, the vesicle may be first pierced with a needle, and the aqueous fluid squeezed out. When creosote is not procurable, a liniment, formed of equal parts of soft soap, basilicon ointment, oil of turpentine, and water, may be used instead. When the part is very hot and painful, a poultice may be applied, on the surface of which a few drops of creosote, or the liniment should be spread with a knife. If the poultice be applied, it is advisable to keep it on until the next day, when a little spermacetti ointment, spread on some soft linen, is to be used instead. Plunging the part into cold water immediately on the receipt of the injury, will frequently prevent any further remedy being necessary.

20.—*White Lip Salve.*

Oil of almonds, spermacetti, white wax, and white sugar candy, equal parts of each.

21.—*To make Piccalilli.*

This consists of all kinds of pickles, mixed and put into one large jar; gherkins, sliced cucumbers, button-onions, and cauliflowers broken in pieces. Salt them, or put them in a large hair-sieve in the sun to dry for three days, then scald them in vinegar for a few minutes; when cold put them together. Cut a large white cabbage in quarters, with the outside leaves taken off and cut fine, salt it and put it in the sun to dry for three or four days; then scald it in vinegar, the same as cauliflower; carrots, three parts boiled in vinegar, and a little bay-salt; French beans, radish pods, and nasturtiums, all go through the same process as gherkins, capsicums, &c. To one gallon of vinegar put four ounces of ginger bruised: two ounces of allspice; half an ounce of chillies, bruised; four ounces of turmeric; one pound of the best mustard; half a pound of eschalots; one ounce of garlic, and half a pound of bay-salt. The vinegar, spice, and other ingredients, except the mustard, must boil half an hour; then strain into a pan, put the mustard into a large basin, with a little vinegar; mix it quite fine and free from lumps, then add more: when well mixed put it to the vinegar just strained off, and when quite cold put the pickles into a large pan, and the liquor over them; stir them repeatedly so as to mix them all; finally, put them into a jar and tie them over, first with a bladder, and afterwards with leather. The capsicums want no preparation.

22.—*Remedy against the Bites and Stings of Insects, Reptiles, &c.*

Wash the part with water of ammonia, or solution of chloride of lime. Should considerable inflammation ensue, and the part become much swollen, leeches may be applied, and a purgative given. In cases where the stings of venomous reptiles are of a very poisonous description, the wound should be first well washed with water of ammonia, and afterwards thoroughly seared with lunar caustic in every part, especially the interior and deep-seated portions; or the surface of the wound, both internal and external, may be removed with the knife; or, in the case of a small joint, the injured portion may be at once amputated. A similar line of treatment should be followed after the bite of a dog supposed to be mad.

23.—*To stop the Bleeding from Leech Bites.*

Mattico leaves have been applied with considerable success for this purpose. They are pressed on the bites with the fingers.

24.—*Tart Paste.*

Rub half a pound of fresh butter into a pound of flour; add the yolk of an egg, a little lump sugar, and enough milk to mix it properly.

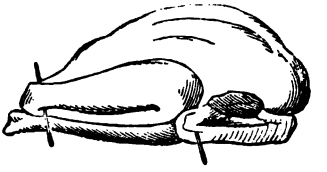
25.—*Treatment in case of Apoplexy.*

Until the arrival of medical aid, the patient should be kept easy and cool, with head and shoulders elevated, the neckcloth removed, and the clothes loosened, to avoid pressure on any portion of the body; the windows should be opened, and crowding round the patient especially avoided—a free exposure to fresh air being desirable. In this state of affairs, the medical gentleman should be waited for. When medical aid is not procurable, rather copious bleeding from the arm should be resorted to: cold water should be poured upon the head, and the bowels opened by means of active purgatives; 10 grains of calomel may be immediately given, and its action promoted by the use of saline purgatives and stimulating clysters. The legs may be placed in pretty warm water, and blisters applied between the shoulders.

26.—*Jams.*

These are conserves of fruit and sugar. They are all made by boiling, either the pulped or bruised fruits, over the fire along with an equal weight of loaf sugar, until the mixture jellies. When sufficiently thick, the semi-fluid mass, while hot, should be passed through a coarse hair sieve, to remove the stones and skins of the fruit, and then poured into pots. It is usual to tie paper over the latter dipped in brandy. The following are the principal jams:—Apricot, cherry, gooseberry, Orleans plum, raspberry, and strawberry.

27.—*To Boil a Turkey.*



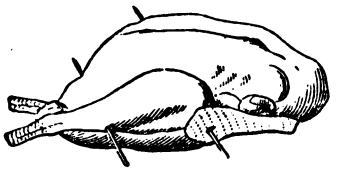
Turkey trussed for Boiling.

A delicate hen turkey should always be selected for boiling. Pick and draw it, taking great care not to break the gall-bladders. When it is singed, cut through the skin round the first joint of the legs, and draw them out by fastening the feet to a strong hook, and then pulling the bird away from it. Take off the head and neck. Wash it clean, and then wipe it dry; fill the breast with veal-stuffing. In trussing it draw the legs with the body, break the breast bone, and give the turkey as plump an appearance as you can. Put it into plenty of hot water, and boil it *very gently* for about two hours. Served either with celery sauce, or good white sauce; and a tongue or ham is usually sent to table with it.

28.—*A good Gargle for Sore Throat.*

Tincture of myrrh, 2 drachms; common water, 4 ounces; vinegar, half an ounce. Mix

29.—*To Roast a Turkey.*



Turkey trussed for Roasting.

If the weather be very cold, a turkey will hang for a week, and will prove to be all the better, however young it may be. But, take great care not to let it be the least thing gone. Pluck, draw, and singe it with care; wash and wipe the outside well, and pour water through the inside. Fill the breast with sausage meat, seasoned with minced herbs, lemon-peel, mace, and cayenne. Truss the bird: roast it at a clear fire, baste constantly with butter, and serve it when done with brown gravy and bread sauce. A chain of fried sausages is often placed round a turkey.

30.—*A Paste for Meat Pies, &c.*

Rub together two pounds of flour and three quarters of a pound or more of good salt butter; beat up one or two eggs and mix with it; add water to make a proper paste, and roll out thin, as before directed.

31.—*Ointment for Scurf in the Heads of Infants.*

Lard, 2 ounces; sulphuric acid, diluted, 2 drachms. Rub them together, and anoint the head once a day.

32.—*Rusks.*

Beat well together six large eggs, half a pint of new milk, a quarter of a pound of melted butter, a quarter of a pint of yeast, three ounces of sugar, with as much flour, added gradually, as will make a very light paste. Let it rise before the fire for half an hour, then add a little more flour, form into cakes, and bake moderately. When cold, cut them into slices the size of rusks, and put them into the oven to brown a little.

*** A capital tea-cake when hot.

33.—*Eel Soup.*

Clean the eels carefully, cut them into pieces, put them into a stewpan, with a couple of onions sliced: put a bit of butter at the bottom of the pan, and braise or brown them for five minutes; cover them with boiling water, remove the scum, and add mace, pepper, salt, and sweet herbs, with a little parsley; stew them very slowly a couple of hours, and strain them. Thicken the liquor with a little cream, or flour and butter, mixed gradually. Serve the soup with slices of toasted bread.

34.—*Glaziers' Putty.*

Whiting, worked up with drying oil.

35.—*Rose Pearls.*

Beat the petals of the red rose in an iron mortar for some hours, until they form a thick paste, which is to be rolled into beads, and dried. They are very hard, susceptible of a fine polish, and retain all the fragrance of the flower.

36.—*When to change the Water in which Leeches are kept.*

Once a month in winter, and once a week in summer, is sufficiently often, unless the water becomes discoloured or bloody, when it should be changed every day. Either clean pond water or clean rain water should be employed.

37.—*Mahogany Varnish.*

Litharge, and powdered dried sugar of lead, of each a quarter of a pound; clarified oil, 3 gallons; sorted gum anime, 8 pounds; boil till the mixture strings well, then cool it a little. It should be thinned with five gallons and a half of oil of turpentine, and then strained.

38.—*Rancid Butter.*

This may be restored by melting it in a water bath, with some coarsely powdered animal charcoal (which has been thoroughly sifted from dust), and straining through flannel.

39.—*Peas Pudding.*

Dry a pint or quart of split peas thoroughly before the fire: then tie them up loosely in a cloth, put them into warm water, boil them a couple of hours, or more, until quite tender; take them up, beat them well in a dish with a little salt (some add the yolk of an egg), and a bit of butter. Make it quite smooth, tie it up again in a cloth, and boil it an hour longer.

40.—*Superior Raisin Wine.*

The water that is to be used in making this wine should be boiled, and then allowed to become perfectly cold. To every gallon of this water put into a sound, sweet cask, eight pounds of fine Malaga raisins, taking away only the large stalks. When the cask is full, lay the bung lightly over, stir the wine every other day, and keep the cask full, by the addition of water prepared as above directed. When the fermentation has entirely ceased, which will be in about seven weeks, press in the bung, and leave the wine untouched for twelve months. On the expiration of this time, draw the wine off into a clean cask; and, if necessary, fine it with isinglass, tied in a muslin bag, and suspended in it.

*** Excellent vinegar can be made from the refuse-raisins, by pouring fresh water on them, and placing the cask in the sun. March is, perhaps, the best time for making the wine.

41—*Remedy for Blistered Feet from Long Walking.*

Rub the feet, at going to bed, with spirits mixed with tallow, dropped from a lighted candle into the palm of the hand.

42—*Gargle for Ulcerated Sore Throat.*

Water, half a pint; decoction of Peruvian bark, half a pint; sulphate of zinc, 1 drachm. Mix.

43.—*Blacking, for Dress Boots and Shoes.*

Gum arabic, eight ounces; treacle, two ounces; ink, half a pint; vinegar; and spirit of wine, of each two ounces. Dissolve the gum and treacle in the ink and vinegar: then strain and add the spirit.

44.—*Rice Custard.*

Boil half a cupful of the best ground rice in a pint of milk until dissolved, then mix it with one quart of cream; flavour with nutmeg, mace, and a little brandy, and put it into cups.

45.—*Method of Stopping Blood in consequence of a Wound.*

If an important part be severely wounded such as any part of the arms, legs, thighs, &c., attended with a profuse discharge of blood, compression, until a surgeon arrives, should be made by the bystanders, in the following manner, by means of a bandage, garter, or handkerchief:—viz., tie it loosely round the limb, and introduce a piece of stick, sufficiently strong for the purpose, about a foot long, and twist bandage round, tight enough to check the discharge.

46.—*To create an Appetite.*

A piece of rhubarb chewed an hour before dinner is employed by some persons for this purpose. Others suck two or three ginger lozenges, or take a small glass of bitters.

47.—*Millet Pudding.*

Wash three spoonsful of millet, and put it into a dish with a crust round the edges; pour over it as much new milk, into which two ounces of butter have been warmed, as will nearly fill the dish; add to it a little shredded lemon-peel, and a little grated ginger and nutmeg: just as you put it into the oven, stir in two eggs that are well beaten and a tablespoonful of finely chopped suet.

48.—*To Arrest Bleeding at the Nose.*

Introduce, by means of a probe, a small piece of lint or soft cotton, previously dipped into some mild styptic, as a solution of alum, white vitriol, creosote, or even cold water. This will generally succeed; but should it not, cold water may be snuffed up the nostrils. Should the bleeding be very profuse, medical advice should be procured.

49.—*For a Cold.*

Put 6 eggs, 9 teaspoonfuls of sugar, and 6 small glasses of marsala, into a vessel over the fire and keep it rapidly stirred, until it begins to rise. Then serve it up in glasses.

50.—*Martha's Pudding.*

Boil half a pint of milk with a laurel-leaf, and a bit of cinnamon; pour it upon a cupful of grated crumbs of bread; add three eggs well beaten, a little grated nutmeg and lemon-peel, and a teaspoonful of orange-flower water; sweeten to the taste. Butter a basin, stick currants or split raisins in rows upon it. Stir the whole ingredients of the pudding well together, and pour them into the basin. Boil the pudding an hour and a half.

51.—*An Easy Method of Exterminating Rats and Mice.*

Mix powdered nux vomica with oatmeal, and lay it in their haunts, observing proper precaution to prevent accidents. Another method is, to mix oatmeal with a little powdered phosphorus.

52.—*A Simple Cosmetic.*

Melt one pound of soft soap over a slow fire, with half a pint of sweet oil, and add a teacupful of fine sand. Stir the mixture together until cold.

53.—*Accidents from Edge Tools, Hard Bodies, &c.*

In all recent wounds, the first consideration is to remove foreign bodies, such as pieces of glass, splinters of wood, pieces of stone, earth, or any other substance that may have been introduced by the violence of the act which caused the wound.

Where there is much loss of blood, an attempt should be made to stop it with dry lint, and compression above the part wounded, if the blood be of a florid colour; and below, if of a dark colour. In proportion to the importance of the part wounded, will be the degree of the discharge of blood, and the subsequent tendency to inflammation and its consequences.

54.—*Water in the Head.*

This generally affects those children who are constitutionally weak, whose dentition has been difficult, or who have suffered from prior diseases, that leave the body weak and exhausted. The age at which the disease occurs is from two to fourteen, seldom earlier, and seldom later. As the water in the head is a consequence of inflammation, either of the brain or its coverings, every care must be taken to lessen and subdue that inflammation; therefore leeches should be freely applied to the head, a blister to the back of the neck, cold lotions to the head, and active purges occasionally administered.

55.—*British Herb Tobacco.*

Thyme, marjoram, and hyssop, of each two ounces; coltsfoot, three ounces; betony and eye-bright, of each four ounces; rosemary and lavender, of each eight ounces. Mix, press together, and cut in imitation of manufactured foreign tobacco.

56.—*Potter's Patent for Waterproofing Cloth.*

Imbue the cloth on the wrong side with a solution of isinglass, alum, and soap, by means of a brush. When dry, brush on the wrong side against the grain, and then go over with a brush dipped in water. This makes the cloth impervious (for a long time) to water, but not to air.

57.—*Damson Cheese.*

Boil the fruit in a sufficient quantity of water to cover it, strain the pulp through a very coarse sieve; to each pound add four ounces of sugar. Boil till it begins to candy on the sides, then pour it into thin moulds.

*** Other kinds of plumbs may be treated in the same way; as also cherries, and several other kinds of fruit.

58.—*To clear Vegetables of Insects.*

Make a strong brine of one pound and a half of salt to one gallon of water; into this place the vegetables (with the stalk ends uppermost) for two or three hours: this will destroy all the insects which cluster in the leaves, and they will fall out and sink to the bottom of the water.

59.—*To Boil Vegetables Green.*

Put them into plenty of boiling water which has been salted; keep them uncovered and boiling fast till they are done. To counteract the hardness of the water, should it exist, a *little* carbonate of soda may be added with the salt.

60.—*Sago Soup.*

Wash in several waters, and float off the dirt from six ounces of sago; put it into three quarts of good beef-broth; let it stew gently for rather more than half an hour, and stir it occasionally that it may not burn nor stick to the stewpan. A quarter of an ounce more of sago to each pint of liquid, will thicken it to the consistence of peas-soup.

61.—*Candied Citron-peel.*

Soak the peels in water, which must be frequently changed until the bitterness is extracted; then drain and place them in syrup until they become soft and transparent; the strength of the syrup being kept up by boiling it occasionally with fresh sugar. When they are taken out they should be drained and placed on a hair sieve to dry, in a dry and warm situation.

62.—*Cheap Beer.*

No production in this country abounds so much with saccharine matter as the shells of green peas. A strong decoction of them so much resembles, in odour and taste an infusion of malt (termed wort), as to deceive a brewer. This decoction, rendered slightly bitter with the wood sage, and afterwards fermented with yeast, affords a very excellent beverage. The method employed is as follows:—Fill a boiler with the green shells of peas, pour on water till it rises half an inch above the shells, and simmer for three hours. Strain off the liquor, and add a strong decoction of the wood sage, or the hop, so as to render it pleasantly bitter; then ferment in the usual manner. The wood sage is the best substitute for hops; and being free from any anodyne property is entitled to a preference. By boiling a fresh quantity of shells in the decoction before it becomes cold, it may be so thoroughly impregnated with saccharine matter, as to afford a liquor, when fermented, as strong as ale.

63.—*Application for Corns.*

Ivy leaves are a most comfortable application for corns.

64.—*Confectioner's Jelly.*

Isinglass dissolved in water by boiling, and evaporated until it jellies on cooling. In order to render it perfectly transparent, it should be clarified with white of egg. Spices, wine, and milk, may be added to suit the taste. Three ounces of good isinglass should make at least a quart of very strong jelly.

65.—*Plain Buns.*

Flour, 2 pounds; butter, a quarter of a pound; sugar, 6 ounces; a little salt, powdered caraway-seeds, and ginger. Make a paste with yeast, 4 spoonfuls; and warm milk a sufficient quantity.

*** A quarter of a pound of well-washed currants may be added.

66.—*Wash for a Blotched Face.*

Rose-water, three ounces; sulphate of zinc, one drachm. Mix. Wet the face with it, gently dry it, and then touch it over with cold cream, which also dry gently off.

67.—*Fit Drops.*

Sal ammoniac, 1 pound; prepared kali, 1½ pound; asafœtida, 4 ounces; proof spirit, 6 pints. Distil 5 pints.

68.—*Rose Oil.—To make the Hair Grow.*

Rose petals, beat to a pulp, 3 or 4 ounces; olive oil, three quarters of a pint; macerate in the sun or a warm place, in a covered vessel for a week, and press out the oil. Repeat the process with fresh roses till the oil smells sufficiently strong, and then filter.

69.—*Potato Ribbons.*

Cut the potatoes into slices rather less than an inch thick, free them from the skins, and then pare round and round in very thin and long ribbons. Place them in a pan of cold water, and, a short time before they are wanted on table, drain them from the water. Fry them in hot lard or good dripping, until they are quite crisp and browned; drain and dry them on a soft cloth, pile them on a hot dish, and season them with salt and cayenne in fine powder.

70.—*Disinfecting Fumigation.*

Common salt, 3 ounces; black manganese, oil of vitriol, of each 1 ounce; water, 2 ounces. Carried in a cup through the apartments of the sick; or the apartments intended to be fumigated, where sickness has been, may be shut up for an hour or two, and then opened.

71.—*Oil of Roses.—For the Hair.*

Olive oil, 2 pints; otto of roses, 1 drachm; oil of rosemary, 1 drachm. Mix. It may be coloured *red* by steeping a little alkanet root in the oil (with heat) before scenting it.

72.—*Macassar Oil.—To make the Hair Grow and Curl.*

Olive oil, 1 pound; oil of origanum, 1 drachm; oil of rosemary, 1½ drachm. Mix.

73.—*Cure for Chapped Hands.*

Instead of washing the hands with soap, employ oatmeal, and, after each washing, take a little dry oatmeal, and rub over the hands, so as to absorb any moisture.

74.—*Milk Lemonade.*

Dissolve three quarters of a pound of loaf sugar in one pint of boiling water, and mix with them one gill of lemon juice, and one gill of sherry; then add three gills of cold milk. Stir the whole well together, and strain it.

75.—*Admirable Household Stomachic Liqueur.*

Stick into the rind of a fine China orange three or four cloves; put it into a glass jar, and then add half a pound of sugar; pour in one quart of brandy, tie a bladder over the jar, and place it in a sunny window, or any other warm place, for twenty or thirty days; shake it gently round every day; then strain it off, and bottle it.

76.—*Ching's Worm Lozenges.*

Ginger, 2 ounces; jalap, 1 drachm; calomel, 1 scruple; white sugar, 1 ounce; beat well to a mass with simple syrup, and divide into 20 lozenges or cakes. Each lozenge will contain 1 grain of calomel. Dose; from 2 to 4 early in the morning, fasting.

77.—*Shaving Oil.*

Soft soap, 3 pounds; rectified spirits of wine, 2 quarts.

78.—*Merton Almond Pudding.*

Take six ounces of almonds beat or ground to powder, six ounces of powdered white sugar, a teaspoonful of lemon-peel grated, a few drops of essence of lemon, and eight eggs, omitting two of the whites; beat up the eggs well, and then mix in the other ingredients, beating the whole for a full hour, and always one way: see that the oven is ready; oil the dish with salad oil, and set the pudding into the oven the minute it is completed. This pudding is excellent for weak or delicate stomachs, because it contains no butter; but its lightness and excellence depend entirely on its being beaten for a full hour, and then baked directly.

79.—*To improve the Voice.*

Bees' wax, two drachms; copaiba balsam, three drachms; powder of liquorice-root, 4 drachms. Melt the copaiba balsam with the wax in a new earthen pipkin; when melted, remove them from the fire, and while in a melted state, mix in the powder. Make pills of 3 grains each. Two of these pills to be taken occasionally, three or four times a day. This is an excellent remedy for clearing and strengthening the voice, and is used by most professional singers on the continent.

80.—*To prevent the Smoking of a Lamp.*

Soak the wick in strong vinegar, and dry it well before you use it; it will then burn both sweet and pleasant, and give much satisfaction for the trifling trouble in preparing it.

81.—*To raise a Blister speedily.*

A piece of lint dipped into vinegar of cantharides, and immediately after its application to the skin covered over with a piece of strapping to prevent evaporation.

82.—*Dyspepsia, Heartburn, and Acidity,*

Pure water, 5 ounces; carbonate of ammonia, 2 drachms, syrup of orange-peel, 1 ounce. Mix. For a six-ounce mixture.

83.—*Warming Plaster.*

Burgundy pitch, 7 parts, melt, and add plaster of cantharides, 1 part. Some add a little camphor. Used in chest complaints, local pains, &c.

84.—*To remove Nervous Anxiety.*

Keep the bowels regular with mild purgatives, take plenty of exercise in the open air, adopt a light nutritious diet, and seek pleasant society. A teaspoonful of carbonate of soda, or of magnesia, or a few drops of laudanum taken the last thing at night, will generally have the effect of preventing watchfulness.

85.—*A good Chilblain Lotion.*

Two ounces of sal ammoniac to a pint of water.

86.—*Pleasant Cordial for Low Spirits.*

Take of aniseed, 4 drachms; oil of angelica, 1 drachm; oil of cassia, 40 drops; oil of carraway, 30 drops; proof spirit, 2 gallons. Mix well. Dose half an ounce in water.

87.—*To remove Worms from Children.*

Give 3 to 5 grains of calomel in sugar, overnight, and a dose of castor oil the next morning. Repeat once a week until the worms are wholly removed.

88.—*Depilatory Ointment—for removing Superfluous Hair.*

Finely powdered quick lime, 1 ounce; finely powdered orpiment, 1 drachm; white of egg to mix.

89.—*To Fine Wines.*

White wines are usually fined by isinglass, in the proportion of one ounce and three-quarters (dissolved in one quart of water, and thinned with some of the wine) to the hogshead. Red wines are generally fined with the whites of eggs, in the proportion of sixteen or eighteen to the pipe; they must be well beaten to a froth in one pint of water, and afterwards with a little of the wine, before adding them to the liquor.

90.—*Table Ale.*

This is usually made by mashing the grains after the wort for the strong ale or beer has been drawn off; but if a separate brewing be made, the following are good proportions:—Pale malt, one quarter; mash with four, three, and two and a quarter barrels of water; boil with five pounds of hops, set with one gallon of yeast, and cleanse by beating the head in and letting it work out.

*** This will produce eight barrels and a quarter.

91.—*Potato Beer.*

An excellent beverage may be prepared by mixing the pulped potatoes with about one-twelfth of their weight of good barley malt, and mashing with water at 160°, keeping it at the same temperature for four hours; after draining off this wort, a second mash must be made at 180°, for one hour; the mixed worts must be then boiled with a little hops, cooled, and fermented.

92.—*Balsam for Coughs and Colds.*

Tincture of tolu, and compound tincture of benzoin, of each, 1 ounce; rectified spirit, 2 ounces. Mix. The dose is a teaspoonful.

93.—*Draught to Promote the Appetite.*

Compound tincture of gentian, half an ounce; sal volatile, half a teaspoonful; cinnamon water, 1 ounce; compound tincture of cardamoms, 1 tea-spoonful. Mix. The draught to be taken an hour before a meal.

94.—*Barclay's Antibilious Pills.*

Colocynth, 2 drachms; extract of jalap, 1 drachm; almond soap, one and a half drachm; gum guaiacum, 3 drachms; emetic tartar, 8 grains; oils of juniper, caraway, and rosemary, of each, 4 drops. Make the ingredients into a mass with syrup of buckthorn, and divide into sixty-four pills

95.—*Antidote to Arsenic.*

The hydrated sesquioxide of iron, in the gelatinous state, appears to be the only substance yet discovered worthy of being considered as an antidote to arsenic. It should be given in doses of a tea-spoonful every ten minutes. Lime water and chalk and water have also been recommended.

96.—*Sugar Beer.*

Mash one peck of bran in ten gallons of boiling water for two hours, draw off the wort, add seven pounds of moist sugar, and boil it with a quarter of a pound of hops; then cool it down and add a little yeast. It may be put into the cask next day, and in three days more it may be bunged down. At the expiration of six or eight days it will be fit to drink.

*** This beer will not keep long.

97.—*Treacle Beer.*

Boil half a pound of hops with fourteen pounds of treacle, in thirty-six gallons of water, for one hour; then strain off the wort and add, when nearly cold, half a pint of yeast; the next day it may be put into a cask or bottled.

98.—*Champagne Cider.*

Good pale vinous cider, one hogshead proof spirit (pale) three gallons; sugar, fourteen pounds; mix, and let them remain together in a temperate situation for one month; then add orange-flower water, one quart, and fine it down with skimmed milk, half a gallon.

*** This will be very pale, and a similar article when bottled in champagne bottles, silvered and lettered, has been often sold to the ignorant for champagne. It opens very brisk if managed properly.

99.—*Shaving Paste.*

Spermacetti, almond oil, and white wax, of each half an ounce; melt, and whilst warm, beat in four squares of Windsor soap, previously reduced to a paste with rose-water.

100.—*To Silver Copper.*

Silver dust (fine), one ounce; common salt and sal ammoniac, of each four ounces; corrosive sublimate, a quarter of an ounce. Mix. The copper must be previously well cleaned by friction, adding a little warm water to form a paste.

101.—*Knuckle of Veal.*

This is a very favourite dish of mine. I procure two of them, which I saw into three pieces each, and put into a stewpan with a piece of streaked bacon two pounds in weight; four onions, a carrot, two turnips, and six peppercorns; place over the fire, and when boiling, add a little salt, skim well, and place at the corner to simmer gently for two hours; take up, dress them in your dish surrounded with the vegetables and bacon, and serve with parsley and butter over. Very good soup may be made from the stock it was boiled in, if required.—*Alexis Soyer.*

102.—*The Ring Worm.*

This disease consists of circular forms, composed of vesicular eruptions, with inflamed bases, usually occurring on the forehead, face, neck, and arms, and now and then extending to other parts of the body, may be frequently observed; this, as is well known, constitutes the disease called ring worm. If let alone, small scabs form, fall off, and are soon replaced by a second series. The constitution seldom suffers, except from the tingling and irritation, which, in young children, may produce febrile action. The treatment for this disease is very simple. A dose of salts may now and then be administered, and the rings rubbed over with lunar caustic —two applications will be found sufficient. This treatment never fails; it gives much less trouble, is more agreeable to the patient, and infinitely cleaner than the application of ointments and lotions.

103.—*Salad—(a common French receipt.)*

This must be made with lettuces: first boil about a half a pound of new potatoes, then cut up into very small pieces two lettuces, a few spring onions, and some mint, throw them into plenty of cold water, wash it all well and take a large coarse towel and put your salad in it, take the four ends of your towel up together, and shake the salad till every drop of water is out of it; for if any is left in, it spoils the flavour of your mixture. When this is done put your salad into the bowl, take your potatoes that you have cooked, and cut them into four pieces each, now take six eggs boiled hard and cut them into two, season with pepper and salt according to taste, pour over the whole six tablespoonsful of oil, with four of vinegar, and mix it all well for about two or three minutes. It will be found that in all cases a salad is much better shook up in a cloth than in a basket. A very good substitute for oil when it cannot be had good, is very thin melted butter made an hour before it is wanted. The potatoes for this mixture should be nearly cold when used. This is a favourite dish with the catholics for Fridays, when fish is both dear and scarce.

104.—*Waterproof Liquid for Leather Boots and Shoes.*

Linseed oil, one pint; suet, eight ounces; bees' wax, six ounces; resin, one ounce. Melt together.

105.—*Tooth Powder to Remedy a Bad Breath.*

Cream of tartar and chalk, of each half an ounce; myrrh, powdered, one drachm; orris root, powdered, half a drachm; powdered bark, two drachms. Mix all together, and rub down the mass in a mortar.

106.—*Pork Cheese.*

Chop rather coarsely one pound of loin of pork with two of fat; mix thoroughly with them two spoonsful of salt; half as much pepper, half a teaspoonful of sage, parsley, and thyme, mixed, all minced very small. Press the meat closely in a shallow dish, and bake it in a very gentle oven for an hour and a half: it is always eaten cold. A small piece of garlic minced up very fine with the other ingredients is a great improvement.

107.—*To render Linen, &c. Incombustible.*

All linen, cottons, muslins, &c. &c., when dipped in a solution of the pure vegetable alkali at a gravity of from 124 to 130 (taking water at the gravity of 100), become incombustible.

108.—*Cock-a-Leeky.*

M. Soyer, the celebrated cook at the Reform Club, gives the following Receipt:—Take six or eight pounds of leg of beef (depending on the quantity you want to make) with which make a stock, letting simmer two hours, and keeping it well skimmed. In the meantime trim two or three bunches of fine winter leeks, cutting off the roots and part of the head; then split each in halves lengthwise, and each half in three: wash well in two or three waters, pass the stock through a sieve into another stew pan, into which put the leeks, with a fowl trussed as for boiling: let simmer very gently at the corner of the fire for three hours, keeping it well skimmed; season a little if required, and half-an-hour before serving add two dozen French plumbs, without breaking them. When ready to serve, take out the fowl, which cut into neat pieces; place in a tureen, and pour the leeks and broth over; if too thick, however, add a drop more broth or water. Should the leeks happen to be old and strong, it would be better to blanch them five minutes in a gallon of boiling water previously to putting them with the stock. Although an old cock is usually procured in Scotland for the above purpose, I prefer a young one; but should an old one be most handy, stew it a short in the stock before passing it."

109.—*To make imperishable Putty.*

Take ten pounds of whitening and one pound of white-lead, and mix them with the necessary quantity of boiled linseed oil, adding a wineglassful of the best sweet oil. This last prevents the white-lead from hardening, and preserves the putty a long time. All putty should be made sometime before it is used; and sashes, intended to be puttied, should previously receive one coat of paint, which will cause the putty to adhere much firmer.

110.—*Composition to make Calico Transparent and Waterproof.*

Take six pints of pale linseed oil, two ounces of sugar of lead, and eight ounces of white resin; the sugar of lead must be ground with a small quantity of it, and added to the remainder; the resin should be incorporated with the oil by means of a gentle heat. The composition may then be laid on calico, or any other such material, by means of a brush.

111.—*Solution to preserve Wood.*

Mix at the rate of one pound of chloride of zinc to five gallons of water. This is reckoned the most effectual solution to steep wood in, to prevent the dry rot, even preferable to wood that has been kyanised.

112.—*To dye Horn in imitation of Tortoiseshell.*

In this country horn is usually coloured of a rich reddish brown, and spotted to imitate tortoise shell, by a mixture of pearlash, quicklime, and litharge, or red lead, with water and a little pounded dragon's blood. These are boiled together for half an hour, and applied hot to the parts of the horn which it is desired to colour. For a deeper colour, the mixture may be applied twice, and for a blacker brown, the dragon's blood may be omitted.

113.—*Easy Method of Breaking Glass to any Required Figure.*

Make a small notch by means of a file on the edge of a piece of glass, then make the end of a tobacco-pipe, or of a rod of iron of the same size, red hot in the fire, apply the hot iron to the notch, and draw it slowly along the surface of the glass in any direction you please, a crack will follow the direction of the iron.

114.—*Perfumed Powder for Boxes and Drawers.*

Coriander powder, Florentine orris powder, powdered rose-leaves, powdered sweet-scented flag root, of each two ounces; lavender flowers, powdered, four ounces; musk, one scruple; powder of sandal-wood, one drachm. Mix.

115.—*To Re-gild Frames in Water-Gold.*

To re-gild in water-gold, take a sponge and some clean water and wash the frame well; that done, let it dry: procure some water-gold size, from any artists' colourman; then make some thin size from dry hide or parchment; mix enough warm (not hot, it may cause it to crack) with the gold size to enable you to work it on the frame with a camel hair brush; give it two layers; when dry rub it over with a piece of fine sand paper; it will then be ready for gilding. The gold should be turned out upon a cushion, and cut with a gilder's knife into agreeable shapes; but persons not accustomed to handling leaf gold might make a bungle of it, we would therefore advise him to lay it on thus: get a gilder's tip where you get your size (it will cost 3d.) wet with clean water the frame where you are going to lay your gold on, and with a camel pencil, first drawing the hairs of the tip across your face, to make the gold adhere enough to lift it to the frame, draw the gold into all the cavities. When the frame is covered, rest it on its edge to drain; when perfectly dry, dip your pencil into water, and press it between your lips, partly dry, and wipe the gold over with it; it will take the particles of gold off and make it appear solid. Any parts not being covered, take bits of leaf with a dry pencil, and lay it on as before; that done give it a coat of clear parchment size; brush the back edges over with some ochre and size; the frame is then ready for use.

116.—*An Excellent Medicine for Eruptions on the Skin.*

Mix together 6 drachms of antimonial wine, 1½ of laudanum, and 1½ of the solution of oxymuriate of mercury. From 20 to 30 drops to be taken night and morning, in any agreeable vehicle.

117.—*To dry Plants for an Herbarium.*

The specimens should be gathered when quite dry, and spread out between two sheets of thick blotting-paper; great care should be taken in spreading out the leaves and petals on the paper, so as to show as plainly as possible the structure of the plant; this done, the paper should then be placed in a warm room under slight pressure. The paper should be changed every twenty-four hours, that the moisture exuded from the specimen may be absorbed in the drier sheets; continue this till the specimens are completely dry in all parts.

118.—*To Polish Enamelled Leather.*

Two pints of the best cream, one pint of linseed oil; make them each lukewarm, and then mix them well together. Having previously cleaned the shoe, &c., from dirt, rub it over with a sponge dipped in the mixture; then rub it with a soft dry cloth until a brilliant polish is produced.

119.—*To Half-bind Books.*

The sheets received from the hands of the printer are—

1. *Folded,* which is done correctly by observing the marks or catchwords at the bottom of the pages. As the sheets are folded they are laid upon each other in proper order, and are ready to undergo—

2. *The operation of Beating.*—This is performed by laying them upon a large slab of stone or iron, and striking them with a heavy smooth-faced hammer, or by passing them through a rolling-press. The former method is usually adopted in the small way, and the latter on the large scale.

3. *The Sheets are next fastened to Bands,* which is done by taking the folded sheets up one by one, and sewing them to pieces of cord, stretched in a frame screwed to a table, called the *sewing-press.* The number of bands used, is generally 6 for a folio, 5 for a quarto, and so on proportionally, less than 3 seldom being employed, even for small sizes. The ends of the cords being cut off to within about 1½ inch of the back, the sheets are ready for

4. *Glueing.*—The back being knocked into shape with a hammer, and the sheets placed in the cutting-press, which is then screwed up, melted glue is thinly and evenly applied. After a short time the book is removed from the press, and the back properly adjusted with a hammer, when it is again put into the cutting-press, where it is screwed up very tight, and is then ready for

5. *Cutting.*—The instrument employed for this purpose is of a peculiar shape, and called a *plough,* or *plough-knife.*

6. *Affixing the Boards.*—The *bands* are now scraped out fine at the ends, and the "millboard" to form the covers is fastened thereto, and is then properly adjusted, and shaped with a large pair of sharp shears. The edges now undergo the operation of

7. *Sprinkling,* or other adornment.

8. *The external Covering of Leather, Cloth, or Paper,* is now applied. If "*half-binding*" is the style of work, then the leather is so cut as to cover the back and a small portion of each board or side; while four small pieces are applied at the corners. The paper (or cloth) is subsequently so pasted on as to hide the ragged edges of all those five pieces of leather.

120.—*Ratifia.*

Black currants, stoned and crushed, six pounds; cloves, half a drachm; cinnamon, one drachm: proof spirits, two gallons and a half; white sugar, four pounds and a quarter; digest in a cork bottle for fourteen days, occasionally shaking, then strain, and filter through paper. A delicious liqueur.

121.—*Smoky Chimneys*

To know the cause of a smoky chimney is half its cure, In most cases it may be ascertained without difficulty, and a very simple remedy will be efficacious. Where the draught is sluggish, it may be accelerated by introducing cold air immediately in front of the fire, Say, for example, through a hole in the hearth-stone, about six or eight inches in diameter, covered by a ventilator and protected from cinders and ashes by the fender. Generally speaking, the air from underneath the floor will be sufficient; but if not, a greater supply can be obtained by constructing an air-drain communicating with a passage or with the external air. This plan has succeeded perfectly in curing smoky chimneys, which previously were unbearable unless the door was ajar.

122.—*Currant Shrub.*

Dissolve in two quarts of white, black, or red currant juice, one pound and a half of refined sugar; stir into them one gallon of old Jamaica rum, and closely stop up the vessel. Leave it for a night, the next day filter it through blotting-paper, and pour it into clean dry bottles, which must then be well corked. It may be kept for any length of time.

123.—*Taylor's Preparation for Gun Cotton.*

Mix in any convenient glass vessel one and a half ounce (by measure) of nitric acid, of the specific gravity from 1.45 to 1.5, with an equal quantity of sulphuric acid, specific gravity 1 8; when the mixture has cooled, place 100 grains of fine cotton wool in a Wedgewood mortar, pour the acid over it, and with a glass rod saturate the cotton as quickly as possible. Then pour out the acid, and squeeze the cotton with the pestle. Then wash it in water several times, or let the tap flow upon it until the acid is washed out, and no acid is perceived. Then squeeze it and dry it in warm air, and it is all ready.

124.—*Mechi's Razor Paste.*

Emery, reduced to an impalpable powder, two parts; spermaceti ointment, one part. Mix together, and rub it over the strop.

125.—*Powder used to Clean and Polish Plate.*

Polisher's putty and burnt hartshorn, of each 4 ounces; prepared chalk, 8 ounces.

126.—*Blacking for Boots and Shoes.*

For Liquid Blacking.—Rub well together one pound of ivory black in fine powder, three-quarters of a pound of treacle, and two ounces of sweet oil. Afterwards add one pint of vinegar, and the same quantity of beer.

For Paste Blacking.— Ivory black, one pound; treacle, half a pound; olive oil and oil of vitriol, of each two ounces: water, a sufficient quantity.

127.—*Syllabub.*

Put into a large bowl one pound of powdered sugar, and pour on it the juice (strained) of four lemons; stir well together, and then add one quart of port wine, one quart of sherry, and one pint of brandy; grate in two nutmegs, place the bowl under the cow, and milk it full. In serving it, put a portion of the curd into each glass, fill it up with whey, and pour a little rich cream on the top.

128.—*Mulled Ginger Wine.*

Boil to one wineglassful and a half of water, a quarter of an ounce of cinnamon, ginger slightly bruised, and cloves, with three ounces of fine sugar, until they form a thick syrup, which must not be allowed to burn. Pour in one pint of ginger wine, and stir it gently until it is on the point of boiling; then serve immediately. The yolks of four fresh eggs stirred into the hot mixture will, by some, be considered an improvement.

129.—*Mushroom Catsup.*

Sprinkle mushroom flaps, gathered in September, with common salt, stir them occasionally for two or three days; then lightly squeeze out the juice, and add to each gallon bruised cloves and mustard seed, of each half an ounce; bruised allspice, black pepper, and ginger, of each one ounce; gently heat to the boiling point in a covered vessel, macerate for fourteen days, and strain; should it exhibit any indications of change in a few weeks, bring it again to the boiling point, with a little more spice.

130.—*Sportsman's Cordial.*

Peppermint water and rectified spirits of wine, of each 1 quart; lump sugar, 1 pound. Dissolve the sugar in the water and add it to the spirit.

131.—*Fruit Jellies.*

These are prepared, in some instances, by boiling the strained juice of the fruit mixed with half its weight of loaf sugar, until it jellies on cooling. The scum must be removed as it rises. A gentle heat is to be used, and the sugar added only when the juice is somewhat concentrated. We subjoin a list of the principal fruit jellies: — Apple, barberry, cherry, currant, elderberry, gooseberry, lemon, orange, plum, quince, raspberry, strawberry.

132.—*Bishop.*

Make several incisions in the rind of a lemon, stick cloves in these, and roast the lemon by a slow fire. Put small but equal quantities of cinnamon, cloves, mace, and allspice, with a race of ginger, into a saucepan with half a pint of water; let it boil until it is reduced one half. Boil one bottle of port wine; stir up well, and let it stand near the fire ten minutes. Rub a few knobs of sugar on the rind of a lemon, put the sugar into a bowl or jug, with the juice of a lemon (not roasted), pour the wine into it, grate in some nutmeg, sweeten it to your taste, and serve it up with the lemon and spice floating in it.

133.—*Walnut Catsup.*

Beat 100 green walnuts in a marble mortar till they are completely broken, and then put them into a stone jar, with half a pound of eschalots cut in slices, one head of garlic, half a pound of salt, and two quarts of vinegar; allow them to stand for ten or twelve days, stirring them night and morning. Strain off the liquor and boil it for half an hour, adding two ounces of anchovies, two of whole pepper, half an ounce of cloves, and a quarter of an ounce of mace; skim it well, strain, and when perfectly cold, pour it gently from the sediment into small bottles Secure from the air by sound corking, and store it in a dry place.

*** The sediment is usually reserved for flavouring sauces.

134.—*Stuffed Animals for Specimens.*

The animal being carefully embowelled, the opening for that purpose being made in some place that will be out of sight; as, for example, under the wings of birds, gushes cut in the remaining flesh, and the brain extracted by a wire, the whole of the inside is washed with a ley of common soda, then dried with tow, and afterwards the inside is done over by means of a brush with Becœur's arsenical soap, which is prepared by melting thirty-two ounces of soap in a little water, adding twelve ounces of salt of tartar, and four ounces of quick lime, then mixing with them thirty-two ounces of white arsenic and five ounces of camphor previously rubbed down with a little spirits of wine, more water is then added to form the whole into a thin gruel. This illinition drives away insects. Larger animals are usually skinned; the internal cavity is then filled with tow, shread tobacco, straw, or this powdered tobacco and powdered black pepper, of each one pound; flowers of sulphur and sal prunella of each eight ounces; burnt alum, four ounces, to which may be added an ounce of corrosive sublimate. Fish are sometimes skinned; the skin is then drawn over a mould made of clay, or plaster of Paris, and varnished with spirit varnish. False eyes are made for these specimens by dropping some black sealing-wax upon a piece of card, cut a little larger than, the size of the natural eye. For large eyes, common glazier's putty may be used, and when dry painted of any required colour. Baking is not only useful in fresh specimens, but it should be a constant practice to bake them over again once in two or three years, and to have the cases washed with camphorated spirits of wine.

135.—*A good Tooth Powder.*

Mix together half an ounce of finely ground charcoal with 1½ ounce of prepared chalk.

136.—*Punch.*

Extract the essence from the rinds of three æmons, by rubbing them with lumps of sugar; put these into a large jug with the peel of two Seville oranges, and of two lemons extremely thin, the juice of four Seville oranges and of ten lemons, and six glasses of calf's feet jelly, in a liquid state. Stir these well together, pour to them two quarts of boiling water, cover the jug closely, and set it near the fire for a quarter of an hour; then strain the mixture into a punch bowl, sweeten it with a bottle of capillaire, add half a pint of white wine, one pint of French brandy, one pint of Jamaica rum, and one bottle of orange shrub; stir the punch as the spirit is poured in. This is the celebrated "Oxford Punch."

137.—*Gin Punch.*

Yellow peel and juice of one lemon; gin, three quarters of a pint; water, one pint and three quarters; sherry, one glass. Mix. A pleasant, but intoxicating beverage.

138.—*Rum Shrub.*

Rum, one pint; orange and lemon juice, of each half a gill; orange and lemon peel, a small quantity; sugar one ounce; dissolve in one pint and a half of water. A very minute portion of tartaric acid may be added by those who prefer a perceptible acidity.

139.—*Devonshire Juncket.*

Put warm milk into a bowl; turn it with a little rennet; then add some scalded cream, sugar, and cinnamon on the top, without breaking the curd.

140.—*Staffordshire Syllabub.*

Put a pint of cider, and a glass of brandy, sugar, and nutmeg, into a bowl, and milk into it; or pour warm milk from a large teapot some height into it.

141.—*Waterproof Composition for Boots and Shoes.*

Boiled oil, half a pint; oil of turpentine, black resin, and bees' wax, of each 1 ounce and a half. Melt the wax and resin, then stir in the oil, remove the pot from the fire, and when it has cooled a little, add the turpentine.

142.—*Mint Julep. (American.)*

Strip the tender leaves of mint into a tumbler, add to them as much wine, brandy, or any other spirit, as you wish to take. Put some pounded ice into a second tumbler; pour this on the mint and brandy, and continue to pour the mixture from one tumbler to the other, until the whole is sufficiently impregnated with the mint. Now place the glass in a larger one, contain the pounded ice; on taking it out of which it will be covered with frost work.

143.—*Good Elderberry Wine.*

Strip the berries clean from the stalks, and put them into a tub; pour boiling water on them, in the proportion of two gallons to three of the berries, press them down into the liquor, and cover them closely. Let them remain in this state until the following day, when the juice must be strained from the fruit; then squeeze from the berries the juice remaining in them, and mix it with what was poured off at first. To every gallon of this mixture of juices, add three pounds of sugar, one ounce of cloves, and one ounce of ginger; boil twenty minutes, keeping it thoroughly skimmed. While still hot, put it into a cask, or large stone bottles; fill entirely, and set the wine immediately, with a large spoonful of new yeast put into the bung-hole, and stirred round in the liquor.

*** To make this wine of superior quality the berries should be gathered on a dry day, and used fresh.

144.—*Gowland's Lotion.*

Blanched bitter almonds, two ounces; blanched sweet almonds, one ounce; beat to a paste, add distilled water, one quart; mix well, strain, put into a bottle, add corrosive sublimate in powder, twenty grains, dissolved in two tablespoonfuls of spirit of wine, and shake well. Used to impart a delightful softness to the skin; and also as a wash for obstinate, eruptive diseases. Wet the skin with it, either by means of the corner of a napkin, or the fingers dipped into it, and then gently wipe off with a dry cloth.

145.—*To Clarify Sugar.*

Break it into large lumps, and put it into a very clean preserving pan; measure for each pound a pint of spring water, if it be intended for syrup, but rather less than half that quantity for candying or making barley sugar. Beat first apart (but not to a strong froth), and afterwards with the water, about half the white of an egg for six pounds of sugar, unless the sugar be very common, when twice as much may be used. When they are well mixed pour them over the sugar, and let it stand until it is nearly dissolved; then stir the whole thoroughly, and place it over a gentle fire, but do not disturb it after the scum begins to gather on the top; let it boil for five minutes, then take the pan from the fire, and when it has stood a minute or two clear off the scum entirely with a skimmer; set the pan again over the fire, and when it has stood a minute or two clear off the scum entirely with a skimmer; set the pan again over the fire, and when the sugar begins to boil throw in a little cold water, which has been reserved for the purpose from the quantity first measured, and repeat the skimming until the syrup is very clear; it may then be strained through a piece of muslin, and put into a clean pan for further boiling.

146.—*A Superb Pomatum.*

Melt gently in a clean pan, two parts of hog's lard and one part of beef suet, both of the best quality, and carefully "rendered;" and adding one part of flowers, carefully picked, *(orange flowers, &c.)*, or if a solid substance, coarsely bruised, and macerating for twenty four hours, occasionally stirring, and observing to keep the vessel covered as much as possible. The next day the mixture must be re-melted, and well stirred for a short time; after which it must be poured into canvas bags, which, being then securely tied, must be submitted to powerful pressure, gradually increased.

147.—*Concentrated Camphor Julep.*

Camphor, one ounce; rectified spirit, ten ounces, by weight; dissolve. Twenty drops added to one fluid ounce of pure cold water, makes transparent camphor julep.

148.—*Cherry Brandy.*

Procure some wide necked bottles, and fill them two-thirds with the cherries called "brandy-black;" pour in sifted sugar to fill up about half the remaining space, and then as much French brandy as will cover the fruit. Cork securely: and let them stand two months before they are opened.

149.—*Capital Ginger Wine.*

Boil together, for half an hour, seven quarts of water; six pounds of sugar, two ounces of the best ginger, bruised; and the rinds of three good sized lemons. When lukewarm, put the whole into a cask, with the juice of the lemons, and a quarter of a pound of sun raisins; add one spoonful of new yeast, and stir the wine every day for ten days. When the fermentation has ceased, add half an ounce of isinglass, and half a pint of brandy; bung close, and in about two months it will be fit to bottle.

150.—*Gooseberry Wine. (British Champagne)*

Bruised amber, hairy champagne gooseberries, and cold spring water, equal parts; lump sugar, four pounds to each gallon of the strained liquor; Madeira wine, and pale old rum, of each one quart, to every ten gallons; fine down with isinglass, and bottle in twelve months.

151.—*Treatment for a Cold in the Head or Chest.*

A light or spoon diet should be adopted, and animal food and fermented or spirituous liquors avoided. The bowels should be opened with some mild aperients, and if the symtoms be severe, or fever or headach be present, small diaphoretic doses of antimonials, accompanied by copious draughts of diluents, as barley water, weak tea, or gruel should be taken.

152.—*Milk of Roses.*

Bitter almonds, 4 ounces; distilled water, 3 ounces; elder-flower water, 2 ounces; make an emulsion, and add oil of tartar, 1½ ounce; tincture of benzoin, 1 drachm. Cosmetic. Beautifies and renders the skin smooth.

153.—*Lotion to remove Freckles.*

Mix 2 ounces of rectified spirit of wine, add 2 teaspoonfuls of muriatic acid, with 1 pound and a half of distilled water.

154.—*Ointment for Chilblains.*

Calomel and camphor, of each 2 drachms; spermaceti ointment, 8 drachms; oil of turpentine, 4 drachms. Mix well together. Apply, by gentle friction, two or three times daily.

155.—*A Gout Cordial.*

Rhubarb, senna, coriander seed, sweet fennel seed,and cochineal, of each 2 ounces; liquorice root and saffron, of each 1 ounce; raisins, 2½ lbs; rectified spirits of wine, 2 gallons; digest for 14 days. A dose is 1 tablespoonful to half an ounce.

156.—*Preventives against Chapped Lips and Hands.*

A little cold cream, pomatum, spermaceti ointment, or any similar article, applied to the lips and hands, will generally prevent chaps and chilblains.

157.—*An Excellent Stomachic and Stimulant.*

Dissolve half an ounce of essential oil of camomile in half a pint of rectified spirit of wine. From five to thirty drops form a dose.

158.—*Liquid for Boot Tops.*

Sour milk, one quart; gum arabic, one ounce; juice of two lemons; white of two eggs; oil of vitrol, two ounces. Mix.

159.—*Paste for Cleaning Brass.*

Rotten stone, two ounces; oxalic acid, half an ounce; sweet oil, three quarters of an ounce; turpentine, enough to make a paste. Apply it with a little water.

160.—*British Madeira.*

Pale malt, ground, eight bushels; boiling water, eighty-gallons; infuse, strain off this wort while warm, take fifty gallons, and add sugar candy, thirty pounds; and cream of tartar, seven ounces; when dissolved, add yeast, four pounds; ferment, keep skimming off the yeast, and when the fermentation is nearly finished, add raisin wine, six gallons; brandy and sherry wine, of each four gallons; rum, half a gallon; bung it down for seven or eight months.

*** A second infusion of the malt may be made for beer.

161.—*Picture Varnish.*

The varnish commonly used for pictures is mastic varnish.

162.—*Scouring Balls, to remove Grease, &c. from Cloth.*

Soft soap and Fullers' earth, of each half a pound; beat them well together in a mortar, and form into cakes. The spot, first moistened with water, is rubbed with a cake, and allowed to dry, when it is well rubbed with a little warm water, and afterwards rinsed or rubbed off clean.

163.—*Blacking for Harness, &c.*

Melt 4 ounces of mutton suet with twelve ounces of bees' wax; add 12 ounces of sugar-candy; four ounces of soft soap dissolved in water; and two ounces of indigo finely powdered. When melted and well mixed, add half a pint of turpentine. Lay it on the harness with a sponge, and polish off with a brush.

164.—*Parsnip Wine.*

Sliced parsnips, twenty pounds; boiling water, five gallons; when cold, press out the liquor, and to each gallon add cream of tartar, half an ounce, and sugar, two pounds and three quarters; ferment, rack, and add brandy at discretion.

165.—*To Hash Mutton.*

This is a thing that plain cooks do not take sufficient care in, and yet there is nothing more easy and simple. In the first place cut your meat into slices, and do not leave too much fat, for it only makes your gravy nasty. When you have done this, take an iron saucepan (if you have not got a proper stewpan), melt in it two ounces of butter: when your butter is melted put in as many onions cut into thin slices as you think proper, fry them for about ten minutes, then put in two tablespoonsful of flour, keeping it well stirred till quite brown, then pour in a pint of boiling water: stir as you put your water in, or it will become lumpy; season with pepper and salt according to taste; now put your meat in, and let it simmer for about a quarter of an hour, just before you take it up put in four pickled walnuts, cut up with their juice. Take care to serve it up quickly, and in a very hot dish, with toasted bread cut up, and put round the dish. This is a plain way of doing a hash, and if properly attended to, is not at all a bad dish; the only fault with it is, that if you leave any it is almost sure to be wasted. We have found that when there is a large family, a double-crusted pie made of the cold mutton, is by far the most economical, where children are concerned.

166.—*Stains.*

Salts of sorrel will remove from under the nails the stains caused by paring apples, &c.

167.—*Oil for Thickening the Hair.*

Palma Cristi oil, three ounces; oil of lavender, one drachm. Apply morning and evening to those parts where the hair is wanting, in consequence of a deficiency of moisture in the skin.

168.—*To prevent Flies from settling on Pictures Picture Frames, and other Furniture.*

Soak a large bundle of leeks for five or six days in a pail of water, and then wash the pictures, &c., with it.

169.—*To know whether a Bed be damp or not.*

After the bed is warmed, put a glass goblet in between the sheets, and if the bed be damp, in a few minutes drops of wet will appear in the inside of the glass. This is of great consequence to be attended to in travelling, as many persons have laid the foundation of incurable disorders, by sleeping in a damp bed.

170.—*To extinguish Fire in Female Dress.*

Seize anything sufficiently large, such as a green cloth, hearth rug, or even a linen cloth, if there be no woollen at hand, and wrap it round the sufferer; at the same time lay her gently down on the floor, as it is evident the flames must have much less power on a horizontal than on a perpendicular surface; this should be done even if there be no wrapper at hand.

171.—*Fac-Similies of Signatures, &c.*

Write the name, &c., on paper, and while the ink is still wet, shake over it some finely-powdered gum arabic. Then make a rim round it, and pour on it some fusible alloy in a liquid state. Impressions may be taken from the plates formed as above, by means of printing-ink and the copper-plate press.

172.—*To Clean Brass Ornaments.*

Wash the brass work with roche alum boiled to a strong lie, in the proportion of an ounce to a pint. When dry, it must be rubbed with fine tripoli.

173.—*Hemet's Dentifrice.*

Cuttlefish bones, three ounces; cream of tartar, half an ounce; orris root, a quarter of an ounce; all in fine powder. Mix.

174.—*To Renovate Silks.*

Sponge faded silks with warm water and soap; then rub them with a dry cloth on a flat board; afterwards iron them on the *inside* with a smoothing iron. Old black silks may be improved by sponging with spirits. In this case, the ironing may be done on the right side, thin paper being spread over to prevent glazing.

175.—*To Boil or Bake Beet Root.*

Throw them into boiling water, and if large boil for two hours and a half. Pare and serve them whole, or thickly sliced, and send melted butter to table with them. If you wish to *bake* the beet, lay it in a dish and let it remain in a gentle oven for four or five hours.

176.—*Tapioca Soup.*

Proceed in the same manner as described in making sago soup, and use the same proportions: let it simmer nearly an hour.

177.—*Lotion for Chilblains.*

Spirits of salts, 1 ounce; water, 2 gills. Mix. Apply occasionally to the affected parts before they break.

178.—*To Cook Vegetable Marrows.*

These may either be boiled in the skin, then pared, halved, and served upon a toast; or quartered, freed from the seed, and left until cold; then dipped into eggs and crumbs of bread, and fried.

179.—*Cold Cream.*

Oil of almonds, one pound; white wax, four ounces; melt, pour into a warm mortar, add by degrees, rose water one pint. It should be light and white. Used as a mild unguent to soften the skin, prevent chaps, &c.

180.—*To Mash Turnips.*

After having been boiled very tender, and the water pressed thoroughly from them, put them into a saucepan, and stir constantly for some minutes over a gentle fire; add a little cream, salt, fresh butter and pepper: continue to simmer and to stir them for five minutes longer, and then serve them.

181.—*Barley Water.*

Wipe very clean, by rolling it in a soft cloth, two tablespoonsful of pearl barley; put it into a quart jug, with a lump or two of sugar, and a grain or two of salt; fill up the jug with boiling water, and keep the mixture gently stirred for some minutes; then cover it down and let it stand until perfectly cold. In twelve hours, or less, it will be fit for use. After the barley water has been poured off once, the jug may be filled with boiling water a second time, and even a third time with advantage.

*** If not unpalatable to the invalid, a strip of lemon peel, cut thin, may be added. A glass of calf's feet jelly is a great improvement.

182.—*To Boil Spinach.*

Boil in plenty of water, drain and press the moisture from it between two trenchers; chop it small, put it into a saucepan, with a slice of fresh butter, and stir the whole until well mixed. Smooth it in a dish, and send to table.

183.—*The Tooth Rash.*

This usually occurs from the fourth to the sixth or seventh month during dentition, it affects the cheeks, neck and ears, and depends in a great measure upon the irritation caused by the teeth, and also upon the bowels. The treatment for this disease is to administer small and frequent doses of equal parts of blue powder and rhubarb, and to foment the eruptic parts with a lotion, composed of tincture of benzoin, ten drops; water four ounces, well shaken.

184.—*Boiled Turnip Radishes.*

Boil in plenty of salted water, and in about twentyfive minutes they will be tender; drain well, and send them to table with melted butter.

*** Common radishes, when young, tied in bunches, boiled for twenty minutes, and served on a toast, are excellent.

185.—*Ackerman's Liquer for Prints.*

Best pale glue, and white curd soap, of each four ounces; hot water, three pints. Dissolve —then add powdered alum, two ounces Used to size prints and pictures before coloring them,

186.—*To Boil Sea Kale.*

Wash, trim, and tie in bunches, and then throw it into plenty of boiling water, with salt in it. It will be perfectly tender in about twenty minutes; when it is to be lifted up drained well of the water, and sent to table with melted butter. It is sometimes served upon a toast, like asparagus.

187.—*To make beautiful cheap Green Paint.*

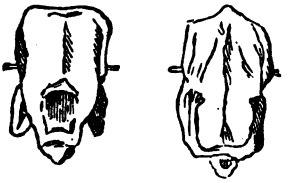
Take 4 pounds of Roman vitriol, and pour on it boiling water; when dissolved add two pounds of pearlash, and stir the mixture well with a stick until the effervescence ceases: then add a quarter of a pound of pulverized yellow arsenic, and stir the whole together. This paint will cost less than one fourth of oil colour, and the beauty is far superior.

188.—*Dressing of Wounds.*

The first dressing to recent wounds, after stopping the blood by means of styptics, or tying the vessel, should it be necessary, is dry lint covered with tow or linen cloth. This dressing should be suffered to remain for two or three days. It should then be removed, and afterwards dressed accordingly, by promoting suppuration, incarnation, &c., once or twice a day. This is the mode of treating a lacerated wound, or an incised wound that has not united in the first instance by the adhesive inflammation, which, in the latter case, should always be attempted, by bringing the edges closely in contact, by means of adhesive plaster.

189.—*An excellent Printing Ink.*

Balsam of copaiba (or Canada balsam), nine ounces; lamp black, three ounces; Indigo and Prussian blue, of each five drachms; Indian red, three-quarters of an ounce; yellow soap (dry), three ounces. Grind it to an impalpable smoothness. Mix with old linseed oil.



Ducks for Spit.

190.—*To Roast Ducks.*

Be careful to clear the skin entirely from the stumps of the feathers; take off the heads and necks, but leave the feet on, and hold them for a few minutes in boiling water to loosen the skin, which must be peeled off. Wash the insides of the birds by pouring water through them. Put into the bodies a seasoning of boiled onions mixed with minced sage, salt, pepper, and a slice of butter. Cut off the pinions at the first joint from the bodies, truss the feet behind the backs, and roast the birds at a brisk fire, but do not place them sufficiently near to be scorched; baste them constantly, and when the breasts are well plumped, and the steam from them draws towards the fire, dish, and serve them quickly with a little good brown gravy poured round them, and some also in a tureen. Young ducks, half an hour; full sized, from three quarters to one hour.

Obs.—Olive sauce may be served with roast as with stewed ducks.

191.—*The Queen's Own Perfume.*

Essences of cloves and bergamotte, of each three quarters of a drachm; neroli, about a drachm; essence of musk, half an ounce; eau de rose, spirit of tuberose, and the strongest spirits of wine, of each half a pint; spirits of jasmine and cassia, of each one pint; dissolve the essences in the spirits of wine, then add the other spirits, and when well mixed add the rose water.

192.—*Anchovy Paste, for Sandwiches, &c.*

Wash a quarter of a pound of anchovies in strong bay salt and water, *which has been boiled and got cold.* Take them off the back bone, and pound them to a fine paste, with a quarter of an ounce of clean bay salt, a very small quantity of fine white pepper, cayenne, and powdered mace. Coloured with a little Venetian red. It must be kept close from the air, and in a cold place, or it will soon become rancid.

193.—*Wounds from Pointed Instruments*

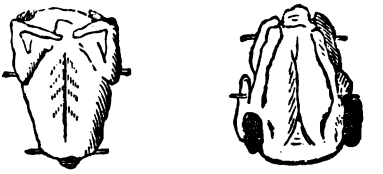
Punctured wounds are more dangerous than any other kind, from the liability to lock-jaw, on any of the nerves being wounded; and the inflammation which is attendant on them runs to a considerable extent. Here fomentation and poultices should be used, and if constitutional symptoms run high, it will be proper to call in a surgeon.

194.—*Dr. Clarke's Pills for Nervous Headache.*

Socotrine aloes, powdered rhubarb, of each one drachm; compound powder of cinnamon, one scruple; hard soap, half a drachm; syrup, enough to form the mass. To be divided into fifty pills, of which two will be sufficient for a dose; to be taken occasionally.

195.—*Veal or Mutton Broth.*

To each pound of meat add a quart of cold water, bring it gently to boil, skim it thoroughly, and season with salt. Simmer the broth for three or four hours, according to quantity. A little rice boiled down with the meat will both thicken the broth and render it more nutritious. Strain it off when done, and allow it to stand until quite cold, that the fat may be entirely cleared from it.



Fowls for Boiling.

196.—*Boiled Fowls.*

White-legged poultry should always be selected for boiling, as they are of better colour when dressed than any others. Truss them with the legs drawn into the bodies, and the wings twisted over the backs; let them be well covered with water, which should be hot, but not boiling when they are put in. A full sized fowl will require about three quarters of an hour from the time of its beginning to simmer; but young chickens not more than twenty-five minutes: they should be *very gently* boiled, and the scum should be removed with great care as it gathers on the surface of the water. The following sauces may be sent to table with them: parsley and butter, English white sauce, oyster, celery, or white mushroom sauce. The fowls are often dished with small tufts of delicately boiled cauliflower placed round them. The livers and gizzards are not served in the wings of boiled fowls. The livers may be simmered for four or five minutes, then pressed to a smooth paste with a wooden spoon, and mixed gradually with the sauce, which should not boil after they are added.

167.—*Bread Poultice.*

Scald out a basin, then put into it a sufficient quantity of bread crumb, and cover it with boiling water. After the bread has absorbed as much of the water as it will, the remainder should be poured off, when the poultice is fit for use.

198.—*Prince Rupert's Drops.*

There is a philosophical toy, called by this name, (a pear-shaped lump of glass with a slender stalk), which illustrates the effect of suddenly cooling any substance when much heated. To make one of these drops, the glass, while in a state of fusion, is let fall into water, and is thereby suddenly cooled and solidified on the outside before the internal part is changed; then as the internal part at last hardens and would contract, it is unnaturally extended by the arch of external crust to which it coheres. If a portion of the neck of the lump be afterwards broken off, or if other violence be done, which jars its substance, the cohesion is destroyed, and the whole mass crumbles to dust with a kind of explosion. Any glass cooled suddenly when first made remains very brittle, for the reason now explained. What is called the *Bologna Jar* is a very thick small bottle, so prepared, which bursts when a grain of sand is let fall into it.

199.—*Treatment of Gold Fish.*

In cases where gold fish are kept in vessels in rooms, &c., they should be kept in spring water. The water will require to be changed, according to the size of the vessel or the number of fish kept therein, but it is not well to change the water too often. A vessel that will hold a common-sized pail of water, two fish may be kept in by changing the water once a fortnight, and so on in proportion. If any food is supplied them, it should be a few crumbs of bread dropped in the water once or twice a week.

200.—*Stain for Imitating Ebony.*

Pale coloured woods may be stained in imitation of ebony, by steeping them in a strong decoction of logwood or of ox-gall, allowing them to dry, and then steeping them in a solution of sulphate or acetate of iron. When dry, they are washed in clean water, and the process repeated, if required. Afterwards they are polished or varnished.

201.—*Genuine Marking Ink.*

Take one drachm of nitrate silver (lunar caustic), dissolve it in a glass mortar, in double its weight of pure water. This forms the ink. Then dissolve one drachm of salts of tartar in one ounce of water, in another vessel; this is the liquid with which the linen must be previously wetted, then allowed to dry, and afterwards to be written on.

202.—*Household Bread.*

Mix 14 pounds of flour with 6 pounds of mealy potatoes, previously well mashed; add 5 or 6 spoonsful of salt, and make a dough with water; then work it well with 7 or 8 spoonsful of yeast, and after 4 hours bake it.

203.—*To stop Leakage in Hot-water Pipes.*

Get some iron borings or filings, and mix them with vinegar, forming it into a salve; with this fill up the cracks where the leaking is; and if the pipe has been previously dried, and is kept dry until this has become quite hard, it will never fail to effectually stop the leakage, and will stand for a length of time. If an iron pipe should burst, or there should be a hole broke into it by accident, a piece of iron may be securely fastened over it, by bedding it on, in a salve made with iron borings and vinegar; but the pipe should not be used until it has become perfectly firm.

204.—*Egg Wine.*

Beat an egg, mix it with a tablespoonful of cold water; set on the fire one glass of white wine, half a glass of water, some sugar, and a little nutmeg. When this boils pour it on to the egg gradually, stirring it well. Then return the whole into the saucepan, put it on a gentle fire, and stir it one way for about a minute. Serve with toast.

205.—*Bilious or Sick Headache.*

Headache is, in general, a symptom of indigestion, or deranged general health, or in consequence of a confined state of the bowels. The following alterative pill will be found a valuable medicine:—Take of calomel, ten grains; emetic tartar, two, three, or four grains; precipitated sulphuret of antimony, one scruple; guaiacum in powder, one drachm. Rub them well together in a mortar for ten minutes, then, with a little conserve of hips, make them into a mass, and divide it into twenty pills. *Dose.*—One pill is given every night, or every other night, for several weeks in succession.

206.—*To Poison Rats.*

Mix two pounds of carbonate of barytes with one pound of lard, and lay it in their way. It is tasteless, odourless, and impalpable, produces great thirst, and death immediately after drinking. Another way is to mix arsenic and lard together, and spread it on bread, and push a piece into every rat-hole; or some small pieces of sponge may be fried in dripping or honey, and strewed about for them to eat. The sponge will distend their intestines, and will cause their death; or half a pint of plaster of Paris, mixed with one pint of oatmeal, will prove equally fatal to them.

207.—*To make Otto of Roses.*

Gather the flowers of the hundred-leaved rose (*rosa centifolia*), put them in a large jar or cask, with just sufficient water to cover them, then put the vessel to stand in the sun, and in about a week afterwards the otto (*a butyraceous*) oil will form a scum on the surface, which should be removed by the aid of a piece of cotton.

208—*Method of making Golden Figures upon Steel.*

Add to a saturated solution of nitro-muriate of gold, about a fourth part of sulphuric ether; shake the mixture, and then allow it to settle. The ether will take the gold from the acid, and will separate itself from it also, and form an upper stratum in the vessel. Carefully pour this etherial gold into another glass, and immerse it in any steel utensil that is highly polished, then take it out, and instantly plunge it into water, when the surface will have acquired a coat of pure gold, the beauty of which may be increased by burnishing. You may use a pen, and draw figures on razors, &c., and the gold will remain in them as just described.

209.—*Food for Singing Birds.*

Knead together three pounds of split pease ground or beaten to flour, one and a half pound of fine crumbs of bread, the same quantity of coarse sugar, the raw yolks of six eggs, and six ounces of fresh butter. Put about a third of the mixture at a time in a frying-pan over a gentle fire, stir it until a little browned, but not burned. When the other two parts are done, and all cold, add to the whole six ounces of maw seed and six pounds of bruised hemp seed, separated from the husks. Mix together, and it will be found excellent food for thrushes, robins, larks, linnets, canaries, finches, and most other singing birds, preserving them admirably in song and feather.

210.—*Hudson's Cold Cream.*

Oil of almonds, one ounce; white wax and spermaceti, of each, one drachm; rose water, one ounce; orange flower water, a quarter of an ounce. Used as a mild unguent to soften the skin, prevent chaps, &c.

211.—*To Preserve Fishing Rods.*

Oil your rods, in summer, with linseed oil, drying them in the sun, and taking care the parts lie flat; they should be often turned, to prevent them from warping. This will render them tough, and prevent their being worm-eaten; in time they will acquire a beautiful brown colour. Should they get wet, which swells the wood, and makes it fast in the sockets, turn the part round over the flame of a candle for a short time, and it will be easily set at liberty.

212.—*Prince Albert's Own Perfume*

Ambergris, half an ounce; musk, three drachms; lump sugar, two drachms; grind together in a Wedgwood-ware mortar; add of oil of cloves, ten drops; of true balsam of Peru, twenty drops; and of essence of jasmine or tuberose, a sufficient quantity to convert it into a perfectly smooth paste; then put it into a strong bottle, with rectified spirits of wine, one quart. Observe, before adding the whole of the last, to rinse the mortar out well with it, that nothing may be lost. Lastly, digest for six or eight weeks. The result will be a remarkably fine product. A very small quantity added to lavender water, eau de cologne, tooth powder, wash balls or a hogshead of claret, communicates a delicious fragrance.

213.—*To Boil Salt Fish.*

If very salt and dry, it should be soaked for some time before it is boiled. If that should not be the case, lay it for a night in plenty of cold water, and then expose it to the air; this process will soften it. Brush it very clean, wash it thoroughly, and put in the fish kettle with water enough to cover it. Place the fish kettle near the fire, and let it become heated very gradually. Keep it on the point of simmering for about three-quarters of an hour. The scum must be removed with care. Egg sauce and boiled parsnips are the usual accompaniments to salt fish.

214.—*To Pickle Salmon.*

After scaling and cleaning, split the salmon and divide it into such pieces as you choose, lay it in the kettle to fill the bottom, and as much water as will cover it. To three quarts put one pint of vinegar, two or three ounces of salt, twelve bay-leaves, six blades of mace and a quarter of an ounce of black pepper. When the salmon is boiled enough, drain it and put it on a clean cloth, then put more salmon into the kettle, and pour the liquor upon it, and so on till all is done. After this, if the pickle be not smartly flavoured with vinegar and salt, add more, and boil quick for three-quarters of an hour. When all is cold, pack the fish in something deep, and let there be enough of pickle to plentifully cover. Preserve it from the air. The liquor must be drained from the fish, and occasionally boiled and skimmed.

215.—*Mixture for Destroying Bugs.*

Take of corrosive sublimate, two drachms; spirits of wine, eight ounces. Rub them well together in a mortar until the sublimate is dissolved; then add half a pint of spirits of turpentine. This is an effectual destroyer of bugs; but, being a strong poison, great care should be taken in using it.

216.—*Kidder's Sweet Spice.*

Cloves, mace, nutmegs, cinnamon, and sugar, equal parts; mix. Used in pastry.

217.—*To Stew a Knuckle of Veal.*

Cut in small thick slices the meat of a knuckle of veal, season with salt and pepper, flour lightly, and fry in butter to a pale brown; then lay it in a stewpan, and cover it with boiling water, skim carefully, and add thyme, parsley, celery, cayenne, and mace, at discretion. Thicken the gravy with mushroom catsup, or Harvey's sauce,

*** Stew for two hours.

218.—*Stewed Calf's Feet.*

Divide the feet at the joints, and split the claws; put them into a stewpan, and pour in cold water to cover them completely. If a thick slice of the lean of an unboiled ham, or knuckle of bacon, be laid at the bottom of the pan, it will greatly improve the whole preparation. When the boiling takes place, throw in a little salt; and, after the scum has been removed, add some parsley, celery, onion, cloves, mace, and pepper. Stew softly until the flesh parts entirely from the bones, take it from them, strain part of the gravy, skim off the fat, flavour with catsup, and thicken when it boils with flour and butter. Put in the flesh of the feet, and serve immediately.

219.—*Veal Goose.*

This is usually made with the upper part of the flank of a loin of veal, covered with a stuffing of sage and onions, then rolled and roasted. It is served with brown gravy and apple sauce. A most savoury dish.

220.—*Liquid Blacking.*

Ivory black and treacle, of each, a quarter of a pound; sweet oil and oil of vitriol, of each, one ounce. Rub the first three together until the oil is perfectly "killed," then gradually add the vitriol, diluted with three or four times its weight of water. Mix well, and let it stand some hours, (say three or four), when it may be reduced to a proper consistence with water or sour beer.

221.—*Sponge Cake.*

Take five large fresh eggs, break them one by one, separate the whites from the yolks, and beat the latter for ten minutes; then take the weight of five eggs in lump sugar finely crushed, put in the sugar gradually, and beat it well together. In the mean time, have the whites whisked to quite a solid froth; add this to the yolks, and when they are well blended, have ready some flour (the weight of three eggs), which must be stirred into them very gently. Flavour it with the grated rind of one lemon; pour the cake into a mould that has been well buttered, and let it bake in a moderate oven for one hour. All the ingredients for a sponge cake must be of the very best quality, and the sugar and flour quite dry.

222.—*Starching.*

The French way of getting up fine things, differs altogether from the English. In the first place, you should soak your things in cold water the night before; the next day wring them out of that water, soap your things well, and pour boiling water over them; rub them well out of that water, and soap them a second time. Repeat the boiling water. When this has been done twice, rinse your things well in two or three waters, letting the last one have a little blue in it. Let your things remain in this water till your starch is made; get the very best French starch, which is always white, mix it up well in a little cold water, then pour boiling water in, mixing it well all the time; put it into a very clean saucepan, and when your starch is just on the boil, stir into it a small lump of sugar, or a very little bit of wax candle, with a little blue. When your starch has boiled for a minute, strain it through a piece of linen, and then starch your things, (first wringing them out of the blue water). After they are starched let them dry; and two or three hours before ironing them out, they must be well damped and rolled up quite tight in a clean cloth. Collars and lace should always be ironed out upon a piece of coloured cloth, used only for that purpose, and not upon anything like linen or calico.

223.—*Black Drop.*

Take of opium, half a pound, sliced; of good verjuice (juice of the wild crab), three pints; of nutmegs, one ounce and a half; of saffron, half an ounce. Boil them to a proper thickness; then add, of sugar, quarter a pound; and of yeast, two tablespoonsful. Set the whole in a warm place near the fire, for six or eight weeks; then place it in the open air till it becomes a syrup; lastly decant, filter, and bottle it up, adding a little sugar to each bottle. It is powerfully anodyne, and antispasmodic, producing the ordinary effects of opium, without affecting the head, or confining the bowels. The ordinary dose is from twelve to fifteen drops.

224.—*Chocolate Cream.*

Chocolate scraped fine, half an ounce; thick cream, one pint; sugar (best) three ounces; heat it nearly to boiling, then remove it from the fire, and mill it well. When cold add the whites of four or five eggs; whisk rapidly, and take up the froth on a sieve; serve the cream in glasses, and pile up the froth on the top of them.

225.—*Dr. Birt Davies' Gout Mixture.*

Wine of colchicum, one ounce; spirits of nitrous ether, one ounce; iodine of potassium, two scruples; distilled water, two ounces. Mix. A teaspoonful in camomile tea two of three times a day.

226.—*Red Sealing Wax.*

Shell lac (very pale) four ounces; cautiously melt in a bright copper pan over a clear charcoal fire, and when fused add Venice turpentine, one and quarter ounce; mix, and further add vermillion, three ounces; remove the pan from the fire, cool a little, weigh it into pieces, and roll them into circular sticks on a warm stone slab by means of a polished wooden block; or it may be poured into moulds whilst in a state of fusion.

227.—*To Roast Woodcocks and Snipes.*

Snipe for Spit.

Handle them as little as possible, and pluck off the feathers gently; for if this be violently done the skin of the birds will be broken. *Do not draw them*, but after having wiped them with clean cloths, truss them with the head under the wing, and the bill laid close along the breast; pass a slight skewer through the thighs, secure the ends with a bit of twine, and tie it across to keep the legs straight.

Woodcock for Spit.

Suspend the birds with the feet downwards to a bird-spit, flour them, and baste them with butter, which should be ready dissolved in the pan. Before the trail begins to drop, which it will do as soon as they are well heated, lay a thick round of bread, freed from the crust, toasted, and buttered on both sides, into the pan under them to catch it, as this is considered finer eating than even the flesh of the birds; continue the basting, letting the butter fall from them into the basting-spoon. There should be a slice of toast for each woodcock, and the trail should be spread equally over it. When the birds are done, which they will be, at a brisk fire, in twenty minutes, lay the toasts into a very hot dish, dress the birds upon them, pour a little gravy round the bread, and send more to table in a tureen.

228.—*To Fry Veal Cutlets.*

Brush them with egg, strew with fine bread crumbs, and fry of a light brown. Fry apart as many thin slices of bacon as there are cutlets. Place alternately on their edges the cutlets and bacon round the inside of a hot dish, and pour into the middle some rich gravy made in the pan. A small quantity of savoury herbs, grated lemon-rind, mace, salt, and pepper, should be mixed with the crumbs of bread.

229.—*Fine Solder.*

Tin, two parts; lead, one part; melt together. Melts at 350 degrees. Used to solder tin plates, &c.

230.—*Wash for Vines, Peaches, &c.*

Take two pounds of soft soap, two pounds of flowers of sulphur, one pound of roll tobacco, and three ounces of nux vomica in powder; the tobacco should be boiled well for an hour and half, then strained, and the other ingredients mixed with liquid, and as much water added to it as will make five gallons. This should be laid on with a brush, brushing it well into the crevices of the bark.

231.—*Cement for China, Glass, &c.*

To a quarter of an ounce of gum mastic, add as much spirits of wine as will dissolve it. Soak a quarter of an ounce of isinglass in water till it is quite soft; then dissolve it in rum or brandy till of the consistence of glue. To this add one drachm of gum ammoniac, well rubbed and mixed. Put now the two mixtures together in a vessel over a gentle heat till properly united, and the cement is ready for use. It should be kept in a phial well corked, and when about to be used, to be set in boiling water to soften.

232.—*To Bronze Electrotype Medals.*

Having thoroughly cleaned and polished the surface of the specimen with a brush, apply the common crocus powder, previously made into a paste with water. When dry, place it in an iron ladle, or on a common fire shovel, over a clear fire, for about a minute; and when sufficiently cool, polish with a paste brush. By this process, a bronze, similar to that on tea-urns, is produced; the shade depending upon the duration of the exposure to the fire.

233.—*Common Black Draught.*

Two or three drachms of Epsom salts, an ounce and a half of infusion of senna, and a drachm of tincture of senna, form the common black draught in so general use among apothecaries.

234.—*Mustard Poultice*

Mustard seed, and linseed, of each, in powder, half a pound; hot vinegar, a sufficient quantity. Mix them.

235.—*A pleasant and fragrant Sweetening for Grog, Liqueurs, &c.*

Rose water and simple syrup, equal parts.

236.—*Lithographic Crayons.*

Tallow soap, seven parts; white wax, six parts; melt by a gentle heat, add lampblack, one part: cast into moulds.

237.—*To Preserve Fruits in Sugar.*

This is done by simply packing them in it, previously reduced to a state of powder, and keeping them in a very cool situation. The more succulent varieties are commonly first soaked in weak alum-water for a few hours to harden them, then drained, and dried.

238.—*French Polishing.*

The method of varnishing furniture, by means of rubbing the varnish on the surface of the wood, is of comparatively modern date. To put on a hard face, which shall not be liable to scratch like varnish, and yet appear equally fine, the French polish is introduced; the following are full details of the process, and also the various preparations of the different compositions necessary.

All the polishes are used much in one way; a general description will therefore be a sufficient guide for the workman. If your work be porous, or of a coarse grain, it will be necessary to give it a coat of clear size previously to your commencing with the polish; and when dry, gently go over it with very fine glass-paper; the size will fill up the pores and prevent the waste of the polish, by being absorbed into the wood; and be also a saving of considerable time in the operation.

Make a wad with a piece of coarse flannel, or drugget, by rolling it round and round, over which, on the side meant to polish with, put very fine linen rag several times doubled, to be as soft as possible: put the wad or cushion to the mouth of the bottle, containing the preparation (or polish) and shake it, which will damp the rag sufficiently, then proceed to rub your work in a circular direction, observing not to do more than a square foot at a time. Rub it lightly till the whole surface is covered; repeat this three or four times, according to the texture of the wood; each coat to be rubbed till the rag appears dry. Be careful not to put too much on the rag at a time, and you will have a very beautiful and lasting polish: be also very particular in letting your rags be very clean and soft; as the polish depends, in a great measure, on the care you take in keeping it clean and free from dust during the operation.

The true French Polish.—To one pint of spirits of wine, add a quarter of an ounce of gum-copal, and a quarter of an ounce of gum-arabic, and one ounce of shell-lac.

Let the gums be well bruised, and sifted through a piece of muslin. Put the spirits and the gums together in a vessel that can be closely corked; place them near a warm stove, and frequently shake them; in two or three days they will be dissolved: strain the mixture through a piece of muslin, and keep it tightly corked for use.

Another French Polish.—Take one ounce each, mastic, sandarac, seed-lac, shell-lac, gum-lac, and gum-arabic; reduce them to powder, and add a quarter of an ounce of virgin-wax; put the whole into a bottle, with one quart of rectified spirits of wine; let it stand twelve hours, and it will be fit for use. To apply it, make a ball of cloth, and put on it occasionally a little of the polish; then wrap the ball in a piece of calico, which slightly touch with raw linseed-oil: rub the furniture (not hard) with a circular motion, until a gloss is produced; finish in the same manner, but instead of all polish, use one-third polish to two-thirds spirits of wine;

Or, put into a glass bottle, one ounce of gum-lac, two drachms of mastic in drops, four drachms of sandarac, three ounces of shell-lac, and half an ounce of gum-dragon; reduce the whole to powder: add to it a piece of camphor, the size of a nut, and pour on it eight ounces of rectified spirits of wine: stop the bottle close, but take care when the gums are dissolving, that it is not more than half full; it may be placed near a gentle fire, or on a German stove; but a bath of hot sand is preferable, as avoiding all danger, the compound being so very apt to catch fire. Apply it as before.

An Improved Polish.—To one pint of spirits of wine, add, in fine powder, one ounce of seed lac, two drachms of gum-guaiacum, two drachms of dragon's-blood, and two drachms of gum-mastic; expose them, in a vessel stopped close, to a moderate heat for three hours, until you find the gum dissolved; strain it into a bottle for use, with a quarter of a gill of the best linseed oil, to be shaken up well with it. This polish is more particularly intended for dark coloured woods.

We shall hereafter give several other valuable receipts of the same kind, with ample directions for use.

239.—*The Celebrated Reading Sauce.*

Take two and a half pints of the vinegar in which walnuts have been pickled, and bruise one and a half ounce of eschalots in a mortar. Add them together, and boil them slowly in a stone jar before the fire, until they are reduced to two pints. Take one quart of spring water, in another jar, three-fourths of a pint of good Indian soy, and half an ounce of the best ginger, half an ounce of long pepper, one ounce of brown mustard seed, and one anchovy free from salt, all well bruised, and half an ounce of cayenne pepper. Place them all together in a stone jar before the fire, making them boil slowly for about one hour. When the two parcels have boiled the time, and in the manner, mentioned, put them together in one jar, stirring them well as you mix them; and submit them to a slow boiling for about twenty-five minutes. Close them down, and let them stand twenty-four hours in a cool place; then open the jar, and add a quarter of an ounce of dried sweet bay leaves Let it stand a week longer closed down; then strain through a flannel bag, and it is ready for use.—The above quantities will make half a gallon.

240.—*Black Sealing Wax.*

Shell-lac, sixty parts; ivory black, in an impalpable powder, thirty parts; Venice turpentine, twenty parts. (For mode of procedure see *Red* Sealing Wax).

241.—*Hysterics.*

Assafœtida, one drachm; peppermint water, one ounce and a half; ammoniated tincture of valerian, two drachms; sulphuric ether, two drachms. Mix. A dose of this mixture is a tablespoonful every second hour.

242.—*To Produce Perspiration.*

Twelve drachms of antimonial wine and two drachms of laudanum. Of this mixture eighteen drops may be taken in water every five or six hours.

243.—*Imitation of Medals and Seals in Sulphur.*

Melt the sulphur, and pour in into water. It then becomes soft and waxy, and can be made to take very exact inpressions from medals.

244.—*Leg of Mutton Hams.*

Select a short, thick, round leg of wether mutton about fourteen pounds' weight. Rub it thoroughly for twenty minutes with coarse sugar, and let it be twelve hours, turning it three times. Then plunge it into the following pickle, with what sugar you have on the dish: —Bay salt, half a pound; common salt, one pound; saltpetre, one pound; juniper berries, two ounces; thyme, one handful; bay leaves, *ditto*; soft water, two quarts. These are to be simmered together one hour. Let the meat remain in this pickle three weeks; then take it out, but do not wipe it. It is then to be smoked; turning it frequently, sometimes shank upwards, and *vice versa*, for a fortnight, in a strong regular fume. When cold, put it into a calico bag, and hang it up in the kitchen until it is required to be dressed. Then bury it in the bag in a dry garden soil for eighteen or twenty hours. Take care, when it is boiled, to put plenty of bay leaves, thyme, and marjoram into the pot along with it. A great delicacy.

245.—*Stewed Duck.*

A couple of young ducks will be required for this dish. Cut either down into joints, and arrange them in a wide stewpan; pour in about three quarters of a pint of strong, cold beef stock or gravy; let it be well cleared from scum when it begins to boil, then throw in a little salt, a rather full seasoning of cayenne, and a few strips of lemon rind. Simmer the ducks very softly for an hour or somewhat longer, should the joints be large; then stir into the gravy a tablespoonful of flour, mixed with a wineglassful of port wine, and a dessert spoonful of lemon-juice: in ten minutes after, dish the stew and send it to table instantly.

246.—*Blake's Remedy for the Toothache.*

Alum reduced to an impalpable powder, two drachms; nitrous spirit of ether, seven drachms. Mix; and apply them to the tooth.

247.—*Royal Table Sauce.*

Boil for ten minutes, one pint of mushroon catsup; one pint of walnut catsup; two tablespoonsful of soy; one tablespoonful of burnt onion; when cold add one lemon cut open half way; one tablespoonful of cayenne put into the lemon, and well roasted brown, put to the mixture, hot. Ready in two days.

248.—*Citrated Kali. A Cooling Summer Drink.*

Powdered loaf sugar, five ounces; carbonate of soda, two ounces; tartaric acid, two and a half ounces; essence of lemons and oil of oranges, of each, a quarter of a drachm. Mix. A dessert-spoonful thrown into a glass of water makes a pleasant effervescing cooling beverage.

249.—*Custard Powder.*

Indian arrow root, fourteen ounces; essential oil of almonds, fifteen drops; essential oil of lemons, thirty drops; powdered cinnamon, four scruples; powdered turmeric root, four scruples. Mix.

250.—*Barley Bread.*

The bread made according to the following receipt is excellent, and, by many persons, is preferred to the best wheaten bread:—Take three and a half pounds of barley meal, mix them well together in a large earthen pan, add yeast and warm water, and then leave the dough to rise for one hour; it must then be kneaded and well worked together for twenty minutes, after which, make the above into a single loaf, put it into the oven, and let it bake for four hours. Care should be taken that the barley is ground fine, and well sifted from the bran through a fine sieve.

251.—*Slices of Cod-Fish Fried.*

Cut the middle or the tail of the fish into slices about an inch thick, season with pepper and salt, flour them well, and fry on both sides: drain them on a sieve before the fire, and serve with crisped parsley round them.

*** This is a better way of dressing the thin part of the fish than boiling it; and as it is cheap, it makes thus an economical as well as a good dish.

252.—*Lowe's Mixture. To scent Sal Volatile Drops, Smelling Bottles, &c.*

Essence of bergamotte, two ounces; essence of lemons, one ounce and three quarters; oil of lavender, half an ounce; oil of pimento, three quarters of an ounce.

253.—*A Good Tooth Powder.*

Red bark and Armenian bole, of each, half an ounce; powdered cinnamon and bicarbonate of soda, of each, quarter of an ounce; oil of cinnamon one or two drops; all in fine powder: mix.

254.—*Apples.*

When this fruit is to be preserved, too much care cannot be taken in gathering them. Every one should be rejected that is not perfectly sound, as the slightest blemish very soon exerts an injurious effect upon the surrounding apples. Some are regulated in gathering the fruit by the fall of the leaf, but some species are found to keep best when allowed to remain on the tree some time longer, and even to be the better for a little frost. Apples should only be gathered during the time of sunshine, or at least never in wet weather. Immediately on being plucked, apples should be laid out in an airy room, for a few days, till the bloom is sufficiently dried. They should then be laid carefully one by one in a barrel or chest. Some prefer packing them in clean straw, hay, bran, or sand, but these to a certain extent taint the fruit when they have been kept any length of time. They are best when packed carefully by themselves, and examined occasionally, to remove any that appear blemished.

255.—*Mode of Preventing the Print on Plates, Books, &c., from turning brown by age.*

Every body will observe the disagreeable brown appearance, resembling a halo, surrounding every line, letter, &c., of old printed ink, the oleaginous portion of which soon leaves the black matter and is absorbed by the paper, leaving a stain of the above description fixed thereon. Although we do not intend to say anything as to the recovery of such books or plates to their original state, yet we think something can be done to preserve *new* works of value. The method we have adopted is to steep the articles in a strong solution of alum mixed with a little isinglass; this mixture is intended to fill up the pores of the paper, and thereby take away its absorptive nature. We have prepared some prints in this manner, which do not appear to have changed colour in the least; but what may take place after the lapse of years it is not in our power to say.

256.—*Almond Paste.*

This cosmetic for softening the skin, and preventing chaps, is made as follows:—Take bitter almonds, blanched, four ounces; the white of an egg; rose water and rectified spirits, equal parts, as much as is sufficient to make the almonds into a paste.

257.—*Cold Fowls. (A Supper Dish).*

Cut equally a sufficient number of slices from a cold ham to form two or three layers round the rim of the dish which is to be sent to table. Place the fowls, neatly carved and trimmed, in the centre, with some branches of curled parsley, or other light foliage, amongst them.

*** Cold tongue may be substituted for the ham.

258.—*Hagget's Economical Bread.*

The following is an old but useful receipt for making bread:—Only the coarse bran to be removed from the flour, of this take five pounds, and boil it in rather more than four gallons of water, so that when perfectly smooth you may have three gallons and three quarts of bran water clear, with this knead fifty-six pounds of flour, adding salt and yeast in the same way and proportions as for other bread. Thus made, flour will imbibe three quarts more of bran water than of plain, so that it not only produces a more nutritious substantial food, but makes an increase of *one-fifth* of the usual quantity of bread, which is a saving of one day's consumption out of six. The same quantity of flour which, kneaded with water, produces sixty-nine pounds eight ounces of bread, will, in the above way, make eighty-three pounds eight ounces. When ten days old, this bread put into the oven for twenty-minutes will appear quite new again.

259.—*Burgess's Essence of Anchovies.*

To make half a gallon, take three pints of spring water, and half a pound of clean bay salt; boil them in an iron or well tinned saucepan, till they are reduced to three pints. When quite cold, in a tub, take two pounds of good anchovies, as they come from the barrel with the salt on them; bruise them in a *marble* mortar with a *wood* pestle until they become *a very fine paste*, putting about six ounces in at a time. Return them immediately into the cold salt and water as above as fast as you pound them. Stir the pounded paste and the salt and water well together; then cover it close, and let it remain twenty-four hours, first rubbing half an ounce of the best Venetian red well together, with about a quarter of an ounce of common salt, and well mixing and stirring them together. After they have stood as above, stir them well up, and strain them through a medium hair-sieve into a clean pan. It is then complete. Bottle it, cork it close, and keep it as cool as you can.

260.—*Black Ink Powder.*

Sulphate of iron, calcined, six ounces; powdered nut galls, two ounces; powdered gum-arabic, two drachms. Mix. A teaspoonful to a pint and a half of cold water.

261.—*Blue Ink.*

Chinese blue, 3 ounces; oxalic acid (pure), three quarters of an ounce; gum arabic, powdered, 1 oz.; distilled water, 6 pints. Mix.

262.—*Yeast Poultice.*

Flour, one pound; yeast of beer, half a pint. Mix, and expose the mixture to a gentle heat, until it begins to smell, when it is fit for use.—This is of excellent use when applied to painful, foul, or gangrenous ulcers.

263.—*Shaving Fluid.*

The following admirable alcoholic solution of soap is used for shaving, and is very convenient in travelling, as a good lather may be instantly produced without the trouble of employing a soap-box:—Best soft soap two ounces; boiling water, half a pint; dissolve, cool, and add oils of cinnamon (cassia), verbena, and neroli, of each, two drops; dissolved in rectified spirits of wine, half a pint; mix well, and if not perfectly transparent, filter through blotting paper.

264.—*Flour Wafers.*

Mix fine wheat flour with water to a smooth pap, add colouring as required, pass the mixture through a sieve, to remove any clots or lumps, fill the "wafer-irons," (previously warm, and greased with butter or olive oil,) with the batter, close them tight, and expose them for a short time to the heat of a clear charcoal fire. The whole is now to cool, and the irons to be opened; the thin cake, which is now hard and brittle, to be cut into wafers, by means of sharp punches.

*** *Wafer-irons* consist of two plates of iron, united together in a similar manner to a pair of pincers or tongs, and which, when closed, leave a space between their internal surface proper for the thickness of the wafers.

265.—*Carmine Rouge.*

This exquisite red is prepared from cochineal. Pour two quarts of distilled water into a copper pan, and when boiling add two ounces of the best grain cochineal, finely ground and sifted; boil it for six minutes, carefully stirring it the while; then add sixty grains of fine Roman alum, in powder, and boil three minutes longer, when set to cool. Before it is quite cold, decant the clear liquor and strain through white silk into porcelain dishes; in four days decant and filter again into other dishes. The precipitate which has then fallen down is to be dried carefully in the shade, as it forms the finest carmine.

266.—*Blue Ink.*

Chinese blue, 3 ounces; oxalic acid (pure) three quarters of an ounce; gum arabic, powdered, 1 oz.; distilled water, 6 pints. Mix.

267.—*Black Dye for Linen and Cotton.*

A good black dye for linen and cotton may be made by immersing the cloth in a solution of sulphate of iron (or the iron liquor of commerce) until saturated; hand it to dry, but it must not be wrung; and when dry, take a sufficient quantity of logwood, and make a strong decoction; strain it through a sieve, again boil the liquor, immerse the prepared cloth, and keep it boiling for half an hour.

268.—*To Remove Stains from Mourning Dresses.*

Boil a handful of fig leaves in two quarts of water until reduced to a pint. Bombazines, crape, cloth, &c., need only be rubbed with a sponge dipped in this liquor, and the effect will be instantly produced.

269.—*To Choose Fish.*

The eyes should be bright, the gills of a fine clear red, the body stiff, the flesh firm, yet elastic to the touch, and the smell not disagreeable.

270.—*To Dry Clean Gloves.*

Lay them out flat; then rub into them a mixture of finely-powdered fullers'-earth and alum; sweep it off with a brush, sprinkle them with dry bran and whiting; lastly, dust them well. This will not do if they are very dirty.

271.—*Artificial Asses' Milk.*

The value of asses' milk, as an article of diet for the consumptive, is well known. If it cannot be readily procured, an excellent substitute may be made by pouring a pint of water of super-carbonate of soda upon four ounces of boiling milk.

272.—*To Make Gunpowder.*

Gunpowder is composed of saltpetre, charcoal, and sulphur. The *saltpetre* having been trebly refined is melted into cakes, which are then brushed to remove any adhering grit or dirt, broken into pieces with a mallet, ground to a fine powder in a mill, and sifted though a fine bolting sieve of brass wire. The *charcoal* is that of dog-wood, alder, or willow, and is carefully burnt, and is then reduced to powder as above. The *sulphur* is refined and ground to the same fineness as the other two ingredients. The three substances are then weighed out in the proper proportions, and mixed by placing them gradually in a wooden vessel, in alternate and equal layers, after which the whole is thoroughly and perfectly mixed together. The mixture is then sifted, and carefully ground to a paste with water, and pressed into a hard cake, which is next broken into pieces, granulated by agitation in parchment sieves, and after being glazed by friction, and the dust separated, is dried with proper precaution in a stove heated to about a hundred degrees.—At the Royal Mills, Waltham Abbey, the relative proportions of the ingredients are as follow:—Nitre, seventy five; charcoal, fifteen; and sulphur, ten.

273.—*Suet Crust for Pies.*

Chop the suet extremely small, and add five or six ounces of it to one pound of flour, with a little salt; mix these with cold water into a firm paste, and work it very smooth.

274.—*Tracing-Paper.*

Rub the paper with a mixture of equal parts of oil of turpentine and nut oil, and dry it immediately by rubbing it with wheat-flour. Then hang it on a line for twenty-four hours. If washed over with ox-gall, and dried, it will admit of being written on with ink; or water-colours may be used.

275.—*Flour Paste.*

To procure a good paste, wheat-flour must be made into a thin batter with cold water, and then boiled. It should be stirred all the time it is on the fire, to prevent its becoming lumpy. There is usually added to the flour about a quarter of its weight of finely-powdered rosin. The addition of a few drops of oil of cloves or of creosote, will prevent insects or mildew from attacking it. Should it become by the lapse of time too hard, it may be softened with water.

276.—*To Restore Obliterated Writing on Parchment Deeds.*

Dip the parchment into a vessel of fresh-drawn spring water, and let it remain about a minute, then take it out, and press it between two sheets of blotting-paper, to prevent its crumpling. When it is nearly dry examine it, and if the writing is not restored, repeat the operation two or three times. If the fading is only the effect of time, you will, by this means, restore the writing to its pristine state; but if the ink has been removed by any chemical process, of course it cannot be restored.

277.—*To take Grease out of Velvet or Cloth.*

Get some turpentine from the oil shop, and pour it over the place that is greasy; rub it till quite dry with a piece of clean flannel: if the grease be not quite removed, repeat the application, and when done, brush the place well, and hang up the garment in the open air to take away the smell.

278.—*Sausages.*

Very excellent sausages are made with nearly equal parts of fat and lean pork, finely chopped and seasoned with pepper and salt; but for a superior article the following receipt is particularly recommended:—Chop, first separately and then together, one pound and a quarter of veal, free from fat, skin, and sinew; and equal weight of lean pork, and of the inside fat of the pig. Mix well, and strew over the meat one ounce and a quarter of salt, half an ounce of pepper, a nutmeg (grated), and some pounded mace. Turn and chop the sausages until they are equally seasoned throughout, and tolerably fine; press them into a clean pan, and keep them in a very cool place. Form them, when required for table into cakes something less than an inch thick; flour and fry them for ten minutes in a little butter.

279.—*Rayer's Depilatory.*

Lime, one ounce; carbonate of potash, two ounces; charcoal powder, one drachm. For use, make them into a paste with a little warm water, and apply it to the part, previously shaved close. When is has become thoroughly dry, wash it off with warm water.

280.—*Preparation of the Photographic Paper used in the Talbotype.*

The paper, which should be of the best kind of writing-paper, smooth, of a close and even texture, and without water marks, is in the first instance to be washed on one side with a solution of a hundred grains of crystallized nitrate of silver in six ounces of distilled water; the solution being applied with a soft brush, and the surface either dried cautiously at a distant fire, or spontaneously in a dark room. In performing this operation the prepared side should be marked, as the paper is not visibly changed by it. When dry, or nearly so, it is dipped into a solution consisting of five hundred grains of iodide of potassium dissolved in one pint of water, and left in that solution for two or three minutes; after which it is dipped into pure water, partially dried with blotting-paper, and then finished drying either spontaneously or by a fire, which will not now injure it. These processes, which it is best to perform by candle-light, produce what Mr. Talbot calls *iodized paper*, which is coated with a pale yellow iodide of silver. Though not very sensitive to light, it should be kept shut up in a portfolio or drawer until wanted for use; and if so protected from the light, it may be kept for any length of time. When required for use, but not until then, the iodized paper is to be washed with a solution which the inventor calls *gallo-nitrate of silver*, which is thus prepared:—In one vessel dissolve a hundred grains of crystallized nitrate of silver in two ounces of distilled water, and add to the solution one-sixth of its volume of strong acetic acid. In another vessel make a saturated solution of crystallized gallic acid (of which very little will dissolve) in cold distilled water. Keep these two solutions separate, but mix them in equal volumes as required, and wash the prepared or marked side of the paper with the mixture, applied with a soft brush, observing that the operation must be performed by candle-light. After the pause of half a minute the paper should be dipped into pure water, then blotted dry, and finally dried at a considerable distance from a fire. It is then ready for use, and if kept in a press, secluded from light, it will sometimes remain good for three months; but as this is not to be depended upon, Mr. Talbot recommends the final preparation of the paper only a few hours before using it. The rest of the Talbotype process will be found under the head of "*Application of the Camera Obscura to the Talbotype.*"

281.—*The Management of Ducks.*

February, is the month in which ducks begin to lay. The eggs must be removed each time one is laid; but you must leave one for the duck to sit on. A very good way is to take a piece of whiting, cut it in the shape of an egg, and leave it in the nest instead of a real egg. This will answer the same purpose for all poultry. When the duck has done laying, if she appears inclined to sit you must put about a dozen eggs in the nest, and let the duck remain quiet. Do not let any body go near her while she is setting. When ducks want their food they always come out for it, so that you must watch, in order to have it all ready, that they may not be too long away at one time. Always keep fresh water by them during the whole time. As fast as the eggs are hatched, the young must be put into a very warm place, and wrapped in a piece of flannel. A basket is the best thing to put the young in, till the mother is ready to take care of them. Try and make your ducks always lay eggs in one place, and also to rest in the same place at night. A little wooden house, with a partition in the middle, and a door at each end, is the best kind of a house to have for them; but let it be near some water. A very good plan (if you have got a little bit of ground,) is to have a round place dug rather deep, and fill it up with water, the margin being arranged with any little fancy flowers. The house should be built by the side of the water. This sort of basin will require fresh water to be put in every now and then. Ducks will support themselves on any thing that is given to them; however coarse the food they will be sure to eat it; but when you want to fatten them you must give them an extra quantity.

282.—*Brine for Boiling Fish.*

Fish is exceedingly insipid if sufficient salt is not mixed with the water in which it is boiled; about four ounces to one gallon of water is enough for small fish in general; an additional ounce, or even more, will not be too much for cod-fish, lobsters, &c.; and salmon requires eight ounces.

283.—*To render Boiled Fish firm.*

Add a little saltpetre to the salt which you place in the water in which the fish is to be boiled: a quarter of an ounce is sufficient for one gallon.

284.—*To Prevent Birds from Building in Chimneys.*

Fix on the top of the chimney wirework covers, which can be removed after the breeding season is over. If you wish to catch the birds, make the wire holes just sufficiently large to admit them; they cannot escape by the same hole again, seeing that they have to keep continually on the wing.

285.—*Instantaneous Ginger Beer.*

Fill a bottle with pure cold water, then have a cork ready to fit it, also a string or wire to tie it down with, and a mallet to drive the cork, so that no time may be lost; now put into the bottle sugar to your taste (syrup is better,) and a teaspoonful of good powdered ginger, shake it well, then add the sixth-part of an ounce of super-carbonate of soda; cork rapidly, and tie down—shake the bottle well,—cut the string—the cork will fly—then drink *ginger beer.*

286.—*Emetic Draught, in case of Poison being taken into the Stomach.*

Sulphate of zinc, one scruple; distilled water, two ounces. Mix.

287.—*Valuable Remedy for Rheumatism.*

Take of infusion of buchu, eleven drachms; powdered tragacanth, five grains; tincture of buchu, one drachm. Mix.

288.—*Japanese Cement.*

This cement is made by mixing rice flour intimately with cold water, and then gently boiling it; it is beautifully white, and dries almost transparent. Papers pasted together by means of this cement will sooner separate in their own substance than at the joining.

289.—*Amber Varnish.*

Take of Chio turpentine, four ounces; melt it over a very slow fire. and add half a pound of powdered gum-amber; keep on the fire half an hour; then take it off, and add one ounce of white rosin while quite warm; and half a pound of hot linseed oil. When cold, strain, and it will be ready for use.

290.—*To Sweeten Tainted Fish.*

A wineglassful of pyroligneous acid, mixed with two of water, may be poured over the fish, and rubbed upon the parts more particularly requiring it. It should be then left for some minutes untouched, and afterwards washed in several waters, and soaked until the smell of the acid is no longer perceptible.

291.—*Lady Webster's Dinner Pill.*

Mix three drachms of the best aloes with one drachm of mastic and one of red roses, which must be beat into a mass with a sufficient quantity of syrup of wormwood, and divided into a hundred pills. One, two, or three of them should be taken every day an hour before dinner. They increase the appetite.

292.—*Water Colour Cakes.*

These are the ordinary colours that work well in water, made into a stiff and perfectly smooth paste with gum water, or isinglass size, or a mixture of the two, and then compressed in a polished steel mould, and dried

293.—*To Soften Hard Steel.*

If the piece of metal is small, inclose it in a covered crucible; if too large, inclose it in a lump of well-tempered clay, so as to exclude the air; heat it to a bright red, but on no account allow it to get to white heat, or the quality of the steel will be much deteriorated, and then allow the fire to go slowly out.

294.—*To Make Somersetshire Bacon.*

ne best time is between September and Christmas. Procure a large wooden trough; lay the sides of the hog in the trough, and sprinkle them heavily with bay-salt; leave them twenty-four hours to drain away the blood, and other overabounding juices. Then take them out, wipe them dry, and throw away the drainings. Take some fresh bay-salt, and heating it well in an *iron* frying-pan, (beware not to use copper or brass though ever so well tinned,) rub the meat till you are tired; do this four days successively, turning the meat every other day. If the hog is large, keep the sides in the brine (turning then ten times) for three weeks; then take them out, and dry them thoroughly in the usual manner.

295.—*Substitute for Green Tea.*

In some some parts of Germany they gather the strawberry leaf, and also the flowers when young, and after selecting and clearing them, (without the use of water,) they are dried in the air in a shady place, out of reach of the sun. To these leaves the Germans give the appearance of Chinese tea, by first pinching their stalks off, waving them over the fire, and rolling them up when in a flexible state, and then drying them. In this state the substitute for tea is ready for use; and being prepared exactly in the same manner, the difference, it is said, can hardly be distinguished.

296.—*Transfer Ink.*

Mastic in tears, four ounces; shell-lac, six ounces; venice turpentine, half an ounce; melt together, add wax, half a pound; tallow, three ounces. When dissolved, further add, hard tallow soap, (in shavings) three ounces; and, when the whole is combined, add lamp black, two ounces. Mix well, cool a little, and then pour it into moulds. This ink is rubbed down with a little water in a cup or saucer, in the same way as water-colour cakes. In winter, the operation should be performed near the fire.

297.—*To Preserve and Soften Leather.*

Take of linseed oil, one pint and a half; yellow rosin, two ounces; bees' wax, six ounces. Melt together over a slow fire; then add one pint of neats'-foot oil; half a pint of spirits of turpentine; which are to be well mixed with it.

298.—*Antidotes to Oil of Vitriol.*

If muriatic acid, aqua-fortis, oil of vitriol, be swallowed, no time should be lost in applying a remedy, on account of the extreme rapidity of the actions of those acids. Chalk, whiting, or magnesia, diffused in water, should be given freely and frequently, or in cases of emergency, the plaster of the wall or ceiling beaten into a thin paste with water, may be administered; soap dissolved in water is of great value if the other remedies are not at hand; while these are being prepared, let the patient drink abundantly of water, milk, or any other mild fluid.

299.—*Adulteration of Sugar.*

If brown sugar be adulterated with sand, by no means an uncommon practice with unprincipled dealers, the fraud may be detected by taking a glass full of clean water, and dissolving a quantity of the suspected sugar therein. If sand, or any similar substance, be present, it will fall to the bottom when the solution has stood some time.

300.—*Wash Colours for Maps, &c.*

Yellow.—Gamboge dissolved in water.

Red.—Brazil dust steeped in vinegar, and alum added;—or, litmus dissolved in water, and spirits of wine added;—or, cochineal steeped in water, strained, and gum arabic added.

Blue.—Saxon blue diluted with water; or, litmus rendered blue by adding distilled vinegar.

Green.—Distilled verdigris dissolved in water, and gum added;—or, sap-green dissolved in water, and alum added; or litmus rendered green, by adding prepared kali to its solution.

301.—*Pearl Water.*

Scrape a quarter of a pound of the finest Spanish oil soap, and put it into two quarts of boiling rain water; when it is cold add one pint of rectified spirit of wine, and a quarter of an ounce of spirit of rosemary. Mix the whole thoroughly, and bottle the liquid for use.

302.—*Dr. Babington's Mixture for Indigestion.*

Infusion of calumba, six ounces; carbonate of potassa, one drachm; compound tincture of gentian, three drachms; mix. Dose. Two or three tablespoonsful daily at noon.

303.—*Remedy for Mustiness in Wine.*

This is easiest removed by violently agitating the wine for some time with a little of the sweetest olive or almond oil. A little coarsely powdered fresh burnt charcoal, or even some slices of bread, toasted black, will frequently have a good effect.

304.—*Pickled Muscles.*

Boil the muscles as you would for eating; then open them, and free them from the weeds. Put them now into a stone jar, and pour on them their own liquor (boiling), mixed with an equal portion of highly spiced vinegar. They will keep good a long time if closely covered from the air.

305.—*For Nervous Languors.*

Cinnamon bark and nutmegs, of each, one ounce; cloves, half an ounce; cardamom seeds, a quarter of an ounce; dried saffron, one ounce; prepared shells, eight ounces; refined sugar (powdered), one pound; water, half a pint. Rub the dry substances mixed together, into a very fine powder; then add the water gradually, and mix until the whole is thoroughly incorporated.—At the shops this is called "The Aromatic Confection."—The dose is from ten grains to a drachm, or more.

306.—*To Preserve Hams.*

Many dealers take the precaution to case each ham, after it is smoked, in canvass, for the purpose of preventing the attacks of a little insect, which, by laying its eggs in it, soon fills it with its larvæ. This troublesome and expensive mode of procedure may be altogether superseded by the use of pyroligneous acid. With a painter's brush dipped in the liquid, one man in the course of a day can effectually secure two hundred hams from all danger. Care should be taken to insinuate the liquid into all the cracks, &c. of the under surface.

307.—*Mushrooms.*

Besides the several poisonous *fungi* resembling this plant, there is a variety of the *tubre*, which, although an innocuous catsup may be made from them, yet are dangerous to be eaten, being highly indigestible, and apt to swell in the stomach, producing very painful and dangerous consequences. The best way to test the quality of mushrooms, is to introduce a silver spoon, or a new shilling &c., or an onion, into a vessel in which mushrooms are seething. If, on taking either of these out, they assume a dark-coloured appearance, the circumstance denotes the presence of poison existing amongst them; if, on the contrary, the metal or onion, on being withdrawn from the liquor, wears its natural appearance, the mushrooms may be regarded as being genuine and of the right sort.

308.—*Watchmaker's Oil.*

This is prepared by placing a clean slip of lead in a small white glass bottle filled with olive oil, and exposing it to the sun's rays at a window for some time, till a curdy matter ceases to deposit, and the oil has become quite limpid and colourless.

309.—*To make Galvanic Protectors for Plants.*

Form a piece of sheet zinc into a truncated cone, and then fasten a piece of copper, about three quarters of an inch broad, over its outer surface; this may be placed round the stem of a plant, or round a flower pot. A snail or slug attempting to pass these combined metals, and a portion of his body touching one metal, and the other part of it coming in contact with the second metal, a galvanic shock is given to the invader, which immediately repels him.

310.—*Potted Sprats*

Wash the fish well, take off the heads, and draw the small gut. Wash them a second time in salt and water, and dry them between two clean cloths. Then lay them in an earthen pan with salt, pepper, and a little pounded mace between each layer, and a few bay leaves between every alternate one. When the pan is nearly full, add water and vinegar; tie a piece of paper over the top of the pan, and bake in a slow oven. When cold they are fit for use.

*** Whenever any fish are taken out, care should be taken that there be enough gravy to cover the remainder.

311.—*Sprats as Anchovies.*

Take one gallon of fine fresh sprats, pick out the small ones and the refuse carefully, and without either washing or wiping, put them into a wide jar without a neck, having previously taken the heads off and drawn the gut, and scatter between each layer the following mixture:—Common salt, half a pound; saltpetre, one ounce; bay salt, half a pound; sal-prundella one ounce; cochineal, one ounce. All of the articles must be beaten (or powdered) fine, and mixed with care and thoroughly. Fill the jar up to the top after you have repeatedly pressed down the contents, and cover them with bay salt, and then tie bladder or leather over all. In three months take distilled water, one pint, in which dissolve a little bright red bole armeniac, and grind it until no sediment remains; pour it over the sprats; when it has saturated the fish and reached the bottom, turn the jar upside down, having secured the mouth. Do this every day for a week; and then they will be fit for use. The fish should always be kept covered with the damp salt.

312.—*Sweet Pudding Sauce.*

Boil the thin rind of half a lemon, one ounce and a half of sugar, and a wineglassful of water, for fifteen minutes; then take out the lemon-peel and mix one ounce of butter with a small quantity of flour, stir them round in the sauce till it has boiled a minute, and then add a glass and a half of sherry.

313.—*Onion Sauce.*

Mince some large white onions, stew in butter until well coloured, stir in a little flour, shake the stewpan over the fire for three or four minutes, pour in only as much gravy as will leave the sauce tolerably thick. Season.

314.—*To make Mushroom Spawn.*

Take equal quantities of fresh horse and cow dung, and add to it 1-4th of that quantity of road-sand; mix them well together, adding as much water as will make it into stiff mortar; turn it over several times, and beat it in the same way as a bricklayer would his mortar; then let it stand for a day or two, till it has become more firm, when it should be formed into bricks by means of a mould made 9 inches square by 3 inches deep. The brick so formed should then be placed on a south border, or some similar situation, to become dry, turning them over once a day, or once every other day, as they may require it. The time they will require to dry depends on the weather; but it will require a week of the hottest sunshine in summer to dry them sufficiently. After they have become dry, place them in a dry shed, flatwise, two in width, in the same manner as building the foundation of a wall, when laid something like a dozen in length and two in width; lay a coat of mushroom spawn that is pounded nearly to dust all over them; then place another layer of bricks on the top of them, and so on, till you have six or seven layers of bricks and as many of mushroom spawn; then the whole should be covered over with hay or long litter to the thickness of 6 or 8 inches, beating it close to exclude the air as much as possible. It will require to be carefully watched to see that it does not get too hot, as the temperature should not be allowed to become more than 60 or 62 degrees. In case it should become too hot, some of the bricks must be removed and packed together in less quantities, which will soon rectify that evil. The bricks should remain this way until they have become well impregnated with spawn, when it should be removed to some dry loft and kept till wanted. If it is kept dry it will keep good for years.

315.—*To Preserve Green Fruits.*

These are usually preserved by salting or pickling, or by bottling them. The latter is performed by filling bottles with them, either alone, or with the addition of a little sugar. The bottles are placed on some straw, in a kettle of cold water, and heat applied until the water boils, when, after about five minutes, they are taken out one by one, and immediately corked down, perfectly air-tight, and tied over with wet bladder, and, as soon as they are sufficiently cool, sealed over, by dipping their mouths into bottle wax, melted in an iron ladle. They are next stowed away in a cool place.

316.—*To Fry Soles.*

Empty, skin, and wash the soles with care some time before they are wanted for table; wipe them very dry both inside and out, and replace the roes. Cover them equally, first with some beaten egg, and then with some dry crumbs of bread, Melt in a fryingpan, over a clear and brisk fire, as much lard as will float the fish, and let it be hot before you place the fish in it. When they are nicely browned lift them out, and dry them well on a cloth laid upon a sieve reversed. Dish them and send them to table with shrimp or anchovy sauce, and plain melted butter.

*** The crumbs of bread must be from a stale loaf, grated and dried at a distance from a clear fire, and allowed to become cold before they are used. Large soles will take about ten minutes.

317.—*Cholera.*

This is a disease which is much dreaded, on account of the suddenness of the attack, nor can much be done for it unprofessionally, since the remedies which its varieties and degree of intensity require, can only be judged of properly by a medical man. Much apprehension may be calmed by knowing, that the more dangerous variety, or Asiatic cholera, as it is termed, is excessively rare, and that which is called English cholera, will almost always yield to the proper remedies. That there exists anything like a universal remedy for this disease, must for the reasons given above be very improbable. The following mixture however, which has been tried most successfully, and was first noticed by Mr Hope, of Chatham, is of great utility; at all events no harm can arise from its use, and this fact has caused its introduction in a popular form into this work.

Take of nitric acid, one drachm; water, or camphor julep, half a pint; mix them, and then add tincture of opium, forty drops.

An adult may take the fourth part every three or four hours.

318.—*Bologna Sausages.*

Take of lean beef, ham, pork, and bacon fat, of each half a pound; cut them into small pieces, and beat them together in a mortar till of a fine paste. Add to this,—mace, beaten fine, quarter of an ounce; white pepper, half an ounce; bay salt, beaten fine, one ounce; one fine head of garlic, shredded very fine; bay leaves also shredded very fine. Blend these well with the meat, and fill large skins, pressing it down very closely, and tying them tight; with a needle prick the skins a little to prevent their bursting, and let them boil gently for two or three hours. Set them on a cloth to cool, turning them half round two or three times, that the internal moisture may not settle too partially. When cold, hang them up in a chimney, and smoke them a week with oak dust. Keep them in a dry room.

319.—*To Fry Eels.*

Kill, skin, empty, and wash the eels; cut them into lengths of about four inches, and dry them. Season with salt and pepper, flour thickly, and fry in boiling lard. Drain, and send to table with plain melted butter and a lemon.

320.—*Cure for Scurvy.*

In the cure, as well as the prevention of scurvy, much more may be done by regimen than by medicines, obviating, as far as possible, the several remote causes of the disease, but particularly providing the patient with a more wholesome diet, and a large proportion of fresh vegetables. Beverages strongly impregnated with the juice of lemons and oranges, or the effervescing saline draughts, are very beneficial. Cleanliness and ventilation should also be carefully attended to, and the air of the room in which the patient is confined, as well as his clothes, should be warm and dry. The bowels should be kept in an easy soluble state, and a determination of the circulation to the skin maintained by the use of mild diaphoretics. Exercise, a generous and nutritive diet, and a life of great regularity and temperance, are to be strictly and emphatically enjoined.

*** The chief diaphoretics are tartar-emetic, camphor, Dover's powder, guaiacum, nitre, and spirit of nitre.

321.—*To Whiten Ivory.*

The best method of restoring discoloured ivory, is to boil it for one hour in a saturated solution of alum in water, after which it should be taken out, and carefully wiped with a hair cloth; to prevent its cracking, it should, however, not be wiped quite dry, or the object would be defeated.

322.—*Dr. Copland's Aperient Pills.*

Ipecacuanha, twelve grains; capsicum, one scruple; rhubarb, two scruples; extract of locotrine aloes, one scruple; extract of ox-gall, two scruples; castile soap, one scruple; cajeput oil twenty drops. Mix; and divide into thirty-eight pills.

*** The Doctor recommends two or three of these pills to be taken at bedtime, as a stomachic aperient in gout.

323.—*To Paint Magic Lantern Slides.*

The colours used in painting, magic lantern slides, are those which are transparent, such as the lakes, sap-green, Prussian blue, distilled verdigris, gamboge, &c., ground in oil, and tempered with mastic varnish. Copal varnish may be used in the dark shades. Draw on paper the subject you intend to paint, and fix it at each end to the glass; trace the outlines of the design with a fine hair pencil in strong tints in their proper colours, and when these are dry, fill up in their proper tints; shade with black, bistre, and vandyke brown, as you find convenient.

324.—*Blackberry Jam.*

Boil the blackberries with half their weight of coarse moist sugar for three quarters of an hour, keeping the mass stirred constantly. A stewpan is not a necessary vehicle; the commonest tin saucepan will answer the purpose equally well. The cheapness of this homely delicacy, besides its sanative properties renders it peculiarly desirable for scantily furnished tables.

*** If the berries be gathered in wet weather, an hour will not be too long a time to boil them.

325.—*To revive Withered Flowers.*

Plunge the stems into boiling water, and by the time the water is cold the flowers will revive. The ends of the stalks should then be cut off; and the flowers should be put to stand in cold water, and they will keep fresh for several days.

326.—*To Choose Hams.*

Stick a sharp knife under the bone; if it has a pleasant smell when withdrawn, the ham is good; but if the contrary, it should be rejected. The recently-cut fat should be hard and white, and the lean fine grained, and of a lively red.

327.—*Best Common Vinegar.*

To every gallon of river water add one pound of strong moist sugar, and let it boil ten minutes. Cease not to skim it as long as there is occasion, pour it into a large sweet tub, and, when luke-warm, work it with yeast twenty-four hours, and set it in the sunshine, or, before the kitchen fire, not too close When ready, bottle it off into clean stone bottles, and cork them well.

328.—*Alterative Mixture for Chronic Rheumatism.*

Oxymuriate of mercury, four grains; spirits of wine, eight ounces. Rub well together, and when perfectly dissolved, add antimonial wine, fifty drops. *Dose.*—One teaspoonful twice a day, in any suitable vehicle.

329.—*To Stew Oysters.*

After carefully opening them, lay them in a stewpan, and pour their own liquor (strained), on them, and heat slowly. When just commencing to simmer, lift them out with a slice and take off the beards; add to the liquor some good cream, a seasoning of pounded mace and cayenne, and a little salt, and when it boils stir in some butter mixed with flour. Continue to stir the sauce until these last are blended with it, then put in the oysters, and let them remain by the side of the fire until they are very hot. Serve them garnished with pale fried sippets.

*** A little lemon-juice may be stirred quickly into the stew just as it is taken from the fire.

330.—*A Succedaneum. To fill Hollow Teeth.*

Levigated porcelain, plaster of Paris, and iron filings, equal parts; mix, and make them into a paste with the thickest quick-drying copal varnish.

331.—*Refrigerant Draught.*

Sub-carbonate of potash, one scruple; syrup of orange peel, one drachm; spirits of nutmeg, half a drachm; distilled water, eleven drachms. Mix. To be taken in a state of effervescence, with a tablespoonful of lemon juice, in fevers and inflammatory diseases.

332.—*Brass Coating.*

Brass plates and rods may be covered with a superficial coating of brass, by exposing them in a heated state to the fumes of melted zinc, at a high temperature.—The celebrated spurious gold wire of Lyons is thus made.—Vessels of copper may be coated with brass, internally, by filling them with water strongly acidulated with muriatic acid, adding some amalgam of zinc and cream of tartar, and then boiling for a short time.

333.—*To take out Stains from Mahogany Furniture.*

Stains and spots may be taken out of mahogany furniture by the use of a little aqua-fortis or oxalic acid and water, by rubbing the part with the liquid, by means of a cork, till the colour is restored; observing afterwards to well wash the wood with water, and to dry and polish as usual.

334.—*To take Grease out of Leather.*

Apply the white of an egg to the spot, and dry it in the sun. Repeat the application until the stain is removed.

335.—*An Excellent Lip Salve.*

Take one ounce of oil of almonds, a quarter of an ounce of spermaceti, and a quarter of a drachm of prepared suet, with any simple vegetable colouring, to fancy: simmer these until thoroughly mingled; as soon as taken off the fire stir into the mixture three or four drops of tincture of capsicum; and when nearly cold, five or six drops of oil of rhodium.

336.—*Transfer Paper.*

Make a strong solution of each of the following articles, separately, in hot water;—starch, three ounces; gum arabic, one ounce; alum, half an ounce; then mix, and apply it while still warm to one side of leaves of paper, with a brush. When dry, a second and a third coating may be given; press it, to make it smooth. In using it, moisten the back of it, and evenly press it on the stone, when a reversed copy of the drawing, &c., will be obtained.

337.—*A White Salve which may be used for Paint.*

Take two ounces of fine white wax; two and a half ounces of oil of bitter almonds; half an ounce of pure spermaceti; three quarters of an ounce of white lead washed in rose-water; and half an ounce of camphor; mix the whole up into a salve.

*** A hare's foot, properly prepared, should be used to apply rouge, &c. to the skin.

338.—*Gold Size.*

Drying or boiled oil thickened with yellow ochre, or calcined red ochre, and carefully reduced to the utmost smoothness by grinding. It may be thinned with oil of turpentine.

339.—*Chocolate Drops.*

Reduce two ounces of chocolate to fine powder by scraping, and add it to one and a half or two pounds of finely powdered sugar; moisten the paste with clear water, and heat it over a fire until it runs smooth, and will not spread too much when dropped out; then drop it regularly on a smooth plate.

340.—*Zincing.*

Copper and brass vessels may be covered with a firmly adherent layer of pure zinc, by boiling them in contact with a solution of chloride of zinc; pure zinc turnings being at the same time present in considerable excess.

341.—*Mild Rouge.*

Take Briançon chalk, reduce it to a very fine powder, add to it carmine in proportion to the vividness of the red which is required, and carefully triturate the mixture, which may be applied to the skin without danger.

342.—*To make Fire-proof Mortar.*

Take two thirds of the best lime and one third of smith's black dust, and mix with the necessary quantity of water. This will form a mortar that will set nearly as hard as iron, and is the best to use for setting the firebricks in or about fireplaces.

343.—*Imperial Drink. For the Sick Room.*

Pour one quart of boiling water upon a quarter of an ounce of cream of tartar, a few lemon and orange chips, and half an ounce of sugar-candy. Pour off the clear fluid when cold, and use for common drink when feverish.

344.—*To Make Boots and Shoes Waterproof.*

Mix together in a pipkin on the fire, two parts of tallow, to one of rosin, and having warmed the shoes, apply it, melted, with a painter's brush, till they will not suck in any more; if well polished before applying the above mixture, they will polish afterwards.

345.—*To Dye Blue on Cotton and Muslin.*

1.—*To make chemic blue and green.*—Chemic for light blues and greens, on silk, cotton, or woollen, and for cleaning and whitening cottons, is made by the following process:—Take one pound of the best oil of vitriol, which pour upon one ounce of the best Spanish flora indigo, well pounded and sifted; add to this, after it has been well stirred, a small lump of common pearl-ash as big as a pea, or from that to the size of two peas, this will immediately raise a great fermentation and cause the indigo to dissolve in minuter and finer particles than otherwise. As soon as this fermentation ceases, put it into a bottle tightly corked, and it may be used the next day. Observe, if more than the quantity prescribed of pearl ash should be used, it will deaden and sully the colour.—Chemic for green, as above for blue, is made by only adding one-fourth more of the oil of vitriol. If the chemic is to be used for woollen, East India indigo will answer the purpose even better than Spanish indigo, and at much less price; but the oil of vitriol is good for both.

2.—*To Dye Blue on Cotton and Muslins.*—You must first wet out your cottons in warm water, and hang them in your vat; this is done by having a stick put across it. Having strings pinned to the articles, hang them on the sticks, and let them down an inch or two below the surface of the liquor: your cottons are to remain in a longer or a shorter time, as required, now and then taking them out and changing ends, that the dye may take off evenly. When your article is dyed, take it out and rinse it in cold water. As it may not be convenient for housekeepers in general, to erect a blue vat for the purpose of dyeing their muslins and cottons the following is a method of dyeing those substances with *chemic blue.* The blue is not a *fast* colour, but answer for many purposes. Take some chemic blue, put it into a pan of convenient size, but large enough to hold twice as much as you intend to use, in order that there may be room to stir it; add some potash or other alkali by degrees, till, after several trials, you find it does not taste sour, or until the acid is entirely saturated, or neutralized. Take of this neutralized liquor enough to dye what goods you require, and put it into a tub of water, about blood warm, and by dipping a small piece of cotton in to it, you may judge the depth of the colour. To dye with this *chemic vat* (for so it is called), first wet out your goods in warm water, then immerse them in the dye water, and handle them to the shade required. Blue when dyed in this way, should be dried in a warm room; if book muslins, they must be pinned out: if cotton furniture, it must be made stiff with starch or flour, and afterwards be glazed, clocked, mangled or calendered. If the acid of the vitriol is not overcome by the pearl or pot-ash, the goods worked in this dye will be rotten; the liquor should rather have a salt than an acid taste, and then you will be sure of its working well; but the nearer you bring it to neutralization, the better will be the effect.

346.—*Oxford Pudding.*

Have four ounces of bread crumbs grated, the same quantity of currants, the same of suet chopped very finely, a large spoonful of sugar, and a little nutmeg: mix all together. Take the yolks of three eggs, and make your puddings up into balls, and fry them a light brown in butter. Serve with white wine, or rum sauce.

347.—*Palmer's Patent for Binding Merchants' Account-Books.*

This improvement has been described as follows:—let several small bars of metal be provided about the thickness of a shilling or more, according to the size and thickness of the book; the length of each bar being from half an inch to several inches, in proportion to the strength required in the back of the book. At each end of every bar let a pivot be made of different lengths, to correspond to the thickness of two links which they are to receive. Each link must be made in an oval form, and contain two holes proportioned to the size of the pivot, these links to be the same metal as the hinge, and each of them nearly equal in length to the width of two bars. The links are then to be riveted on the pivots, each pivot receiving two of them, and thus holding the hinge together, on the principle of a link-chain or hinge. There must be two hole or more of different sizes, as may be required, on each bar of the hinge or chain; by means of these holes each section of the book is strongly fastened to the hinge which operates with the back of the book, when bound, in such a manner as to make the different sections parallel with each other, and thus admit writing without inconvenience on the, ruled lines, close to the back. (*See Hancock's Patent Binding.*)

348.—*Dr. James Johnson's Aperient Pills.*

Compound extract of colocynth, one drachm; calomel, fifteen grains; tartar emetic, one grain; oil of carraway, five drops. Mix, and divide into twenty-four pills. Two for a dose to be taken at bed-time.

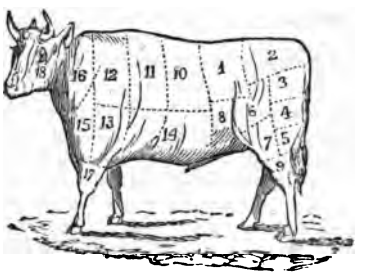
349.—*Peppermint Drops.*

Pound and sift four ounces of refined sugar, beat it with the whites of two eggs till perfectly smooth; then add sixty drops of oil of peppermint, beat it well, and drop on a slab. Dry at a distance from the fire.

350.—*To Dye Silks Flesh-colour.*

Flesh colours are done with cochineal. In preparing your silk, wet it first in warm water, then in warm water again, in which a small quantity of alum water, and a smaller of tartar have been dissolved. Both these together must hardly make the water taste. Then, if you have been dyeing common red with cochineal, dip a small quantity of this old dye into your pan; but if too strong, add hot water; then put in your goods, and handle them to colour. If you want them deeper, strengthen your liquor and your dye.

Beef.



No.		No.	
1.	Sirloin.	11.	Middle Rib. (Four ribs.)
2.	Rump.	12.	Chuck Rib. (Three ribs.)
3.	Edge-bone.	13.	Shoulder, or Leg of Mutton Piece,
4.	Buttock, or Round.	14.	Brisket.
5.	Mouse Buttock.	15.	Clod.
6.	Veiny Piece.	16.	Neck.
7.	Thick Flank.	17.	Shin.
8.	Thin Flank.	18.	Cheek.
9.	Leg.		
10.	Fore Rib (Five Ribs.)		

351.—*How to choose Beef.*

When young and freshly killed, the flesh of ox-beef will be smoothly grained, and of a fine, healthy red, the fat rather white, and suet white and quite hard. Heifer beef is more closely grained, and not so bright a colour, the bones smaller, and the fat a better white. Of all meat, bull beef is the coarsest, and most rank in flavour. It is easily known by its dark hue, its close tough fibre, the bad appearance, the scanty proportion, and strong smell of its fat. The lean of well-fed beef will be found intergrained with fat: lean meat is always of a bad quality. The rump, the ribs, and sirloin are the proper joints for roasting. The buttock, or round, the edge-bone, the second round, or mouse-buttock, the shin, the brisket, the shoulder, or leg-of-mutton piece, and the clod can be boiled or stewed. The neck is used for gravy or soups; and the thin flank for collaring. The best steaks are cut from the middle of the rump; the next best from the chuck-rib. The inside of the sirloin makes by far the most delicate steak. The finest part of the sirloin is the chump-end, which contains the larger portion of the fillet; of the ribs the middle ones are those that an experienced housekeeper would prefer.

352.—*A Cold Indigo Vat for Silks, Woollens &c. (French method.)*

Take four pounds of East Indian indigo, well pounded and sifted, put them into one gallon of vinegar, which must be set over a slow fire, twenty-four hours, to dissolve. At the expiration of this time, if the indigo is not sufficiently dissolved, pound it in a mortar with the liquor, adding now and then a little urine; afterwards put into it half a pound of the best madder. Mix these well, and pour them into a deal cask, containing sixty gallons of urine; mix well again, and stir them well morning and night for eight days, till the liquor is green, and, when stirred, produces froth like other vats. It may then be worked immediately, always stirring it beforehand. This vat remains good till the dyeing matter is entirely exhausted, and will dye silks blue by dipping them in warm water, and putting them in the vat for a longer or shorter time as the colour may be required. Deep purples and mazarine blues must first be passed through archil and hot water, then in the vat, and then in the archil, and so proceed till you have obtained the desired colour.—A vat is generally made of half a wine-cask, cleanly planed out, and well washed in clean soap-suds.

353.—*Everton Toffie.*

Into a brass skillet, put a quarter of a pound of fresh butter; as soon as it is just melted add a pound of brown sugar; keep these stirred very gently over a clear fire, till a little of the mixture, dropped into cold water, breaks between the teeth without sticking to them. When it has boiled to this point, it must be poured out immediately, or it will burn. The grated rind of a lemon added when the toffie is half done, improves it; or else a teaspoonful of powdered ginger, moistened with a little of the other ingredients, so soon as the sugar is dissolved, and then stirred to the whole. If dropped upon a buttered dish, the toffie can when cold be raised from it easily.

354.—*To Bleach Straw Plait.*

Expose it to the fumes of burning sulphur in a close chest or box, or immerse it in a weak solution of chloride of lime, and afterwards wash it well in water. Water strongly acidulated with oil of vitrol, or oxalic acid, is also used for the same purpose.

355.—*Lemon Dumplings.*

With ten ounces of fine bread crumbs, mix one large tablespoonful of flour, half a pound of finely chopped beef-suet, the grated rinds of two small lemons, four ounces of pounded sugar, three large eggs beaten and strained, and last of all the juice of the two lemons, also strained. Divide the mixture into four dumplings, tie them in well-floured cloths, and let them boil an hour.

356.—*How to choose Poultry.*

Young, plump, and well-fed, but not too fat poultry are the best. The skin should always be finely grained, clear, and white, the breast full fleshed, and broad, the legs very smooth, the toes pliable and easy to break when bent back; the birds must also be heavy in proportion to their size. This applies to fowls and to pigs. As regards ducks and geese, their breasts must be also very plump, the feet flexible and yellow: when they are red and hard, and the bills of the same colour, the skin full of hairs, and coarse, the birds are old. For boiling, white-legged poultry must be chosen, because when dressed their appearance is by far more delicate; but dark-legged ones are more juicy and of better flavour when roasted. The greatest precaution ought to be taken to prevent poultry from getting at all tainted before it is cooked; unless the weather be very warm, it should be kept for a day or two at the least, and a great deal longer in the winter.—Pigeons are the better for being cooked the same day they are killed, for they only lose their flavour by hanging ever so short a time. In a previous number we have stated that turkeys are both tough and poor eating if not kept long enough. A goose should hang up for some days in the winter before it is wanted: the same rule applies to fowls in the cold season. Take great care to cook your poultry thoroughly; for nothing is more revolting to the palate than under-done poultry.

357.—*To Dye a Puce Colour on Cotton.*

Boil the cotton in archil to a full violet, then handle it quickly through your blue vat; it must then be taken from the vat, rinsed, and passed through weak sumach water, and saddened in copperas.

358.—*Lemon Tart.*

Take half a pound of lump sugar; slice three lemons, and lay them in the sugar for the night. Cover the bottom of a dish with a pound of savoy biscuits, lay over them slices of candied orange and lemon-peel, four ounces of pounded almonds and one of butter; put in the sugar and lemons, and cross-bar the top.—*Mrs. Rundell's Domestic Cookery.*

359.—*New College Puddings.*

Take a quarter of a pound of beef-suet finely chopped, a penny roll grated, half a pound of currants well washed, picked, and dried adding nutmeg, sugar, and a little salt. Beat up all this with three eggs, and as much new milk as will render the mixture of a proper thickness for frying; let the butter that they are to be fried in be boiling, and drop the puddings in by spoonsful. When ready to go on table, have a piece of candied citron on the top of each.

360.—*Wash for Freckles.*

Rectified spirits of wine, one ounce; water eight ounces; half an ounce of orange flower water, or one ounce of rose water; diluted muriatic acid, a tea-spoonful. Mix. To be used after washing.

Fowl for Roasting.

361.—*Fowl Ready for Roasting.*

Take off all the feathers, and carefully take out all the stumps or plugs that are in the skin; for there is nothing more offensive than to see any thing of this kind in poultry. Take the head and neck off; only just leave enough of the skin, to cover over the part that is cut. Cut as small a place as you can for drawing the bird, and take great care not to break the gall-bladder. Keep the legs for a few minutes in boiling water, in order to get the skin from them; cut the claws off, and singe the bird with a piece of white paper, but so as not to blacken it. Wash, and wipe it well afterwards, and let the liver and gizzard be put to soak with the neck to make brown gravy with. Truss the bird, and flour it well: when put to the fire, keep it well basted with butter. If a large fowl, it will take an hour; but a young chicken only half an hour. When it is done take the skewers out, put it in a dish garnished with water cresses, and pour over some brown gravy, that you have made with the gizzard, liver, and neck. in the following way:—first wash them well, then flour them, and put them into a little iron saucepan with two ounces of butter. When they are well browned, put in half a pint of boiling water with pepper and salt according to taste; let it all simmer for an hour; then take out the neck, and pour the gravy, with the gizzard and liver, over the fowl. This makes a very good brown gravy, if nicely done, and properly thick. The gizzard and liver are much better so than roasted, because they do not get burnt.

362.—*To Salt Beef.*

For a piece of beef of eight pounds, rub well in half an ounce of saltpetre, and half a pound of common salt, both well dried and finely powdered; strew over the top two ounces of brown sugar. The meat must be rubbed thoroughly every day with the pickle, as well as turned. Ten days will be sufficient time to salt it in. When it is to be cooked, put it in warm water; and when the meat boils, let it afterwards simmer very gently. Two hours from the time the meat is put will cook it nicely.

363.—*To Purify and Temper Wax for Modelling, Candles, &c.*

Dr. Ure describes the process thus:—"Wax is freed from its impurities, and bleached, by melting it with hot water or steam, in a tinned copper or wooden vessel, letting it settle, running off the clear supernatant oily-looking liquid into an oblong trough with a line of holes in its bottom, so as to distribute it upon horizontal wooden cylinders, made to revolve half immersed in cold water, and then exposing the thin ribbons or films thus obtained to the blanching action of air, light, and moisture. For this purpose, the ribbons are laid upon long webs of canvass stretched horizontally between standards, two feet above the surface of a sheltered field, having a free exposure to the sunbeams. Here they are frequently turned over, then covered by nets to prevent their being blown away by winds, and watered from time to time. In France, about four ounces of cream of tartar, or alum, are added to the water in the first melting-copper, and the solution is incorporated with the wax by diligent manipulation. The whole is left at rest for some time, and then the supernatant wax is run off into a settling cistern, where it is discharged by a stop-cock, over the wooden cylinder revolving at the surface of a large water-cistern, kept cool by passing a stream continually through it. The bleached wax is finally melted, and strained through silk sieves. Wax purified, as above, softens at 86°, becoming so plastic, that it may be moulded by the hand into any form.

364.—*Cherry Wine.*

Pull off the stalks of cherries, and wash the latter without breaking the stones; press them hard through a hair bag, and, to every gallon of liquor put two pounds of coarse sugar. The vessel must be full, and let it work as long as it makes a noise in the vessel; stop it up close for a month or more, and when it is fine, draw it into dry bottles. If it make them fly, open them all for a moment, and stop them up again. It will be fit to drink in three months.

365.—*To take Ink Stains out of Mahogany.*

Put a few drops of spirits of nitre in a teaspoonful of water, touch the spot with a feather dipped in the mixture, and on the ink disappearing, rub it over immediately with a rag wetted in cold water, or there will be a white mark which will not be easily effaced.

366.—*Bronze Powder. A Beautiful Red.*

Mix together sulphate of copper one hundred parts; carbonate of soda, sixty parts; apply heat until they unite into a mass, then cool, powder, and add copper filings, fifteen parts; well mix, and keep them at a white heat for twenty minutes: then cool, powder, and wash and dry.

367.—*To Stain Violins, or any other Musical Instruments.*

1. *A fine crimson stain.*—Take one pound of ground Brazil, and boil it in three quarts of water for an hour; strain it, and add half an ounce of cochineal; boil it again for half an hour, gently, and it will be fit for use. If you would have it more of the scarlet tint, boil half an ounce of saffron, in one quart of water, and pass over the work previous to the red stain. Observe, the work must be very clean, and of air-wood, or good sycamore without blemish; when varnished it will look very rich.

2. *For a purple stain.*—Take one pound of chip logwood, to which put three quarts of water; boil it well for an hour; then add four ounces of pearl-ash, and two ounces of indigo (pounded), and you will have a good purple.

3. *For a fine black.*—In general, when black is required in musical instruments, it is produced by japanning, the work being well prepared with size and lampblack; take some black japan (which is sold at the varnish makers), and give it two coats, after which varnish and polish it.

4. *A fine blue stain.*—Take one pound of oil of vitriol in a clean glass bottle, into which put four ounces of indigo, which has been previously pounded, (take care to set the bottle in a basin or glazed earthen pan, as it will ferment); after it is quite dissolved, provide an earthen or wooden vessel, so constructed that it will conveniently hold the article you wish to dye; fill it rather more than one-third with water, into which pour as much of the vitriol and indigo (stirring it about) till you find the whole to be a fine blue dye, by trying with a piece of white paper or wood; put in the article; let it remain till the dye has struck through.

5. *A fine green stain.*—Take three pints of the strongest vinegar, to which put four ounces of the best verdigris pounded or ground fine; half an ounce of sap-green; and half an ounce of indigo.

6. *For a bright yellow.*—There is no need to stain the wood, as a very small piece of aloes put in the varnish will make it a good colour, and have the desired effect.

368.—*Gargle for Inflammatory Sore Throat.*

Take of infusion of roses, six ounces; tincture of myrrh, one ounce; honey of roses, one ounce. Mix.

369.—*To Cure Tongues.*

For a tongue that weighs seven pounds, put one ounce of saltpetre; half an ounce of black pepper; two ounces of sugar; and three ounces of juniper berries. In two days it will be fit for cooking; take care to have the gullet cut away before it is cooked.

370.—*To make Varnish for Violins, &c.*

Take half a gallon of rectified spirits of wine, to which put six ounces of gum mastic, and half a pint of turpentine varnish; put the above in a tin case, keep it in a very warm place, frequently shaking it until it is dissolved, strain it, and keep it for use. Should you find it harder than you desire, you may add a little more turpentine varnish.

371.—*To Roast a Guinea Fowl.*

Let the bird hang for as many days as the weather will allow; and then stuff, truss, roast, and serve it like a turkey. Send gravy and bread-sauce to table with it.

372.—*A Neat Method of Grafting.*

Mr. Kent, of Manchester, has published the following method of grafting:—"In the first place, I prepare the stock and the graft in the same way as for grafting with clay in the common way. I then take a long slip of India rubber, three quarters of an inch broad, and about the thickness of a shilling. I tie one end of this elastic ribband with a thread, well prepared by rubbing with shoemakers' wax, to the stock, a little below where it is cut for being joined to the graft. I then make the joint as neatly as possible, and wrap it round with the ribband, taking due care to keep the Indian-rubber fully stretched, and to make it overlap at each turn fully one half of the breadth of the previous round, till the whole is covered. I then tie the top with a thread in the same manner that I tied the bottom, and the operation is finished."

*** After grafting the trees in the manner described, nothing is done to them till they are completely set, when the India-rubber slips are taken off to be ready again for the next year. When opened up, there is scarcely any appearance of a joint, and altogether they are much neater than when done with clay.

373.—*Norfolk Dumplings*

Divide one pound of dough into six equal parts; mould these into dumplings, drop them into a pan of fast boiling water, and boil quickly for about a quarter of an hour. Send to table with wine sauce, or melted butter well sweetened.

*** These dumplings should never be cut, but torn apart with a couple of forks.

374.—*Draught, and Camphor Pill, for an Attack of Spasm.*

Camphor julep, one ounce; Hoffman's ether, and compound tincture of camphor, of each one drachm; tincture of henbane, and syrup of poppies, of each half a drachm. Mix.

The Pill.—Camphor, one grain; carbonate of ammonia, three grains; mucilage of gum arabic, sufficient quantity to make one pill.

375.—*Banbury Cakes.*

Work one pound and a half of butter into the same weight of dough, as in making puff paste; roll it out very thin, and then cut it into oval pieces. Of moist sugar and currants mix an equal weight, and wet them with brandy; put a little upon each piece of paste; close them up, and place them on a tin with the closed side downwards, and bake them. Flavour powdered sugar with candied peel, grated, and sift a little over the cakes as soon as they are drawn out of the oven.

376.—*Stone Colour Paint.*

A warm common one.—One ounce of ground Turkey Umber burnt; two ounces ground stone ochre; driers, a sufficient quantity,—say one ounce. Added to one pound of white lead; thinned with one third turpentine; two thirds raw linseed oil.

A good Bath-stone colour.—One ounce of raw Turkey umber; two ounces of orange-chrome; a quarter of an ounce of Venetian red. Lead, &c., as before.

A Portland stone colour.—One ounce of raw Turkey umber; a quarter of an ounce of Prussian blue. Lead, &c., as in No. 1.

*** Smaller quantities must be used if light tints are desired, and *vice versa*.

377.—*Gargle for Scorbutic Affection of the Gums.*

Take of infusion of roses, six ounces; borax, one ounce; honey of roses, one ounce. Mix.

378.—*Calf's Feet Jelly.*

To four calf's feet, well cleaned and divided, pour four quarts of water, and boil it to one-half; when perfectly firm and cold, clear off the fat, and add one bottle of sherry, three-quarters of a pound of powdered sugar, the juice of six moderate-sized lemons, and the whites (with the shells finely crushed) of eight eggs. If you should wish to mould it, about three-quarters of an ounce of isinglass ought to be dropped lightly in where the liquid becomes visible through the head of scum, when the mixture begins to boil. It may be roughed, or served in glasses, without this addition. The calf's feet should not be bought ready boiled, but only scalded. Cows' feet or heels make nearly as good jelly as that from calves' feet, and are much more economical.

379.—*Ginger Drops.*

Beat two ounces of fresh candied orange-rind in a mortar, with a little refined sugar, to a paste; then mix one ounce of powdered white ginger with one pound of sugar. Wet the sugar with a little water, and boil all together to a candy, and drop it on a marble slab.

380.—*To Roast a Sucking Pig.*

Put into the body, half a pint of fine bread-crumbs, mixed with a tablespoonful of minced sage, two ounces and a half of butter, a teaspoonful of salt, and a corresponding proportion of pepper. Sew it up, truss it with the fore legs skewered back and the hind ones forward, place it before a strong clear fire, but at a moderate distance. As soon as it becomes warm, rub it over with butter, tie it in muslin, and repeat this process often while the pig is roasting. When ready for table, take off and open the head, and split the body in two, chop together the stuffing and the brains, put them into three-quarters of a pint of veal gravy (thickened), add a glass of sherry, and the gravy which has dropped from the pig in the process of roasting. Place a little of this gravy in a dish with the meat, and the remainder in a tureen.

*** The average time for roasting is an hour and a half, to two hours.

381.—*To Dye thick Silks, Satins, Silk Stockings, &c., of a Flesh-colour.*

Wash your stockings clean in soap and water, then rinse them in hot water; if they should not then appear perfectly clean, cut half an ounce of white soap into thin slices, and put into a saucepan half full of boiling water; when this soap is dissolved, cool the water in a pan, then put in the stockings, and boil them twenty minutes; take them out, and rinse in hot water; in the interim, pour three table-spoonfuls of purple archil into a wash-hand basin half full of hot water; put the stockings in this dye water, and when of the shade called half-violet or lilac, take them from the dye water, and slightly rinse them in cold water; when dry, hang them up in a close room, in which sulphur is burnt, when they are evenly bleached to the shade required of flesh-colour, take them from the sulphuring room, and finish them by rubbing the right side with a clean flannel. Some persons calender them afterwards. Satin and silks are done just the same way.

382.—*Collared Beef.*

Take the best part of a shin of beef, of which soup has been made (for it must be stewed until very tender), and an ox-tail, also well stewed; cut them into small pieces, season them well, add a glass of wine and a glass of catsup, and put it into a stewpan, covered with a part of the liquor in which the ox-tail has been boiled; stew it for about twenty minutes, and then put it into a mould. It must be very cold before it is turned out. This is a good way of employing the beef and heel where soup or jelly is made. A few chopped sweet herbs may be added, and hard eggs cut into slices; or pickles, such as sliced cucumbers, intermingled. The flavour may be varied in many ways.

383.—*An Excellent Pudding.*

After washing, wiping, and paring some rhubarb stalks, cut them in short lengths, and put a layer of them into a deep dish with two spoonfuls of sugar; cover them evenly with a penny roll sliced thin; add another thick layer of fruit and sugar, then one of bread, and so on alternately. Cover the last with a deep layer of fine bread-crumbs, mingled with a teaspoonful of sugar, pour some clarified butter over them, and put the pudding into a brisk oven: half an hour will suffice to bake it. Boiling apples, sliced, sweetened, and flavoured with nutmeg or grated lemon-rind, may be substituted for the rhubarb.

384.—*Sucking Pig Baked.*

Place it in the dish in which it is to be baked (after preparing it exactly in the same way as for roasting), and lay thickly on it white of egg, which has been slightly beaten. It will require no further attention. Send with it a quarter of a pound of butter for basting.

385.—*Shrewsbury Cakes.*

For a rich one, one pound of flour, ten ounces of finely-powdered loaf-sugar, ten ounces of butter, half a nutmeg grated, the same quantity of ground cinnamon, and two eggs. For a common one, twelve ounces of flour, four ounces of butter, four ounces of powdered loaf-sugar, one egg, with sufficient milk to make a paste. If this is required light, add one drachm of finely-powdered volatile salt: a few caraway seeds are sometimes added. Mix both these preparations by rubbing the butter in with the flour until reduced to small crumbs; make a hollow, into which put the sugar, eggs, milk, and spice. Make the whole into a moderately firm paste, roll it out on an even board until about one-eight of an inch in thickness. Cut them out with a plain round cutter; place them in rows nearly touching each other, on clean baking-sheets, first slightly rubbed over with butter. Bake them in a cool oven. As soon as the edges of the biscuits are a little coloured they are done.

386.—*To Fry or Broil Pork Cutlets.*

Dredge a little pepper upon them, and broil them over a clear fire for about a quarter of an hour; sprinkle a little fine salt upon them previous to their being dished. When fried, flower them well, seasoning them with pepper and salt first. Serve with gravy made in the pan.

387.—*To Clean Old Oil Paintings.*

The blackened lights of old pictures may be instantly restored to their original hue, by touching them with deutoxide of hydrogen diluted with six or eight times its weight of water. The part must be afterwards washed with a clean sponge and water.

388.—*To Roast a Fillet of Veal.*

A good forcemeat for veal may be made in the following manner:—Four ounces of crumb of bread, mixed with a quarter of an ounce of lemon-rind, minced small; some parsley, a little thyme, nutmeg, salt and pepper, sufficient to season properly. Add to these, two ounces of butter, and the unbeaten yolk of one egg. Work the whole well together with the fingers. Take the bone out of the joint of veal, and put a quantity of the forcemeat under the flap; secure it well; truss the veal firmly into good shape; place it at a distance from the fire at first, and baste with butter. Pour melted butter over it after it is dished, and serve with a boiled cheek of bacon and a lemon.

389.—*Rice Pudding.*

Wash six ounces of rice, mix it with three-quarters of a pound of raisins, tie it in a well floured cloth, leaving room to swell; boil one hour and three-quarters, and serve with sweet sauce, One pound of apples, quartered (instead of the raisins), will also make a good pudding.

390.—*To Dye Crimson.* (*French method.*)

Take two ounces of gum arabic, and for every pound of silk, two ounces of cochineal, and one third of an ounce of agaric, and the same quantity of turmeric; mix, and put them into your copper, and when they begin to boil, and the gum is dissolved, put your silk in; let it boil two hours, and then it is dyed. Wash it slightly, and dry it in the shade.

*** The above receipt will produce a most beautiful violet, if it be dipped for a short time in a blue vat of any kind: to finish it, take it from the dye water, and, when cold, rinse it in cold water; then pin it out.

391.—*Fancy Biscuits.*

Pound half a pound of blanched almonds, and sprinkle them with a little orange-flower water. When reduced to a perfectly smooth paste, put it into a pan, and add a little of the best flour. Mix well, and put the pan over a slow fire, and move the paste well about to prevent it burning, until it becomes hard enough not to stick to the fingers; then take it out and roll it into small fillets, and make it into knots, rings, or other shapes as fancy may suggest. Next make an icing of different colours, and dip one side of your forms into it, and set them to drain on a sieve.

392.—*Leicester Spiced Beef.*

Take a round of beef, rub in a quarter of a pound of saltpetre. finely pounded; let it stand a day, then season it with half a pound of bay-salt, one ounce of black pepper, and one ounce of allspice, both pounded. Let it lie in the pickle a month, turning it every day.

393.—*To Dress Beef Tongues.*

Put them into cold water for a few hours, and then boil slowly. Two or three carrots and a bunch of savory herbs, added after the scum has been removed, will improve them. Simmer till they are very tender, when the skin will peel from them easily.

*** A dried tongue will take nearly four hours to boil tender; an unsmoked one about an hour less.

394.—*Blamange.* (*Blancmanger.*)

Infuse for one hour, in one quart of new milk, the thin rind of a lemon, and eight or ten bitter almonds, blanched and bruised; then add three ounces of sugar, and one ounce and a half of isinglass. Boil them gently over a clear fire, stirring them frequently until the isinglass is dissolved. Take off the scum, stir in three-quarters of a pint of cream, and strain the blamange into a bowl. It should be moved gently with a spoon until nearly cold, in order to prevent the cream from settling on the surface. The moulds should, previously to their being used, be rubbed with a little salad oil, and then wiped out again.

395.—*Yorkshire Pudding.*

Take an equal number of eggs and of heaped tablespoonfuls of flour, with a teaspoonful of salt to six of these. Whisk the eggs well, strain, and mix them gradually with the flour, then pour in by degrees as much milk as will reduce the batter to the consistence of rather thin cream. The tin which is to receive the pudding must have been placed for some time previously under a joint that has been put down to roast; one of beef is usually preferred. Beat the batter briskly and lightly the instant before it is poured into the pan, watch it carefully that it may not burn, and let the edges have an equal share of the fire. When the pudding is quite firm in every part, and well coloured on the surface, turn it to brown the under side. This is best accomplished by dividing it into quarters. The pudding should be an inch thick.

396.—*Sponge Biscuits.*

Well beat up the whites and yolks of a dozen eggs, and add to them a pound and a half of finely-powdered sugar; whisk the mixture until it rises in bubbles, and then add one pound of flour and the rinds of two lemons grated. Form it into shapes, sift a little sugar over them, and bake them in buttered tin moulds in a quick oven for one hour.

397.—*Mrs. Hoffman's Blamange.*

Isinglass, a quarter of a pound; rose water, half a pint; milk, two quarts; milk of almonds, half a pint.

398.—*Simple Method of Cleaning Silk.*

Grate raw potatoes to a fine pulp in water, and pass the liquid matter through a coarse sieve into another vessel of water; let the mixture stand undisturbed until the fine white particles of the potatoe are precipitated: then pour the mucilaginous liquor from the fecula, and preserve it for use. The article to be cleaned should be spread upon a linen cloth upon a table, and washed with a sponge dipped in the potatoe liquor, until the dirt is perfectly separated; then rinsed in clear water several times. Two middle-sized potatoes will be sufficient for one pint of water.

399.—*Gilding Glass and Porcelain.*

Dissolve in boiled linseed-oil an equal weight either of copal or amber, and add as much oil of turpentine as will enable you to apply the compound or size thus formed, as thin as possible, to the parts of the glass intended to be gilt. The glass is to be placed in a stove, till it is so warm as almost to burn the fingers when handled. At this temperature the size becomes adhesive, and a piece of leaf gold, applied in the usual way, will immediately stick. Sweep off the superfluous portions of the leaf; and when quite cold it may be burnished, taking care to interpose a piece of India paper between the gold and the burnisher.

It sometimes happens, when the varnish is not very good, that, by repeated washing, the gold wears off; on this account the practice of *burning it in* is usually had recourse to. For this purpose, some gold powder is ground with borax, and in this state applied to the *clean* surface of the glass, by a camel's-hair pencil; when quite dry, the glass is put into a stove, heated to about the temperature of an annealing oven; the gum burns off, and the borax, by vitrifying, cements the gold with great firmness to the glass; after which it may be burnished.

The gilding upon porcelain is, in like manner, fixed by heat and the use of borax; and this kind of ware being neither transparent nor liable to soften, and thus to be injured in its form in a low red heat, is free from the risk and injury which the finer and more fusible kinds of glass are apt to sustain from such treatment.

400.—*A Portable Filter.*

The following is an exceedingly useful, and certainly an exceedingly cheap filter. It consists of a conical formed jar, with an aperture at the bottom, into which a *clean* sponge is pressed as firmly as possible; and the jar being then filled with water, and placed in such a manner as to allow the water to pass through it into a receiver, it will be found that all the grosser impurities of the water will be removed, and the water at the same time will be much softer, and less dangerous to drink.

401.—*To Bake a Ham.*

Lay it in plenty of cold water over night, and the following day soak it for a couple of hours in warm water. Lay it, with the rind downwards, into coarse paste rolled to about an inch thick; moisten the edges, draw, pinch them together, and fold them over on the upper side of the ham.

*** A large ham will require five hours in a well heated oven. The crust and the skin must be removed while hot.

402.—*To Clean Black Silk.*

If this is a slip, unpick the seams, take one piece at a time, and put it on a table; then take a small quantity of purified ox-gall, and boiling water sufficient to make it pretty warm; dip a clean sponge in the gall liquor, and, washing your sponge in a pan of warm water, after dipping it into the liquor, rub the silk well on both sides, squeeze it well out, and proceed as before. Then hang up this piece of silk, and clean the others in the like manner. When the whole are done, immerse them altogether in a pan of spring water, to wash off the dirt which the gall has brought upon the surface of the silk; change your rinsing waters till they are perfectly clean, and after washing, dry your silks in the air, and pin them out on a table, &c., first dipping a sponge in glue-water, and rubbing it on the wrong side of the silk. Dry it near the fire.

403.—*Eye Water.*

Take of white vitriol, ten grains; rose, or elder flower water, eight ounces. Mix.

404.—*Lackers.*

1. *Gold Lacker.*—Put into a clean four-gallon tin, one pound of ground turmeric; an ounce and a half of powdered gamboge; three pounds and a half of powdered gum sandarac, three quarters of a pound of shellac; and two gallons of spirits of wine. After being agitated, dissolved, and strained, add one pint of turpentine varnish, well mixed.

2. *Red Spirit Lacker.*—Two gallons of spirits of wine; one pound of dragon's blood; three pounds of Spanish annotto; three pounds and a quarter of gum sandaric; two pints of turpentine. Made exactly as above.

3. *Pale Brass Lacker.*—Two gallons of spirits of wine; three ounces of Cape aloes, cut small; one pound of fine pale shellac; one ounce of gamboge, cut small; no turpentine varnish. Made exactly as before.

*** Those who make lackers frequently want some paler, and some darker, and sometimes inclining more to the particular tint of certain of the component ingredients. Therefore, if a four-ounce phial of a strong solution of each ingredient be prepared, a lacker of any tint can be produced at any time.

405.—*Cement for rendering Joints Steam-tight.*

The following receipt forms a strong and durable cement for joining the flanches of iron cylinders of steam engines or hydraulic machines:—Mix boiled linseed oil, litharge, red and white lead together, to a proper consistence, always using the larger proportion of the white lead. This composition may be applied to a piece of flannel and fitted to the joints. Cisterns built of large square stones, and put together with this cement will never leak. A more powerful cement for withstanding the action of steam, composed in the proportion of two ounces of sal ammoniac, and four ounces of sulphur, made into a stiff paste with a little water. When the cement is wanted for use, dissolve a portion of the paste in water rendered slightly acid, and add a quantity of iron turnings or filings, sifted or powdered, to render the particles of uniform size. This mixture, put into the interstices of iron work, will, in a short time, become as hard as stone. From experience, it is ascertained that more depends upon caulking the joints than in mixing the cement.

406.—*Essence of Anchovies.*

Mr. J. Masters, of Leicester, makes an improved transparent preparation, by placing in a kettle any given quantity of anchovies in the state in which they are imported, along with their own weight of water, exposing the kettle to a simmering heat for two or three hours, removing the kettle, and straining its contents when cold, first by suitable pressure through a strong canvas bag, and next filtered through a flannel or paper till a clear liquor is obtained. If it is desired to render the essence thicker, the material used for this purpose should be transparent. He says that flour is used for thickening the common essence. (*Patented.*)

*** Gelatine, gum, or arrow root, is preferred for the transparent thickening.

407.—*Mock Brawn.*

Boil a pair of neat's feet very tender, cut off the meat, and have ready the belly piece of pork, salted with common salt and saltpetre for a week. Boil it almost enough, take out the bones, and roll the meat of the feet and pork together. Roll it very tight with a strong cloth, and tie it up with tape. Boil it till very tender, and hang it up in the cloth till cold.

408.—*Lemonade.*

Powdered sugar, four pounds; citric or tartaric acid, one ounce; essence of lemon, two drachms; mix well. Two or three teaspoonsful make a very sweet and agreeable glass of extemporaneous lemonade.

409.—*Oil for delicate Machinery.*

The oil for diminishing friction in delicate machines ought to be completely deprived of every kind of acid and mucilage, and to be capable of enduring a very intense degree of cold without freezing. Chevreul's process consists in treating the oil in a mattrass with seven or eight times its weight of alcohol till boiling. The liquid is then to be decanted and exposed to the cold; the *stearine* will then separate from it in the form of a crystallized precipitate. The alcohol solution is afterwards to be evaporated to a fifth part of its volume, and the *elaine* will then be obtained, which ought to be colourless, insipid, without smell, and incapable of altering the colour of the infusion of litmus or turnsale, and having the consistency of pure white olive oil.

410.—*Plaster for Cough.*

Take of Castile soap, one ounce; lead plaster, two drachms; sal ammoniac, finely powdered, half a drachm, or one drachm; melt the soap and lead plaster together, and when the mixture is nearly cold, add the sal ammoniac.—This is to be spread on leather, and applied to the chest immediately after it is spread. It must be removed every twenty-four hours, otherwise the intention is lost. It is sometimes of much service in hooping-cough, asthmatic and consumptive coughs, &c.

411.—*To Clean Alabaster Objects.*

Alabaster objects are liable to become yellow by keeping, and are especially injured by smoke, dust, &c. They may be, in some measure restored by washing with soap and water, then with clear water, and polished with shave-grass. Grease spots may be removed either by rubbing with talc powder, or oil of turpentine.

412.—*An Excellent Toilette Soap.*

A pure soap which is peculiarly adapted for softening the skin is made as follows:—Take a quarter of a pound of old Castile soap, slice it down into a pewter jar, and pour upon it two quarts of alcohol; place the jar in a vessel of water at such a heat as will cause the spirit to boil, when the soap will soon dissolve; then put the jar closely covered in a warm place until the liquor is clarified; take off any scum that may appear on the surface, and pour it carefully from the dregs; then put it into the jar again, and place it in the vessel of hot water; distilling all the spirit that will arise; dry the remaining mass in the air for a few days, when a white transparent soap will be obtained, free from all alkaline impurities, and perfectly void of smell.

413.—*Bronze Powder.—(Iron Coloured).*

Plumbago finely powdered.

414.—*Bronzing of Ornaments of Copper, &c.*

Dissolve one ounce of verdigris and half an ounce of sal ammoniac in half a pint of vinegar, and dilute the mixture with water until it tastes but slightly metallic, when it must be boiled for a few minutes, and filtered for use. Copper medals, &c., previously thoroughly cleaned from grease and dirt, are to be steeped in the liquor at the boiling point, until the desired effect is produced. Care must be taken not to keep them in the solution too long. When taken out they should be carefully washed in hot water, and well dried.

415.—*Costiveness.*

Costiveness, when occurring in the strong and robust, may be treated with occasional saline or oleaginous aperients, as the following mixture, or a little castor oil. *Mixture.*—Take of Epsom salts, half an ounce; best manna, two drachms; infusion of senna, six drachms; tincture of senna, two drachms; spearmint water, one ounce; distilled water, two ounces. Mix; and take three, four, or five tablespoonsful. The patient should avoid violent exercise or exertion of any kind, and take the following alterative pill every other night, for a month or two. *Pill.*—Take of calomel, ten grains; emetic tartar, two, three, or four grains; precipitated sulphuret of antimony, one scruple; guaiacum, in powder, one drachm. Rub them well together in a mortar for ten minutes, then with a little conserve of hips, make them into a mass, and divide it into twenty pills.

416.—*Mulled Ale.*

Boil one quart of good ale with some nutmeg, beat up six eggs, and mix them with a little cold ale, then pour the hot ale to it, and return it several times to prevent it curdling; warm, and stir it till sufficiently thick; add a piece of butter, or a glass of brandy, and serve it with dry toast.

417.—*Superior Bitters.*

Take half an ounce of the yolk of fresh eggs, carefully separated from the white; half an ounce of gentian root; one and a half drachm Seville orange peel; and one pint of boiling water. Pour the water hot upon the above ingredients, and let them steep in it for two hours; then strain, and bottle for use.

418.—*To Clean Black Lace Veils.*

These are cleansed by passing them through a warm liquor of ox-gall and water; after which they must be rinsed in cold water, then cleansed for stiffening, and finishing as follows:—Take a small piece of glue, about the size of a bean, pour boiling water upon it, which will dissolve it, and when dissolved, pass the veil through it, then clap it between your hands and frame it as described in the receipt for cleansing White Lace Veils.

419.—*Carmine Rouge.*

This exquisite red is prepared from cochineal. Pour two quarts of distilled water into a copper pan, and when boiling add two ounces of the best grain cochineal, finely ground and sifted; boil it for six minutes, carefully stirring it the while; then add sixty grains of fine Roman alum, in powder, and boil three minutes longer, then set to cool. Before it is quite cold, decant the clear liquor and strain through white silk into porcelain dishes; in four days decant and filter again into other dishes. The precipitate which has then fallen down is to be dried carefully in the shade, as it forms the finest carmine.

420.—*To Boil a Ham.*

Soak the ham for twelve or fourteen hours, lay it in a suitable vessel, and cover plentifully with cold water; bring it very slowly to boil, and clear off the scum. Then draw back the saucepan to the edge of the stove that the ham may be simmered softly, but steadily, until tender. A bunch of herbs, a bay-leaf, and a few carrots, thrown in will improve it. When sufficiently boiled, strip off the skin and strew fine raspings over it.

*** The time required for boiling varies much according to the size of the ham, averaging four hours and a half.

421.—*Hill's Balsam of Honey.*

Balsam of tolu, half an ounce; gum storax, half a drachm; purified opium, seven grains; best honey, two ounces; rectified spirits of wine, half a pint. Digest for five or six days, and strain.—A pectoral balsam, serviceable in coughs and colds, in doses of one, two, or three teaspoonsful occasionally, when no fever is present. It is most applicable to habitual coughs.

422.—*Iceland Moss Chocolate.*—(*For the Sick Room*).

Iceland moss has been in the highest repute on the continent as a most efficacious remedy in incipient pulmonary complaints; combined with chocolate, it will be found a nutritious article of diet, and may be taken as a morning and evening beverage.

Directions.—Mix a teaspoonful of the chocolate with a teaspoonful of boiling water or milk, stirring it constantly till it is completely dissolved.

423.—*Batter Pudding.*

Beat four eggs thoroughly, mix with them half a pint of milk, and add them by degrees to half a pound of flour. When the batter is perfectly smooth, thin it with another half-pint of milk. Flour well a wet pudding-cloth, pour the batter in, leave it room to swell, tie it securely, and put it in plenty of fast-boiling water. One hour and a quarter will boil it. Send to table with wine sauce.

424.—*Ginger Beer.*

The following excellent receipt for ginger beer was forwarded to Dr. Pereira by Mr. Pollock, of Fenchurch Street:—White sugar, twenty pounds; lemon or lime juice, eighteen (fluid) ounces; honey, one pound; bruised ginger, twenty-two ounces; water eighteen gallons. Boil the ginger in three gallons of the water for half an hour; then add the sugar, the juice, and the honey, with the remainder of the water, and strain through a cloth. When *cold*, add the white of one egg, and half an ounce (fluid) of essence of lemon; after standing four days, bottle. This yields a very superior beverage, and one which will keep for many months.

*** Lemon juice may be purchased for sixpence a pint, in Botolph Lane, Thames Street.

425.—*Castor Oil.*

The best modes of exhibiting castor oil in general have been much canvassed; it is given floating on water with a small quantity of brandy poured over it, and when this can be swallowed at once, there is no better mode; but as this cannot always be done, it may be given with success in coffee or mutton-broth, or suspended in water by the intervention of mucilage or yolk of egg, according to the taste of the patient.

426.—*Bread Pudding.*

To one pint of milk add three ounces of pounded sugar and a very little salt, pour it boiling on half a pound of bread-crumbs, add one ounce of fresh butter, and cover with a plate; let them remain for half an hour or more, and then stir to them four well-whisked eggs and a flavouring of nutmeg, or of lemon-rind; pour into a buttered basin, tie a paper and cloth over, and boil for one hour and a quarter. Half a pound of currants is generally considered an improvement.

427.—*Transparent Soap.*

Slice down two ounces of white Windsor soap into a small jar, and pour over it half a pint of alcohol; if you wish the soap to be coloured, a small quantity of any of the vegetable hues may be added for this purpose; then expose the jar to a gentle heat, and when the soap has become thoroughly blended with the spirit, pour it out into small moulds to cool; adding as you do so, a few drops of any perfume you may choose.

428.—*To take Stains of Wine out of Linen.*

Hold the articles in milk that is boiling on the fire, and the stains will soon disappear.

429.—*Warren's Milk of Roses.*

Put into a small bottle, two ounces of rose-water; one teaspoonful of oil of sweet almonds; ten drops of oil of tartar. Shake the bottle until the whole are combined.

430.—*Surface Bronzing.*

This term is applied to the process of imparting to the surfaces of figures of wood, plaster of Paris, &c., a metallic appearance. This is done by first giving them a coat of oil or size varnish, and when this is nearly dry, applying with a dabber of cotton or a camel-hair pencil, any of the metallic bronze powders; or the powder may be placed in a little bag of muslin, and dusted over the surface, and afterwards finished off with a wad of linen. The surface must be afterwards varnished.

431.—*Caper Sauce.*

Stir two tablespoonsful of minced capers, and two tablespoonsful of capers, whole, into one third of a pint of melted butter, add a little of the vinegar, and dish the sauce immediately.

*** Pickled nasturtiums are a very good substitute for capers.

432.—*Hung Beef.*

Choose a piece of beef with as little bone as possible (the flank is the best), sprinkle it and let it drain a day; then rub it with salt and saltpetre, but only a small proportion of the latter; and you may add a few grains of cochineal, all in fine powder. Rub the pickle every day into the meat for a week, then only turn it. It will be excellent in eight days. In sixteen days drain it from the pickle, and let it be smoked at the oven's mouth when heated with wood, or send it to the baker's. A few days will smoke it. A little of the coarsest sugar may be added to the salt. It eats well, boiled tender, with greens or carrots.

433.—*Furniture Oil for Polishing and Staining Mahogany.*

Take of linseed oil, one gallon; alkanet root, three ounces; rose-pink, one ounce. Boil them together ten minutes, and strain so that the oil be quite clear. The furniture should be well rubbed with it every day, until the polish is brought up, which will be more durable than almost any other.

434.—*Coffee Milk.*—(*For the Sick Room.*)

Boil a dessertspoonful of ground coffee, in nearly a pint of milk, a quarter of an hour; then put into it a shaving or two of isinglass, and clear it; let it boil a few minutes and set it by the side of the fire to clarify. This is a very fine breakfast; it should be sweetened with sugar of a good quality.

435.—*Castor Oil Draught*

Take of castor oil, six drachms; the yoke of egg, a sufficient quantity; peppermint water, ten drachms. Mix. Triturate the oil with the yolk of egg, then add the peppermint water gradually, so as to form a draught.

436.—*Beef A-la-mode.*

Cut out the bone from the beef, and convert it, with the trimmings, into gravy; then stuff the orifice with rich forcemeat. Half roast it, and before it is put into the stewpan, lard the top with dried and pickled mushrooms, adding mushroom powder in the orifices; then put in two quarts of gravy from the bones, one large onion stuck with cloves, and two carrots cut in slices. When the beef has stewed till it is quite tender, strain and thicken the sauce; add to it one glass of wine, mushrooms, and oysters, and sippets or fried paste. Either the mushrooms or oysters may be omitted if the flavour of either should not be desirable.

*** This receipt, although rather expensive, is worth a trial.

437.—*Adhesive Plaster.*

Take of yellow resin, half a pound; lead plaster, three pounds; melt the lead plaster by a gentle heat, then add the resin in powder, and mix.—This is the plaster commonly applied to cuts, and to retain together the lips of recent wounds.

438.—*Bath Cakes.*

Mix well together, a quarter of a pound of butter, half a pound of flour, two large eggs, and a tablespoonful of yeast; set the mixture before the fire to rise, and when this has been effected, add two ounces of finely-powdered sugar, and half an ounce of carraways. Roll the paste out into little cakes: bake them on tins.

439.—*Freckles.*

To disperse them, take one ounce of lemon juice, a quarter of a drachm of powdered borax, and half a drachm of sugar; mix them, and let them stand a few days in a glass bottle till the liquor is fit for use; then rub it on the hands and face occasionally.

440.—*Bronzing of Medals.*

Rub the medal with a solution of livers of sulphur, or sulphuret of potassium, then dry.—This produces the appearance of antique bronze very exactly.

441.—*Beef Tea.*—(*For the Sick Room.*)

Cut one pound of fleshy beef in thin slices; simmer with one quart of water twenty minutes, after it has once boiled and been skimmed; season, if approved, with a small portion of salt.

442.—*Bronze Powder.*—(*Gold Coloured.*)

Verdigris, eight ounces; tutty powder, four ounces; borax and nitre, of each, two ounces; bichloride of mercury, a quarter of an ounce; make them into a paste with oil, and fuse them together. Used in japanning as a gold colour.

443.—*To Clean White Lace Veils.*

Make a solution of white soap, in a clean saucepan; put in your veil, and let it boil gently a quarter of an hour; take it out into a clean basin with some warm water and soap, and keep gently squeezing it till it is thoroughly clean; then rinse it from the soap, and have ready a pan of clean cold water, in which put a drop of chemic or liquid blue; rinse the veil in this liquid, then take a teaspoonful of starch, and pour boiling water upon it, run the veil through this, and clear it well, by clapping it between the hands: frame it or pin it out, taking care to keep the edges straight and even.

444.—*Cold Cream, for Tenderness of the Face and Lips, arising from cold weather.*

Melt one ounce of the finest white wax with four ounces of oil of almonds, over a very slow fire; and add gradually a quarter of a pint of distilled rose-water, stirring it until cold.

445.—*Hamburg Beef.*

Pickle the beef for three weeks, with a mixture of one pound and a quarter of salt, one pound of treacle, and one ounce and a half of saltpetre, well rubbed in, after which it is dried in wood smoke. The ribs are the part generally used, of which the above pickle will be enough for fifteen or eighteen pounds.

446.—*Bronze Powder.*—(*Silver White.*)

Melt together one ounce, of each, bismuth and tin, then add one ounce of running quicksilver; cool and powder.

447.—*To Soften Horn.*

To one pound of wood ashes, add two pounds of quick lime; put them into one quart of water; let the whole boil till reduced to one third, then dip a feather in, and if on drawing it out the plume should come off, it is a proof that it is boiled enough; if not, let it boil a little longer. When it is settled, filter it off, and in the liquor thus strained put in shavings of horn. Let them soak for three days, and, first anointing your hands with oil, work the whole into a mass, and print or mould it into any shape you please.

448.—*British Anchovies.*

To one peck of sprats put two pounds of salt, three ounces and a half of bay-salt, eighteen ounces of saltpetre, two ounces of prunella, and five or six grains of cochineal. Pound them all in a mortar; then put into a barrel, first a layer of sprats, then one of the compound, and so on alternately till the barrel is filled. Press them down hard, cover them close for six months, and they will be fit for use.

*** A most excellent flavoured sau produced by the above preparation.

449.—*Varnish for Silk Balloons.*

Cut one ounce of India rubber in fine shreds, and pour on it half a pint of coal naphtha; put it in a Florence flask, and boil it over a lamp (taking care that it does not inflame). When it boils pour it in a mortar, and rub it with the pestle; this will dissolve a portion of the India rubber, and if it be returned into the flask, boiled and rubbed several times, the whole of the India rubber will be dissolved, forming a perfectly elastic varnish. If it should be too thick, it may be diluted with a little boiled oil, such as is used in painting. After the silk is varnished it should be hung in a warm place to dry. This varnish is impervious to moisture and air, but no substance, *not metallic* will confine *hydrogen* for any length of time.

450.—*Cape Jasmine.—(A Delicious Perfume.)*

By placing alternate layers of the flowers of jasmine and cotton wadding, imbued with olive oil, in any suitable vessel, and renewing the flowers till the fixed oil becomes strongly odorous, and then distilling the wadding along with water.

451.—*To Bronze Iron Castings.*

Thoroughly clean them, and then immerse them in a solution of sulphate of copper, when they acquire a coat of the latter metal. They must be then washed in water.

452.—*Lemon Whey.—(For the Sick Room).*

Pour into boiling milk as much lemon-juice as will make a small quantity quite clear, dilute with hot water to an agreeable smart acid, and put a bit or two of sugar. This is less heating than if made of wine; and if only to excite perspiration, answers as well.

453.—*Coachmaker's Varnish.*

The fine black varnish of the coachmakers' is said to be prepared by melting sixteen ounces of amber in an iron pot, adding to it half a pint of drying linseed oil, boiling hot, of powdered resin and asphaltum, three ounces each. When the materials are well united, by stirring over the fire, they are to be removed, and, after cooling for some time, a pint of warm oil of turpentine is to be introduced.

454.—*M. Soyer's Prepared Mustard.*

Steep mustard seed in twice its bulk of distilled vinegar for eight days, then grind the whole to a paste in a mill, put it into pots, and thrust a red-hot poker into each of them.

*** This is a patented article.

455.—*Artificial Goat's Milk.*

Tie a piece of mutton suet in a muslin bag, and boil it gently for ten minutes in new

456.—*Browned Flour for Thickening Soup, &c.*

Spread the flour on a tin, and colour it without burning in a gentle oven, or before the fire in an American oven; turn it often. This blended with butter, makes a convenient thickening for soups or gravies, of which it is desirable to deepen the colour.

457.—*To Flavour Gravies, &c.*

Ginger, one pound; cinnamon, black pepper, allspice, and nutmegs, of each eight ounces; cloves, one ounce; dry salt, six pounds; grind together.

458.—*To prepare Syrup for Preserving Fruit.*

To clarify six pounds of sugar, break it into large lumps, put it into a preserving pan, and pour to it five pints of cold spring water; in another pint beat lightly up the white of one small egg, but do not froth it very much; add it to the sugar, and give it a stir to mix it well with the whole. Set the pan over a gentle fire when the sugar is nearly dissolved, and let the scum rise without being disturbed; when the syrup has boiled five minutes, take it from the fire, let it stand a couple of minutes, and then skim it very clean; let it boil again, then throw in half a cup of cold water, which will bring the remainder of the scum to the surface; skim it until it is perfectly clear, strain it through a thin cloth, and it will be ready for use, or for further boiling.

All unripe fruit must be rendered quite tender by gentle scalding, before it is put into syrup, or it will not imbibe the sugar; and the syrup must be *thin* when it is first added to it, and be thickened afterwards by frequent boiling, or with additional sugar; or the fruit will shrivel instead of becoming plump and clear. A pound of sugar boiled for ten minutes in one pint of water will make a very light syrup; but it will gradually thicken if rapidly boiled in an uncovered pan. Two pounds of sugar to the pint of water, will become thick with little more than half an hour's boiling, or with three or four separate boilings of eight or ten minutes each; if too much reduced it will candy instead of remaining liquid.

459.—*Amber Varnish.*

Dr. Ure, in his valuable "Dictionary of Arts, Manufactures, and Mines," states that a strong and durable varnish is made by dissolving amber in drying linseed oil. For this purpose, however, the amber must be previously heated in an iron pot, over a clear red fire, till it soften, and be semi-liquified. The oil, previously heated, is to be now poured in, with much stirring, in the proportion of ten ounces to the pound of amber; and after the incorporation is complete, and the liquid somewhat cooled, a pound of oil of turpentine must be added,

460.—*Black Currant Cakes for a Cold.*

Boil one quart of juice for half an hour, then take it off and stir a quarter of a pound of sifted loaf sugar into it, when melted pour it into dishes about half an inch thick, put it out in the sun to dry; and when perfectly cold, cut it into small dice or diamonds.

461.—*An Effectual Lime for the Destruction of Bugs.*

Two ounces of red arsenic, a quarter of a pound of white soap, half an ounce of camphor dissolved in a tea spoonful of spirits rectified, made into a paste of the consistency of cream: place this mixture in the openings and cracks of the bedstead.

462.—*Spanish Pudding.*

To a pint of water put two ounces of fresh butter, and a little salt, when it boils add as much flour as will make it the consistency of hasty pudding, keep it well stirred all the time. After it is taken off the fire and stood till quite cold, beat it up with three eggs, grate a little lemon-peel and nutmeg, add them to the mixture; drop the batter with a spoon into a frying-pan with boiling lard, fry them quickly. When taken up, heap them in the dish high in the middle: throw some powdered sugar over them.

463.—*Mixture for Destroying Flies.*

Infusion of quassia, one pint; brown sugar, four ounces; ground pepper, two ounces. To be well mixed together, and put in small shallow dishes when required.

464.—*To Cast Figures in Imitation of Ivory.*

Make isinglass and brandy into a paste, with powdered egg-shells very finely ground. You may give it what colour you please; but cast it warm into your mould, which you previously oil over. Leave the figure in the mould till dry, and you will find, on taking it out, that it bears a very strong resemblance to ivory.

465.—*Purgative Biscuits.*

Take one ounce of flour, and one ounce of powdered sugar, two eggs, and one drachm of powdered jalap; let three biscuits be made, a quarter of one of which will contain five grains of jalap, and may be taken once or twice a day, according to the effect.

466.—*Meat Pickle.*

Moist sugar, one pound; common salt two pounds; saltpetre, a quarter of a pound; fresh ground allspice, one ounce; water, four quarts; dissolve.

*** To pickle meat, to which it imparts a fine red colour and a superior flavour.

467.—*Wardrop's Eye Lotion.*

Mindererus's spirit, one ounce; rose water, seven ounces. Mix.

468.—*Mead.*

To thirteen gallons of water, put thirty pounds of honey, boil and scum it well; take rosemary, thyme, bay-leaves, and sweet-briar, one handful all together; boil it one hour, put it into a tub, with a little ground malt; stir it till it is lukewarm; strain it through a cloth, and put into the tub again; cut a toast, and spread it over with good yeast; and put it into the tub also, and when the liquor is covered over with yeast, put it up in a barrel; take of cloves, mace, and nutmeg, one ounce and a half; of ginger, sliced, one ounce; bruise the spice, tie it up in a bag, and hang it in the vessel, stopping it up close for use.

469.—*Sir Henry Halford's Gout Preventive.*

Take of infusion of gentian, one and a half ounce; bicarbonate of potash, fifteen grains; tincture of rhubarb, one drachm. Mix. To be taken at bed-time.

470.—*Cross Buns.*

To two pounds and a half of flour, add half a pound of powdered sugar, and a little coriander seeds, cassia, and mace, powdered fine; then make a paste with half a pound of butter dissolved in half a pint of hot milk, work in three tablespoonsful of yeast and a little salt; set it before the fire for one hour to rise, then make it into buns, and again set them before the fire on a tin for half an hour; lastly, brush them over with warm milk, and bake them to a nice brown in a moderate oven.

471.—*To make a Standing Sauce.*

Put in a glazed jar, with the juice of two lemons, five anchovies, some whole Jamaica pepper, sliced ginger, mace, a few cloves, a little lemon peel, horseradish sliced, some sweet herbs, six eschalots, two spoonsful of capers and their liquor, into a linen bag, and put it into one quart of sherry; stop the vessel close, set it in a kettle of hot water for one hour, and keep it in a warm place. A spoonful or two of this liquor is good to any sauce.

472.—*Dr. Bow's Opiate Liniment.*

Powdered opium, one drachm; compound camphor liniment, one ounce. Digest for several days; then strain. This is recommended in the inflammatory affections of children.

473.—*Toothache and Anti-Rheumatic Embrocation.*

Sal volatile, three ounces; laudanum, one ounce. Mix.

474.—*Erasmus Wilson's Lotion to promote the Growth of the Hair.*

Eau de Cologne, two ounces; tincture of cantharides, two drachms; oil of rosemary and oil of lavender; of each, 10 drops.

475.—*Ginger Cakes.*

Make a paste with two pounds of sugar, eight ounces of powdered ginger, four pounds of flour, one quart of water, one pound of butter, and some candied orange-peel grated. Form this paste into cakes, and prick them with a fork before baking them.

476.—*A Soda Cake.*

Two pounds of flour, eight ounces of butter or dripping, eight ounces of sugar, one pint of milk (or three-parts of a pint of milk), with three or four eggs, and a teaspoonful of carbonate of soda. To these may be added for a plum cake, one pound of well washed and picked currants, three ounces of preserved orange and lemon peel cut small, and a quarter of an ounce of mixed spice. Rub the butter well up with the flour until reduced to small crumbs. If dripping be used, a little salt should be added. Mix the soda intimately with the flour or sugar, then mix them with the other ingredients, and make the whole into a dough with the milk, or milk and eggs well beaten; put it into a well-buttered tin and bake it in a cool oven for three or four hours. A good plan to ensure the sides and bottom from being burnt, is to tie a piece of paper folded in three or four folds round the sides, and put the tin on a flat baking-tin, with a little sawdust or fine ashes between.

477.—*Tonic Pills.*

Extract of chamomile, one drachm; sulphate of quinine, one scruple; mix. Divide into twenty pills. One of these pills to be taken twice a day for weakness of the stomach, agues, general debility, and all complaints requiring tonics.

478.—*Benton Tea Cakes.*

With one pound of flour, four ounces of butter, and milk sufficient to make a paste; roll it out very thin, cut it into shapes that may be desired, and bake on a hot hearth or slow oven-plate.

479.—*Painter's Cream.*

This is a preparation sometimes employed by painters, when they are obliged to leave work unfinished for a length of time. They cover the parts already painted with it, which preserves the freshness of their colours, and can be easily removed when they return to their work. It is made as follows:—Take half an ounce of the best mastic, finely powdered, and dissolve it over a gentle fire, in three ounces of clear nut-oil. Pour the mixture into a mortar, with two drachms of pounded sugar of lead at the bottom of it. Stir this with a pestle, and keep adding water in small quantities, till the whole is of the appearance and thickness of cream, and refuses to admit more water, so as to mix freely.

480.—*Chilly Vinegar.*

To half a gallon of the best vinegar, add half a pound of good fresh chillies; place them near the fire until near boiling. Bung them down; put the jar in a cool place. You may begin to use it in a month. When you take a pint out, you may add another of vinegar two or three times: it will improve by keeping, and last a long time.

481.—*Sedative Ointment.*

The violent local irritation which often follows the application of blisters to the surface of children, is a serious objection to their use, and requires that particular care be taken to lessen the liability of sloughing, &c. Should, however, the ulcer be very irritable, the following ointment thickly spread on lint will be found serviceable:—Lime water, oil of almonds, of each, half an ounce; mix well together, then add prepared lard, one ounce.

482.—*Portable Glue.*

Best glue, half a pound; water sufficient; boil it in a double glue-pot, and strain; add a quarter of a pound of brown sugar, and boil pretty thick; then pour it into moulds. When cold cut into small pieces, and dry them.

*** This glue is very useful to draughtsmen, architects, &c., as it immediately dilutes in warm water, and fastens the paper without *damping*. It may be softened for many purposes with the tongue.

483.—*How to Extinguish a Fire in a Chimney.*

So many serious fires have been caused by chimneys catching on fire, and not being quickly extinguished, that the following method of doing this should be made as generally known as possible:—Throw some powdered brimstone on the fire in the grate, or ignite some on the hob, and then put a board or something in the front of the fireplace, to prevent the fumes descending into the room. The vapour of the brimstone ascending the chimney, will then effectually extinguish the soot on fire.

484.—*Preservation of Iron from Rust.*

A mastic or covering for this purpose, proposed by M. Zeni, and sanctioned by the Société d'Encouragement, is as follows: eighty parts of pounded brick, passed through a silk sieve, are mixed with twenty parts of litharge: the whole is then rubbed up by the muller with linseed oil, so as to form a thick paint, which may be diluted with spirits of turpentine. Before it is applied the iron should be well cleaned. From an experience of two years, upon locks exposed to the air, and watered daily with salt water, after being covered with two coats of this mastic, the good effects of it have been thoroughly proved.

485.—*Walnut Catsup.*

Mr. Robinson, in his very excellent work, entitled, "The Whole Art of Curing, Pickling, and Smoking Meat and Fish," strongly recommends the following receipt for walnut catsup:—"When walnuts are full ripe and ready for eating, take the green outside shells, put them into a jar with as much strong vinegar (cold) as will perfectly cover them; and tie them up securely for twelve months. Then strain them and press the juice out through a strong sieve, and for every gallon of liquor take,—anchovies, chopped small, six ounces; three heads of garlic, peeled; Jamaica pepper, one ounce; cloves, one ounce; mace, three-quarters of an ounce; black pepper, one ounce; ginger, sliced, one ounce; port wine lees, one quart. Let the catsup boil up, and then simmer ten minutes, skim it well, and put it away for twenty-four hours; then boil it until reduced one-half. When cold, bottle it for store, and cork and wax it well."

486.—*To Cure Hams superior to Westphalia.*

Take the hams as soon as the pig is suffi ciently cold to be cut up, rub them well with common salt, and leave them for three days to drain; throw away the brine, and for two hams of from fifteen to eighteen pounds weight, mix together two ounces of saltpetre, one pound of the coarsest sugar, and one pound of common salt; rub the hams in every part with this, lay them in deep pans with the rind downwards, and keep them for three days well covered with the mixture; then pour over them a pint and a half of vinegar, and turn them in the brine, and baste them with it daily for one month; drain them well, rub them with bran, and hang them for a month high in a chimney, over a wood fire, to be smoked.

487.—*To Pickle Cheeks of Bacon.*

To each stone (fourteen pounds) of the meat, the following will answer admirably:—One pound and a half of common salt, three quarters of a pound of the coarsest sugar, and one ounce of saltpetre, each to be in fine powder; an ounce of black pepper may be added. A month is sufficient time for the salting, unless the pork is very large.

488.—*Ware's Eye Lotion.*

Acetate of zinc, half a drachm; distilled water, sixteen ounces. Mix.

489.—*Lotion for removing particles of Iron from the Eye.*

Take of muriatic acid, twenty drops; mucilage of gum arabic, one drachm; rose water, two ounces. Mix.

490.—*Liniment for Chilblains.*

Soap liniment, ten drachms; tincture of cantharides, two drachms. Mix.

491.—*Patent Yeast.*

Boil six ounces of hops in three gallons of water three hours; strain it off, and let it stand ten minutes; then add half a peck of ground malt, stir it well up, and cover it over; return the hops, and put the same quantity of water to them again, boiling them the same time as before, straining it off to the first mash; stir it up, and let it remain four hours, then strain it off, and set it to work at ninety deg., with three pints of patent yeast; let it stand about twenty hours; take the scum off the top, and strain it through a hair sieve; it will be then fit for use. One pint is sufficient to make a bushel of bread.

492.—*Process for Removing Spots of Grease from Books and Prints.*

After having gently warmed the paper stained with grease, oil, wax, or any fat body whatever, take out as much as possible by means of blotting paper (having first scraped off with a blunt knife what has not sunk in, and gently warmed the part stained). Then dip a small brush in rectified spirit of turpentine, heated almost to boiling point, and draw it gently over both sides of the paper, which must be carefully kept warm. This operation must be repeated as many times as the quantity of fat imbibed, or the thickness of the paper, may render neccessary. When the grease is entirely removed, recourse may be had to the following method to restore the paper to its former whiteness, which is not completely restored by the first process:—Dip another brush in alcohol, and draw it in a like manner over the place which was stained and particularly round the edges, to remove the border, which would present a stain. By employing these means, with proper caution, the spot will totally disappear, and the paper assume its original whiteness; if the process has been employed upon a print or manuscript, no obliteration will take place.

493.—*Pickled Pork.*

Cut your pork into pieces convenient for placing in your pickling tub, being careful that the vessel be perfectly sweet and sound. Where it can be done take out any bone from the meat. Rub every piece well with saltpetre; then take one part of bay salt, and two parts of common salt, and after rubbing each piece of meat thoroughly, place it down, and cover it completely with common salt. The closer the meat is packed the better. Be particular in keeping the sides of the tub well filled up with salt. Meat thus cured will keep any length of time, without losing its excellence.

494.—*Dr. Scott's Wash to whiten the Nails.*

Diluted sulphuric acid, 2 drachms; tincture of myrrh, 1 drachm; spring water, 4 ounces Mix. First cleanse with white soap, and then dip the fingers into the wash.

495.—*To Brew Cheap Beer.*

The following receipts for brewing beer very economicaly, will probably be acceptable to many of our readers. We found the receipts in a number of the Gardeners' Magazine, and think their correctness may be relied on.

West India molasses is the best for the purpose. It is a kind of treacle which is sold as it comes from the West Indies, and is known by a gritty substance at the bottom of the cask, more or less like sand, which substance is, in truth, an imperfect sugar. Common treacle will do as well if the quantity be a little increased, say one pound in six or seven; but the best article of all is the coarsest brown sugar you can get; it is better than the highest-priced for the purpose; and you may use one pound in six less of it than of the West India molasses. It is, however, dearer upon the whole, though still much cheaper than malt. In making beer from unmalted barley, it is necessary to take good care not to use the water too hot, as, if it be, the barley will set, that is, become pasty, and not allow the water to drain off. Be very particular about this; a little oat chaff well mixed with the barley will go a great way to prevent this accident.

1. *Raw Barley and Molasses.*—The use of raw grain with molasses, for making beer, is a most valuable discovery for the middle classes. Put a peck of barley or oats into an oven after the bread is drawn, or into a frying pan, and steam the moisture from them. Then grind or bruise the grain roughly (not fine), and pour on it two and a half gallons of water, so hot as to pain the finger smartly. Mash it well, and let it stand three hours. Then draw it off, and pour on every two gallons nine of water, rather hotter than the last; but not boiling (say not above one hundred and eighty degrees). Mash the liquor well, and let it stand two hours before you draw it off. Pour on afterwards two gallons of cold water; mash well, and draw off. You will have about five gallons. Mix seven pounds of West India molasses in five gallons of water; mix it with the wort from the barley; then add four ounces of hops, and boil one hour and a half. When cooled to blood heat, add a teacupful of yeast; cover it with a sack, and let it ferment eighteen hours. In fourteen days it will be good sound fine beer, quite equal in strength to London porter or good ale.

2. *Malt and Molasses.*—Pour eight gallons of water at one hundred and seventy degrees on a bushel of malt. Mash well; let it stand three hours; draw it off, and then add eight gallons more water at one hundred and ninety six degrees. Mash, and let it stand two hours: add eight gallons of cold water to the grain, and let it stand three hours and a half. Mix twenty-eight pounds of West India molasses in twenty gallons of water, and boil the whole with two pounds of hops for two hours. When the liquor is cooled down to eighty-five degrees, add half a pint of yeast; cover it with a sack, stir it well, and let it ferment twenty-four hours. In proper time you will have thirty-six gallons of ale.

3. *West India Molasses only.*—Mix fourteen pounds of West India molasses with eleven gallons of water; boil it for two hours with six ounces of hops. Let it become quite cool; add a teacupful of yeast, stir it up, and cover it over with a sack, to keep it warm. Let it ferment sixteen hours, put it in a cask, and keep it well filled up; bung it down in two days, and in seven days it will be fit to drink, and be stronger beer than London porter. This is the simplest of all; a washing copper and a tub, or even a large tea-kettle, only being requisite. Thus nine gallons of beer can be made.

496.—*To Purify the Air of a Sick-chamber.*

Dr. J. C. Smith obtained £5000 from Parliament for the following receipt:—"Take six drachms of powdered nitre, and the same quantity of oil of vitriol; mix them together by adding to the nitre one drachm of the vitriol at a time; placing the vessel in which you are mixing it on a hot hearth, or plate of heated iron, stirring it with a glass-rod, a tobacco-pipe, &c. Then place the vessel in the contaminated room, moving it about to different parts of the room.

497.—*Soap.*

Hard soap is fittest for washing clothes with, and soft soap for floors. It is a good plan to soap your dirtiest clothes, and soak them over night in soft water. If you are at a loss to procure soft water for washing, fill a barrel half-full of wood-ashes, and fill it up with water, and you will have lye whenever you want it. A gallon of strong lye put into a great boiler of hard water, will make it quite soft. Some use pearlash or potash; but either injures the texture of the cloth.

*** If you have a strip of land, remember that ashes and suds are good manure for bushes and young plants.

498.—*Burnt Onions for Colouring and Flavouring Soups, Gravies, Sauces, &c.*

Put one pound of onions, peeled, and chopped fine, into an iron stewpan, with a quarter of a pint of water, and one pound of loaf sugar; let them boil steadily over a clear fire. When they turn to a deep brown, begin pouring on the onions one pint of boiling vinegar, half a teacupful at a time;—stirring well one quantity before you add another. Let the whole boil a quarter of an hour.—A small quantity will colour and flavour soups &c., &c.

499.—*Hair Dye.*

A perfectly safe hair dye presents itself in pyrogallic acid, which may be prepared for this purpose by exposing powdered nut-galls to heat in a hemispherical glass or porcelain vessel, covered with tissue or filtering paper pasted round its edges, and surmounted with a bell glass. The pyrogallic acid rises in vapour, which, being filtered from its oily impurities through the paper, condenses on the inside of the bell glass. The pyrogallic acid, thus obtained is to be dissolved in water, purified by digesting the solution with animal charcoal, then concentrated, and mixed with some alchohol to prevent its decomposition. This tincture applied to the hair, browns it; but it must not be allowed to touch the hands, as its stain cannot be easily effaced.

500.—*To fumigate Trees on open Walls.*

Peach trees or nectarines, which are so often attacked with green fly, may be fumigated on the open walls, by procuring two poles long enough to reach from the top of the wall to the bottom, standing them one at each side of the tree, allowing them to rest against the top of the wall, and standing them two feet away at the bottom; then get a carpet or blanket and lay over them, securing it well to the wall on each side, so that it will not allow the smoke to escape; the smoke may be blown underneath the bottom by means of a fumigating pipe, or a No. 24 pot may be half filled with red-hot coals, and put to stand under the carpet, and some tobacco shaken lightly on the top of them. The day after the tree has been fumigated it should be well washed with the engine or syringe, and the ground digged underneath,

501.—*Lemon Soap.*

This has been esteemed many years as a means for improving the colour; the following is the receipt:—take two ounces of lemon juice; one ounce of oil of bitter almonds; one ounce of oil of tartar; and two ounces of Venice soap; stir the mixture (cold) until the different ingredients are thoroughly blended, and it has acquired the consistency of honey; then put it up in small china boxes.

502.—*Draught for Heartburn.*

Drop fifteen or twenty drops of water of ammonia (not the strongest preparation) into two ounces of almond mixture, or of common water. This is a powerful remedy for heartburn, and other cases of morbid acidity of the stomach.

503.—*Hard Pomatum.*

Hard pomatum is made by melting slowly together, one pound of prepared suet, and three ounces of white wax, perfuming it with any favourite essential oil.

504.—*German Silver.*

The following are the different receipts for the manufacture of German silver, which are adopted by one of the first manufacturers in London—premising that the metals should be as pure as possible.

No. 1.—*Common German Silver.*—Copper eight, nickel two, zinc three and a half. This is the commonest that can be made with any regard to the quality of the article produced. It might do for common purposes. If the quantity of nickel be reduced much below this, the alloy will be little better than pale brass, and tarnish rapidly.

No. 2.—*Good German Silver.*—Copper eight, nickle three, zinc three and a half. This is a very beautiful compound. It has the appearance of silver a little below standard; by some persons it is even prefered to the more expensive compound. We stronly recommend manufacturers not to use a metal inferior to this.

No. 3. *Electrum.*—Copper eight, nickle four, zinc three and a-half. This is a compound which, for ease of working and beauty of appearance, is to be preferred to all others by the manufacturer, and is generally preferred by the public. It has a shade of blue, like very highly polished silver; it tarnishes less easily than silver.

No. 4.—Copper eight, nickel six, zinc three and a-half. This is the richest in nickel that can be made without injuring the mechanical properties of the metal. It is a very beautiful compound, but requires a higher heat for fusion than the preceding, and will be found rather more difficult to work.

No. 5. *Tutenag.*—Copper eight, nickel three, zinc four and a-half. These proportions were obtained by the analysis of a piece of Chinese tutenag of the best ordinary quality; but some of the specimens of Chinese tutenag are equal to the electrum, No. 3, but these are very rare. This alloy is very fusible, but very hard, and not easily rolled; it is the best adapted for casting.

505.—*Dupuytren's Pomade.*

The celebrated physiologist, Baron Dupuytren, of Paris, devoted considerable attention to the causes of baldness and the means of checking its progress, or of restoring the hair. He discovered a pomade, considered infallible in its results, which bears his name, the receipt for which is as follows:—Macerate a drachm of powdered cantharides in an ounce of spirits of wine. Shake it well during a fortnight, and then filter. Take ten parts of this tincture and rub it with ninety parts of cold lard. Add a little essence of bergamot, or any other scent. Rub this pomade well into the head, night and morning. In ninety-nine cases out of a hundred, this application, if continued, will restore the hair.

506.—*To stop Vines from Bleeding.*

The most effectual way to do this is to cut the part clean with a sharp knife, and afterwards sear it over with a red-hot iron. Pruning vines late in autumn, or early in winter, will prevent this in a great measure.

507.—*To Pickle Cauliflowers.*

Choose the whitest and closest grown. Separate them into bunches, lay them on plates,and strew salt equally all over them. Let them remain in this condition three days and nights. Then place them in jars, and pour boiling water over them; tie them up close from the air, and let them stand twelve hours. After the expiration of that time they should be taken out and dried on a sieve, when you may put them into jars or bottles, and fill up with the best white-wine vinegar. Tie bladder and leather over them.

508.—*Strengthening Tincture for the Weak and Nervous.*

Take of compound tincture of bark, two ounces; ammoniated tincture of valerian, one ounce; ethereal tincture or compound tincture of aloes, half an ounce. Mix.—This is a valuable stomachic and strengthening medicine for general debility, lowness of spirits, and nervous irritability. One or two teaspoonfuls should be taken three times a day, in milk and water.

509.—*Preservation of Eggs.*

1. Eggs may be preserved for any length of time by excluding them from the air. One of the cleanest and easiest methods of doing this, is to pack them in clean dry salt, in barrels or tubs, and to place them in a cool and dry situation. Mr. A. J. Cooley says, that he has eaten eggs thus preserved that were a twelvemonth old, and that had been some months aboard ship, in a tropical climate, and yet retained all the peculiar sweetness of new laid eggs.

2.—Some persons place eggs which they wish to preserve in a netting, or on a sieve or cullendar, and immerse them for an *instant* in a cauldron of boiling water, before packing them away.

3.—Sometimes eggs are placed in vesssls containing milk of lime, or strong brine, or rubbed over with butter, lard, or gum-water; all of which act by excluding the air.

510.—*Tincture for the Tooth-Ache.*

Take of compound tincture of Benjamin, and Battley's solution of opium, of each, one drachm. Mix.—A little of this mixture dropped on cotton and applied to the hollow, and along the gum, of a decayed and painful tooth, will afferd great, and sometimes effectual relief.

511.—*To Roast Pigeons.*

These should be dressed while they are fresh. If young they will be ready in twelve hours for the spit, otherwise, in twenty-four. Take off the heads and necks, and cut off the toes at the first joint; draw them carefully, that the gall-bladders may not be broken, and pour plenty of water through them; wipe them dry, and put into each bird a small bit of butter dipped into a little cayenne. Truss the wings over the backs, and roast the birds at a brisk fire, keeping them well and constantly basted with butter. Serve them with brown gravy. Dish them upon young water-cresses. About half an hour will roast them.

512.—*Cure for Corns.*

Mr. Cooper, in his "*Dictionary of Surgery*," has the following infalliable cure for corns:—"Take two ounces of gum-ammoniac, two ounces of yellow wax, and six drachms of verdigris, melt them together, and spread the composition on soft leather. Cut away as much of the corn as you can, then apply the plaster, and renew it every fortnight till the corn is away."

513.—*Electrical Amalgam*

Zinc and tin, one ounce each; quicksilver, two ounces. Melt the first two in an iron ladle, then withdraw it from the fire and add the mercury also, made hot,; stir well together with an iron rod, pour the melted metal into a wooden box, and shake it violently until cold. It should be preserved in a corked glass phial. It is used for covering the cushions of electrical machines, for which purpose, a little must be poured out on a piece of clean paper, crushed quite smooth with a flat knife, and then spread thinly on the surface of the rubber, previously touched over with a little tallow.

514.—*Wet Clothes*

Handle a wet hat as lightly as possible. Wipe it as dry as you can with a silk handkerchief; and when nearly dry, use a soft brush. If the fur should stick together in any part, damp it lightly with a sponge dipped in beer or vinegar, and then brush it till dry. Put the stick or stretcher into a damp hat, to keep it in propper shape. When a coat gets wet, wipe it down the way of the nap with a sponge or silk handkerchief. Do not put wet boots or shoes near the fire.

515.—*Black Pigment.*

A fine lamp-black is obtained by the combustion of a thick torch of coal-gas, supplied with a quantity of air adequate to burn only its hydrogen. In this case, the whole of its carbon is deposited in the form of a very fine black powder of extreme lightness.—This black is used in making the better qualities of printers' ink.

516.—*Mode of Fixing Pencil Drawings.*

Dissolve pale resin in spirits of wine; lay the pencil drawing on its face upon a sheet of clean paper, and brush the back of the drawing with the solution. This penetrates through the paper in a few minutes, and as the spirit evaporates the resin is deposited as a varnish on the drawing. This has the advantage of not cockling the paper, which aqueous solutions will do; and as the brush only passes over the back of the drawing, none of the pencil marks are in any degree removed. This process will not answer with drawings on card, or any other substance too thick to be penetrated by the solution. In this case a weak solution of isinglass may be placed in a shallow dish, the drawing being passed through it, so as to wet every part without touching it with a brush.

517.—*Emetic Mixture.*

Distilled water, one ounce; ipecacuanha wine, half an ounce; simple syrup, half an ounce.—Dose, for children,—twenty drops, half a teaspoonful, or a teaspoonful, repeated every quarter of an hour until vomiting is produced.—The dose of ipecacuanha wine as an emetic for an adult is one ounce; as an expectorant and diaphoretic, from ten to thirty-one minims.

518.—*To Pickle Red Cabbage.*

Take a fine large closely grown cabbage, strip the outside leaves off, cut it across in rather thin slices, and lay them on a dish, strewing salt equally all over them. Cover with a cloth, and let them remain so for twenty hours. Then drain the cabbage, and put it in a jar with allspice, whole pepper, and a little ginger sliced; pour cold white-wine vinegar over it, and tie closely from the atmosphere.

519.—*Deafness from deficient Secretion of Wax.*

Take oil of turpentine, half a drachm; olive oil, two drachms. Mix. Two drops to be introduced into the ear at bed-time.

520.—*French Method of Purifying Butter.*

The French purify their butter by melting it in pots, plunged into water heated to nearly boiling point; and sometimes they mix a pure brine with the melting butter, whereby they flavour the subsidence of the coagulated caseine and other impurities. The supernatant clear butter should be drawn or poured off, and rapidly cooled.

521.—*To Clean Looking-Classes.*

In cleaning these, first take out the fly-stains and other soil with a damp rag, then polish with woollen cloth and powder-blue.

522.—*Rose Lozenges.*

Sugar, two pounds; otto of roses, ten drops; mix with mucilage, very fine. Some add, starch, four ounces, substitute oil of rhodium for otto of roses, and use mucilage made with rose-water. If wanted red, make the mucilage with an infusion of cochineal.

*** In the preparation of lozenges, the ingredients are first mixed, and well beaten into a stiff paste, which is next rolled out to a proper thickness, and cut into pieces of the desired shape by means of a small cylinder or punch of steel or tin. The newly-formed lozenges are then dried by placing them on an inverted seive in a dry and airy situation, and frequently turning them, until they become hard and brittle; observing carefully to preserve them from the dust. To prevent the mass from sticking either to the fingers or utensils, a little powdered starch, or a *very little* olive oil scented with the same aromatic as that contained in the lozenges, may be used. All the ingredients should be reduced to a fine powder before mixing.

523.—*To Renovate Black Crape.*

Skim-milk and water, with a little bit of glue in it, made scalding hot, will restore old rusty black Italian crape. If clapped and pulled dry, like fine muslin, it will look as good as new.

524.—*Preservation of Butter.*

The Tartars and French have been long in the habit of preserving butter, by melting it with a moderate heat, whereby are coagulated the albuminous and curdy matters remaining in it, which are very putrescible. This fusion should be made by a heat of a water bath, about 176 deg. Fahr., continued for some time, to effect the more complete purification of the butter. If in this settled liquified state it be carefully decanted, strained through a tammy cloth, and slightly salted, it may be kept for a long time nearly fresh, without becoming in any degree rancid, more especially if it be put up in small jars closely covered.

525.—*Dr. Blake's Remedy for the Tooth-ache.*

Take of alum, in powder, two drachms, spirits of nitre, seven drachms. Mix, and apply it to the teeth.

526.—*Beet Root.*

Select for pickling, roots of blood-red colour; wash them well, boil them until tender, then peel them quite clear and cut them across in slices not too thin, from which you may make many different fancy shapes. Put them carefully into jars with a little mace, pepper-corns, cloves, horse-radish, table salt, and sliced ginger, and fill up with the best vinegar. Tie the jars close with bladder.

527.—*To Dissolve India-Rubber.*

In ether, deprived of alcohol by washing with water, India-rubber readily dissolves, and affords a colourless solution. When treated with hot naptha, distilled from native petroluem or from coal tar, it swells to thirty times its former bulk; and if then triturated with a pestle, and pressed through a seive, it affords a homogeneous varnish, which being applied by a flat edge of metal or wood to cloth, prepares it for forming the patent water-proof cloth of Mackintosh. India-rubber dissolves in the fixed oils, such as linseed oil, but the varnish has not the property of becoming concrete upon exposure to the air. It has been lately asserted that India-rubber is soluble in the oils of lavender and sassafras.

528.—*Furs.*

1.—In laying aside furs for the summer, they should be placed in a roomy drawer lined with cedar, and have small pieces of crude camphor sprinkled amongst them; and once a month, at least, be taken out, examined in the sun, and beaten with a light cane. This is indeed the secret of the fur-dealers in preserving their stocks.

2.—Place a little colocynth pulp (bitter apples), or spices, as cloves, pimento, &c., wrapped in muslin among them; or they may be washed in a very weak solution of corrosive sublimate in warm water (ten or twelve grains to the pint), and afterwards carefully dried. N. B. Corrosive sublimate is a strong poison.

3.—To preserve furs on a voyage, when airing and beating them is not practicable, they must be thoroughly secured from the accession of damp, and thickly covered with cayenne pepper, &c., (as in No, 2); and restored to light and air as soon as possible.

529.—*To Change the Hair or Beard Black.*

We have lately met with the following in an old receipt book; we cannot guarantee a *successful* application:—"Take oils of costus and myrtle of each one ounce and a-half; mix them well in a leaden mortar, add liquid pitch, expressed juice of walnut leaves and laudanum, of each half an ounce; gall nuts, black-lead, and frankincense, of each, one drachm; and a sufficient quantity of mucilage of gum arabic, made with a decoction of nut-galls. Rub the head or chin with this mixture after shaving.

530.—*Brass.*

The best proportion of the constituents to form fine brass is one prime equlvalent of copper = 63½ + one of zinc = 32.3; or very nearly two parts of copper to one of zinc. The bright gold-coloured alloy, called Prince's, or Prince Rupert's metal, in this country, consists apparently of two primes of zinc to one of copper or of nearly equal parts of each.

531.—*Black Ink.*

Mr. Savory, President of the R. Pharmaceutical Society, has just published the following form for manufacturing black ink:—"Take of Aleppo galls, bruised, one pound and a half, green vitriol, twelve ounces; powdered gum arabic, eight ounces; rasped logwood, eight ounces; soft water, two gallons and a half. Boil the galls and logwood in the water till it be reduced to two gallons, then add the remaining articles, and put the whole into a convenient vessel, stirring it several times during the day, for fourteen or fifteen days, at the end of which time it will be fit for use.

532.—*Chemical Soap.*

Take one pound of white oil soap, grate it down fine, add to it half-pound of fine rice powder, two ounces of white lead, and two ounces of bismuth, both in powder. Previous to mixing with the soap, put the powders into a basin, with three ounces of orange-flower water, and half-ounce of essence of ambergris; when these are well mixed, the rice powder and soap are to be put in, and the whole well beaten twice a day for four or five days; after the whole mass is well incorporated and very stiff, it may be cut into square cakes, and dried on sheets of paper; when perfectly dry and hard, each cake is to be wrapped up separately in white paper and sealed.

533.—*To Apply Leaf-Gold to Leather. (In Bookbinding.)*

The leather, as laid on the book, is not in a fit state for receiving the gold without some modification of surface. It first should receive a coating of parchment-size; then two or three coatings of white of egg, whereby a slight glossiness is produced; and just before the gold is to be laid on, the surface should be slightly moistened with oil. The gold, cut up into small pieces to suit the kind of ornament, must be laid on the book with a flat camel-hair brush; and the stamp or die, previously heated in the fire, impressed on the gold; whereby two effects are produced at once—the producton of the device, and the fixing of the gold to the leather. A piece of soft rag lightly passed over the book; removes the small superfluous fragments of gold, and leaves the gilt device clearly marked.

534.—*Plate Powders.*

1.—Polisher's putty and burnt hartshorn, of each, half an ounce; prepared chalk one ounce.

2.—Cream of tartar, common salt, and alum, equal parts, mix. A *little* of this powder, added to the water in which plate is boiled, gives it a silvery whiteness.

3.—Dissolve alum in a strong ley, scum it off carefully, mix it up with soap, and wash your silver with it, using a linen rag.

535.—*To make Oil-Skin.*

1.—The manner of making oil-cloth is very simple. Place some good resin or gum-lac over the fire in drying linseed-oil, till the resin is thoroughly dissolved, and the oil brought to the thickness of a balsam. Spread this upon canvas, or any other linen cloth, so as fully and entirely to glaze it over; suffer it to dry perfectly; and it will be found impenetrable to wet of every description. To give a colour to this varnish, grind the blue, green, &c., with the last coat that you lay on.

2.—A better method than the above, is first to cover the canvas, &c., with a liquid paste, made with drying oil in the following manner: Take Spanish white or tobacco-pipe clay, which has been completely cleaned by washnig and sifting it from all impurities, and mix it up with boiled oil, to which a drying quality has been given, by adding a dose of litharge one fourth the weight of the oil. This mixture, being brought to the consistance of thin paste, is spread over the cloth, &c.; when the first coating is dry, a second is applied. The unevenness occasioned by the coarseness of the canvas, or the unequal distribution of the paste, are smoothed down with pumice-stone, reduced to powder, and rubbed over the canvas with a bit of soft serge or cork dipped in water. When the last coating is dry, the canvas must be well washed in water, to clean it, and when dry, a varnish composed of gum-lac dissolved in linseed-oil boiled with turpentine, is applied, and the process is complete. The colour of the varnished canvas thus produced is yellow.

536.—*Preservation of Milk.*

When milk contained in wire-corked bottles, is heated to the boiling point in a water-bath, the oxygen of the included small portion of air under the cork seems to be carbonated, and the milk will afterwards keep fresh, it is said, for a year or two.

*** Green gooseberries and peas do by the same treatment.

537.—*Rheumatic Embrocation.*

Spirit of turpentine, spirit of hartshorn, liquid opodeldoc, of each, one ounce.

538.—*Cyanotype.*

This is another modification of Photography, invented by Sir J. Herschel. Brush the paper with the solution of the ammonia-citrate of iron, so strong as to resemble sherry-wine in colour; expose the paper in the usual way and pass over it very sparringly and evenly a wash made by dissolving common ferro-cyanide o potassium. As soon as this liquid is applied the negative picture varnishes, and is replaced by the positive one, of a violet blue colour, on a greenish yellow ground, which at a certain time possesses a high degree of sharpness, and singular beauty of tint.

539.—*Application of the Camera Obscura to the Talbotype.*

2. In this state (see No. 280.) the paper is subjected to the action of light in a camera-obscura, after which the image is brought out by washing it again with the gallo-nitrate of silver, and warming it before a fire. In some cases, however, a strong impression will become visible in a minute or two after applying the gallo-nitrate of silver, without the aid of heat. The image thus brought out is subsequently *fixed*, or rendered permanent, by washing with water, lightly drying with blotting-paper, and then washing with a solution of bromide of potassium containing one hundred grains to eight or ten ounces of water. A minute or two after the application of this solution the paper is again dipped in water, and finally dried. The picture thus produced is what is termed a *negative* one, in which all the light parts of the object represented are shown of a dark colour, and *vice versa*, and the representation is also the reverse of the original in position. It is, however, according to Mr. Talbot's second patent, rendered transparent by the application of wax, and by laying it face downwards upon another sheet of photographic paper, and exposing both to the light, a copy is produced in which the objects are brought into their true position, and the right effect of light and shade is produced; the copy, or secondary impression thus produced, having very much the appearance of a sepa drawing. By this arrangement one original negative Talbotype may be employed to produce a great number of secondary positive copies; and although it sometimes grows faint after frequent repetition of the process, its strength may be renewed by washing by candle-light with gallo-nitrate of silver, and subsequent warming. The positive Talbotypes, it should be observed, may be taken upon paper prepared as above described for the negative or original impressions; but Mr. Talbot prefers using for them a paper prepared by washing first with a weak solution of common salt, and then with a solution of nitrate of silver; as such paper, though requiring more time for the perfect action of the light, affords an image with tints more harmonious and pleasing to the eye than the more sensitive paper above described. In obtaining the secondary impressions, the original and the sheet of photographic paper are laid upon a board and covered with a piece of glass, which is pressed down to keep them in close contact with each other. The images are subsequently fixed in the same way as the original.* *The Camera Obscura itself will next be described.*

* Note.—Mr. Talbot has published a work, appropriately called '*The Pencil of Nature*,' the illustrations of which are not prints, but actual photographic or sun-pictures. By this process, also, a perfect *fac similie* of the recent Chinese treaty has been obtained, which copy is deposited among the State Papers.

Hunt's Improved process of Photography.

This is performed by washing over good letter paper with the following liquid:—A saturated solution of succinic acid, two drachms; mucilage of gum arabic, half a drachm; water, one and a half drachm. When the paper is dry, it is washed over once with a solution containing one drachm of nitrate of silver in one ounce of distilled water. The paper is allowed to dry in the dark, and it is fit for use. It can be preserved in a portfolio, and employed at any time in the camera-obscura, exposing it to the light from two to eight minutes according to its vivacity. When the paper is taken out of the camera, no trace of a picture can be seen. To produce this effect, mix one drachm of a saturated solution of sulphate of iron, with two or three drachms of mucilage of gum arabic, and brush over the paper evenly with this mixture. In a few seconds the latent images are seen to develope themselves, producing a negative photographic picture. The excess of the iron solution is to be washed off with a sponge whenever the best effect appears. The drawing is then to be soaked a short time in water, and is fixed by washing over with ammonia, or preferably with hyposulphite of soda; taking care to wash out the excess of salt. From the pictures thus produced, any number of others, corrected in light and shadow, may be produced by using like succinated paper, in the common way of transfer in sunshine.

541.—*Transparencies.*

Transparencies can be executed in the following manner:—A piece of strong linen, silk, &c., stretched on a wooden frame, is done over with a solution of white wax in oil of turpentine, and during the operation a chaffing-dish is placed below it, that the liquid may be every where equally diffussed. Any figures, &c., are then delineated on the cloth, silk, &c., with oil colours, mixed up with spirits of turpentine.

542.—*Chrysotype.*

This is a modification of Photography, so called by its inventor, Sir John Herschel. It consists in washing the paper in a solution of ammonia-citrate of iron, drying it, and brushing it over with a solution of ferro-*sesquicyauure* of potassium. This paper, when dried in a perfectly dark room, is ready for use, the image being finally brought out by a neutral solution of silver.

543.—*Garlic and Eschalot Vinegar.*

To half gallon of best vinegar add half a pound of garlic peeled and chopped fine. Put it into a stone jar; let it stand near a fire till near boiling; bung or tie it close. It will be in fine flavour in three months. Eschalot vinegar may be made in the same manner. Both are useful in flavouring sauces, &c.

544.—*Teething.*

Although much may be done to avert the dangers of teething by proper diet, if air, exercise, and clothing be allowed them in due proportion, and if their minds be kept under control, scarcely any child escapes some degree of inconvenience. In almost all children, the head and bowels become affected, the gums are much inflamed and swollen, the mouth is hot, the tongue white, and the skin dry and hotter than natural. In short, considerable fever is present, and is in all cases attended by so much local cause of uneasiness as to make them very irritable. When symptoms like these occur, it becomes necessary to restrict the child with regard to the quantity and quality of its food. The usual remedies also in cases of fever and diarrhoea are indicated; such as alteratives combined with gentle laxatives, the warm bath, &c. A great local means of giving relief still remains for adoption. Lancing the gums should never be neglected in these cases. The mode of lancing the gums is not material. On examining an infant's mouth, it will be seen that a ridge runs along the middle of the gum for the whole circle of each jaw; this should be cut freely, and in the shape of an X, the incision being carried down to the tooth, and made to cross each other on the tooth itself.

545.—*How to Make a Cheap Violin.*

In number 400 of the "*Penny Magazine,*" there is a paper entitled, "How to make a cheap Violin," in which the constuction of the Violin is taken up in a scientfic point of view, by M. Savart. He investigated the sources of sound, as connected with the Violin, in order to determine what were, and what were not, essential parts of the instrument. After which he made one as follows:—1. Instead of having the face and back of the body curved, he formed them of two pieces similar in size and direction of grain one-fifth of an inch thick at one edge, and one-twelfth of an inch at the other, united by their thick edges. 2. The sides were made perfectly straight, instead of being hollowed out. 3. The bridge was made a little higher than usual, to suit the altered shape of the body. 4. The strengthening bar, or bar of harmony, was placed under the middle of the instrument, instead of at one side of the middle. 5. The holes in the upper surface were straight, instead of being curved like an *f*. 6. The sounding part was placed very near one of these holes. 7. The sides of the instrument were deeper than in ordinary Violins, so that its internal capacity was greater.

546.—*To raise the pile of Velvet when pressed down.*

Cover a hot smoothing-iron with a wet cloth, and hold the velvet firmly over it; the vapour arising will raise the pile of the velvet with the assistance of a light whisk.

547.—*Stone's Patent Rhubarb Wine.*

"When the green stalks or stems of the rhubarb plant are arrived at their full size, which will generally be about the middle of the month of May, I pluck from the plant the stems or stalks; I then cut off the leaves and throw them away; I bruise the stalks or stems in a large mortar, or other convenient means, so as to reduce them to a pulp; I put the pulp into an open vat or tub, and to every five pounds' weight of the stalk or stem, I add one gallon of cold spring water. I let it infuse for three days; stirring it three or four times in a day: on the fourth day I press the pulp in the usual manner, and strain off the liquor, which I place in an open vat or tub, and to every gallon of the liquor I add three pounds of white loaf-sugar, stirring it until the sugar is quite dissolved; I then let it rest, and in four, five, or six days, the fermentation will begin to subside, and a crust or head will be formed, which is to be skimmed off, or the liquor drawn from it, just when the crust or head begins to crack or separate; I then put the wine into my cask, but do not then stop it down. If it should begin to ferment in the cask, I rack it into another cask; in about a fortnight I stop down the cask, and let it remain till the beginning of the month of March in the next year, when I rack it, and again stop down the cask; but if, from continued slight fermentation in any cask, the wine then should have lost any of its original sweetness, then I put into the racked wine a sufficient quantity of loaf-sugar to sweeten it, and stop down the cask, taking care in all cases that the cask should be full. In a month or six weeks it will be fit to bottle, and in the summer to drink; but the wine will be improved by remaining a year or more in the rack after it has been racked. I would remark, that the plant in the autumn (about the latter end of August) will produce a second crop, when I make another quantity of wine, by pursuing a like process."

548.—*To take a Plaster of Paris Cast from a Person's Face.*

The person must lie on his back, and his hair be tied behind, into each nostril put a conical piece of paper, open at each end to allow of breathing. The face is to be lightly oiled over, and the plaster being properly prepared, it is to be poured over the face (taking particular care that the eyes are shut) till it is a quarter of an inch thick. In a few minutes, the plaster may be removed. In this a mould is to be formed, from which a second cast is to be taken, that will furnish casts exactly like the original.

549.—*Soft Pomatum.*

Add to one pound of hard pomatum six ounces of oil of sweet almonds, and increase the perfume.

550.—*How to Choose a Carpet.*

It has been observed, "that Brussels carpet, although estimated by the beauty of its design and colouring, ought to possess another very essential property, viz., durability, a reputation for which it has deservedly obtained; but the depreciating consequences of competition in price have lately somewhat diminished this favourable opinion." Durability arises more from the quantity and quality of worsted on the surface, than from the ordinary operations of the weaver. In the best qualities, the worsted warp-threads usually appear on the surface, in sets of threes; each set occupying the space between the linen warp-threads or chain, and of which threads there are about seven to an inch; this closeness of arrangement maintains the loops of worsted nearly upright, giving thereby greater elasticity, with a sustained arcual resistance to the effects of pressure and wear. Inferior carpets usually have a reduction in the quantity of surface worsted; produced by dropping loops, and various other processes tending to the same end. The quality of worsted is not less important than the quantity; indeed, a carpet made of good worsted, in a smaller quantity, is to be preferred to one crowded with an inferior material. Good worsted is bright, evenly twisted, free from loose hairy fibre, soft to the touch, and possesses considerable elasticity. The properties of dyes are deserving of consideration; but, as they are subordinate to the more important effects of design and colouring, little can be here adduced with advantage. The carpet manufacturers and dealers of the old school, who felt pride in the durability of their fabrics, would never recommend a carpet having a preponderance of claret or morone. Nevertheless, claret—although the dye is not wholly permanent, and deteriorates the quality of the worsted,—has been found too useful to be dispensed with, and of late it has therefore been extensively preferred. Crimson and scarlet are very durable colours; greens are sound; and brown, buff, and fawn colours may be deemed rather less permanent.

551.—*Gargle for relaxed sore-throat.*

Cayenne pepper gargle, five ounces; infusion of roses, two ounces; syrup of roses, one ounce. Mix.

552.—*Scouring Drops for Removing Spots, Grease, &c., from Linen, or any other Substance.*

Take of spirits of turpentine and essence of lemons, of each, one ounce. The essence must be newly made, or it will leave a circle round the spot.

553.—*To Procure Sleep.*

Twenty grains of carbonate of soda, taken the last thing on going to bed, will frequently procure sleep, when all sedatives have failed.

554.—*Excellent Short Crust for Sweet Pastry.*

Work very lightly half a pound of butter into one pound of flour, breaking it quite small; add a little salt, two ounces of finely powdered sugar, and sufficient milk to make it into a perfectly smoth paste. Bake it slowly and keep it pale.

555.—*How to Choose Mutton.*

No.	No.
1. Leg.	6. Shoulder.
2. Best End of Loin.	7. Breast.
3. Chump End of Loin.	A Saddle is the Two Loins.
4. Neck, Best End.	A Chine, the two Necks.
5. Neck, Scrag End.	

Good mutton is always finely-grained, short-legged, and plump; the lean of a dark hue, and the fat white. Mutton to be good should be five years old; but it is very seldom kept till that age, on account of the expence it would entail. The loin and legs are the best joints. The haunch consists of the leg and the part of the loin adjoining it; the saddle is the two loins together, or is the undivided *back* of the sheep: these two last are always roasted. The shoulder can be either roasted or boiled. But if for a dinner-party, it should be boned, rolled, and filled with forcemeat. The best end of the neck is very good boiled or roasted; the scrag end is only fit for making broth. You can have cutlets from the loin or the best end of the neck. Mutton kidneys are dressed in several ways. The heads are boiled like calf's head, but they require a great deal of care to be taken in the cleaning and washing of them. The trotters make a most excellent dish stewed with rich melted butter: they require a great deal of cooking. The leg and loin can be cured like a ham. Onion sauce should be served with the shoulder when roasted.

556.—*The Duke of Norfolk's Currie Powder.*

Coriander seed, (pounded and sifted,) three ounces; cayenne pepper, three drachms; turmeric, three-quarters of an ounce; cummin seed, three-quarters of an ounce; fœnugreek seed, three-quarters of an ounce; cardamoms, a quarter of an ounce. The seeds should be weighed after they have been well pounded, and passed through a fine sieve. A quarter of an ounce of cloves is sometimes added to the above.

557.—*To Clean Gloves.*

Wash them with soap and water, then stretch them on wooden hands, or pull them into shape *without wringing them*; next rub them with pipe-clay, or yellow ochre, or a mixture of the two in any required shade, made into a paste with beer; let them dry *gradually*, and, when about *half* dry, rub them well, so as to smooth them and put them into shape; then dry them, brush out the superfluous colour, cover them with paper, and smooth them with a warm iron. —Other colours may be employed to mix with the pipe-clay besides yellow ochre.

558.—*To Boil French Beans.*

When young, merely take off the ends and stalks, and throw them into plenty of boiling water, salted. When quite tender, which will be in about fifteen minutes, pour the water from them, dish, and send to table with melted butter.

*** When the beans are large, they should be cut obliquely into a lozenge form, or split lengthwise into strips, and then cut once across.

559.—*Lucifer Matches.*

Take phosphorus, four parts; nitre, ten; fine glue, six; red ochre, or red lead, five; and smalt, two. Convert the glue with a little water by a gentle heat into a smooth jelly, put it into a slightly warm porcelain mortar to liquefy; rub the phosphorus down through this gelatine at a temperature of about 140 or 150 deg. Fahr.; add the nitre, then the red powder, and lastly the smalt, till the whole forms a uniform paste.

To make Writing-paper Matches, which burn with a bright flame, and diffuse an agreeable odour, moisten each side of the paper with tincture of benzoin, dry it, cut it into slips, and smear one of their ends with a little of the above paste by means of a hair-pencil. On rubbing the said end after it is dry against a rough surface the paper will take fire, without the intervention of sulphur.

To make lucifer matches, *that act without sulphur*, melt in a flat-bottomed tin pan as much white wax as will stand one-tenth of an inch deep; take a bundle of wooden matches free from resin, rub their ends against a red hot iron plate till the wood be slightly charred; dip them now in the melted wax for a moment, shake them well on taking them out, and finally dip them separately into the above viscid paste. When dry, they will kindle rapidly by friction.

560.—*To Restore Pricked or Stale Beer.*

To about a quart of stale beer, put half a tea-spoonful of salt of wormwood; this will restore the beer, and make it sparkle when poured into a glass, like bottled porter.

561.—*Gravy for a Roast Fowl.*

Boil the neck of the fowl, after having cut it small, in half a pint of water, with a seasoning of spice or herbs; let it stew very softly for an hour and a half. When the bird is just ready for table, take the gravy from the dripping-pan and drain off the fat; strain the liquor from the neck into it, mixing them smoothly; pass the gravy again through the strainer, heat it, add seasoning if necessary, and send to table hot.

562.—*Cements.*

1.—An excellent cement for resisting moisture is made by incorporating thoroughly eight parts of melted glue, of the consistence used by carpenters, with four parts of linseed oil, boiled into varnish with litharge. This cement hardens in about forty-eight hours, and renders the joints of wooden cisterns and casks air and water tight.

2.—A compound of glue with one-fourth its weight of Venice turpentine, made as above, serves to cement glass, metal, and wood, to one another.

3.—Fresh-made cheese curd, and old skim-milk cheese, boiled in water to a slimy consistence, dissolved in a solution of bicarbonate of potash, are said to form a good cement for glass and porcelain.

4.—White of eggs, with flour and water well mixed, and smeared over linen cloth, forms a ready lute for steam joints in small apparatus.

5.—Whitelead, ground upon a slab with linseed oil varnish, and kept out of contact of air, affords a cement capable of repairing fractured bodies of all kinds. It requires a few weeks to harden.

6.—When stone or iron are to be cemented together, a compound of equal parts of sulphur with pitch answers very well.

563.—*Rich Short Crust for Tarts.*

Break lightly, with as little handling as possible, six ounces of butter into half a pound of flour; add a tablespoonful of pounded sugar, and two or three of water; roll the paste for some minutes to blend the ingredients well.

564.—*Rice Soup.*

Put the rice into plenty of cold water; when it boils throw in some salt, let it simmer ten minutes, drain it, throw it into the boiling soup, and simmer it gently for a few minutes longer.

565.—*To Boil Windsor Beans.*

Throw them into fast-boiling water, salted; when quite tender, drain thoroughly, and send to table with parsley and butter. They will take nearly half an hour to do.

566.—*Plan for Warming a House, from the back of a Kitchen Grate.*

The following plan was first adopted, we believe, by Sir C. Menteath, in 1839. A cast-iron back, an inch thick, is fixed to the grate, and another plate of sheet-iron, placed at a distance of one or two inches from the cast-iron back, shows a species of stove, which serves to warm the under-ground story of a house; and, by means of a circulation of air passing between the two iron plates, a current of warm air, by means of a pipe from the hot chamber between the iron plates, is carried to the next floor above. The air is heated to 190 degrees by this simple and economical method. The wall is hollowed out to the passage or room behind the kitchen grate. The placing a thin plate of sheet-iron behind the fire of a cottage-grate adds much to the comfort of the inhabitant. All cottages should consist of two rooms, with a wall, in which the grate of the cottager is placed; so that the back of the grate warms the room behind, and dries his clothes.

567.—*Hartshorn Jelly.*

Boil half a pound of hartshorn shavings in three quarts of water over a gentle fire till it becomes a jelly; when a little hangs on a spoon it is done enough. Strain it hot, put it into a well tinned saucepan, and add to it half a pint of Rhenish wine, and a quarter of a pound of loaf-sugar. Beat the white of four eggs or more to a froth, and stir sufficiently for the whites to mix with the jelly. Boil it two or three minutes, then add the juice of four lemons, and boil it again two minutes longer. When it is finely curdled and of a pure white, pass it through a linen bag into a basin until it becomes quite clear, and has the appearance of a fine amber colour.

*** This jelly is an excellent article of diet for the sick and convalescent.

568.—*Fine Orange Wine.*

Take half a chest of Seville oranges, pare off the rinds, and put two-thirds of them into six gallons of water for twenty-four hours. Squeeze the oranges through a sieve into a pan, and then throw them into another six gallons of water; wash them well in it with the hands, and when you have done so, put in six gallons more water, and leave them there until the next day. For every gallon of wine, put into the cask three pounds and a half of loaf sugar, and the liquor strained clear from the rinds and pulp. Repeatedly wash these; if more liquor should be required to fill up the cask, rather than add raw water. Stir the wine daily till the sugar is completely dissolved, and allow it to ferment for about five weeks. Add three bottles of brandy, stop down, and after twelve months, bottle.

569.—*Photography.*

Photographic paper, may be made by dipping Whatman's glazed post paper into brine, containing ninety grains of common salt dissolved in one ounce of water, wiping it with a towel, brushing over one side of it with a broad camel-hair brush, a solution of nitrate of silver, containing fifty grains to the ounce of distilled water, and drying it in the dark. The paper may be rendered more sensitive by repeating the operation; drying it between each step. It affords perfect images of leaves and petals laid upon it, and exposed simply to the sun-beams. A solution of 100 grains of bromide of potassium in one ounce of distilled water answers still better than brine. The paper, when dry, is to be brushed over on one side with a solution containing 100 grains of nitrate of silver to one ounce of water; the paper being brushed, and dried in the dark. The silvered side should be marked. This paper laid flat upon painted glass, lace, leaves, feathers, ferns, &c., and exposed to the light of day, takes the impression of the objects.—It is to be then washed with lukewarm water, and finally dipped in a solution containing one ounce of hyposulphate of soda, in about one pint of distilled water. The design of the objects is necessarily reversed; the light parts forming the dark shades of the photogenic impression, and the dark parts the lighter ones. But a direct picture may be obtained by applying that paper, rendered transparent with white wax, upon a sheet of white photogenic paper, and exposing it to the sunbeams, or bright day-light. See No. 280.

570.—*British Port Wine.*

On good authority, we give the following receipt for the making of the wine usually sold in London as *port*:—Juice of elderberries, three gallons; port wine two gallons; cider, twelve gallons; brandy, one gallon; logwood, half a pound; isinglass, five or six ounces, dissolved in one gallon of cider; bung it down. In about two months it will be fit to bottle; but should not be drunk under the twelvemonth.

*** To make the above wine have a *rough* flavour, there should be added two ounces and a half of alum. If a crust be wished to be formed on the inside of the bottle, half a spoonful of finely-powdered cream of tartar should be added to each bottle before corking.

571.—*Stimulant Mixture.*

Peppermint water, one ounce and a half; sal volatile, half a drachm; sweet spirit of nitre, twelve drops; compound spirit of lavender, one drachm; syrup of cloves, half an ounce. Mix.—This mixture is a good general stimulant for children suffering from exhaustion after depletion or long protracted illness.

572.—*Good Melted Butter.*

Into a basin put a tablespoonful of flour and a little salt; then mix with them gradually a quarter of a pint of cold water, turn into a saucepan and stir constantly over a clear fire till they have boiled two minutes; then add an ounce and a half of butter cut small, keeping the sauce stirred until this is completely dissolved. Give the whole a minute's boil and then serve.

573.—*To Make Congreve Matches.*

The following is the receipt given by Berzelius:—Weigh out thirty parts of powdered chlorate of potash, ten of powdered sulphur, eight of sugar, and five of gum-arabic, with a little cinnabar to communicate colour. The sugar, gum, and salt, are first rubbed together into a thin paste with water; the sulphur is then added, and the whole being thoroughly beaten together, small brimstone matches are dipped in, so as to retain a thin coat of the mixture upon their sulphured ends. When quite dry they are fit for use.

574 —*To Pickle Nasturtiums.*

Take one quart of nasturtiums, and throw them into some salt and water, cold, in which let them remain, changing the water three times at least, three days and nights. Then lay them in a sieve to drain, and rub them perfectly dry between cloths. Now take, white-wine vinegar, one quart; mace, a quarter of an ounce; nutmeg, a quarter of an ounce; white pepper-corns, half an ounce; one eschalot, sliced; common salt, one ounce. Boil them ten minutes, skim well, and when nearly cold, pour the whole over the fruit placed in jars, and tie them close.

*** The nasturtiums should be gathered within a week after the blossoms have fallen off.

575.—*Raspberry Wine.*

To each quart of well-picked raspberries, put a quart of water; bruise, and let them stand two days; strain off the liquor, and to every gallon, put three pounds of loaf sugar; when dissolved, put the liquor into a barrel, and when fine (which will be in about two months), bottle it, and to each bottle put a tablespoonful of brandy.

576.—*Sauce for a Goose.*

Mince and brown in a small saucepan, with a slice of butter, two ounces of onions. When it commences to brown, stir to it a little flour, and in a few minutes afterwards pour in gradually, one-third of a pint of good brown gravy; let this simmer a quarter of an hour, strain it, bring it again to the boiling point, and add to it a little mustard mixed well with a glass of port wine. Season it with pepper and salt.

577.—*Shrimp Sauce.*

Shell a pint of shrimps, and mix them with half a pint of melted butter, to which a little cayenne, mace, and essence of anchovies, have been added. Immediately that the shrimps are heated through, serve the sauce.

578.—*To Clarify Ox-gall.*

Take the gall of newly killed oxen, and after having allowed it to settle for twelve or fourteen hours in a basin, pour the supernatant liquor off the sediment into an evaporating dish of stone ware, and expose it to a boiling heat in a water bath, till it is somewhat thick. Then spread it upon a dish, and place it before a fire till it becomes nearly dry. In this state it may be kept for years in jelly-pots covered with paper, without undergoing any alteration. When it is to be used, a piece of it of the size of a pea is to be dissolved in a tablespoonful of water.

579.—*Horseradish Sauce*

Grate very small a stick of young horseradish; then, with a couple of tablespoonfuls of it, mix a small teaspoonful of salt, and four tablespoonfuls of cream; stir it briskly, and add by degrees a wineglassful of vinegar.

*** Eecellent to serve with cold roast beef.

580.—*Dr. Beatty's Remedy for Hooping Cough.*

Take of Huxham's tincture of bark, five ounces; tincture of cantharides, camphorated tincture of opium, of each, half an ounce. Mix. The dose is from half a drachm to one drachm.

*** This should not be used in the early stage of the disease.

581.—*Mead, or Honey-wine.*

Honey, forty pounds; cider, twenty-five gallons; ferment, then add rum, one gallon; brandy, one gallon; cream of tartar, twelve ounces; bitter almonds and cloves, of each half an ounce.

582.—*Preservation of Cabbages.*

Cut them so that they may have about two inches of stem left below the leaves, scoup out the pith as far down as a small knife will reach, then suspend them by means of a cord, exactly perpendicular, but in an inverted position, and daily fill up the hollow part of the stem with clear cold water.

*** It is stated, that by this method cabbages, cauliflowers, brocoli, celery, &c., may be preserved for some time in a cool place. It affords an easy means of keeping a supply of green vegetables during a severe winter.

583.—*Remedy for a Sprain.*

Take of camphorated spirit, common vinegar, spirits of turpentine, of each, one ounce.

584.—*Anchovy Sauce.*

Add a wineglassful of essence of anchovies, a little mace, and a rather high seasoning of cayenne, to half a pint of melted butter.

585.—*Liniment used in Chaps of the Nipples.*

Lime water, oil of almonds, of each, three drachms; purified opium, one grain. Mix. The breasts should be covered with lint dipped in this liniment, over which should be placed artificial nipples, in which holes should be pierced to give issue to the oil.

586.—*Egg Sauce for Calf's Head.*

Thicken with flour and butter some good pale veal gravy; throw into it, when it boils, two teaspoonfuls of minced parsley, add a little lemon-juice, cayenne, and then the eggs (boiled hard), and when quite cold cut into small dice.

587.—*Common Currant Wine.*

Red currants, seventy pounds, bruised and pressed; brown sugar, ten pounds; water, a sufficient quantity to fill up a fifteen-gallon cask. This yields a very good and pleasant red wine, rather tart, but keeping well.

588.—*To Clean Marble.*

Take two parts of common soda, one part of pumice-stone, and one part of finely powdered chalk; sift it through a fine sieve and mix it with water; then rub it well all over the marble and the stains will be removed; then wash the marble over with soap and water, and it will be as clean as it was at first.

589.—*Macaroni Soup.*

Into a pan of fast-boiling water throw four ounces of macaroni, add one ounce of butter, and an onion stuck with a few cloves. When the macaroni has swelled to its full size and become tender, drain it and put it into two quarts of clear gravy-soup; let it simmer for seven or eight minutes, and it will be ready for the table. Serve grated Parmesan cheese with it.

590.—*Stewed Beef Steaks*

These may be cut thicker than for broiling. Dissolve some butter in a stewpan, and brown the steak on both sides, moving it often that it may not burn; then shake in a little flour, and when it is coloured pour in gradually sufficient water to cover well the meat. As soon as it boils, season with salt, remove the scum, slice in onion, carrot, and turnip; add a bunch of sweet herbs, and stew the steak very softly for about three hours. A quarter of an hour before you serve, stir into the gravy two or three tea-spoonfuls of rice-flour, mixed with cayenne, half a wine-glassful of mushroom catsup, and a little seasoning of spice.

591.—*A Good Stew.*

Set a shin of beef on to stew in enough cold water to keep it covered until done. When it boils remove the scum, and put one ounce and a half of salt to the gallon of water. Add a few cloves and some black pepper, slightly bruised and tied up in muslin, some onions, a root of celery, a bunch of savoury herbs, with some carrots and turnips. Gently stew for four or five hours.

592.—*Gravy Soup, or Stock.*

Prepare a large stewpan by rubbing it with butter, and put into it three-quarters of a pound of ham, free from fat, skin, and rust; four pounds of leg or neck of veal, and three pounds and a half of lean beef, all cut into thin slices; set it over a clear and rather brisk fire, till the meat becomes of an amber colour; —it should be often moved, so that it does not stick to the pan nor burn. When the meat is equally browned, place the bones upon it, and pour in gradually one gallon of boiling water. Take off the scum as it rises, and throw in at intervals a little cold water to bring it quickly to the surface. When no more scum appears, put in two ounces and a half of salt, three onions, three carrots, two turnips, one head of celery, two ounces of savoury herbs, one dozen of cloves, three-quarters of an ounce of white pepper (whole), and three blades of mace. Allow the soup to boil gently for five or six hours, and then strain it. When cold remove every particle of fat from the top; and, in taking out the soup, leave the sediment untouched. When required, take out the quantity demanded for table, and add mushroom catsup or Harvey's sauce.

593.—*For the Same.*

Cut beef from the bones, then dredge with flour, season with pepper and salt, and fry until it is of a clear brown. Stew for five or six hours; if the quantity be large, with a pint of water to one pound of beef, and vegetables as above: some prefer adding two or three more onions. It may be thickened with six ounces of butter, worked up smoothly with five ounces of flour. A tablespoonful of soy, half a pint of sherry, and a little cayenne may be added.

594.—*To Boil Marrow Bones.*

Put a bit of paste, made of flour and water over the ends where the marrow is seen, and tie a cloth tightly over them; take off the paste before the bones are sent to table, and serve, placed upright in a napkin, with slices of dry toasted bread, apart.

595.—*Vermicelli Soup.*

Into three quarts of clear gravy soup, drop very lightly, and by degrees, six ounces of vermicelli, broken rather small. Let it simmer for half an hour, or rather less, over a gentle fire, and stir it often.

596.—*Harvey's Fish Sauce.*

To make one gallon, take five pints of the best pickling vinegar; quarter of a pound of good pickled cucumbers, cut small; quarter of a pound of white mustard seed, a little bruised; quarter of an ounce of fresh celery-seed, bruised; and one ounce of garlic, peeled, and cut small. Boil all these articles, until the quantity is reduced to four pints, in a stone jar before the fire. In another jar put four pints of spring water; one ounce of well-bruised ginger; quarter of an ounce of bruised mace; quarter of an ounce of cayenne pepper; one pint of India soy; boil slow in a stone jar, till reduced to four pints; then mix the contents of the two jars together, stirring them well during the operation. Boil them together for half an hour and then let it get cold. Now take the outside peel of three lemons, cut them into strips, dry them in an earthen dish in an oven till they are quite brown and free from moisture. Add this lemon, hot from the oven, to the cold mixture. Cover it quite close; let it stand ten days at least. Use it after straining it through flannel.

597.—*Lip Salve.*

1. *White.*—Spermaceti ointment, or cerate, one and a half ounce; finely-powdered white sugar, half an ounce; scent, a sufficient quantity; mix.

2. *Red.*—Spermaceti ointment, one ounce; alkanet root, three quarters of a drachm; melt together till sufficiently coloured; strain, and when considerably cooled, add two or three drops of oil of lavender.

598.—*Searle's Patent Coffee.*

This is prepared by evaporating skim-milk mixed with one-fortieth part of sugar, at a low temperature, and, when nearly solid, adding a very concentrated essence of coffee, and continuing the evaporation at a very low temperature, (in *vacuo*, if possible,) until the mixture requires the consistence of a syrup, paste, or candy.

599.—*Concrete.*

Thames ballast, as taken from the bed of the river, answers exceedingly well for making concrete, consisting nearly of two parts of pebbles to one of sand. With it must be mixed from one-seventh to one-eighth part of lime. The best mode of making concrete, according to Mr. Godwin, is to mix the lime, previously ground, with the ballast in a dry state; sufficient water is now thrown over it to effect a perfect mixture, after which it should be turned over at least twice with shovels, or oftener; then put into barrows, and wheeled away for use instantly.

600.—*Paint.*

To get rid of the smell of oil paint plunge a handful of hay into a pail full of water, and let it stand in the room newly painted.

601.—*Yeast.*—(*From Cobbett's "Cottage Economy."*)

Yeast is a great thing in domestic management. In Long Island they make yeast-cakes. A parcel of these cakes is made once a year. That is often enough. And, when you bake, you take one of these cakes (or more according to the bulk of the batch), and with them raise your bread. The very best bread I ever ate in my life was lightened with these cakes

The materials for a good batch of cakes are as follows:—three ounces of good fresh hops; three pounds and a half of rye-flour; seven pounds of Indian corn meal; and one gallon of water.—Rub the hops so as to separate them. Put them into the water, which is to be boiling at the time. Let them boil half an hour. Then strain the liquor through a fine sieve into an earthen vessel. While the liquor is hot, put in the Rye-flour; stirring the liquor well, and quickly, as the Rye-flour goes into it. The day after, when it is working, put in the Indian Meal, stirring it well as it goes in. Before the Indian Meal be all in, the mess will be very stiff; and it will, in fact, be *dough*, very much of the consistence of the dough that bread is made of. Take this dough; knead it well, as you would for *pie-crust*. Roll it out with a rolling-pin, as you roll out pie-crust, to the thickness of about a third of an inch. When you have it (or part of it at a time) rolled out, cut it up into cakes with a tumbler glass turned upside down, or with something else that will answer the same purpose. Take a clean board (a *tin* may be better) and put the cakes *to dry in the sun*. Turn them every day; let them receive *no wet*; and they will become as hard as ship biscuit. Put them into a bag, or box, and keep them in a place *perfectly free from damp*. When you bake, take two cakes, of the thickness abovementioned, and about three inches in diameter; put them into hot water, *over-night*, having cracked them first. Let the vessel containing them stand near the fire-place all night. They will dissolve by the morning, and then you use them in setting your sponge (as it is called) precisely as you would use the yeast of beer.

There are *two things* which may be considered by the reader as obstacles. First, where are *we* to get the *Indian meal?* Indian Meal is used merely because it is of a *less adhesive* nature than that of wheat. White pea-meal, or even barley-meal, would do just as well. But Second, to *dry* the cakes, to make them (and *quickly*, too, mind) *as hard as ship biscuit* (which is much harder than the timber of Scotch firs or Canada firs); and to do this *in the sun* (for it must not be *fire*), where are we, in this climate to *get the sun?* In 1816 we could not; for, that year, melons rotted in the *glazed frames* and never ripened. But, in every nine summers out of ten, we have, in June, in July, or in August, a *fortnight of hot sun*, and that is enough. Nature has not given us a *peach-climate*; but we *get peaches*. The cakes, when put in the sun, may have a *glass-sash*, or a *hand-light*, put over them. This would make their berth *hotter* than that of the hottest open-air situation in America. In short, to a farmer's wife, or any good housewife, all the little difficulties to the attainment of such an object would appear as nothing.—The *will* only is required; and, if there be not that, it is useless to think of the attempt.

602.—*Decoction of Bark.*

Bruised Peruvian bark, one ounce; water, one pint. Boil for ten minutes, and strain.

603.—*Storm Glass.*

The storm glass is a very elegant and economical little "weatherwise," which deserves more attention that it has yet received. To prepare this instrument, take two drachms of camphor, half drachm of pure nitrate of potash (nitre or saltpetre), and half drachm of muriate of ammonia (sal-ammonia), and triturate them together until they are thoroughly pulverized. The operation may be assisted by adding a few drops of alcohol. When well triturated, the mixture is to be dissolved in about two ounces of alcohol, and put into a tall phial, as an *Eau de Cologne* bottle, or into a glass tube, of about ten inches in height and three fourths of an inch in diameter, the mouth of which is to be covered with a bit of bladder or the like, perforated with a pin. The instrument is then complete.

*** The indications which it gives are of this nature:—If the atmosphere be dry and the weather promising to be fine, all the solid part of the composition which appears in the glass will be closely collected at the bottom, and the liquid above will be quite clear; but on the approach of a change to rain, the solid matter will appear gradually to rise, and small crystalline stars will be observed to float about in the liquid, which, however, will remain otherwise pellucid. On the approach of winds, flocks of the composition, apparently in the form of a leaf, will appear on the surface of the liquid which in this case will seem thick and in state of fermentation. These indications often begin to exhibit themselves twenty-four hours before the actual breaking forth of the storm, and after a short experience in observing the changes of appearances of the materials in the glass, not only the magnitude of the coming storm will readily be estimated, but likewise its direction; for the quarter of the compass from which the wind blows will always be indicated by the circumstance of the solid particles lying more closely to the side of the glass opposite to that whence the tempest comes. During the winter, the composition is rendered white by the multitude of small white stars which are constantly floating about in the liquid: this is particularly remarkable during white frost and snow. In summer, on the contrary, when the weather is warm and serene, the liquid is clear, and the solid matter lies at the bottom of the glass.

604.—*Methods of Renovating Articles of Dress.*

Simple Stains.— Oils and fats are the substances which form the greater part of simple stains. They give a deep shade to the ground of the cloth; they continue to spread for several days; they attract the dust, and retain it so strongly, that it is not removable by the brush; and they eventually render the stain lighter coloured upon a dark ground, and of a disagreeable grey tint upon a pale or light ground. The general principle of cleansing all spots, consists in applying to them a substance which shall have a stronger affinity for the matter composing them, than this has for the cloth, and which shall render them soluble in some liquid menstruum, such as water, spirits, oil of turpentine, &c. Alkalis wood seem to be proper in this point of view, as they are the most powerful solvents of grease; but they act too strongly upon silk and wool, as well as change too powerfully the colours of dyed stuffs, to be safely applicable in removing stains. The best substances for this purpose are, 1. Soap; 2. Chalk, fuller's earth, soap-stone, (steatite or French chalk). These should be merely diffused through a little water into a thin paste, spread upon the stain, and allowed to dry. The spot requires now to be merely brushed. 3. Ox-gall and yolk of eggs have the property of dissolving fatty bodies without affecting perceptibly the texture or colours of cloth, and may therefore be employed with advantage. The ox-gall should be purified, to prevent its greenish tint from degrading the brilliancy of dyed stuffs, or the purity of whites. 4. The volatile oil of turpentine will take out only recent stains; for which purpose it ought to be previously purified by distillation over quick-lime. Wax, resin, turpentine, pitch, and all resinous bodies in general, form stains of greater or less adhesion, which may be dissolved out by pure alcohol. The juices of fruits, and the coloured juices of all vegetables in general, deposit upon clothes marks in their peculiar hues. Stains of wine, mulberries, black currants, morellos, liquors, and weld yield only to soaping with the hand, followed by fumigation with sulphurous acid; but the latter process is inadmissable with certain coloured stuffs. Iron mould or rust stains may be taken out almost instantaneously with a strong solution of oxalic acid. If the stain is recent, cream of tartar will remove it.

605.—*Saur Kraut.*

Procure some clean white cabbages, cut them into small pieces, and stratify them in a cask along with salt and a few juniper berries and carraway seeds, observing to pack them down as hard as possible with a wooden rammer, and to cover them with a lid pressed down by a heavy weight. The cask must be placed in a cold situation as soon as a sour smell is perceived.

606.—*Bouillon, the Common Soup of France.*

The process of making this has been described in the following manner by M. Carême: —"The stockpot of the French artisan supplies his principal nourishment; and it is thus managed by his wife, who, without the slightest knowledge of chemistry, conducts the process in a truly scientific manner. She first lays the meat into her earthen stock-pot and pours cold water to it in the proportion of about two quarts to three pounds of the beef; she then places it by the side of the fire, where it slowly becomes hot; and as it does so, the heat enlarges the fibre of the meat, dissolves the gelatinous substances which it contains, allows the albumen (or the muscular part, which produces the scum) to disengage itself and rise to the surface, and the osmazome (which is the most savoury part of the meat) to be diffused through the broth. Thus from the simple circumstance of boiling it in the gentlest manner, a relishing and nutritious soup will be obtained, and a dish of tender and palateable meat; but if the pot be placed and kept over a quick fire, the albumen will coagulate, harden the meat, prevent the water from penetrating it, and osmazone from disengaging itself; the result be a broth without flavour or goodness, and a tough dry bit of meat." Add salt in the proportion of half an ounce to the quart, throw in three or four turnips, as many carrots, half a head of celery, two or three leeks, one onion stuck with some cloves a tea-spoonful of peppercorns and a bunch of savoury herbs. It will require from four and a half, to six hours, according to the quantity.

607.—*Green Walnuts and their Uses.*

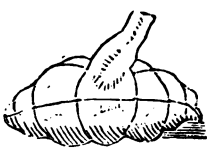
Walnuts preserved with sugar make an excellent purgative for children. When fit for pickling, put them into a stone jar, with about half a pound of sugar to a score; then set the jar in a saucepan of water over the fire, taking care that the water does not get into the jar; let it keep simmering for three hours. If, when dissolved, the syrup does not cover the fruit, add sufficient to make it do so. When quite cold, cover the jar close, and set it by for six months; it will then be fit for use. The nuts improve by keeping, and are an excellent and agreeable medicine. One walnut is a dose for a child six years old.

N.B.—Jars or basons placed within a saucepan should always rest on a low trivet, or some similar contrivance, in order that the water may circulate freely between the bottom of the saucepan and the bottom of the jar, otherwise the bottom of the saucepan will surely be injured.

608.—*To Destroy Snails.*

Place pieces of broken earthenware over little heaps of bran to keep it from the rain. Snails are very fond of bran, and may thus be easily destroyed.

609.—*To Bone a Shoulder of Veal, Mutton, or Lamb.*



Shoulder of Veal, or Mutton, boned and rolled.

Spread a clean cloth upon a table and lay the joint flat upon it, with the skin downwards; with a sharp knife cut off the flesh from the inner side, nearly down to the blade bone, of which detach the edges first, then work the knife *under* it, keeping it always *close to the bone*, and using all possible precaution not to pierce the outer skin; when it is in every part separated from the flesh, loosen it from the socket with the point of the knife, and remove it; or, without dividing the two bones, cut round the joint until it is freed entirely from the meat, and proceed to detach the second bone. A most excellent grill may be made by leaving sufficient meat for it upon the bones of a shoulder of mutton, when they are removed from the joint.

610.—*Currant Jelly.*

To every pint of juice, allow three quarters of a pound of loaf sugar, pounded fine, and sifted; put the sugar into a tin vessel, and place it in a moderate oven, until the sugar is quite hot, taking care to stir it well to prevent it from burning; place your juice in a copper skillet, let it boil about three or four minutes, then remove it to the side of the fire. put the sugar to it by degrees with your hand, taking good care to stir it all the time with a silver gravy spoon; as soon as the sugar is *perfectly* melted your jelly is done; throw it into a large jug, and when rather cool put it into glasses or jars, cover the top of all preserves with nothing thicker than old book muslin. Do not press your currants too light and with a little brown sugar, it will make very good jam for common

611.—*To Prevent Snow Water or Rain from Penetrating the Soles of Shoes or Boots in Winter.*

This simple and effectual remedy is nothing more than a little bees'-wax and mutton-suet, warmed in a pipkin, until in a liquid state; then rub some of it slightly over the edges of the sole where the stitches are, which will repel the wet, and not in the least prevent the blacking from having the usual effect.

612.—*To make an Excellent Smelling Bottle.*

Take an equal quantity of sal-ammoniac and unslaked lime, pound them separate, then mix and put them in a bottle to smell to. Before you put in the above, drop two or three drops of the essence of bergamot into the bottle, then cork it close.

613.—*Blacking for Shoes—(Patented).*

Eighteen ounces of caoutchouc are to be dissolved in about nine pounds of hot rape oil. To this solution sixty pounds of fine ivory black, and forty-five pounds of molasses are to be added, along with one pound of finely-ground gum arabic, previously dissolved in twenty gallons of vinegar. These mixed ingredients are to be finely triturated in a paint-mill till the mixture becomes perfectly smooth. To this varnish twelve pounds of sulphuric acid are to be now added in small successive quantities, with powerful stirring for half an hour; at the end of which time three pounds of finely-ground gum arabic are added; after which the stirring is repeated half an hour for fourteen days longer when the *liquid* blacking is ready for use. In making the *paste* blacking, the patentees prescribe the above quantity of India rubber oil, ivory black, molasses, and gum arabic, the latter being dissolved in only twelve pounds of vinegar. These ingredients are to be well mixed, and then ground together in a mill till they form a perfectly smooth paste. To this paste twelve pounds of sulphuric acid are to be added in small quantities at a time, with powerful stirring, which is to be continued half an hour after the last portion of the acid has been introduced. Ready for use in seven days.

614.—*To Mend China.*

Take a piece of flint glass, beat it to a fine powder, and grind it extremely fine on a painter's stone with the white of an egg, and it joins china without rivetting, so that no art can break it in the same place. This may be done in a mortar if a suitable stone is not to be had.

615.—*Stewed Loin of Veal.*

Take part of a loin of veal, the chump end will do; put into a large, thick, well-tinned iron saucepan, or into a stewpan, about a couple of ounces of butter, and shake it over a moderate fire until it begins to brown; flour the veal well all over, lay it into the saucepan and when it is of a fine, equal: light brown, pour gradually in veal broth, gravy, or boiling water to nearly half its depth; add a little salt, one or two sliced carrots, a small onion, or more, when the flavour is much liked, and a bunch of parsley; stew the veal very softly for an hour or rather more; then turn it, and let it stew for nearly or quite another hour, or longer should it not appear perfectly done. As none of our receipts have been tried with large coarse veal, the cooking must be regulated by that circumstance, and longer time allowed should the meat be of more than middling size. Dish the joint; skim all the fat from the gravy, and strain it over the meat; or keep the joint hot while it is rapidly reduced to a richer consistency. This is merely a plain family stew.

615.—*Marbling of Books. (French Method.)*

This is performed by laying the colour on the edges with a brush, or by means of a wooden trough and gum-water as follows:—Provide a wooden trough, two inches deep, six inches wide, and the length of a super-royal sheet; boil in a brass or copper pan any quantity of linseed and water until a thick mucilage is formed; strain it into the trough, and let it cool; then grind on a marble slab any of the following colours in small beer. For—

Blue, Prussian blue or indigo;
Red, rose-pink, vermilion, or drop lake;
Yellow, King's yellow, yellow ochre, &c.;
White, flake white;
Black, ivory or burnt lamp black;
Brown, umber, burnt umber, vandyke brown, sienna, burnt sienna; black mixed with yellow and red, also makes brown;
Green, blue and yellow mixed;
Orange, red and yellow mixed;
Purple, red and blue mixed;

For each colour you must have two cups, one for the colour after grinding, the other to mix it with ox-gall, which must be used to thin the colours at discretion. If too much gall is used, the colour will spread; when they keep their place on the surface of the trough, when moved with a quill, they are fit for use. All things being in readiness, the colours are successively sprinkled on the surface of the mucilage in the trough with a brush, and are waved or drawn about with a quill or stick, according to taste. When the design is thus formed, the book, tied tightly between *cutting-boards* of the same size, is lightly pressed with its edge on the surface of the liquid pattern, and then withdrawn and dried; the covers may be marbled in the same way, only letting the liquid colours run over them. The film of colour in the trough may be as thin as possible, and if any remains after the marbling, it may be taken off by applying paper to it before you prepare for marbling again. *Other methods will be given hereafter.*

616.—*To Prevent Beer from Growing Flat.*

In a cask, containing eighteen gallons of beer, becoming vapid, put a pint of ground malt, suspended in a bag, and close the bung perfectly: the beer will be improved during the whole time of drawing it for use.

617.—*To Fry Smelts.*

These fish are in season from November to May. When they are quite fresh they have a perfume like that of a cucumber. Draw them at the gills, as they must not be opened; wash and dry them thoroughly in a cloth; dip them into butter, and fry them of a clear brown; in five minutes they will be cooked. Serve them with melted butter.

618.—*Prevention of Premature Death.*

Intense Cold.—Rub the body with snow, ice, or cold water. Restore warmth, &c., by slow degrees; and, after some time, if necessary, the plans to be employed for the recovery of drowned persons.

Hanging.—If a medical man be present, let him take a few ounces of blood from the jugular vein; and cupping glasses may be applied to the head and neck; leeches also to the temples.

Suffocation by Noxious Vapours or Lightning.—Cold water to be repeatedly thrown upon the face, &c. drying the body at intervals. If the body feels cold, employ gradual warmth, and the plans for the drowned; particularly pass gentle shocks of electricity through the breast, and apply blisters to the chest.

Intoxication.—The body to be laid on a bed, &c. with the head a little raised, the neck-cloth, &c. removed. Obtain immediate medical assistance, as the modes of treatment must be varied according to the state of the patient.

Poison.—Until medical assistance can be procured, endeavour to produce vomiting, by giving large draughts of warm milk or water, mixed with oil, melted butter, or lard.

619.—*Beef-steak Pie.*

From two to three pounds of steak will make a good family pie. Trim off part of the fat, should there be much of it. If the beef should not appear very tender, it may be gently beaten with a paste roller until the fibre is broken; then divide into slices, and lay in a dish bordered with paste. Season with salt and pepper, and sufficient water poured in to make the gravy and keep the meat moist. Lay on the cover, join it securely to the paste which is round the rim, trim both off close to the dish, make an incision through the middle of the cover, and lay some slight ornament of paste round it. Let the pie remain in a well-heated oven for nearly an hour and a half. You may season with minced onion or eschalot. Mushrooms improve all meat-pies.

620.—*To Clean Steel and Iron.*

One ounce of soft soap; two ounces of emery, made into a paste; then rub the article for cleaning with wash-leather and it will give a brilliant polish.—(*T. O.*)

621.—*To Destroy Rats and other Vermin.*

Sponge, if cut in small pieces, fried or dipped in honey, and given to vermin, distends their intestines, and effectually destroys them. The addition of a little oil of rhodium will tempt them to eat.

622.—*Bronzing of Polished Iron.*

The barrels of fowling-pieces and rifles are occasionally bronzed and varnished, to relieve the eye of the sportsman f om the glare of a polished metal, and to protect the surface from rusting. The liquid used for bronzing the barrels is made by mixing nitric acid (specific gravity 1. 2.) with its own weight of spirit of nitric ether, of alcohol, and tincture of muriate of iron; and, adding to that mixture, a quantity of sulphate of copper equal in weight to the nitric acid and ethereous spirit taken together. The sulphate must be dissolved in water before being added; and the whole being diluted with about ten times its weight of water, is to be bottled up for use. This liquid must be applied by friction with a rag to the clear barrel, which must then be rubbed with a hard brush; processes to be alternated two or three times. The barrel should be afterwards dipped in boiling water, rendered feebly alkaline with carbonate of potash or soda, well dried, burnished, and heated slightly for receiving several coats of tin-smiths' lacker, consisting of a solution of shellac in alcohol, coloured with dragon's blood.

623.—*Kitchener's Relish.*

Ground black pepper and salt, of each two ounces; ground allspice, scraped horseradish, and minced eschalots, of each one ounce; walnut pickle, or mushroom catsup, one quart; infuse for fourteen days, and strain.

*** An excellent sauce.

624.—*Spiced Bacon.*

This may be prepared, of excellent quality, by pursuing the following method. Select a side or middle of delicate pork, and take out all the bones. Put it into a pan of water for ten or twelve hours to extract the blood, changing the water as often as it becomes much coloured. Then put the meat into a pickle made as follows:—water, one gallon; common salt, one pound; sal prunelle, quarter of a pound; coarse sugar, one pound. Let the meat remain in this pickle for at least a fortnight; then take it out, wipe it well, and shred sage and bay leaves (the stalks having been carefully taken out) *very small*. When the latter are well mixed, add white pepper, and strew these well over the inside part of the meat. Roll it very tightly up, and tie a string round it three inches apart, knotting the string at every round, so that when fillets are cut off for cooking, the remainder of the collar may remain confined. Smoke it well for twelve or fourteen days.

625.—*Oiled Paper.*

Brush sheets of paper over with "boiled-oil," and suspend them on a line until dry. Waterproof. Employed to tie over pots and jars, and to wrap up paste blacking, &c., &c.

626.—*Sore Throats, Head-ache, Cold Feet, &c.*

If those who are subject to sore throats, and the like, were to bathe the neck with cold water in the morning, and use the flesh brush at night, they would find a benefit which would more than compensate them for the time and trouble. There are many who suffer from headache and cold feet. If they would plunge their feet in cold water every morning, and use the flesh brush every night, it would relieve them both.

627.—*English Bamboo.*

This is a sort of pickle prepared from the young shoots of Elder in spring. The outer skin is peeled off, and they are immersed in salt water for twelve or fourteen hours, then boiled in vinegar for a few seconds; they are next put into a jar with a little white pepper, ginger, mace, pimento, and vinegar (boiling hot) poured over them; the jar is then well covered up, and set for about two hours in a hot place by the fire-side, where it is kept scalding until the pickle is done.

*** Eaten with boiled mutton. The clusters of elder flowers, just before they open, also make a beautiful pickle.

628.—*Compote of Rhubarb.*

Take and cut a pound of the stalks, after they are pared, into short lengths, have ready a quarter of a pint of water boiled for ten minutes with six ounces of sugar; put your fruit in, and let it simmer for ten to fifteen minutes. This served with boiled rice is much more wholesome for children than puddings. If for sick people, to be eaten alone, the compote should be made with the very best lump sugar; and the same if for dessert. But common sugar for children's use will do.

629.—*Egg Balls.*

Boil five fresh eggs quite hard, and lay them in cold water to get cold. Take the yolks out, and pound them smoothly with the beaten yolk of one fresh egg; put a little cayenne and salt, roll the mixture into very small balls, and boil them for two minutes. Half a teaspoonful of flour can be worked up with the eggs.

630.—*To Boil Shrimps.*

Pick out all the large ones. Have ready plenty of boiling water, add salt in the proportion of six ounces to the gallon, put your shrimps in, and in about six minutes take one out, and try it by pulling it away from the shell; if it comes easily out they are done. Have already a poker red hot, and before taking your shrimps off the fire, stir them well with it. This makes them of a fine red and also renders them better for shelling. Let them be well strained off in a cullender; keep them in a very cool place. This will also do for prawns. The only difference is you do not use the poker to them.

631.—*Pea Soup.*

After well washing one quart of split peas, soak them for the night, and boil them with a little carbonate of soda in just sufficient water to allow them to break to a mash. Then put them to three or four quarts of beef broth, and stew for one hour; then pass the whole through a sieve, and heat again. Season with salt and pepper. One or two small heads of celery, sliced and stewed in it, will be found a great improvement.

632.—*The Hair.*

Perfect cleanliness is indispensable for the preservation of the beauty and colour of the hair, as well as its duration: this is attained by frequently washing it in tepid soft water, using those soaps which have the smallest portion of alkali in their composition, as this substance renders the hair too dry, and by depriving it of its moist colouring matter, impairs at once its strength and beauty. After washing, the hair should be immediately and thoroughly dried, and when the towel has ceased to imbibe moisture, brushed constantly in the sun or before the fire until its lightness and elasticity are fully restored; and in dressing it, a little marrow pomatum, bear's grease, or fragrant oil should be used, yet as sparingly as possible. The belief, entertained by many persons, that washing the head induces catarrh, or headache, or injures the hair, is erroneous; as the application of water to the skin is the most natural and effectual method of cleansing it, and of keeping open the pores through which the perspiration must pass in order to ensure its healthy condition: besides, scales naturally form around the roots of the hair of the most cleanly person, and these can only be completely detached by the use of soap.—The constant and persevering use of the brush, is a great means of beautifying the hair, rendering it glossy and elastic, and encouraging a disposition to curl. The brush produces further advantages, in propelling and calling into action the contents of the numerous vessels and pores which are interspersed over the whole surface of the head, and furnish vigour and nourishment to the hair; five minutes, at least, every morning and evening, should be devoted to its use. Two brushes are necessary for the toilette of the hair; a penetrating, and a polishing brush; the penetrating brush, especially for a lady's use, should be composed of strong elastic hairs, cut into irregular lengths, but not so hard or coarse as to be in any danger of irritating the skin; after having been passed once or twice through the hair to ensure its smoothness and regularity, the brush should be slightly dipped in Eau-de-Cologne, or sprinkled with a little perfumed hartshorn, as either of these preparations are beneficial in strengthening the hair: the polishing brush should be made of firm soft hairs, thickly studded. Combs should only be used for the purpose of giving a form to the hair, or assisting in its decoration, as their use is more or less prejudicial to the surface of the skin, and the roots of the hair. The small-toothed ivory comb is particularly injurious, as besides its irritating effect on the skin; it has a tendency to split and crush the hair as it passes through it. The growth of the hair is best promoted by keeping it scrupulously clean, and by cutting it frequently.

633.—*Hare Soup.*

Pour on two pounds of shin of beef and a hare well washed and carved into joints, (or the remains of a roasted hare, with the forced meat and gravy,) one gallon of cold water; and when it boils and has been skimmed, add two ounces of salt, three onions, one large head of celery, and three carrots; a quarter of an ounce of black peppercorns, and a few cloves. Gently stew this for three or four hours, then take up the principal joints, cut the meat from them, mince and pound to a paste, with the crumb of two penny rolls that has been soaked in a little of the boiling soup, and then pressed dry in a cloth; strain and mix smoothly with it the stock from the remainder of the hare.—Strain the soup, season with cayenne, and serve it when at the point of boiling.

634.—*Gingerbread.*

The following receipt produces superior *this* gingerbread. Flour, one pound; carbonate of magnesia, quarter of an ounce; mix; add treacle, half a pound; moist sugar, quarter of a pound; melted butter, two ounces; tartaric acid, dissolved in a little water, one drachm. Make a stiff dough, then add powdered ginger and cinnamon (cassia,) of each, one drachm; grated nutmeg, one ounce; set it aside for half an hour, and put it in the oven.

*** It should not be kept longer than two or three hours, at the utmost, before being baked.

635.—*A Good Gravy.*

Chop fine, some lean meat, an onion, some slices of carrot and turnip, and a little thyme and parsley; put these with half an ounce of butter into a saucepan, and keep them stirred until they are slightly browned; add a little spice, and water in the proportion of a pint to one pound of meat. Clear the gravy from scum, let it boil half an hour, then strain it for use.

636.—*To Cure Hams.*

As soon as the hams are cut, tie them up by the hock for three days. Then make a pickle, thus—one ounce of saltpetre, half an ounce of salt prunella, one pound of common salt, one pound of coarse sugar, one ounce of juniper berries, and one gallon of strong beer; boil all together, and when cold pour it over the hams. Turn them every day for a fortnight. This quantity of pickle will be sufficient for two hams.

637.—*Modes of Repairing Injuries to which Paintings or Canvas are liable.*

When by the continued pressure of some hard body, the *canvas presents either a concavity or convexity* in a portion of its surface, it must be well wet in that part, and left gradually to dry in some cool place, keeping it constantly under pressure.

When the colour has separated from the priming, whilst the priming still remains firm, the swollen and detached part is first rubbed over with the same paste which will be presently mentioned as used for *lining*. Then, with a pin or needle, little holes are punctured in the part, and more paste rubbed over these holes with a pencil, and worked about so that it shall pass through them. The surface is then wiped clean, and over the spot a pencil is passed that has been dipped into linseed-oil: this serves to soften it. A warm iron is then passed rapidly over the raised surface, which attaches itself to the priming as before. Should it be necessary to line the canvass with a new one, it should be done previously.

When a canvas is broken, rent, or perforated in any part, the piece of canvass that is used to repair the damage is dipped into melted wax, and applied the moment it is taken out, warm as it is, to the part, which has been previously brought together as well as possible, and also saturated with the wax. With a spatula you flatten down the piece; so that as the wax chills and concretes, the parts adhere and are kept smooth. The whole being made perfectly level, and the excess of the wax removed, a mastic made of white lead mixed with starch is applied; for oil-colour does not adhere well to wax. The white is afterwards coloured thin, or by *washes*, according to the tone of the surrounding parts, and re-painted.

When the priming of a canvas has become detached, or the cloth is so old as to need sustaining, it is customary to line the picture.—But if the canvass is greatly injured, the painting itself is transferred to a new subjectile. In order to render the old canvass and the colour softer and more manageable, expose the picture for several days to damp. When all is ready, the first step is to fasten, by a thin flour-paste, white paper over the whole painted side of the picture, to prevent the colours scaling off. Having a choice new canvass duly stretched on a new and strong frame; a uniform couch of well-boiled paste, made of rye-flour with a clove of garlic, is spread nicely over it by means of a large brush. With despatch, yet care, a couch of the same paste is spread likewise on the back of the picture.—The latter is then laid upon the new cloth, the two pasted sides, of course, together. With a ball of linen the usual rubbing is given with a strong hand, beginning at the centre, and passing to the edges, which must be carefully kept in place the while. In this way, the air is expressed, which remaining would cause blisters.

The picture thus lined is then placed upon a smooth table, the painted side down, and the back of the new canvass is rubbed over boldly with any suitable smoothing-instrument, such as is used for linen, paper, or the like; and a warm iron is then passed over the picture, opposing on the other side a board to resist the pressure. The paste being heated by this iron, penetrates on the side of the picture, and fixes still more firmly the painting, while on the other side the redundant part of the paste escapes though the tissue of the new cloth, so that there remains every where an equal thickness. The iron must of course be not too hot, and before applying it, several sheets of paper must be interposed between it and the paper that was at first pasted on the painting, and which would not be sufficient.

When the lined picture is sufficiently dry, the paper last mentioned is damped, by passing over it a sponge moistened with tepid water. It soon detaches, and with it is removed the paste that secured it to the picture. All that remains is to clean the painting, and where needed to restore it.

The above operation will not, of course, be attempted by the amateur, except for experiment upon some picture of little worth; for even practised hands frequently injure what they were employed to preserve.

638.—*Golden Yellow Colour.*

M. Guimet gives the following receipt for making a yellow colour of a golden tint much more intense than the well-known Naples yellow. Take of antinomiate of potass (carefully washed) one part, and of minium two parts grind, and mix them well into a paste; then dry the paste, and reduce it to a powder; and lastly, expose the powder for four or five hours to a red heat, taking care not to raise the temperature so high as to disengage the oxygen from the lead and antimony,

639.—*To Keep Green Vegetables.*

Green vegetables must be kept on damp stones, covered over with a damp cloth. Beet root, parsnips, carrots, and potatoes, are best kept in dry sand during the winter. Never wash them till they are wanted for use. Onions should be tied up in bunches, and hung up. Take and bury your parsley in a jar, during the winter, or dry it, by hanging up in a warm room.

640.—*An Excellent Jelly.* (*For the Sick Room.*

Take rice, sago, pearl-barley, hartshavings, each one ounce; simmer with pints of water to one, and strain it. cold it will be a jelly, of which give, dis in wine, milk, or broth, in change with nourishment

641.—*To Protect Carnations from Wireworm.*

Get a potato and scrape out part of the inside, and bury it just beneath the surface, close to the stem of the carnation. The wireworm will prefer this to the stems of the plant, and they will assemble in the potato, which should be examined once a day and the worms destroyed. The loam for growing carnations in should be exposed to frost the previous winter as much as possible, turning it at every opportunity in frosty weather, to allow the frost to penetrate the whole heap, as it will kill both the wireworms and their larvæ.

642.—*New Process of Coating Iron and Zinc with Copper.*

We extract the following from the "Mining Journal." The great advantages which would arise from perfecting a plan, whereby the easily oxidisable metals, such as iron and zinc, could be coated with copper at a cheap rate, induced Messrs. Elsner and Philip, of Berlin, to undertake a series of experiments, to ascertain if such could not be effected more economically than by employing the cyanuret of potassium; and in this they have been successful. For coating iron, the article must be well cleansed in rain or soft water, and rubbed, before immersing it in the solution, which may be either chloride of potassium, chloride of sodium, with a little caustic ammonia added, or tartrate of potash, with a small portion of carbonate of potash. At the extremity of the wire, in connexion with the copper, or negative pole of the battery, is fixed a thin flattened copper plate; the article to be coated is attached to the wire from the zinc, or positive pole, and both are then immersed in the exciting solution, the copper plate only partially. The liquid should be kept at a temperature of from fifteen to twenty degrees centigrade, and the success of the operation depends greatly on the strength and uniformity of the galvanic current. When the chlorides are employed, the coating is of a dark natural copper colour; and with tartrate of potash it assumes a red tinge, similar to the red oxide of copper.—When sufficiently covered, the article is rubbed in sawdust, and exposed to a current of warm air to dry; it will then take a fine polish, and resist all atmospheric influence. In coating zinc with copper, the same general principles will apply as for iron; only observing that, in proportion to the size of the article, the galvanic current must be less powerful for zinc. The surfaces must be perfectly smooth, and for this reason it is well to rub them thoroughly with fine sand, and polish with a brush. Tartrate of potash is the best exciting liquid for coating zinc. By very simple means, large articles in iron and zinc may be coated with copper by the above cheap chemical solution, which could not, at any former period, be effected. from the high price of the cyanuret of potassium.

643.—*Impressions from Coins.*

Mr. Shaw mentions the following very easy and elegant way of taking the impressions of medals and coins:—"Melt a little isinglass glue with brandy, and pour it thinly over the medal, &c., so as to cover its whole surface; let it remain on for a day or two, till it has thoroughly dried and hardened, and then take it off, when it will be fine, clear, and as hard as a piece of Muscovy glass, and will have a very elegant impression of the coin. It will also resist the effects of damp air, which occasions all other kinds of glue to soften and bend if not prepared in this way."

644.—*To Recover Sour Beer.*

When beer is become sour, add thereto some oyster shells, calcined to whiteness, or in place thereof, a little fine chalk or whiting. Any of these will correct the acidity, and make it brisk and sparkling; but it should not be long kept after such additions, otherwise it will spoil.

645.—*To Pickle Hams,*

Take one pound of salt, one ounce of saltpetre, two ounces of bay salt, three quarters of a pound of brown sugar, and rather more than a gill of vinegar, make it all hot, rub the ham well with it, turning it every day for seventeen or eighteen days, then hang it up in a dry place.

646.—*Ice Cream.*

About half fill the icing pot with the mixture which it is desired to freeze, place it in a pail or any suitable wooden vessel, with ice beat small, and mixed with about half its weight of common salt; turn it backwards and forwards as quickly as possible, and as the ice cream sticks to the sides, break it down with an ice spoon, that the whole may be equally exposed to the cold. As the salt and ice in the tub melt, add more, until the process is finished, then put the cream into glasses, and place them in a mixture of salt and ice until wanted for use. Before sending them to table, dip the outside of the glass into lukewarm water, and wipe it dry.

*** Flavoured ice creams are made by mixing "*cream for icing*"* with half its weight of mashed or preserved fruit, previously rubbed through a clean hair-sieve; or, when the flavour depends on the juice of fruit or on essential oil, by adding a sufficient quantity of such substances. Thus raspberry and strawberry ice creams are made according to the former method; lemon, orange, noyeau, and almond ice creams, by the latter method.

* New milk, two pints; yolks of six eggs; white sugar, four ounces; mix, strain, heat gently and cool gradually. Ice as wanted. This is used to make ice creams.

647.—*Instantaneous Light.*

In No. 5 of the "Patent Journal" there is an account of a patent taken out by Mr. Schloss, of Finsbury Square, for "an Improved Instrument or Instruments for producing Ignition;" to provide travellers, miners, smokers, and others, with a portable apparatus for the purpose of producing the combustion of any material, easily ignited by friction.

It consists of a small box, fitted with a sliding cover, and unequally divided by a partition, extending about two thirds its length, the smaller compartment forming a chase into which is fitted a spiral spring capable of being compressed into about one-fourth its length, and held in that position by a catch acted on by a thumb-bolt, passing through the outer case; the other end of the chase is furnished with a bolt or slide, passing through the case; the larger compartment is used as a store for the matches. On the end of this is fixed a spring, placed across the box, the end of which is curved and nearly opposite to the end of the chase, before mentioned.

The material preferred for the matches is *amadou* (otherwise *German tinder*), prepared from the plant *boletus ignarius*, steeped in a strong solution of saltpetre, cut into thin slips to suit the size of the chase.

To prepare the box for use, the spiral spring is to be compressed, which will be held in that position by the catch; the chase being filled with matches, the spring must be released by the thumb-bolt, which will force them against the side.

The action of this apparatus is as follows.—The slide being drawn out as far as the stop will allow, the match, which corresponds in size and thickness next it, by reason of the pressure from the spiral spring, will immediately take its place on the slide; being smartly driven back, it will be forced between the spring that is placed across the box and the end of the chase, the pressure of the spring being sufficient to create the friction necessary to procure ignition: the match thus forced will pass into the undivided portion of the box, when the sliding cover must be partially removed for the admission of air necessary to sustain combustion. The operation may be repeated as before, until the matches are all displaced from the chase.

648.—*To Pickle Oak.*

A correspondent of the "Builder," No. 151, suggests that to make old dark oak pale in colour, apply with a brush a little diluted nitric acid, judiciously; if required to be dark, stain it with dregs of black ink and burnt umber mixed, It is better at first to try these plans on oak not of much value, as to make a good job requires care, practice, and attention.

649.—*An Excellent Family Wine.*

Take black, red, and white currants, ripe cherries (black-hearts are the best), and raspberries, of each an equal quantity. To four pounds of the mixed fruit, well bruised, put one gallon of clear soft water; steep three days and nights, in open vessels, frequently stiring up the *magma*; then strain through a hair sieve; press the residuary pulp to dryness, and add its juice to the former. In each gallon of the mixed liquors dissolve three pounds of good yellow muscovado sugar; let the solution stand another three days and nights, frequently skimming and stirring it up; then turn it into casks, which should remain full, and purging at the bung-hole, about two weeks. Lastly to every nine gallons, put one quart of *good Cognac brandy*, and bung down.

*** If it does not soon become fine, a steeping of isinglass may be stirred into the liquid, in the proportion of about half an ounce to nine gallons. The addition of one ounce of cream of tartar to each gallon of the fermentable liquor, improves the quality of the wine, and makes it resemble more nearly the produce of the grape.

650.—*To Take Paint off Oak-paneling.*

The only method of removing paint from oak-paneling, carving, &c., is as follows:—Make a strong solution of American potash (which can be bought at any colour shop and resembles burnt brick in appearance) mix this with sawdust into a sort of paste and spread it all over the paint, which will become softened in a few hours, and is easily removed by washing with cold water. If after the paneling, &c. is dry, it becomes cracked, apply a solution of hot size with a brush, which will bind it well together, and make it better for varnishing; as well as destroy the beetle which is often met with in old oak, and is erroneously called the worm. *The Builder, No.* 151.

651.—*To Sprinkle the Edges of Books.*

As the white edge of a book would soon become discoloured and unsightly, it is usual either to sprinkle the edge with colour, to marble it, or to gild it. In sprinkling, the edges of several books are laid even one with another, and a piece of sponge, dipped into liquid colour, is passed lightly over the edges, so as to impart the tint to them regularly; this is called *colouring*. A more general method is that of *sprinkling*. The books are in this case ranged side by side on a bench, and a brush dipped in the liquid colour (which is formed of some such pigments as Venetian red, umber, &c.) is held over the books, and lightly tapped against a stick, whereby a shower of spots falls on the edges of the books, producing an appearance depending on the colour employed, and the manner in which the shower of spots is brought about.

652.—*Soldering.*

Solders must be selected in reference to their appropriate metals. Thus,

Tin-plates are soldered with an alloy consisting of from one to two parts tin, with one of lead;

Pewter is soldered with a more fusible alloy containing a certain proportion of bismuth, added to the lead and tin;

Iron, Copper, and Brass are soldered with spelter, an alloy of zinc and copper in nearly equal parts;

Silver is soldered, sometimes with pure tin, but generally with silver-solder, an alloy consisting of five parts of silver, six of brass, and two of zinc;

Zinc and Lead are soldered with an alloy of from one to two parts of lead with one of tin;

Platinum, with fine gold;

Gold, with an alloy of silver and gold, or of copper and gold; &c.

*** In all soldering processes, the following conditions must be observed:—

1. The surfaces to be united must be entirely free from oxide, bright, smooth, and level.

2. The contact of air must be excluded during the soldering, because it is apt to oxidise one or other of the surfaces, and thus to prevent the formation of an alloy at the points of union.

This exclusion of air is effected in various ways. The locksmith encases in loom the objects of iron, or brass, that he wishes to subject to a soldering heat; the silversmith and brazier mix their respective solders with moistened borax powder; the coppersmith and tinman apply sal ammoniac, rosin, or both, to the cleaned metallic surface, before using the soldering iron to fuse them together with the tin alloy.

653.—*Beef-steak Pudding.*

Make into a very firm smooth paste, one pound of flour, six ounces of beef-suet finely minced, half a teaspoonful of salt, and half a pint of cold water; line with this a basin which holds a pint and a half; season one pound of tender steak, free from bone and skin, with half an ounce of salt and half a teaspoonful of pepper, well mixed together; lay it in the crust, pour in a quarter of a pint of water, roll out the cover, close the pudding carefully, tie a floured cloth over, and boil it three hours and a half.

654.—*Gargle for Scorbutic Affections of the Gums.*

Infusion of roses, six ounces; powdered borax, one ounce; honey of roses, two ounces; mix.

655.—*To Boil Haricot Beans.*

These are the cheapest kind of food for the poor in many parts of France: they are prepared in the following manner:—Put the haricots into cold water, boil them gently till the skins begin to crack, then pour away the water, which is always nauseous; have ready boiling water to supply its place, simmer the haricots till tender. They must not be allowed to get cold whilst cooking, or they could never be boiled tender.

656.—*Dr. Baillie's Mixture for Children.*

The following was a favourite remedy of Dr. Baillie in protracted cases of diarrhœa in children:—Infusion of simarouba, one and a half ounce; diluted nitric acid, six drops; syrup of cloves, four drachms; laudanum, six drops. Mix. One or two teaspoonfuls to be given in barley-water.

657.—*Crimson Flame for Theatres.*

Mr. Stamper, a pyrotechnist, of Bradford, communicated to the "Mechanic's Magazine," the following process for producing a rich crimson *flame*; observing—it must not be confounded with the red reflection, which is not a flame but a coloured fire—a powder, whereas the crimson flame is a liquid. *Preparation.* Procure one ounce of spirit of salt, put it into a cup, and introduce as much powdered nitrate of strontia as will make a paste. Now put a gridiron over a slow fire, and on it place the cup: allow it to remain in a boiling state for two or three hours, until it is very nearly dry. Avoid the deleterious orange fumes that are evolved. When the mixture has cooled, add about four ounces of the liquid called pyroxylic spirit, and pour the whole into a white bottle for use. On standing, it deposits a sediment. Do not use much of this. To use it, wind some common lamp-cotton on a nail into a ball of about two inches; drive this into the end of the torch, or the top of the altar, or the helmet of a "fire-fiend," pour on it just as much of the liquid as the cotton will absorb, without allowing it to fall off in drops, and waste; then light it with a bit of paper, and you will see the effect.

658.—*Toothache.*

A correspondent of the "Monthly Magazine," says: "Although I am unacquainted with anything which gives immediate ease in that severe pain, yet I can inform you how the toothache may be *prevented*. I was much tortured with it about twenty years ago. Since that time, however, by using flower of sulphur as a tooth-powder, I have been wholly free from it. Rub the teeth and gums with a rather hard tooth-brush, using the sulphur, every night; if done after dinner, too, all the better. It preserves the teeth, and does not communicate any smell whatever to the mouth."

659.—*Essence of Shrimps.*

We extract this receipt from the "Fish-sauce Maker's Guide." Take three quarts of live shrimps, boil them in two quarts of spring water, with one and a quarter of a pound of bay salt, twenty-five minutes. Strain them off to get cold, pick them over, breaking them in half, only using the tail part; then boil two quarts of spring water and one pound of bay salt slowly for twenty minutes, and turn into a pan until quite cold. Pound the shrimps in a marble mortar to a fine paste, and throw the first water away. Mix the paste well with the last water, and let it stand close covered twelve hours, adding lake or Venetian red to colour to your own fancy. A little essence of anchovies, fine powdered mace, and cayenne, boiled in the last water, will improve it. Strain it through a sieve, and you will find it complete for bottling. It must be well corked, and kept in a cold place. *Prawn* and *Lobster Sauce* may be made in the same manner.

*** Capital for fried or boiled fish.

660.—*Solders for Coppersmiths.*

1. The strong solder consists of eight parts of brass and one of zinc; the latter being added to the former, previously brought into a state of fusion. The crucible must be immediately covered up for two minutes till the combination is completed. The melted alloy is to be then poured out upon a bundle of twigs held over a tub of water, into which it falls in granulations.

2. An alloy of three parts of copper and one of zinc forms a still stronger solder.

3. A softer solder is made with six parts of brass, one of tin, and one of zinc; the tin being first added to the melted brass, then the zinc; and the whole well incorporated by stirring.

661.—*To Varnish or Japan Felt.*

This is done by imbuing the stuff of coarse hat-bodies with drying-oil, prepared by boiling fifty parts (by weight) of linseed-oil with white lead, litharge, and umber, of each one part. The felt is to be dried in a stove, and then polished by pumice-stone. Five or six coats of oil are required. The surface is at last varnished. When the object is intended to be stiff, the fabric is to be impregnated first of all with flour-paste, then stove-dried, cut into the desired shape, next imbued with the drying-oil, and pumiced repeatedly; lastly placed, to the number of twenty, in a hot iron mould, and exposed to strong pressure. Japanned hats, made in this way, are sold in France at one shilling and threepence each; and they will stand several years' wear.

662.—*Alterative Powder.*

Mercury with chalk, rhubarb, of each, three grains. Mix. A child from one to three years old may take one of these powders at bed-time.

663.—*Dr. Stenhouse's Method of Employing Creasote in Preserving Meat.*

By all the modes in which creasote has hitherto been employed in preserving meat, it has acquired a disagreeable taste and smell. This Dr. S. has obviated by placing a small plate containing a little creasote immediately under each piece of meat as it hung suspended in the larder, and covered both over with a cloth. The creasote soon gave off vapours, which formed an antiseptic atmosphere around the meat, and kept it quite fresh three or four days longer than it would otherwise have been. If the plate be generally heated before the creasote is put into it, the vapours rise more quickly; and if the additional precaution be also taken of suspending the meat in a wooden box, or earthern jar, which can be closed with a lid, the beneficial effect is still more discernible. Dr. S. has tried this process with invariable success; and a butcher, who also tried it on a larger scale in his shop, was equally convinced of its efficacy. The meat, when cooked, has not the slightest smell or taste of creasote.

There is another advantage attending the use of creasote. Its smell is so disagreeable to flies that it effectually frees a larder from the presence of these noxious insects. The same quantity of creasote may be used for several weeks; but on being long exposed to the air, it loses most of its smell, and is partly changed into a species of resin.

664.—*Compound Decoction of Sarsaparilla.*

The peculiar medicinal powers of Sarsaparilla have long been acknowleged, and it has justly been ranked amongst the most valuable remedial agents which nature has furnished us with. In Scurvy, Scrofula, obstinate Rheumatic Affections, and in Cutaneous Eruptions, and it has been employed with very great success. Sarsaparilla is administered in decoction, syrup, powder, and essence; but experience has proved that the concentrated essence is the most convenient as well as the best preparation. The decoction, when properly prepared, is a useful mode of taking this medicine, but, as it will not keep for more than one or two days, it has its objections. We subjoin an excellent mode of preparing the decoction.

Take of sarsaparilla root, sliced four ounces; boiling water, four pints. Macerate for four hours in a vessel lightly covered, and placed near the fire; then take out the sarsaparilla, and bruise it. Return it again to the liquor, and macerate in a similar manner for four hours more, first adding of raspings of guaiacum wood, bark of sassafras root, liquorice root, bruised, of each one ounce; bark of mezereon root, three drachms. Finally strain. It is commonly given in conjunction with some mild mercurial pill. The dose is a quarter of a pint, repeated three or four times a day, or half a pint twice a day.

665.—*Methods of Renovating Articles of Dress.*

2.—*Compound Spots.*—A mixture of rust of iron and grease is an example of this kind, and requires two distinct operations; first, the removal of the grease, and then of the rust. Mud, especially that of cities, is a compound of vegetable remains, and of ferruginous matter in a state of black oxide. Washing with pure water, followed, if necessary, with soaping, will take away the vegetable juices; and then the iron may be removed by cream of tartar, which itself must, however, be well washed out. Ink stains, when recent, may be taken out by washing, first with pure water, next with soapy water, and lastly with lemon juice; but if old, they should be treated with oxalic acid. Stains occasioned by smoke, or by sauces browned in a frying-pan, may be supposed to consist of a mixture of pitch, black oxide of iron, empyreumatic oil, and some saline matters dissolved in pyrolignous acid. In this case several re-agents must be employed to remove the stains. Water and soap dissolve perfectly well the vegetable matters, the salts, the pyrolignous acid, and even the empyreumatic oil in a great measure; the essence of turpentine will remove the rest of the oils and all the pitchy matter; then oxalic acid may be used to discharge the iron. Coffee stains require a washing with water, with a careful soaping, at the temperature of 120 deg. Fahr., followed by sulphuration.* The two latter processes may be repeated two or three times. Chocolate stains may be removed by the same means, and more easily.

As to those stains which change the colour of the stuff, they must be corrected by appropriate chemical re-agents or dyes. When black or brown cloth is reddened by an acid, the stain in best counteracted by the application of water of ammonia. If delicate silk colours are injured by soapy or alkaline matters, the stains must be treated with colourless vinegar of moderate force.

An earthy compound for removing grease spots is made, according to Dr. Ure, as follows:—Take fuller's earth, free it from all gritty matter by elutriation with water; mix with half a pound of the earth so prepared, half a pound of soda, as much soap, and eight yolks of eggs well beat up with half a pound of purified ox-gall. The whole must be carefully triturated upon a porphyry slab; the soda with the soap in the same manner as colours are ground, mixing in gradually the eggs and the ox-gall previously beat together. Incorporate next the soft earth by slow degrees, till a uniform thick paste be formed which should be made into balls or cakes of a convenient size, and laid out to dry. A little of this detergent being scraped off with a knife, made into a paste with water, and applied to the stain, will remove it.—Purified ox-gall is to be diffused through its own bulk of water, applied to the spots, rubbed well into them with the hands till they disappear, after which the stuff is to be washed with soft water.

* The sulphur may be burned under the wide end of a small card or paper funnel, whose upper surface is applied near the cloth.

666.—*To Etch on Glass.*

The following new mode is stated in the "Art-Union" to be the invention of a German:—The plate glass is covered with a very thin coating of bitumen and wax, a coating of sufficient thickness only to be continuous upon the surface of the plate; through this the design is traced with a sharp steel needle, and etched as in ordinary etching; the plate is then subjected to the action of the solvent, the effect of which may be regulated to a nicety; when the action has continued sufficiently long for the delicate parts, they are stopped out, and the stronger lines further bitten, until the effect is complete. The glass plate is then rendered thicker by plaster of Paris, so as to resist the pressure in printing. The great advantage of this process is in the solvent employed; this is as yet kept secret by the inventor, but it will, we believe, be given to the world. The engravings by this process possess extraordinary sharpness and delicacy, and the plates do not wear like copper or steel.

667.—*Glass-Cutting.*

Dr. Ryan, the well known chemist at the Polytechnic Institution, has lately promulgated the following fact. If a solution of camphor in turpentine be applied to the usual cutting instruments to moisten them, instead of emery or sulphate of copper, glass may be cut and bored just as easily as metals or other substances.

668.—*Trap for Snails.*

Snails are particularly fond of bran; if a little is spread on the ground, and covered over with a few cabbage leaves or tiles, they will congregate under them in great numbers, and by examining them every morning, and destroying them, their numbers will be materially decreased.

669.—*Jet for Harness and Boots.*

Three sticks of the best black sealing wax dissolved in half a pint spirits of wine; to be kept in a glass bottle, and well shaken previous to use. Applied with a soft sponge. —(*T. O.*)

670.—*To Clean Gold.*

Dissolve a little sal ammoniac in urine; boil your soiled gold therein, and it will become clean and brilliant.—(*T. O.*)

671.—*Brilliant Whitewash.*

As every consideration of cleanliness and health prompts to the use of lime upon buildings, fences, &c., we give the following receipt for preparing the celebrated stucco whitewash, used on the east end of the President's house at Washington; colouring may be so added as to give any desirable tinge to the preparation:—Take half a bushel of nice unslacked lime; slack it with boiling water, covering it during the process to keep in the steam. Strain the liquor through a fine sieve or strainer and add to it one peck of clean salt, previously dissolved in warm water; three pounds of ground rice, ground to a thin paste, and stirred and boiled hot; half a pound of powdered Spanish whitening, and one pound of clean glue, which has been previously dissolved by first soaking it well, and then hanging it over a small fire, in a small kettle, within a large one filled with water. Add five gallons of hot water to the whole mixture; stir it well, and let it stand a few days covered from dirt. It should be put on quite hot; for this purpose it can be kept in a kettle on a portable furnace. It is said that about one pint of this mixture will cover a square yard upon the outside of a house, if properly applied. Brushes, more or less small, may be used according to the neatness of the job required. It retains its brilliancy for many years. There is nothing of the kind that will compare with it, either for inside or outside walls.—*New York Sun.*

672.—*The Methods for Removing a Mastic varnish, when necessary.*

In a little work, entitled "The Manual of Oil Painting," we find the following receipts:

"When the varnish of a picture has become embrowned, obscured, or fouled, it becomes desirable to remove it, and replace it with another. A sponge moistened with pure rain-water, rubbed gently over, and a soft rag used to dry it, repeating the process until the rag shews no longer any sign of dirt, will frequently be sufficient to restore their full effect to the colours.

The best means of removing picture-varnish, made of mastic and spirit of turpentine, are, first, by dry attrition with the fingers and some resinous powder; secondly, by the application of spirits of wine or brandy. The latter mode is, perhaps, the better for old paintings; the former for new ones, whose colours might not be sufficiently hard to resist the action of the spirit.

In the first mode, you lay the picture on a table, and commencing with some unimportant part, you sprinkle a pinch of pulverised resin on the place, and rub it gently, until the varnish is reduced to powder; proceeding thus from place to place, the dust of the varnish itself assisting you, until you have completed the picture. From time to time, carefully brush away the dust with a feather, assisted by your breath, in order to observe your progress. When you have gone over every part, and the whole canvass appears dull, clean it with still more care (but without applying any moisture,) and then begin to remove what may still remain of the couch. This is the nicest part of the work; for care must be had not to continue the rubbing a moment after you have come to the bare colour, which will be immediately indicated by the parts making no more dust. To avoid the wearing-off of the cuticle of the fingers, as well as the unpleasant sensation caused by this tedious friction, fine fish-skin is said to be much used.—Do not bear too heavily on the canvass; and even sustain it, by placing the left hand behind the part you are operating on. When the work is done, wash and dry it in the manner already described, and it is ready to receive a new varnish.

Where alcohol is used, the picture being laid on a table as before, a fine and clean bit of linen, dipped in spirit, is held in one hand, and a soft sponge moistened with water in the other. Dabbing with great gentleness a portion of the picture for a few moments with the former, the sponge is then applied to wash off the spirit; and so on, with great care, and from place to place, until the picture is cleaned,—never, of course, dwelling on a spot a moment longer than is necessary. When the whole of the varnish is thus removed, taking care to change the rag as often as it is soiled, you wash the whole over with water, and dry it carefully, and with tenderness of action.

When alcohol and spirit of turpentine are used, it cannot be done with too much caution—in a new painting especially."

673.—*Anti-croup Mixture of the Parisian Hospitals.*

We extract the following valuable mixture from Mr. J. Savory's late work, "*A Compendium of Domestic Medicine:*"—Decoction of seneka root, three and a half drachms; oxymel of squills, two drachms; ipecacuanha wine, two drachms; tartar emetic, one grain. Mix. Dose—from ten to twenty minims every quarter of an hour, to produce vomiting; or every two hours as an expectorant. A child of two years old, may take a teaspoonful.

674.—*To keep Moths, Beetles, &c., from Clothes.*

Put a piece of camphor in a linen bag, or some aromatic herbs, in the drawers, among linen or woollen clothes, and neither moth nor worm will come near them.

675.—*To Dye of a Fine Blue.*

Soak white silk, stuff, or cloth, in water; then, after wringing out, add two pounds of wood, one pound of indigo, and three ounces of alum.—Give the water a gentle heat, and then dip till the colour takes completely.

676.—*To Make a Silver Guard Chain as new.*

Put it in single rows on a shovel or piece of sheet iron over a clear fire till it becomes hot (blood red); then immerse it in a basin of cold water in which there is about a teaspoonful of oil of vitriol thorougly mixed, it will in a short time assume a dead white:—To render the external links bright, polish with a steel guard with soap and water—if not a good white apply a little pearlash with the brush.—(*T. O.*)

677.—*To clear Duckweed off Ponds.*

A few ducks turned on to a pond where this unsightly weed abounds will, in most instances devour it; or a straw or hay-band may be twisted, long enough to reach from one side to the other. Then two men should take hold, one at each end, and drag it gently from one end to the other. The band will swim on the top and take all the duck weed before it.

678.—*Adhesive Mixture for sticking Specimens on Paper.*

Take two parts of gum arabic and one of brown sugar, and dissolve them in water to the consistency of cream. This mixture will be found far preferable to gum arabic alone.

679.—*To destroy Weeds and Worms in Gravel-walks.*

Lay a coat of salt all over the walk, and then water it, using a rose waterpot; but this should not be done where there is a box-edging, or it will kill that likewise. Where the edging is turf, slate, or tiles, you will have nothing to fear.

680.—*Cheap and Expeditious Mixed Pickle.*

Keep a jar, with strong salt and water to bear an egg boiled, when cold. Collect as convenient small onions, scalded cauliflower, French beans, gerkins, or cucumbers sliced, white cabbage sliced, rock samphire, radish pods, &c. &c. As you collect them, put them into the salt and water; when they have laid ten days at least (they will be no worse if they lay a month or two) lay them on sieves or baskets to drain and dry. When well drained throw the salt and water away, clean and dry the jar, turn them all into the jar, cover them with the best vinegar cold, let them remain ten days. If it require it, one gallon of vinegar, and the following ingredients;—quarter of a pound of best ginger, two ounces white pepper, one ounce chillies, all well bruised and tied loose in a piece of coarse muslin; quarter pound best flower mustard, quarter pound white mustard seed, one ounce of turmeric, all well mixed, and boiled in the vinegar, putting them together cold. When they have boiled half an hour, turn them all boiling hot on the pickles; repeat the boiling in ten days after and they are ready for use. A beautiful yellow or India Pickle and very cheap.

681.—*To destroy Caterpillars on Gooseberry Trees, &c.*

Get a quantity of elder leaves, and boil them in as much water as will cover them, until the liquor becomes quite black, then clear and cool it, and to every gallon of this liquor add one gallon of tobacco water. When the trees are quite dry lay it on with a fine rose waterpot, and in ten minutes the caterpillars will fall off. Another way is to syringe the infested trees with a decoction of *black hellebore.*—The caterpillars will eat the poisoned leaves and thereby be destroyed.

682.—*To Print a Picture from the Print Itself.*

The page or print is soaked in a solution first of potass, and then of tartaric acid, This produces a perfect diffusion of crystals of bitartrate of potass through the texture of the unprinted part of the paper. As this salt resists oil, the ink-roller may now be passed over the surface, without transferring any of its contents, except to the printed part.

683.—*Advice respecting the Nails.*

The following advice has been lately given by a medical gentleman of great eminence:—The nails should be kept clean by the daily use of the nail-brush and soap-and-water.—After wiping the hands, but while they are still soft from the action of the water, gently push back the skin which is apt to grow over the nails, which will not only preserve them neatly rounded, but will prevent the skin cracking around their roots, and becoming sore. The points of the nails should be pared at least once a week; biting them should be avoided.

684.—*To Moderate Perspiration.*

Distilled water, four ounces; diluted sulphuric acid, forty drops; compound spirits of lavender, two drachms. Mix. A tablespoonful twice a day; keeping the bowels regular by rhubarb.

685.—To *Make Artificial Coral for Rockwork.*

Take four parts of yellow resin and one part of vermilion, and melt them together; dip twigs, cinders, or stones, in this mixture, and it will give them the appearance of coral; and are applicable to rockwork, grotto, or any fancy work, as a substitute for that costly article.

686.—*Prevention of Hydrophobia.*

In some countries, instead of the common muzzle, which irritates the dog by keeping the mouth closed, and prevents drinking, the dogs wear a kind of wire nose-bag, strapped sufficiently tight to the head, which does not confine the mouth, but permits drinking. With this guard a dog cannot bite. The expense is very trifling.

687.—*Appert's Method of Preserving Green Peas, Asparagus, Artichokes, Kidney-beans, &c.*

Mr. Appert states his method to consist in 1st, Placing the alimentary substances in strong glass bottles or in jars; 2nd, Accurately stopping down the bottles or jars with the finest corks, by driving them in for three fourths of their length, and fastening them down with wire; 3rd, Putting each bottle into a coarse linen bag, made on purpose for it, and placing all the bottles so prepared in a copper, into which water is then poured till it is almost up to the corks; 4th, The water is then heated to a certain degree, and for a longer or shorter time, according to the nature of the contents of the bottles. The lid of the copper or boiler is made to rest upon the bottles or jars, and a wet cloth is laid round its edge to confine the steam as much as possible. A bottle will sometimes burst with detonation. None of the bottles should be completely full, for fear of such an accident. The day after the operation the corks may be secured still more by a covering of wax &c.

Peas.—The peas being gathered, and the largest separated, they are put into bottles, observing to jog the bottles, that they may contain as many as possible. When corked, they are submitted to the water-bath, which is kept boiling for one hour and a half or two hours. The large peas are also to be bottled, and treated in the same way, but with thirty minutes longer boiling.

Asparagus—being washed as usual, are plunged into boiling, and afterwards into cold water, before they are bottled: if they are preserved whole, they are carefully ranged in a jar with their heads downwards. They are left in the lath no longer than till it begins to boil.

Garden Beans.—The larger sorts, gathered when the bean is about half an inch long, are shelled, and bottled with a small bunch of savory, &c., and submitted to the bath, which is to boil one hour and a half.

Green Kidney Beans are gathered as for common use. They are to be cut and stringed, and then bottled. The water-bath should boil for an hour and a half; but if the beans are large, they should be cut in two or three lengthwise, and then one hour's boiling will be sufficient.

Artichokes (whole) are treated the same as asparagus, and left one hour in the bath.

Cauliflowers require the same treatment, with only half an hour's boiling.

Culinary and medicinal herbs are to be pressed close in the bottles with a stick, and, after being corked up, submitted but a short time to a boiling heat.

Gooseberries and grapes, picked and bottled like the peas, are placed in the bath till it begins to boil: the fire is then removed from under the copper, and a quarter of an hour afterwards the water is let out through a cock, or by other convenient means.

Cherries and raspberries are preserved in the same manner.

688.—*Dr. Burton's Remedy for the Hooping Cough.*

Take of powdered cantharides, powdered camphor, of each one scruple; extract of bark, three drachms. Rub these well together, and divide into powders of eight grains each. Dose—One every three or four hours. To be used only in advanced stages of the disease.

689.—*Mode of Feeding Oysters.*

Place them on the bottom shell in a pan or tub, having first washed them clean with a birch-broom, sprinkle them with oatmeal and salt, and cover them with water. Repeat this every day, and they will fatten.

690.—*Cure for Hydrophobia.*

At Udina, in Friule, a poor man lying under the frightful tortures of hydrophobia, was cured with some draughts of vinegar, given him by mistake, instead of another potion. A physician at Padua got intelligence of this event at Udina, and tried the same remedy upon a patient in the hospital, administering to him a pound of vinegar in the morning, another at noon, and a third at sunset, and the man was speedily and perfectly cured.—(*The Times Newspaper.*)

691.—*Sauce for Venison or Hare.*

Beat some currant jelly with two teaspoonfuls of port-wine, and melt it over a fire: or, half-a-pint of red wine, with two ounces of sugar simmered to a syrup.

692.—*Coltsfoot Lozenges.*

To one pint of spring water, add one handful of coltsfoot leaves; boil this down to a gill, and let it stand till cold. Then strain it through a fine woollen cloth (without pressing) and add half a pound of sugar. Boil to a syrup. Strain it again through a woollen cloth, and put to it as much common black liquorice as may be found necessary to give it consistency. Then form it into any shape or form you may fancy. (*G. A. M.*)

693.—*Snell's Tooth Powder.*

Prepared chalk, finely levigated, three drachms; Spanish soap, one drachm; Florentine iris root, one drachm; carbonate of soda, one drachm.

*** If the teeth are constantly brushed once or twice a-day with this powder, they will be kept free from tartar.

694.—*Gold Ink.*

Grind upon a porphyry slab, with a muller, gold leaves along with white honey, till they are reduced to the finest possible division.—The paste is then collected upon the edge of a knife, put into a large glass, and diffused through water. The gold by gravity soon falls to the bottom, while the honey dissolves in the water, which must be decanted off. The sediment is to be repeatedly washed until entirely freed from the honey. The powder, when dried, is very brilliant, and when to be used as an ink, may be mixed up with a little gum-water. After the writing becomes dry, it should be burnished.

695.—*To make Ginger Beer.*

Two gallons of ginger beer may be made as follows :—Put two gallons of cold water into a pot upon the fire; add to it two ounces of good ginger bruised, and two pounds of white or brown sugar. Let all this come to the boil, and continue boiling for about half an hour. Then skim the liquor and pour it into a jar or tub, along with one sliced lemon and half an ounce of cream of tartar. When nearly cold, put in a teacupful of yeast to cause the liquor to work. The beer is now made; and after it has worked for two days, strain it and bottle it for use. Tie down the corks firmly.—"*Cookery and Domestic Economy.*"

696.—*Walnuts Pickled.*

1.—In those parts of the country where fresh green walnuts are to be obtained, they may be cheaply and simply made with a pickle. Lay unripe but full-grown walnuts in very strong brine of salt and water, having previously pricked them with a needle. Change the brine every fourth day, and do so four or five times. Then take them from the brine and wipe them dry. Place them in a jar, and pour boiling vinegar upon them. Add pepper, ginger, mustard-seed, or other spices according to taste. When cold, cover up.

2.—Boil the walnuts in vinegar till they are tender, and put them into the jar with the same vinegar. By this plan they are at first bitter, but afterwards mellow and agreeable.

697.—*To Kipper Salmon.*

Salmon is kippered or cured in the following manner :—Take a large sized salmon in good condition; gut it and clean it thoroughly, also scale it, but do not wash it. Then split it, and take out the back-bone. Let it now be rubbed with a quantity of salt and sugar, and a little saltpetre, all mixed together. Allow it to remain with this briny material about it for two days, pressed tightly between two boards; after which, open it, and stretch it out flat with small pieces of wood. Now suspend it from the roof of a kitchen to dry, or, if convenient, smoke it with wood.

698.—*Crayons.*

Red, green, brown, and other coloured crayons, are made with fine pipe or china clay paste, intimately mixed with earthy or metallic pigments, &c., then moulded and dried. The brothers Joel, of Paris, employ as crayon cement the following composition :—six parts of shell-lac, four parts of spirit of wine, two parts of turpentine, twelve parts of a colouring powder, such as Prussian-blue, vermilion, &c., and twelve parts of blue clay. The clay being elutriated, passed through a hair sieve, and dried, is to be well incorporated by trituration with the solution of the shell-lac in the spirit of wine, the turpentine, and the pigment; and the doughy mass is to be pressed in proper moulds, so as to acquire the desired shape. They are then dried by a stove heat. See "*Method of making artificial Black Lead Pencils.*"

699.—*Compositions employed by Dentists for filling Decayed Teeth.*

1.—The "Lancet" gives the following mode :—Anhydrous phosphoric acid, forty-eight grains; pure caustic lime, fifty-two grains; both finely pulverized; mix rapidly in a mortar. This powder soon becomes moist; it must therefore be brought as quickly as possible into the cavity of the tooth, which has been cleaned and dried; the powder is to be well pressed into the cavity, smoothed off, and moistened on its surface. It is white and durable, and soon acquires great hardness.—In its composition it resembles the natural earthy matter of the teeth.

2.—Heat gold in a bright iron ladle and add enough pure mercury to render it of a doughy consistence at the heat of hot water. For use, a little must be kneaded as hot as possible in the hand and wedged into the cavities of the teeth. Keeps its colour well.

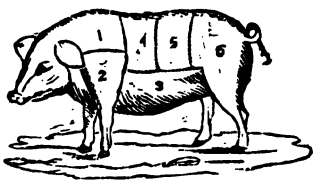
3.—A mixture of tinfoil and quicksilver.—As last. Turns dark.

700.—*Keating's New Cement.*

Mr. Keating, of Fitzroy Square, has patented certain Improvements in the manufacture of Cement; relating to a method of combining gypsum or other calcareous substances with borax, for the purpose of forming a cement.

For this purpose, a solution of borax is made by mixing five pounds of borax in six gallons of water, and in another six gallons of water, dissolving five pounds of crude tartar; and when both are dissolved, mixing the two solutions together. The gypsum, (previously deprived of its water of crystallisation by heat;) is then put in the solution (in lumps,) and allowed to remain in the solution till it has absorbed as much as much as it will take up.—It is then taken out, and heated red hot in a proper oven; next allowed to cool, and ground; then mixed with the solution, and again heated, to drive off the water; it is then ready for use.

701.—*To Choose Pork.*



No.	No.
1. The Spare Rib.	4. Fore Loin.
2. Hand.	5. Hind Loin.
3. Belly, or Spring.	6. Leg.

This meat is so proverbially, and even *dangerously* unwholesome when ill fed, or in any degree diseased, that its quality should be closely examined before it is purchased. When not home-fattened, it should be bought if possible of some respectable farmer, unless the butcher who supplies it can be perfectly relied on. Both the fat and lean should be very white, and the latter finely grained; the rind should be thin, smooth, and cool to the touch; if it be clammy, the pork is stale, and should be at once rejected; it ought also to be scrupulously avoided when the fat, instead of being quite clear of all blemish, is full of small kernels, which are indicative of disease. The manner of cutting up the pork varies in different counties, and also according to the purposes for which it is intended. The legs are either made into hams, or slightly salted for a few days and boiled; they are also sometimes roasted when the pork is not large nor coarse, with a savoury forcemeat inserted between the skin and flesh of the knuckle. The part of the shoulder called the hand is also pickled in the same way as hams and bacon, or it may be salted and boiled, but it is too sinewy for roasting. After these and the head have been taken off, the remainder, without further division than being spilt down the back, may be converted into whole sides, or *flitches*, of bacon; but when the meat is large, and required in part for various other purposes, a chine may be taken out, and the fat pared off the bones of the ribs and loins for bacon; the thin part of the body converted into pickled pork, and the ribs and other bones roasted, or made into pies and sausages. The feet are generally salted down for immediate use.

The loins of young and delicate pork are roasted with the skin on; and this is scored in regular stripes of about a quarter of an inch wide with the point of a sharpe knife, before the joints are laid to the fire. The skin of the leg also is cut through in the same manner. This is done to prevent its blistering, and to render it more easy to carve, as the skin (*or crackling*) becomes so crisp and hard in the cooking, that it is otherwise sometimes difficult to divide it.

To be at any time fit for table, pork must be *perfectly sweet*, and thoroughly cooked; great attention also should be given to it when it is in pickle, for if any part of it be long exposed to the air, without being turned into, or well and frequently basted with, the brine, it will often become tainted during the process of curing it.

702.—*An Apple Charlotte.*

Butter a plain mould (a cake-tin will answer the purpose quite as well), and line it with thin slices of the crumb of a stale loaf, cut so as to fit into it with great exactness, and dipped into clarified butter. When this is done, fill the mould to the brim with apple marmalade; cover the top with slices of bread dipped in butter, and on these place a dish, or a large plate, with a weight upon it. Send the Charlotte to a slack oven for three quarters of an hour should it be small, and for an hour if large. Turn it out with great care, and serve it hot. If baked in a slack oven it will take a proper degree of colour, and it will not be liable to break in the dishing. The strips of bread must join very perfectly, for if any spaces were left between them the syrup of the fruit would escape, and destroy the good appearance of the dish. The butter should be well drained from the Charlotte before it is taken from the mould; and sugar may be sifted thickly over it before it is served, or it may be covered with any kind of clear red jelly.

703.—*Marmalade for the Charlotte.*

Weigh three pounds of good boiling apples, after they have been pared, cored, and quartered; put them into a stewpan with six ounces of fresh butter, three quarters of a pound of sugar beaten to powder, three quarters of a teaspoonful of powdered cinnamon, and the juice of a lemon; let these stew over a gentle fire, until they form a smooth and *dry* marmalade; keep them often stirred that they may not burn, and let them cool before they are put into the crust. This is for a moderate-sized Charlotte.

704.—*Venison.*

When the haunch is spitted, take a piece of butter, and rub all over the fat, dust a little flour, and sprinkle salt over it; take a sheet of writing paper, butter it well, and lay over the fat part; put two sheets over that, and tie the paper on with twine; keep it well basted, and let there be a good roasting fire. If a large haunch it will take near four hours to do it. Ten minutes before you send it to table, take off the paper, dust it over with a little flower, and baste it with butter; let it go up with a good froth; put no gravy in the dish, but send brown gravy in one boat, and currant jelly in another.

705.—*Calf's Feet Broth.*

Boil two calf's feet, a quarter of a pound of veal, the same quantity of beef, the bottom of a penny-loaf, three blades of mace, and a little salt, in three quarts of water to three pints; strain, and take off the fat.

706.—*To make a Stuffing.*

Roast veal, fowls, turkey, &c., require a stuffing. Take a quarter of a pound of the crumbs of stale white bread, quarter of a pound of chopped beef suet or marrow, as much chopped parsley as will lie on a table-spoon, about half a spoonful of chopped sweet marjoram, and a little grated lemon-peel, pepper, and salt. Mix all these thoroughly together, with one beaten egg and a little sweet milk.

*** This forms a species of dough in sufficient quantity for a small turkey or large fowl.

707.—*Potato Boulettes (French).*

Boil one pound of good potatoes as dry as possible; mash them very smoothly, and mix with them while they are still warm two ounces of fresh butter, a teaspoonful of salt, a little nutmeg, three eggs well beaten, and a little minced parsley. Mould with, and drop the mixture from a wooden spoon into a small pan of boiling lard, and fry your boulettes for ten minutes over a moderate fire: they must be of a pale brown and very light. Drain them well and serve them on a hot dish. A small onion minced very fine and mixed up with the other ingredients, is a great improvement.

708.—*Toffie, with Almonds (or Hardbake).*

Boil together a pound of sugar and five ounces of butter for twenty minutes; then stir in three ounces of almonds blanched, divided, and thoroughly dried before a fire. Let the toffie boil after they are added till it crackles when dropped into cold water, and snaps between the teeth without sticking.

709.—*To Dye Scarlet.*

For a Silk Shawl.—First dissolve two ounces of white soap in boiling water; handle your shawl through this liquor, now and then rubbing such places with your hands as may appear dirty, till it is as clean as this water will make it. A second, or even a third, liquor may be used, if necessary: the shawl must be rinsed out in warm water. Then take half an ounce of the best Spanish annotto, and dissolve it in hot water; pour this solution into a pan of warm water, and handle your shawl through this for a quarter of an hour; take it out and rinse it in clean water. Now dissolve a piece of alum as big as a horse-bean in warm water, and let your shawl remain in this half an hour; take it out and rinse in clean water. Boil a quarter of an ounce of the best cochineal for twenty minutes; then dip it out of your copper into a pan, aud let your shawl remain in this for about twenty-five minutes, which will make it a full blood red. Then take out your shawl, and add to your liquor in the pan one quart more of that out of your copper, if you have as much remaining, and about one small wineglassful of the solution of tin. But observe, that too much solution impoverishes the colour. When cold, rinse it slightly out in spring water.

710.—*Buttered Apples.*

Peel your Apples and take out the core, without cutting them through, taking care not to break them. Cut slices of bread the circumference of the apples, well butter a dish, put in your bread, and place an apple on each slice. Fill the hole made by the removal of the core with white sugar, place a piece of butter the size of a walnut on each hole; put them into a gentle oven, and renew the sugar and butter several times. Half an hour will cook them. Be careful not to let the bread burn.

711.—*To Dry Hogs' Cheeks.*

Cut out the snout, remove the brains, and split the head, taking off the upper bone, to make the chawl a good shape; rub it well with salt; next day take away the brine, and salt it again the following day; cover the head with half an ounce of saltpetre, two ounces of bay-salt, a little common salt, and four ounces of coarse sugar. Let the head be often turned, and after ten days smoke it for a week like bacon, in a thin cloth.

712.—*Bronchocele, or Derbyshire Neck.*

On the fore-part of the neck a gland is formed, called the *thyroid gland*, which is not perceivable in a healthy state of the body, but which sometimes enlarges to a considerable size, so as to deform the person, and impede the breathing. This is called *bronchocele*, or *Derbyshire neck*. It rarely appears in males, and is most commonly found in certain unhealthy districts, especially in the low, moist, and marshy valleys of Derbyshire, Nottinghamshire, Sussex, and Hampshire.

Many remedies have been recommended for the cure of this affection; but Dr. Thomas Graham, in his "*Modern Domestic Medicine*" (a valuable work), particularly recommends the patient to take eight or twelve drops of the solution of hydriodate of potash, (made by dissolving half a drachm of the hydriodate of potash in one ounce of distilled water,) three times a day, in barley-water, augmenting the dose after ten days, to twenty drops, thrice a day; accompanying it with the use of a mild alterative pill, composed of two grains of blue pill, two grains of rhubarb, and one grain of extract of henbane, every other night.

The diet must be mild, nourishing, and easy of digestion.

713.—*Fried Parsnips.*

Boil them until they are about half done, lift them, and let them cool; slice them rather thickly, sprinkle them with fine salt and white pepper; and fry them a pale brown in good butter. Serve them with roast meat, or dish them under it.

714.—*Naugat.*

Blanch a pound of fine Jordan almonds in the usual way, wipe them very dry, split them in halves, and spread your almonds upon dishes; dry them in a very gentle oven; do not let them brown, unless the flavour be liked; let them be equally coloured to a pale gold tint; you must then often turn them while in the oven. Boil to barley sugar, in a preserving pan, half a pound of highly refined sugar; throw in your almonds; mix them well with it without breaking them, turn the naugat on to a dish slightly rubbed with oil, spread it out quickly, mark it into squares, and cut it before it gets cold. It must be carefully preserved from damp; and put into a tin box, so soon as it is cold.

715.—*Stewed Tomatos*

Put a dozen and a half of tomatos in a stew-pan, with two tablespoonfuls of vinegar, a little salt and pepper; cover them close, and let them stew for ten or twelve minutes.

716.—*Depression of Spirits.*

Sal volatile, combined with camphor, is more efficacious than most remedies in affording relief in depression of spirits, heartburn, spasms, palpitations, &c.

717.—*To Gild the Edges of Books, &c.*

The gold applied to the edges of books, &c., is in the same state as for various ornamental purposes, namely, an extremely thin leaf. Before the case or cover of the book is quite finished, the volume is struck forcibly against the back so as to make the fore-edge flat instead of concave. It is then placed in a press, with the exposed edge uppermost. The edge is scraped smooth with a piece of steel, and is coated with a mixture of red chalk and water. The gold is blown out from small books, and spread on a leather cushion, where it is cut to the proper size by a smooth-edged knife. A camel-hair pencil is dipped into white of egg mixed with water, and with this the partially dry edge of the book is moistened; the gold is then taken up on a flat kind of brush, and applied to the moistened edge, to which it instantly adheres. When all the three edges have been gilt in this way, and allowed to remain a very few minutes, the workman takes a burnisher formed of a very smooth piece of hard stone, (usually *bloodstone*,) and setting the end of the handle against his shoulder, rubs the gold very forcibly, which gives the gold a high degree of polish.

718.—*To clear Rose Trees of Blight.*

Take sulphur and tobacco dust in equal quantities, and strew it over the trees of a morning when the dew is on them. The insects will disappear in a few days. The trees should then be syringed with a decoction of elder leaves.

719.—*To cleanse a Coin or Metal tarnished by Quicksilver.*

Put a poker, or any piece of iron, in the fire until red-hot; then put the metal on it, and the quicksilver will evaporate.

720.—*Paper Cloth.*

The preparation of this fabric is thus described in the specification of Chapman's Patent of Jan. 1843. A suitable quantity of canvas, gauze, muslin, calico, linen, &c., is wound upon a roller, which is introduced between the third press felt of a Fourdrinier paper machine; and between the above roller and the endless felt a trough is introduced. containing a solution of gum, glue, &c., with a roller partially immersed in it. Pulp being now allowed to flow upon the endless wire wheel of the machine, paper is made in the ordinary way; and when the endless sheet of paper has been led through the machine, the end of the cloth is brought over the upper part of the roller in the trough, and moved onwards in the direction the paper is proceeding. The motion of the cloth causes the roller to revolve, and the adhesive material carried upon its surface is imparted to the cloth, which is then laid upon the paper, as it passes over the roller immediately preceding the third or last press-roller. By passing between these rollers, the cloth and paper are firmly united, and being dried by the steam cylinders, form the compound fabric. If the cloth be dressed with strong starch, the bath of adhesive solution may be dispensed with. The following prescription is given for making that solution:—Dissolve in fifteen parts of water, four of soda, and combine with this solution, by means of heat, nine parts of yellow resin; boil for an hour, adding a little linseed oil to prevent frothing, and add one part of glue to the mixture; after which dilute the whole with one and a half time its weight of water, and strain through flannel. Thirty parts of this composition are to be mixed with one part of flour-paste, and six parts of paper-pulp, which mixture is to be used warm.

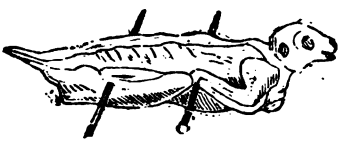
721.—*Milk Soup.*

With cinnamon boil one quart of milk, two bay leaves, and moist sugar; put some sippets in a dish, pour the milk over them, and set the whole over a charcoal fire to simmer till the bread is soft; take the yolks of two eggs, beat them up, and mix them with a little of the milk, and throw it in; mix it all together, and serve it up.

722.—*To Damp Tobacco and Snuff.*

Pure water is sufficient for the purpose.—Many persons, however, use a weak solution of common salt and water: Molasses is frequently added to this "*sauce*." when a violent or dark coloured snuff or tobacco is wanted; some people, with a like intention, add a decoction or solution of extract of liquorice.

723.—*To Roast a Rabbit.*



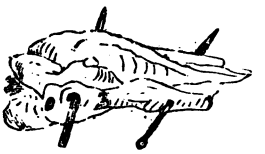
Rabbit, trussed for roasting.

Fill it with forcemeat, sew it up, truss, and roast it at a clear, brisk fire, and baste it constantly with butter. Flour it well soon after it is laid down. Serve it with good brown gravy, and with currant jelly, when this last is liked. For change, the back of the rabbit may be larded, and the bone left in, or not, at pleasure; or it can be plain roasted when more convenient. It will take one hour to roast.

724.—*Varnish of Water, for gilded Articles.*

Gum lac, in grain, one hundred and twenty five parts; gamboge, one hundred and twenty five; dragon's blood, one hundred and twenty five; annotto, one hundred and twenty five; saffron, thirty-two. Each resin must be dissolved in one thousand parts, by measure, of alcohol of ninety per cent.; two separate tinctures must be made with the dragon's blood and annotto, in one thousand parts of such alcohol; and a proper proportion of each should be added to the varnish, according to the shade of golden colour wanted.

725.—*To Boil Rabbits.*



Rabbit trussed for boiling.

Wash and soak them well, truss them firmly, with the heads turned and skewered to the sides, drop them into plenty of boiling water, and simmer them gently. Cover them with rich white sauce, mixed with the livers parboiled, and finely pounded, and well seasoned with cayenne and lemon-juice; or with white onion sauce, or with parsley and butter, made with milk or cream, instead of water, (the livers, minced, are often added to the last of these.) It will be done in three quarters of an hour.

726.—*To give a fine gloss to Oak Wainscot.*

Boil two quarts of strong beer, a bit of bees'-wax as large as a walnut, and a large spoonful of sugar. Wet the wainscot all over with this mixture by means of a large brush; and, when dry, rub it till bright.

*** If greasy, the wainscot should be previously washed with warm beer.

727.—*Sea Sickness.*

Camphorated spirit, sal volatile, and Hoffmann's ether, a few drops of each, mixed in a small quantity of water, or upon a small lump of sugar, have frequently afforded more relief than all the various remedies extolled for this unpleasant sensation.

728.—*Spermaceti Ointment.*

This is a cooling and healing ointment for wounds. Take a quarter of an ounce of white wax, and half an ounce of spermaceti; put them in a small basin with two ounces of almond oil. Place the basin by the side of the fire till the wax and spermaceti are dissolved. When cold, the ointment is ready for use.

729.—*To Roast a Hare.*

Hare Dressed for Roasting.

After the hare has been skinned, wash it thoroughly in cold water, and afterwards in warm. If any degree overkept, or musty in the inside, which it will sometimes be when emptied before it is hung up, and neglected afterwards, use vinegar, well diluted, to render it sweet: then again throw it into abundance of water, that it may retain no taste of the acid. Pierce with the point of a knife any parts in which the blood appears to have settled, and soak them in tepid water, that it may be well drawn out. Wipe the hare dry, fill it with forcemeat, sew it up, truss and spit it firmly, baste it for ten minutes with lukewarm water, mixed with a very little salt, throw this away, and put into the pan a quart or more of new milk; keep it constantly laded over the hare, until it is nearly dried up, then add a large lump of butter, flour the hare, and continue the basting steadily until it is well browned; for unless this be done, and the roast be kept at a proper distance from the fire, the outside will become so dry and hard as to be quite uneatable. Serve the hare when done, with good brown gravy (of which a little should be poured round it in the dish,) and with fine red currant jelly.

730.—*Dr. Cullen's Treatment of Epilepsy, or Falling Fits.*

Take of ammoniate of copper, twenty grains; bread crumb and mucilage of gum arabic, a sufficient quantity to form it into a mass: which is to be divided into forty pills. In the beginning, one of these is to be taken three times a day, and gradually increased to two, or even three pills, thrice a day.

731.—*For Dipping Black Silks, when they appear rusty, or the colour faded.*

For a gown, boil two ounces of logwood; when boiled half an hour, put in your silk, and simmer it half an hour; then take it out, and add a piece of blue vitriol as big as a pea, and a piece of green copperas as big as the half of a horse-bean; when these are dissolved, cool down the copper with cold water, and put in your silk, and simmer a half an hour, handling it over with a stick; wash and dry in the air.

*** If only wanting to be roused pass it through spring water, in which is half a teaspoonful of oil of vitriol. Handle in this five minutes, then rinse in cold water.

732.—*Farina's Eau de Cologne.*

Take sixty gallons of silent brandy; sage and thyme, of each, six drachms; balm-mint and spearmint, of each, twelve ounces; calamus aromaticus, four drachms; root of angelica, two drachms; camphor, one drachm; petals of roses and violets, of each, four ounces; flowers of lavender, two ounces; flowers of orange, four drachms; worm-wood, one ounce; nutmegs, cloves, cassia ligeea, mace, of each, four drachms. Two oranges and two lemons, cut in pieces. Allow the whole to macerate in the spirit during twenty four hours; then distil off forty gallons by the heat of a water bath. Add to the product, essence of lemons, of cedrat, of balm-mint, of lavender, each one ounce four drachms; neroli and essence of the seed of anthos, each, four drachms; essence of jasmin, one ounce; of bergamot, twelve ounces. Filter, and preserve for use.

*** Dr. Ure asserts that the above is the authentic receipt, having been imported by Farina himself to a friend.

733.—*Silks stained by Corrosive or Sharp Liquors.*

We often find that lemon juice, vinegar, oil of vitriol, and other sharp corrosives, stain dyed garments, sometimes by adding a little pearlash to a soap lather, and passing the silks through these, the faded colour will be restored. Pearlash and warm water will sometimes do alone, but it is the most efficacious method to use the soap lather and pearlash together.

734.—*Poisoning from Aconittem (Monkshood or Wolfsbane.)*

Should poisoning occur, attempts must immediately be made to empty the stomach by emetics or the stomach-pump. No brandy or other form of alcohol should be given, nor vinegar, till all the herb is removed from the stomach, after which coffee with vinegar is very useful: venesection may sometimes be required.

735.—*Dyes for Bone and Ivory.*

1. *Red.*—Make an infusion of cochineal in water of ammonia; then immerse the pieces therein, having previously soaked them for a few minutes in very weak aquafortis and water. Or, boil the bone &c., with one pound of Brazil dust, in one gallon of water, for three hours; then add a quarter of a pound of alum and boil for one hour more.

2. *Black.*—Immerse the bone in a weak solution of nitrate of silver, for a short time; then expose it to the sun-light. Or, steep for two or three days, in a decoction made with one pound of galls and two pounds of logwood; then steep for a few hours in acetate of iron.

3. *Green.*—Steep in a solution of verdigris, to which a little aquafortis has been added. Or, dissolve verdigris in weak vinegar, and steep the bone therein.

4. *Purple.*—Steep in a weak solution of perchloride of gold. Or, boil for six hours in a decoction of one pound of logwood in half a gallon of water, adding more water, as it wastes by boiling; then add two ounces of alum, and boil for one hour more.

5. *Yellow.*—Boil for one hour in a solution made with one pound of alum in one gallon of water; then take out the bone, and steep it in a decoction made with a half a pound of turmeric in two quarts of water; lastly, mix the two liquors, and boil it therein for one hour.

6. *Blue.*—Stain it green, then steep it in a hot and strong solution of pearlash. Or, boil it in a strong decoction of logwood, and afterwards steep it in a solution of blue vitriol. It may also be done thus:—Steep it for a short time in a weak solution of indigo, to which a little salt of tartar has been added.

736.—*Incrustation in Boilers.*

Dr. Ritterbant's process for the purpose of preventing incrustation in boilers, consists simply in the addition of a small quantity muriate of ammonia to the water in the boiler. It has been found, that this remedy not only effects the object proposed, but that it disintegrates and removes the incrustation already formed.

737.—*Copper Medals and Medallions.*

These may be readily made in the following way:—Let black oxide of copper, in a fine powder, be reduced to the metallic state, by exposing it to a stream of hydrogen, in a gun-barrel, heated barely to redness. The metallic powder thus obtained is to be sifted through crape, upon the surface of the mould, to the thickness of one-fourth or one-third of an inch, and is then to be strongly pressed upon it, first by the hand, and lastly by percussion with a hammer. The impression thus formed is beautiful; but it acquires much more solidity by exposure to a red heat, out of contact with air. Such metals are said to have more tenacity than melted copper, and to be sharply defined.

738.—*To Preserve Ice.*

One of the simplest modes of preserving ice consists in enveloping it in a great quantity of straw, above the surface of the ground, in such a position that moisture, which is even more injurious than heat, may drain off freely. For this purpose the ground should be raised in the form of a flattened cone, upon which should be laid a stratum of faggots. Straw is laid upon the faggots to the thickness of a foot or more, and the ice is piled upon it in a compact conical mass, the larger the better. Over the ice is laid first about a foot thickness of straw, then faggot-wood to a further thickness of two feet, the interstices of which have the effect of keeping a stratum of confined air round about the pile of ice; and finally two or three feet of straw arranged as a thatch.—London's "Encyclopoedia of Cottage, Farm, and Villa Architecture." See, also, "*Construction of an Ice-House,*" in this work.

739.—*Treatment of Poisoning by Prussic Acid.*

So soon as it is ascertained or suspected that any one has taken an over or poisonous dose, cold water should be dashed over the head and back. The vapour of ammonia (common smelling salts) or of chlorine should be applied to the nostrils; or very dilute liquor ammonia may be thrown into the stomach.—While these things are doing, other persons may prepare a weak solution of carbonate of potash (common pearlash will answer); and some sulphate of iron (copperas) is to be dissolved in a large quantity of water. Some of the solution of carbonate of potash is to be given to the patient, followed immediately by some of the solution of copperas. This, if done promptly, will save the patient. Artificial respiration, if speedily resorted to, is useful, as is likewise bleeding from the jugular vein.

740.—*Modelling Wax.*

This is prepared by melting virgin wax with a very small quantity of Venice turpentine and flake-white in fine powder: if coloured wax is required, a colour in fine powder must be substituted for the flake-white.

741.—*Hypochondriasis, or Low Spirits.*

Hypochondriasis, low spirits, or vapours, is a peculiar state of the mind, accompanied with *indigestion*. The principal objects of treatment are, to remove the indigestion, to strengthen the body, and to enliven the spirits; and one of the best plans with which we are acquainted, for the fulfilment of these intentions, is, constant exercise and change of place, with a warm bath about thrice a week; early hours, regular meals, and pleasant conversation; the bowels being at the same time carefully regulated by the occasional use of a mild pill, and the stomach strengthened by some appropriate tonic medicine.

742.—*Decoction of Dandelion.*

A decoction of the root of dandelion has long been celebrated on the continent, as a diet drink in liver complaints and other chronic visceral affections; it operates as a diuretic and diaphoretic, and is slightly aperient. In certain cases of dyspepsia, much benefit is said to result from the use of this medicine in large doses.

For the Decoction.—Boil six or eight ounces of the sliced root in two pints of water, down to one pint, of which the usual dose is a teacupful twice or thrice a day.

*** The recent root is to be preferred.

743.—*Salads*

We have already given (Receipt 103) a French mode of preparing salad; we have now to describe the common English manner.—"Salads are composed chiefly of lettuce, endive, radishes, green mustard, land and water cresses, celery, and young onions. All or any of them should be washed and placed ornamentally in a salad-bowl; the lettuce is generally cut in pieces lengthways and stuck round the dish; the celery, also divided, is placed in the centre; and the small salads, such as cresses and radishes, are placed between. This is the mode of serving a salad *plain.*

When a *dressed* salad is to be served, the whole is cut in small pieces, and mixed in the bowl with a dressing. The dressing is made in the following manner:—For a moderate quantity of salad, boil one egg quite hard; when cold, take out the yolk and bruise it with the back of a spoon on a plate; then pour on it about a teaspoonful of cold water, and about a teaspoonful of salt. Rub all this together, till the egg has become quite smooth like a thick paste. Add a teaspoonful of made mustard, and continue mixing. Next, add and mix a tablespoonful of salad oil or cold melted butter. After this, add and mix a tablespoonful or more of vinegar. The dressing is now made, and may be either mixed with the salad, or put into a glass vessel called an *incorporator*, which is sent to table along with the salad."

*** The top of the salad may be ornamented with small bits of the white of the egg, and pieces of pickled beet-root.

744.—*Ointment for Chapped Hands.*

Goulard's extract, one fluid drachm; rose-water, one fluid ounce; spermaceti ointment two ounces. Melt the ointment, and rub it up with the extract of Goulard, mixed with the rose-water.

745.—*To Recover flat Ale or Beer.*

Take five gallons from the hogshead of flat ale or beer, boil them with five pounds of honey, skim it well, and, when cold, put it back into the hogshead, and bung it up close.

746.—*A strong Paste for Paper.*

To two large spoonfuls of fine flour, put as much strong beer as will make it of a due consistence, and boil half an hour. Let it be cold before it is used.

747.—*Ear-Ache.*

Sometimes ear-ache is connected with chronic ulceration in the internal or external part of the ear, when injections of warm water and soap are advisable. In this case, there is sometimes a constant fetid discharge, for which the following mixture has been recommended by Dr. Hugh Smith:—Take of ox-gall, three drachms; balsam of Peru, one drachm. Mix. A drop or two to be put into the ear with a little cotton.

748.—*To make a Crab Pie.*

Procure the crabs alive, and put them in boiling water, along with some salt. Boil them for a quarter of an hour or twenty minutes, according to their size. When cold, pick the meat from the claws and body, Chop all together, and mix it with crumbs of bread, pepper, and salt, and a little butter. Put all this into the shell, and brown before the fire.

*** A crab shell will hold the meat of two crabs.

749.—*A new Cure for recent Sore Throat, Hoarseness, &c.*

Put one part of pyroligneous acid into a teapot, or an inhaler, and pour six parts of boiling water upon it. The spout of the vessel must now be introduced into the mouth, and the acid vapour inhaled.

750.—*To fix Engravings or Lithographs upon Wood.*

For this purpose a varnish called *Mordant* is used in France, which differs from others chiefly in containing more Venice turpentine, to make it sticky; it consists of sandarac, two hundred and fifty parts; mastic in tears, sixty-four; resin, one hundred and twenty-five; Venice turpentine, two hundred and fifty; alcohol, one thousand parts by measure.

751.—*To clean Boots and Shoes made of Enamelled Leather.*

Water is sufficient to remove any dirt which impairs the gloss on enamelled leather. It may afterwards be rubbed with a dry flannel.

752.—*Stomachic Bitter.*

Infusion of calumbo, infusion of cascarilla, of each, four ounces: carbonate of potash, one and a half drachm. Mix. Two or three tablespoonfuls occasionally.

753.—*Common Pomatum.*

Lard, two pounds; beef suet, one pound; essence of lemon, one drachm.

754.—*Flatulency.*

By this is understood a morbid collection of air in the stomach and bowels, which is sometimes formed in very large quantities. According to the experiments of Dr. Hales, it appears that a single apple, during fermentation, will give out above six hundred times its bulk of air, while many of the vegetable materials introduced into the stomach possess far more venosity than apples. Flatulency is often a symptom of other diseases, especially of indigestion, colic, cholera, hysteria, and hypochondriasis.

Generally speaking, the *immediate cause* is owing to a delicate or weakened condition of the stomach and bowels. Whatever tends to weaken the digestive organs may act as an exciting cause; such as drinking a large quantity of cold fluid when the body is heated, a poor vegetable diet, violent purgatives, worms, and lingering chronic complaints. A frequent, unrestricted indulgence of the appetite may convert a temporary weakness of the stomach, and an occasional flatulency, into a permanent disorder.

For the treatment of this disease, carminatives, mild aperients, and tonics, are resorted to; such as the spicy fruits,—camphor, peppermint, cinnamon, lavender, &c. The strictest attention should be paid to the diet, in which all oleraceous vegetables, and peas, beans, and flatulent fruits, should be avoided. The diet should consist of roasted and boiled, or boiled meat with peppers, and old wine or good brandy amply diluted, at dinner, in moderate quantity.

The following mixture has been highly recommended in flatulency:—Calcined magnesia, half a drachm; peppermint water, two and a half ounces; compound spirit of lavender, half a drachm; spirit of carraway, four drachms; syrup of ginger, two drachms. Dose—a dessert-spoonful occasionally.

As a palliative to give quick relief when the patient is greatly oppressed with wind, a teaspoonful of ether, or of tincture of ginger, may be taken in a little water, or brandy and water

755.—*To make Birdlime.*

There are several ways of making birdlime, but we think the following receipt is the best:—Boil the middle bark of the holly, gathered in June or July, for six or eight hours in water, until it becomes tender; then drain off the water, and place it in a pit under ground, in layers with fern, and surround it with stones. Leave it to ferment for two or three weeks, until it forms a sort of mucilage, which must be pounded in a mortar, into a mass, and well rubbed between the hands, in running water, until all the refuse is worked out; then place it in an earthen vessel, and leave it for four or five days to ferment and purify itself.

*** Should any of it stick to the hands it may be removed by means of a little oil of lemon bottoms, or turpentine.

756.—*Enamelling of Cast Iron and other Hollow Ware for Saucepans, &c.*

Several patents have been granted for this purpose: we subjoin an account of one of the best,—the Messrs. Clarke's. The specification of their patent prescribes the vessel to be first cleared by exposing it to the action of dilute sulphuric acid (sensibly sour to the taste) for three or four hours, then boiling the vessel in pure water for a short time, and next applying the composition. This consists of one hundred pounds of calcined ground flints; fifty pounds of borax calcined, and finely ground with the above. That mixture is to be fused and gradually cooled. Forty pounds weight of this product is to be taken with five pounds weight of potter's clay; to be ground together in water until the mixture forms a pasty consistenced mass, which will leave or form a coat on the inner surface of the vessel about one-sixth of an inch thick. When this coat is set, by placing the vessel in a warm room, the second composition is to be applied. This consists of one hundred and twenty five pounds of white glass (without lead,) twenty five pounds of borax, twenty pounds of soda (crystals,) all pulverized together and vitrified by fusion, then ground, cooled in water, and dried. To forty-five pounds of that mixture, one pound of soda is to be added, the whole mixed together in hot water, and when dry pounded; then sifted finely and evenly over the internal surface of the vessel previously covered with the first coating or composition, whilst this is still moist. This is the glazing. The vessel thus prepared is to be put into a stove, and dried at the temperature of two hundred and twelve degrees. It is then heated in a kiln or muffle like that used for glazing china. The kiln being brought to its full heat, the vessel is placed first at its mouth to heat it gradually, and then put into the interior for fusion of the glaze. In practice it has been found advantageous also to dust the glaze powder over the fuzed glaze, and apply a second fluxing heat in the oven. The enamel, by this double application, becomes much smoother and sounder.

757.—*Palpitation of the Heart.*

When this arises from nervous irritibility, take the following draught:—Tincture of foxglove, ten drops; camphor julep, ten drachms; tincture of calumbo, one drachm. Mix.

758.—*Pills to procure Sleep.*

Take of camphor, four grains; nitrate of potash, five grains; extract of henbane, prepared *in vacuo*, four grains; syrup of poppies, a sufficient quantity to form the mass into three pills, which may be taken at bed-time.

*** This is a valuable pill for procuring sleep when opium cannot be given with propriety, and especially when the patient complains of heat or feverishness at night.

759.—*To Pickle Gherkins.*

Put two hundred and fifty or three hundred gherkins in a pickle of two and a half pounds of common salt to one gallon of water, and let them remain in it for three hours. Put them in a sieve to drain, wipe them, and place them in a jar. Prepare a pickle thus:—Best white wine vinegar, one gallon; common salt, six ounces; allspice, one ounce; mustard seed, one ounce; cloves, half an ounce; mace, half an ounce; one nutmeg, sliced; one stick of horseradish, sliced. Boil it twelve or fifteen minutes, skimming it well. When cold, pour it over the gherkins, and let them stand twenty four hours, covered up close. After that, put them altogether into a pan over the fire, and let them simmer only until they attain a nice green colour. Put them into jars, and pour the liquor and spices over. Tie closely with bladder and leather.

760.—*Deafness.*

1.—A clove of garlic, wrapped in cotton or gauze, or a few drops of the juice introduced into the ear, is extremely efficacious in *nervous* deafness.

2.—A mixture of ten drops of spirit of turpentine with one ounce of almond oil, introduced upon cotton into the ears, is serviceable in cases of deafness from a diseased action of the *ceruminous glands*.

761.—*Foils.*

1. *Blue.*—Prussian blue (preferably Turnbull's,) ground with pale, quick-drying oil.

2. *Green.*—Pale shell-lac, dissolved in alcohol, and tinged green by dissolving verdigris or acetate of copper in it,

3. *Yellow.*—Various shades of yellow may be produced by tinging a weak alcoholic solution of shell-lac or mastic, by digesting turmeric, annotto, saffron, &c.

4. *Red.*—Carmine dissolved in spirits of hartshorn, or a weak solution of salt of tartar, with the addition of a little solution of gum or isinglass.

*** The colours must be laid on the foils with a broad soft brush, and the operation should be performed, if possible, at once, as no part should be *crossed*, or twice gone over whilst wet. If the colour be not deep enough, a second coat may be given when the first one has become *quite dry*.

762.—*Decoction of Chamomile.*

Chamomile flowers, one ounce; water, one pint; gently simmer for five minutes in a closely covered vessel.

763.—*To prepare Clay for Grafting.*

Take a quantity of good clay, and mix it with some new horse and cow-dung, and a little straw cut small, and beat it well, to make it tough.

764.—*Gum-Boils.*

Gum-boils are sometimes limited to the substance of the gums, and sometimes connected with the decay of a tooth or socket. In the first variety, it is a disease of only a few days' duration, and ceases almost as soon as it has burst, or is opened; in the second, it will often continue troublesome till the carious tooth is extracted, or the carious socket has exfoliated, or the whole of its texture is absorbed.

Gum-boils, when connected with an unhealthy condition of the subjacent teeth, rarely disperse without passing into suppuration, and it is, therefore, generally better to encourage this process by the use of warm fermentations, or cataplasms, than to repel it. If much pain is present, the application of a leech or two to the parts may be of great service. An early opening of the tumour is of importance, as, from the structure of the parts concerned, the walls of the abscess are mostly tough and thick, and the confined matter seldom obtains a natural exit with sufficient freedom. A little mild opening medicine will be found useful; and after the abscess has burst, or been opened, washing the mouth, twice or thrice a day, with an astringent lotion will tend materially to make the cure permanent. Twenty grains of sulphate of zinc, dissolved in half a pint of rose-water, will be a suitable lotion for this purpose.

765.—*To destroy the Fly on Broad Beans.*

We extract the following receipt from a most useful work by Mr. T. Price—"The Modern Gardener."

Broad beans are particularly subject to the fly, or green bug; and when these insects once obtain possession, it is very difficult, if not impossible, to destroy them entirely. Tobacco-water, or salt dissolved in water, has sometimes been found effectual; but the most certain way, and perhaps the only one to be depended on, is to watch their first appearance, and to pick off the part on which they first settle, and throw it into the fire or water. This is attended with trouble, it is true; but, generally speaking, this little care is all that is necessary to keep the beans clear of them; for if once they settle on them, they increase so rapidly, that, in a few days, the whole plantation, however extensive, becomes infected; and then all remedies are useless,—the loss of the whole crop is certain, and no alternative remains but to cut down every infected plant, and commit them all to the flames.

766.—*To Pickle French Beans.*

Gather them before they become stringy, put them in a very strong brine of salt and water until they are yellow, drain them from the brine, putting boiling-hot water to them, and stop them close twenty-four hours: do so four or five days following, and they will turn green; put to a peck of beans half an ounce each of cloves, mace, and pepper.

767.—*An excellent Powder for Razor-Strops.*

Ignite together in a crucible equal parts of well-dried copperas and sea-salt. The heat must be slowly raised and well regulated, otherwise the materials will boil over in a pasty state, and the product will be in a great measure lost. When well made, out of contact of air, it has the brilliant aspect of plumbago. It requires to be ground and elutriated; after which it affords, on drying, an impalpable powder, that may be either rubbed on a strop of smooth buff leather, or mixed up with hog's-lard or tallow into a stiff cerate.

768.—*Forcemeat Balls.*

These are balls formed of stuffing, used as a garnish for roast veal or veal cutlets. Make a stuffing as already described, but instead of being wet with one egg and milk, wet the mixture with two eggs. Roll the dough into small balls, about the size of nutmegs. Roll them in flour, and fry them with a little lard, butter, or dripping. When required to be more savoury, the composition may be enriched with a little chopped ham, tongue, or sausage-meat.

769.—*To Pickle Silver Onions.*

Procure the smallest clear onions, peel them and lay them in cold salt and water for eight or ten days, changing the water each day. Drain them on a sieve, put them in a jar, and pour boiling-hot brine over them; let them stand closely covered, until cold. Repeat the scalding with new pickle, and, when cold and well drained, put them in bottles, with one or two slices of ginger; one blade of mace, and one bay leaf; fill up with distilled vinegar, and add sweet salad oil to float on the top. Tie them close, cork, and seal down for store.

770.—*For shortness of Breath, or Difficult Breathing.*

Vitriolated spirits of ether, one ounce; camphor, twelve grains. Make a solution, of which take a teaspoonful during the paroxysm. This is usually found to afford instantaneous relief in difficulty of breathing, depending on internal diseases, and other causes, where the patient, from a very quick and laborious breathing, is obliged to be in an erect posture.

771.—*To Melt Lard.*

Strip the skin from the inside fat of a freshly killed pig; slice it small and thin; put it into a well-scalded jar, set it into a pan of boiling water, and let it simmer over a clear fire. As it dissolves, strain it into small stone jars, and when perfectly cold, tie over it the skin that was cleared from the lard, or bladders which have been thoroughly washed and wiped very dry. Keep the last drainings of the fat apart from that which is first poured off, as it will not be quite so fine in quality.

772.—*Quinine Draught.*

The following draught, as ordered by Dr. Copland, was of the greatest service in a case of *dyspepsia*, accompanied with hepatic derangement:—Sulphate of quinine, two grains; diluted sulphuric acid, two drops; spirit of nutmegs, one drachm; distilled water, ten drachms. **Mix.** To be taken daily at midday.

773.—*Boiled Partridges.*

This is a delicate mode of dressing young and tender birds. Strip off the feathers, clean, and wash them well; cut off the heads, truss them like boiled fowls, and when ready, drop them into a large pan of boiling water; throw a little salt on them, and in fifteen or eighteen minutes they will be ready to serve. Lift them out, dish them quickly, and send them to table with white mushroom sauce with bread sauce and game gravy.

774.—*Fried Rabbit.*

After the rabbit has been emptied, thoroughly washed, and well soaked, put it into boiling water, and let it boil from five to seven minutes; drain it, and when cold, cut it into joints, dip them into beaten egg, and then into fine bread-crumbs, seasoned with salt and pepper, and when all are ready, fry them in butter over a moderate fire, fifteen minutes. Simmer two or three strips of lemon-rind in a little gravy, until it is well-flavoured with it; boil the liver of the rabbit for five minutes, let it cool, and then mince it; thicken the gravy with an ounce of butter, and a small teaspoonful of flour, add the liver, give the sauce a minute's boil, stir in two tablespoonfuls of cream, and, last of all, a small quantity of lemon-juice. Dish the rabbit, pour the sauce *under* it, and serve it quickly. If preferred, a gravy can be made in the pan, as for veal cutlets, and the rabbit may be simply fried.

775.—*Potatoes a la Maitre d'Hotel.*

Boil in the usual manner some potatoes of a firm kind, peel, and let them cool; then cut them equally into quarter-inch slices. Dissolve in a very clean saucepan from two to four ounces of good butter, stir to it a small dessertspoonful of flour, and shake the pan over the fire for two or three minutes; add by slow degrees a small cup of boiling water, some pepper, salt, and a tablespoonful of minced parsley; put in the potatoes, and toss them gently over a clear fire until they are quite hot, and the sauce adheres well to them; at the instant of serving add a dessertspoonful of strained lemon-juice.

776.—*Potatoes a la Creme.*

Prepare the potatoes as above, and toss them gently in a quarter-pint or more of thick white sauce or of common bechamel, with or without the addition of the minced parsley.

777.—*Spinach.* (*French Receipt.*)

Pick the spinach leaf by leaf from the stems, and wash it in abundance of spring water, changing it several times; then shake it in a dry cloth held by the four corners. Throw it into sufficient well-salted boiling water to allow it to float freely, and keep it pressed down with a skimmer that it may be equally done. When quite young it will be tender in from eight to ten minutes, but to ascertain if it be so, take a leaf and squeeze it between the fingers. If to be dressed in the French mode, drain, and then throw it directly into plenty of fresh water, and when it is cool form it into balls and press the moisture thoroughly from it with the hands. Next, chop it extremely fine upon a clean trencher; put two ounces (for a large dish) of butter into a bright thick saucepan, lay the spinach on it, and keep it stirred over a gentle fire until it appears dry: dredge in a spoonful of flour, and turn the spinach as it is added; pour to it gradually, a few spoonfuls of very rich veal gravy, or, if preferred, of *good* boiling cream, (with the last of these a dessertspoonful or more of pounded sugar may be added for a second-course dish, when the true French mode of dressing the vegetable is liked.) Stew the whole briskly until the whole is well absorbed; dish, and serve the spinach very hot, with small, pale fried sippets round it.

778.—*Sea-Kale Stewed in Gravy.*

Boil the kale for ten minutes in salt and water; drain it well, and put it into a saucepan with as much good brown gravy as will nearly cover it; stew it gently for ten minutes or until it is tender, and send it to table in the gravy very hot. Another mode of serving this vegetable is, to boil it in salt and water, and to pour over it plenty of rich white sauce after it is dished.

779.—*Gooseberry Jam.*

Pick and clean red gooseberries, thoroughly ripe. Boil them by themselves for twenty minutes, skimming them frequently. Then add brown sugar, in the proportion of one pound of sugar to one pound of fruit. Boil for half an hour after the sugar is in. Skim it, and pour it into earthenware jars. When cold, paper up the jars, and set aside in a dry cool situation.

*** Raspberry, strawberry, and black currant jams are made in precisely the same manner as the above, but instead of brown, use lump sugar, (*See No* 26.)

780.—*To Make Litmus Paper.*

Stain *unsized* paper with litmus, dissolved in water.

*** Used in chemistry as a delicate test of acidity, the violet-blue colour of the litmus being converted by this means into a red.

781.—*Gargle for Quinsy.*

Infusion of roses, five and a half ounces; syrup of roses, half an ounce; diluted sulphuric acid, twenty five minims. Mix.

*** To prevent the acid from injuring the enamel of the teeth, it should be sucked through an acid-tube, or quill, and the mouth carefully washed after each dose.

782.—*To Prepare Turmeric Paper.*

Stain *unsized* paper with turmeric, macerated in water.

*** Used as a chemical test; its yellow tint being changed to brown-red by alkalis, alkaline earths, sub-acetate of lead, and several metallic oxides.

783.—*Fire-proof Paint.*

In Mr. Jones's excellent "Gardener's Receipt Book," we find the following method of making fire-proof paint.

Take a quantity of the best quicklime, and slack with water in a covered vessel; when the slacking is complete, water or skim milk, or a mixture of both should be added to the lime, and mixed up to the consistency of cream; then there must be added, at the rate of twenty pounds of alum, fifteen pounds of potash, and one bushel of salt to every hundred gallons of creamy liquor. If the paint is required to be white, six pounds of plaster of Paris, or the same quantity of fine white clay is to be added to the above proportions of the other ingredients. All these ingredients being mingled, the mixture must then be strained through a fine sieve, and then ground in a colour mill. When roofs are to be covered, or when crumbling brick walls are to be coated, fine white sand is mixed with the paint, in the proportion of one pound of sand to ten gallons of paint; this addition being made with a view of giving the ingredients a binding or petrifying quality. This paint should always be applied in a hot state, and in very cold weather precautions are necessary to keep it from freezing. Three coats of this paint are deemed, in most cases, sufficient. Any colour may be obtained by adding the usual pigments to the composition.

784.—*Pills for Costive Habits.*

Extract of aloes, twenty grains; powdered ginger, half a drachm; powdered ipecacuanha, eight grains; syrup, sufficient quantity. Mix, and divide into sixteen pills. Dose—one about noon.

785.—*To Destroy Slugs.*

Slugs are very voracious, and their ravages often do considerable damage, not only to the kitchen garden, but to to the flower-beds also. If, now and then, a few slices of turnip be put about the beds, on a summer or autumnal evening, the slugs will congregate thereon, and may be destroyed.

786.—*To Boil Bacon.*

Soak the bacon several hours; take off the skin before you boil it, for it has been proved by experience that a pound of bacon boiled *without the skin*, will weigh an ounce heavier than a pound boiled *with the skin*. Fat bacon should be put into hot water, and lean bacon into cold water.

787.—*Bateman's Cold Cream.*

Take half a pound of new lard, four ounces of almond oil, and four ounces of spermaceti well pounded; put these together into an earthen pipkin over a slow fire, and when completely melted, stir in gradually half an ounce each of rose, cinnamon, and orange-flower distilled waters; when nearly cold, add two drachms of essence of bergamotte.

788.—*Lemonade.*

Bicarbonate of soda, two scruples; tartaric acid, thirty-five grains, sugar, quarter of an ounce; essence of lemon, three drops; water, one gill. This is to drink immediately.

789.—*Caudle. (For the Sick).*

Into a pint of fine gruel, not thick, put, while it is boiling hot, the yolk of an egg beaten with sugar, and mixed with a large spoonful of cold water, a glass of wine and nutmeg. Mix by degrees. It is very agreeable and nourishing.

790.—*Erysipelas.*

"In simple inflammation of the skin, unaccompanied with much fever, it is unnecessary even when the erysipelas attacks the face, to do much more than confine the patient to diluent acidulated drinks, keep the bowels open by mild aperients, and order the feet to be placed in a warm bath, impregnated with mustard. But when erysipelas comes on with strong febrile reaction, and the patient is young, the copious abstraction of blood from the arm is necessary, especially if the inflammation is seated in the face, head, or breast—directing cooling saline purgatives, antimonial diaphoretics, and a light vegetable diet, to be given. But if the disease exhibits a low or typhoid type, and particularly when there is a tendency to gangrene, the patient's strength must be supported by a moderate quantity of wine, by bark with sulphuric acid, and by other tonics." (*Domestic Medicine.*)

*** In all severe cases of the disease, the advice of an experienced physician or surgeon should not be delayed.

791.—*To prevent Mildew on all sorts of Trees.*

The best preventive against mildew is to keep the plant subject to it occasionally syringed with a decoction of elder leaves, which will prevent the fungus growing on them.

792.—*To Roast a Pheasant.*

Pheasant, trussed for roasting.

Unless kept to the proper point, a pheasant is one of the most tough, dry, and flavourless birds that is sent to the table. Pluck off the feathers carefully, cut a slit in the back of the neck to remove the crop, then draw the bird in the usual way, and either wipe the inside very clean with a damp cloth, or pour water through it; wipe the outside also, but with a dry cloth; cut off the toes, turn the head of the bird *under* the wing, with the bill laid straight along the breast, skewer the legs, which must not be crossed, flour the pheasant well, lay it to a brisk fire, and baste it constantly and plentifully with well flavoured butter. Send bread-sauce and good brown gravy to table with it. Three quarters of an hour; a few minutes less, if liked very much underdone; five or ten more for *thorough* roasting, with a *good* fire in both cases.

793.—*Lemon Sherbet.*

The fragrant essence of the rind of three or four lemons, obtained by the following process:—after clearing off every speck on the outer rind of the fruit, break off a large piece of loaf sugar, and rub the lemon on it till the yellow rind is completely absorbed; loaf sugar, four ounces; juice of three or four lemons; water, one quart.

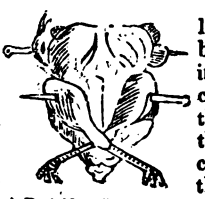
794.—*To Gild Oil Painted Work.*

If the paint is quite dry and hard, merely paint on the design in *gold size*, and then apply the gold leaf, which must be done (if in the open air) by opening the book to the wind, and while holding the edges of the leaves of the book in the right hand, with the left hand press the gold leaf and paper together, on the part prepared to receive it; in doing this care must be taken to open the book gradually, so that the gold shall not be blown away. This will be avoided if the operator opens the book slowly, taking care that the fingers of the left hand follow on the back of the opened leaf, so as to cause the gold to adhere as it is exposed, but all slipping motion must be carefully avoided, as it would tear the gold. If the paint is not dry around the part to be gilt, it must be dusted over with whitening, and rubbed over with a cloth or brush till the finger will not adhere in the slightest degree, before the gold size is applied, and then proceed as above. If the gilding is for out-door work, it must not be varnished, as the sun acting on the varnish gives it a jagged appearance; but if for the inside work it may be varnished over with spirit varnish, and heated slightly by holding a hot iron near it till the varnish has flowed smooth and even over the surface.

795.—*To Loosen the Glass Stoppers of Smelling Bottles and Wine Decanters.*

Put one or two drops of sweet oil round the stopper, close to the mouth of the bottle; then put it a little distance from the fire. When the decanter gets warm, have a wooden instrument with a cloth wrapped tight round it; then strike the stopper, first one one side, then on the other: by preserving a little while you will most likely get it out. Or, you may lay the bottle in warm water, so that the neck of the stopper may be under water. Let it soak for a time, then knock it with a wooden instrument as before.

796.—*To Roast Partridges.*



A Partridge Trussed for Roasting.

Let the birds hang as long as they can possibly be kept without becoming offensive; pick them carefully, draw and singe them; wipe the insides thoroughly with a clean cloth; truss them with the head turned under the wing and the legs drawn close together or crossed. Flour them when first laid to the fire, and baste them plentifully with butter. Serve them with bread sauce, and good brown gravy: a little of this last should be poured over them. Thirty to forty minutes will cook them.

Obs.—Rather less time must be allowed when the birds are liked underdressed. In preparing them for the spit, the crop must be removed through a slit cut in the back of the neck, the claws clipped close, and the legs held in boiling water for a minute, that they may be skinned the more easily.

797.—*To prevent the Growth of Moss on Fruit Trees.*

The trees should be syringed with lime-water two or three times during autumn and winter; if performed every year it will prove effectual; urine or brine would be equally efficient, and would likewise kill the moss growing on fruit trees, if they were washed well with it when the leaves are off.

798.—*Hints for Making Coffee for the Table.*

The roasted berries should not be ground until a few minutes before you wish to make the liquid coffee. The coffee-pot should be heated previously to putting in the coffee, which may be done by means of boiling water. The common custom of boiling coffee is unnecessary, as all the flavour is extracted by boiling hot water. Should it, however, be placed upon the fire, it should be only just simmered for a minute To clarify the coffee, add a shred of isinglass, a small piece of sole or ell skin, or a spoonful of the white of an egg.

799.—*Spiced Shoulder of Mutton.*

Bone the joint, and rub it, if large, with four ounces of the coarsest sugar (or with three, if it be small), mixed with a dessert-spoonful of pounded cloves, half that quantity of pepper and of mace, and a fourth part as much of ginger: the following day add four ounces of salt. Keep the mutton turned, and rubbed occasionally with the pickle from eight to ten days; then roll it up tight, bind it with a fillet. For variety, the inside of the mutton may be thickly strewed with minced herbs before it is rolled.

800.—*Oil Gilding.*

Where the object is to give a high finish, paint the work with a colour composed of the finest white lead and yellow ochre, in such proportions that the colour shall be as near as possible to the colour of the gold to be employed, mixed with oil (not boiled,) and turpentine, till of the consistence of thin paint; this to be laid on evenly, and allowed to dry thoroughly, then repeat it for five or even more coats, till it is perceived that the grain or roughness of the object to be gilt is entirely hidden. When the last coat is dry it must be rubbed perfectly smooth, first with a piece of pumice stone, and finished with a piece of woollen cloth and finely pounded pumice; and lastly, with putty powder, till it is smooth as glass. It must then be varnished over with fine lac varnish several times, applying a slight degree of heat after each coat to make the varnish flow smoothly over the surface. When the last coat of varnish is quite hard it must be polished; this is done by putting on a horse-hair glove, and rubbing the surface with this first, then with tripoli, applied with a piece of wet woollen cloth; and lastly, by wet putty powder, first applied with woollen cloth, then with the bare hand, till it is as bright as glass. It must then be varnished over with a thin coat (the thinner the better) of gold size, and when sufficiently dry the gold is to be applied, beginning at the part that is dryest. When gilt, it is to be allowed to remain for two or three days, and then brushed over lightly with a camel's hair brush to remove superfluous gold. It is next to be varnished with *spirit varnish*, applying heat as before, then varnished with copal varnish two or three times, allowing it to become perfectly hard between each coat; after the last coat of varnish it is finished by polishing, first with tripoli, applied with a soft cloth and water, and then with the bare hand and a little oil, and wiped dry.

801.—*Spruce Beer.*

Dissolve ten pounds of sugar, and a quarter of a pound of essence of spruce, in ten gallons of warm water. Allow it to cool a little, and add half a pint of yeast. Bottle immediately.

802.—*Lithographic Crayons.*

Almost every artist adopts a particular receipt for his crayons; the following is that which M. M. Bernard and Delarne employed with success:—

	Parts.
Pure white wax	4
Soap, dried, made of tallow & soda	2
White tallow	2
Gum lac	2
Lamp-black	1
Oil Copal Varnish	1

Melt first the wax over a slow fire and then add by degrees the gum lac broken into small pieces, incessantly stirring all the while with a spatula. Then mix the soap previously reduced into fine shavings, and when the mixture is perfect, pour in the oil varnish, with which the lamp-black has been previously ground. Continue to heat and stir it continually until the paste has acquired a convenient consistence, which is to be ascertained by forming a crayon in a mould with it, and letting it become cold.—(See *Lithography*).

803.—*Dr. Kittoe's Wash to remove Freckles.*

Muriatic acid, one drachm; spring water, one pint; lavender water, two drachms. Mix for a lotion to be applied on a piece of linen or sponge twice or thrice a day.

804.—*Varnish to give to Metals a colour but little differing from gilding, or or-molu. (French Receipt.)*

Take two ounces of seed-lac, two ounces of yellow amber, forty grains of dragon's blood, thirty grains of saffron, and forty ounces of spirits of wine; let the whole infuse and digest in a matras, upon a gentle sand bath, frequently stirring them from time to time. When the gums are dissolved, the varnish must be passed through a fine white linen cloth, and be put into a well corked phial. As the success of this varnish greatly depends upon the manner in which it is employed, so the brass must be perfectly clean, and for this purpose it may be dipped in aqua-fortis, and well washed; and above all, the bright parts must be highly burnished. The brass, thus prepared, must be heated so hot, that the hand can hardly bear to touch it, when the lacquer is to be immediately applied.

805.—*Orange Snow-balls.*

Take out the unhusked grains, and wash well half a pound of rice; put it into plenty of water, and boil it rather quickly for ten minutes; drain and let it cool. Pare four large oranges, and clear from them the thick white inner skin; spread the rice in as many equal portions as there are oranges, upon some dumpling cloths; tie the fruit separately in these, and boil the snow-balls for an hour and a half; turn them carefully on to a dish, and strew plenty of sifted sugar over them.

806 —*Wash Gilding, or Gilding with a Gold Amalgam.*

The work to be gilt should first be annealed, heating it red hot evenly in charcoal, keeping it well covered to prevent oxidation; it should then, when cold, be plunged into very dilute sulphuric acid mixed with a little salt, then brushed with a hard brush to remove the loosened oxide; it will then have a dead surface, and must be thoroughly dried by rubbing it with bran or sawdust, it is then ready for the application of the amalgam. The amalgam is made by heating one part of pure gold in thin leaves, red hot, in an earthen crucible, and then adding eight parts of mercury, and stirring till the gold is all dissolved; when the gold is all dissolved the amalgam is poured into water, and the free mercury is squeezed out first with the hand and then through shamoy leather, the amalgam is now ready for use. The mercury still retains a considerable portion of gold in solution, and should be employed in making fresh amalgam. In using the amalgam a solution of nitrate of mercury is required, which is prepared by dissolving a certain weight of mercury in an equal weight of nitric acid of sp. gr. 1.38, applying a gentle heat to aid the solution. When the mercury is all diseolved the solution is to be diluted with twenty-six times its weight of water, and kept in a stoppered bottle for use. In applying the amalgam a brush made of fine brass wire is first dipped into the solution of nitrate of mercury, and then drawn over the amalgam, it is then applied to the surface to be gilt. This process is to be repeated, dipping the brush into the nitrate of mercury, drawing it over the amalgam till the whole surface be covered with the required thickness of gold. When the surface is properly covered with gold, it is to be exposed to heat by holding it with a pair of tongs over a charcoal fire till part of the mercury is driven off; then remove it from the fire, and by means of a hard brush, rub and strike the surface over, so as to spread the amalgam as smoothly as possible; then return it to the fire, and again, when sufficiently heated, repeat the brushing, and so continue till all the mercury is dissipated; great care is requisite in this part of the process in heating the object to be gilded, for it is necessary that it should be heated equally all over, otherwise in brushing it, the gold would be removed in a great measure from some parts, and other parts would receive more than their due share. Again, it is during this part of the process that all defects in laying on the amalgam must be remedied, as all uncovered spots are now rendered visible. When the mercury is all volatized the pieces are to be dipped into weak vinegar and water, and well scrubbed with a brush; but, if any part is to be burnished, such part must be covered with a mixture of gum, sugar, and whitening, made into a paste with water; the piece is then to be dried, and heated to between 600° and 700° Fah., in order to drive off any remaining mercury, then to be plunged, while still hot, into very dilute solution of sulphuric acid; it is then to be dried, and the parts that were protected burnished with a blood-stone burnisher, wetted with vinegar and water; rubbing, of course, always in the same direction, backwards and forwards; it must then be washed in cold water and dried over a stove.

807.—*Aerated Soda Powder.*

Carbonate of soda, thirty grains, to be put into blue paper; tartaric acid, twenty-five grains, in white paper. Dissolve each separately in half a glass of spring water, and drink immediately.

808.—*Midgeley's Soda Powder.*

In blue paper, put thirty grains of carbonate of soda; in white paper, twenty-five grains of tartaric acid, and one-eighth grain of tartarised antimony.

809.—*German Puffs.*

Pound to a smooth paste two ounces of Jordan almonds and six bitter ones; mix with them, by slow degrees the yolks of six and the whites of three eggs. Dissolve in half a pint of rich cream, four ounces of fresh butter, and two of fine sugar; pour these hot to the eggs, stirring them briskly together, and when the mixture has become cool, flavour it with half a glass of brandy, or of orange-flower water; or, in lieu of either, with a little lemon-brandy. Butter some cups thickly, and strew into them a few slices of candied citron, or orange rind; pour in the mixture, and bake the puffs twenty minutes, in a slow oven.

810.—*Dr. Thomson's Tooth Powder.*

Powder of Krameria, two drachms; myrrh, in powder, one drachm; camphor, four drachms; charcoal, one ounce; spirit of wine, ten minims. Rub the whole into a fine powder.

811.—*Seidlitz Powders.*

Tartrate of soda, one and a half drachm; carbonate of soda, one and a half scruple. Mix, and put it in a blue paper; tartaric acid, thirty-five grains, to be put into white paper. For half a pint of water.

812.—*For the Same.*

Tartrate of soda, twelve ounces; carbonate of soda, four ounces; tartaric acid, three and a half ounces; loaf sugar, one pound; all in fine powder. Dry each article separately by a gentle heat, and then add twenty drops of essence of lemon. Mix well, pass it through a sieve, and put it immediately into a bottle. A dessert spoonful to a tumbler of water.

813.—*Fumigating Pastilles.*

Benzoin, two drachms; cascarilla, one drachm; myrrh, two scruples; oil of nut and cloves, of each, twenty drops; nitrate of potash, one drachm; charcoal, twelve drachms; mucilage of gum tragacanth, enough.

814.—*To make Carmine.*

1. *With Tartar.*—Boil sixteen pounds of water, to this add sixteen ounces of cochineal, then an ounce of cream of tartar, shortly afterwards add one and a half ounce of alum. When this is done, continue the boiling for a couple of minutes longer before removing it from the fire. When poured into porcelain vessels, filtered, and set aside, the carmine will settle down. Then decant the supernatant liquor, and dry the carmine in the shade.

2. *Another with Tartar.*—To clear water in the proportion of—say one thousand parts, when boiling, add of powdered cochineal thirty parts, continue the boiling a few minutes longer, then add of powdered alum two parts; boil it for three minutes more, then remove from the fire; pour it out into porcelain vessels, filter it, and set it aside. When the liquor is decanted, the residuary matter is carmine, which must be dried in the shade. This is after the old German process.

3. *Another Process with Binoxalate of Potass.*—To seventy pints of river water, when boiling, add two pounds of powdered cochineal; boil two hours more, then throw in three ounces of refined saltpetre; then, in a minute or two, four ounces of salt of sorrel, or binoxalate of potass; remove from the fire in ten minutes, and set it aside for three or four hours, then pour the liquor into flat vessels, and let it remain there for three weeks; a sort of scum is soon formed, which must be carefully removed, (if possible) all at once, with a scoop. Decant the liquor, and dry the carmine, which has a beautiful lustre.

4. *Another Process.*—To thirty pints of water, when boiling, add a pound of cochineal, also a solution (filtered) of six drachms of carbonate of soda, and a pound of water; continue the boiling for twenty-five or thirty minutes, then remove it from the fire, and having, when cool, added six drachms of ground alum, stir the mixture, and let it remain still for twenty minutes; then decant the mixture into another vessel, and stir into it the white of two eggs, beaten up with half a pound of water. The alumina will, when the vessel is placed on the fire, settle to the bottom and carry the colouring matter with it; remove it again from the fire, and let it rest for half-an-hour; decant the liquor, and place the residuary matter upon a filter cloth tightened upon a frame, from which the carmine must be carefully removed, when it has drained to a creamy consistence, and placed upon flat vessels to dry, taking care to prevent the adhesion of dust, by covering it over.

5.—*By the Proto-Chloride of Tin.*—In about twelve pints of water, boil about twenty ounces of cochineal, with the addition of sixty grains of alum strained through a fine cloth, and set aside the liquor, which becomes brighter the longer it is kept; heat this liquor, and pour into it, drop by drop, a solution of tin containing four ounces of the metal; this will precipitate the carmine.

815.—*To Prune Vines on open Walls.*

There are many ways of pruning; the two following are the best.

1. Cut all the young shoots left on the plant for bearing wood, short, leaving on each four or more buds, according to their strength, and train the plant in an horizontal manner, in the form of a peach-tree, leaving in every part of it, a supply of fruit bearing buds, which are to be found only on the last year's shoots; all the superfluous and weak shoots, whether old or young, are cut off, and the remaining branches laid in at a distance from each other of about six inches, and during the summer a sufficiency of young shoots are laid in for the following year, after stopping them a short distance before the bunches of fruit. This is called the old method of pruning.

2. Cut down all the branches which produced the fruit the preceding year, and having in the former summer left two shoots to grow as long as nature led them, choose the best of the two for a fruit-bearing branch, and lay it carefully in good ground from six to twelve or or more feet long, according to its strength, and the strength of the mother plant; and if the plant be in a healthy state, almost every bud upon the young shoot will break forth, and show one, two, and three bunches of grapes. These side or lateral shoots which for fruit are to be stopped occasionally all the summer, just before the fruit, taking care to leave an eye or two before the fruit, to break forth as a leader of the sap, to nourish the bunches of grapes. If the vine plant be not vigorous in growth, the branch which produced the fruit should be cut off as soon as the fruit is all gathered, which will be the means of strengthning the young shoots intended to produce the succeeding year. Some persons lay in the long shoots left for bearing the fruit, straight, and others, in a serpentine way; but either will do.—*Modern Gardener.*

816.—*To Clean Decanters.*

The best way to clean decanters after port wine has stood in them for some time, is to wash them out with a little pearlash and warm water, adding a spoonful or two of fresh slacked lime if necessary. A few very small cinders will facilitate the action of the fluid against the sides of the vessel.

817.—*Freezing Mixtures.*

1. Sal-ammoniac, five parts; nitrate of potash, five parts; water sixteen parts. Thermometer sinks from fifty degrees to ten degrees.

2. Sal-ammoniac, five parts; nitrate of potash, five parts; Glauber's salt, eight parts; water sixteen parts. Thermometer sinks from fifty degrees to four degrees.

3. Glauber's salt, six parts; sal ammoniac, four parts; nitrate of potash, two parts; dilute nitric acid, four parts. Thermometer sinks from fifty degrees to ten degrees.

4. Snow, or pounded ice, two parts; muriate of soda, one part. Thermometer sinks to five degrees, or thirty-seven degrees below the freezing point of water.

5. Snow, or pounded ice, five parts; muriate of soda, two parts; muriate of ammonia, one part. Thermometer sinks to twelve degrees.

6. Snow or water, one part, by weight; strong sulphuric acid, two parts. From + 32 degrees to—23 degrees.

*** The last three mixtures are taken from Mr. Walker's work on Fugorific Mixtures, published in 1808. This gentleman has fully investigated the subject.

818.—*Green Writing Ink.*

Take one ounce of verdigris, and having powdered it, put to it one quart of vinegar; after it has stood two or three days, strain off the liquid. Or, instead of this, use the crystals of verdigris dissolved in water; then dissolve, in one pint of either of these solutions, five drachms of gum arabic, and two drachms of white sugar.

819.—*Morrison's Pills.*

1. Aloes and cream of tartar, equal parts; mucilage, sufficient to form a pill mass.

2. Gamboge, two drachms; aloes, three drachms; colocynth, one drachm; cream of tartar, four drachms. Syrup to mix.

Both are purgative, the latter especially so. Dose of either, five to fifteen grains.

820.—*Very fine Elder Flower Ointment.*

Lard, twenty-five pounds; prepared mutton suet, five pounds; melt in an earthen vessel; add elder-flower water, three gallons. Agitate for half-an-hour, and set it aside; the next day gently pour off the water, remelt the ointment, add benzoic acid, three drachms; otto of roses, twenty drops; essence of bergamot and oil of rosemary, of each thirty drops; again agitate well, let it settle for a few minutes, and then pour off the clear into pots.

821.—*To restore the growth of Hair.*

Mix equal parts of olive oil and spirits of rosemary, add a few drops of oil of nutmeg, and anoint the head very sparingly before going to bed.

822.—*Oriental Rusma, a most powerful Depilatory.*

The following receipt for preparing this depilatory originally appeared in the "Dictionnaire des Sciences Medicales." Mix two ounces of quicklime, with half an ounce of orpiment or realgar, (sulphuret of arsenic); boil that mixture in one pound of strong alkaline lye, then try its strength by dipping a feather into it, and when the flue falls off the *rusma* is quite strong enough. It is applied to the human skin by a momentary friction, followed by washing with warm water. Such a caustic liquid should be used with the greatest circumspection, beginning with it somewhat diluted. A soap is sometimes made with lard and the above ingredients; or soft soap is combined with them; in either case to form a depilatory pommade.

*** The *rusma* should never be applied but to a small surface at a time, for independently of the risk of corroding the skin, dangerous consequences might ensue from absorption of the arsenic.

823.—*A Fillet of Mutton.*

Cut some inches from either end of a large and well-kept leg of mutton, and leave the fillet shaped like one of veal. Remove the bone, and fill the cavity with forcemeat, which may be flavoured with a little minced eschalot, when its flavour is liked: more forcemeat is added by detaching the skin sufficiently on the flap side to admit it. When thus prepared, the fillet may be floured, and roasted, served with currant-jelly and brown gravy, or with only melted butter poured over it; or it may be stewed gently for four hours, in a pint of water, after having been floured and browned all over, in a couple of ounces of butter; it must then be turned every hour that it may be equally done. Two small onions, a faggot of herbs, a couple of carrots sliced, four or five cloves, and twenty whole peppercorns can be added at will.

824.—*Bottle Lemonade.*

Dissolve half a pound of loaf sugar in one quart of water, and boil it over a slow fire; two drachms of acetic acid; four ounces of tartaric acid; when cold, add two-penny worth of essence of lemon. Put one-sixth of the above into each bottle filled with water, and add thirty grains of carbonate of soda; cork it immediately, and it will be fit for use.

825.—*To clean old Brass Work for Lackering.*

First boil a strong bye of wood-ashes, which you may strenghten with soap-lees; put in your brass work, and the lacker will immediately come off; then have ready a pickle of aqua-fortis and water, strong enough to take off the dirt; wash it immediately in clean water, dry it well, and lacker it.

826.—*Method of Making Artificial Black Lead Pencils.*

Pure clay, or clay containing the smallest proportions of calcareous or silicious matter, is the substance which is generally employed to give aggregation and solidity, not only to plumbago dust, but to all sorts of coloured powders. That earth has the property of diminishing in bulk, and increasing in hardness, in exact proportion to the degree of heat it is exposed to, and hence may be made to give every degree of solidity to crayons. The clay is prepared by diffusing it in large tubs through clear river water, and letting the thin mixture settle for two minutes. The supernatant milky liquor is drawn off by a syphon from near the surface, so that only the finest particles of clay are transferred into the second tub, upon a lower level. The sediment which falls very slowly in this tub, is extremely soft and plastic. The clear water being run off, the deposit is placed upon a linen filter, and allowed to dry. It is now ready for use.

The plumbago must be reduced to a fine powder in an iron mortar, then put into a crucible, and calcined at a heat approaching to whiteness. The action of the fire prevents it from being affected by the clay which it is apt to be in its natural state. The less clay is mixed with the plumbago, and the less the mixture is calcined, the softer are the pencils made of it; the more clay is used the harder are the pencils. Some of the best pencils are formed of two parts of plumbago and three parts of clay; others of equal parts.

The materials having been carefully sifted, a little of the clay is to be mixed with the plumbago, and the mixture is to be triturated with water into a perfectly uniform paste. A portion of this paste may be tested by calcination. If on cutting the indurated mass, particles of plumbago appear, the whole must be further levigated. The remainder of the clay is then to be introduced and the paste is to be ground with a muller upon a porphyry slab, till it be quite homogeneous and of the consistence of thin dough. It is now to be made into a ball, put upon a support and placed under a bell-glass inverted in a basin of water, so as to be exposed merely to the moist air.

Small grooves are to be made in a smooth board, similar to the pencil parallelopipeds, but a little longer and wider, to allow for the contraction of volume. The wood must be boiled in grease, to prevent the paste from sticking to it. The above described paste being pressed into these grooves, another board, also boiled in grease, is to be laid over them very closely, and secured by means of screw-clamps. As the atmospheric air can get access only to the ends of the grooves, the ends of the pencil pieces become dry first, and by their contraction in volume get loose in the grooves, allowing the air to insinuate further, and to dry the remainder of the paste in succession. When the whole piece is dried it becomes loose, and might be turned out of the grooves. But before this is done, the mould must be put into an oven moderately heated, in order to render the pencil-pieces still drier. The mould should now be taken out, and emptied upon a table covered with cloth. The greater part of the pieces will be entire, if the above precautions have been duly observed.

In order to give solidity to these pencils, they must be set upright in a crucible till it is filled with them, and then surrounded with charcoal powder, fine sand, or sifted wood ashes. The crucible, after having a luted cover applied, is to be put into a furnace, and exposed to a degree of heat proportional to the intended hardness of the pencils. When they have been thus baked, the crucible is to be removed from the fire, and allowed to cool with the pencils in it.

*** Sometimes lamp-black is introduced along with the plumbago powder and clay. M. Conte, the original inventor, recommends the hardest pencils to be made of lead melted with some antimony and a little quicksilver.

827.—*Apoplexy.*

When a person falls down in a fit of apoplexy, he should be immediately raised up, and his head kept supported, so as to prevent a sudden bend of the neck. His neckcloth should be loosened, and cool air be freely admitted. All strong applications to the nose, as well as emetics, are hazadous, especially when there is much turgidity and flushing of the face, when *bleeding* will be requisite, followed by some active purgative, as calomel combined with jalap, &c. Where, however, there is no evident accumulation of blood in the vessels of the head, and the person is of a phlegmatic temperament, bleeding should be carefully avoided.

828.—*Citrine Ointment.*

Nitrate of mercury, two ounces; lard, four ounces; olive oil, four ounces.—*Prescriber's Pharmacopœia.*

829.—*Varnish for Paling and coarse Wood Work.*

Grind any quantity of tar with as much Spanish brown as it will bear without becoming too thick to be used as a paint or varnish; then spread it on the wood with a large brush. It soon hardens by keeping. The work should be kept as free from dust and insects as possible, till the varnish is thoroughly dry.

*** The colour may be made a greyish, instead of a glossy brown, by mixing a small proportion of white lead, or of whiting and ivory black, with the Spanish brown.—*Painter's, Gilder's, and Varnisher's Manual.*

830.—*Preserved Damsons.*

After cutting the damsons open lengthwise, and extracting the stones, put them into a pan with as much water as will cover them, and let them boil ten minutes; then pour them on to a sieve, and wipe them. Allow for every pound of fruit one pound of loaf sugar; one half of which, sifted fine, must be strewn over the damsons laid upon dishes; the other half must be added to the liquor in which the fruit was boiled. Set the latter on the fire and let it boil up; skim it well, and and let it simmer ten minutes. Then put in the fruit and boil it well up, take it off and let it stand, closely covered, twenty minutes; put it again to simmer half an hour, and let it stand till next day, when you should boil it again until it is tender. Now put the damsons into a sieve and boil the jelly by itself for an hour: you can then put the fruit into jars and pots, and pour the jelly over it hot. When cold, put brandy paper over, and melted mutton suet above that, and tie a bladder over each jar.

831.—*To Detect Copper in Pickles or Green Tea.*

Put a few leaves of the tea, or some of the pickle, cut small, into a phial with two or three drachms of liquid ammonia, diluted with one half the quantity of water. Shake the phial, when, if the most minute portion of copper be present, the liquid willl assume a fine blue colour.

832.—*Emetic for Unloading the Stomach.*

Take of powder of ipecacuanha, one scruple; wine of ipecacuanha, two fluid drachms; water, one fluid ounce. Mix. To be taken in the evening.

833.—*Substitute for Seidlitz Powders.*

Take of effloresced sulphate of soda, one drachm; bicarbonate of soda, half a drachm. Mix. *For the Alkaline powder.*

Take of crystallised citric acid, in powder, fifteen grains, *for the acid powder*. Dissolve each of these powders separately; mix the solutions together in a tumbler; and drink the mixture whilst it effervesces.

834.—*Almond Powder.*

Blanch six pounds of bitter almonds, dry and beat them, and express from them one pint of oil; then beat them in an iron mort and pass the powder through a sieve; it must be kept from air and moisture in a glass jar.

*** Used in place of soap for washing the hands, imparting a singular delicacy to their appearance.

835.—*Liniment for Painful Joints.*

Take of soap liniment, six fluid drachms; tincture of aconite ten fluid drachms. Mix. To be rubbed upon the joints at bed-time.

836.—*Orangeade.*

Four oranges, sliced; sugar, three ounces; boiling water, one quart.

837.—*To clean Silver Articles.*

The best way to clean silver articles is to wash them first with warm water and soap, and afterwards polish them with pure London whiting and a piece of leather. As pure whiting, free of grits, cannot always be had, except in London, you may subsitute harsthorn powder for it.

838.—*Method of Detecting Adulteration in Beer.*

We extract the following information from Accum's celebrated treatise on "Adulterations of Food, and Culinary Poisons."

"The detection of the adulteration of beer with deleterious vegetable substances is beyond the reach of chemical analysis. The presence of sulphate of iron may be detected by evaporating the beer to perfect dryness, and burning away the vegetable matter obtained, by the action of chlorate of potash, in a red-hot crucible. The sulphate of iron will be left behind among the residue in the crucible, which, when dissolved in water, may be assayed, for the constituent parts of the salt, namely, iron and sulphuric acid: for the former, by tincture of galls, ammonia, and prussiate of potash; and for the latter, by muriate of barytes.*

Beer, which has been rendered fraudulently *hard* by the admixture of sulphuric acid, affords a white precipitate (sulphate of barytes), by dropping into it a solution of acetate or muriate of barytes; and this precipitate, when collected by filtering the mass, and after having been dried, and heated red-hot for a few minutes in a platina crucible, does not disappear by the addition of nitric, or muriatic acid. Genuine old beer may produce a precipitate; but the precipitate which it affords, after having been made red-hot in a platina crucible, instantly becomes redissolved with effervescence by pouring on it some pure nitric or muriatic acid; in that case the precipitate is *malate* (not sulphate) of barytes, and is owing to a portion of malic acid having been formed in the beer.†

But with regard to the vegetable materials deterious to health, it is extremely difficult, in any instance, to detect them by chemical agencies; and in most cases it is quite impossible, as in that of *cocculus indicus* in beer."

* Common green vitriol (sulphate of iron), alum, and salt, are added to impart the property of frothing when poured from one vessel into another, or to produce what is called a cauliflower-head.

† By the admixture of a portion of sulphuric acid in new beer, an imitation of the age of eighteen months is produced in an instant. The process is technically called bringing beer *forward*, or making it *hard*.

839.—*Poisonous Fishes.*

"If the poisonous substance, (such as the *muscle, conger eel, yellow-billed sprat, &c.*) has been taken a short time only, give an emetic of sulphate of zinc, (one to two scruples in water), followed by an active purgative; if several hours have elapsed, vomiting having occurred in the first instance, begin with a purgative, giving at short intervals draughts of vinegar and water, with ether (twenty to forty drops to each dose) or other stimulant, as hot brandy-and-water."—*Shaw's Medical Remembrancer.*

840.—*To make Red Ink.*

Among the "Five Thousand Receipts" collected by Mr. Mackenzie is the following for making Red Ink:—"Take of the raspings of Brazil wood one quarter of a pound, and infuse them two or three days in vinegar, which should be colourless. Boil the infusion one hour over a gentle fire, and afterwards filter it, while hot, through paper laid in an earthenware cullender. Put it again over the fire, and dissolve in it, first half an ounce of gum arabic, and afterwards of alum and white sugar, each half an ounce. Care should be taken that the Brazil wood be not adulterated with the Brasiletto or Campeachy wood."

841.—*Mild Aperient for Piles.*

Take of precipitated sulphur, fifteen grains; magnesia, one scruple. Mix. To be taken daily at bed-time, in a glassful of milk or of water.

842.—*To Polish Marble, &c.*

The substance used in the polishing process is the sharpest sand, which must be worked with till the surface becomes perfectly flat. Then a second, and even a third sand of increasing fineness is to be applied. The next substance is emery of progressive degrees of fineness, after which tripoli is employed; and and the last polish is given with tin-putty. The body with which the sand is rubbed upon the marble, is usually a plate of iron; but for the subsequent process, a plate of lead is used with fine sand and emery. The polishing rubbers are coarse linen-cloths, or bagging, wedged tight into an iron planing tool. In every step of the operation, a constant trickling supply of water is required.

843.—*Ginger Beer Powders.*

Powdered white sugar, two drachms; powdered ginger, five grains; carbonate of soda, twenty-six grains; mix, and wrap in blue paper.

Tartaric acid, thirty grains; wrap in white paper.

Dissolve each separately in half a glass of spring water; mix, and drink while in a state of effervescence.

844.—*To Polish Shells.*

Many shells naturally possess so fine a polish that no preparation is considered necessary for placing them in the cabinet. In general, however, it happens that when shells become dry, they lose much of their natural lustre. This may be very easily restored by washing them with a little water, in which a small portion of gum arabic has been dissolved, or with the white of an egg. This is the simplest of those processes which are employed, and is used not only by the mere collector, but by the scientific arranger. There are many shells of a very plain appearance on the outside, by reason of a dull epidermis, or skin, with which they are covered. This is removed by steeping the shell in warm water, and then rubbing it off with a brush. When the epidermis is thick, it will be found necessary to mingle with the water a small portion of nitric acid, which, by dissolving part of the shell, destroys the adhesion. This last agent must be employed with great caution, since it destroys the lustre on every part exposed to its influence. The new surface must be polished with leather, assisted by tripoli; but in many cases where even these are ineffectual, the file and the pumice-stone may be employed to rub off the coarse external layers, that the concealed beauties may be disclosed. When this is done, the labour and care, though great, have a reward proportionate.

845.—*An excellent remedy for a Cold.*

Take a large tea-cupful of linseed, two pennyworth of stick-liquorice, and quarter of a pound of sun raisins. Put these into two quarts of soft water, and let it simmer over a slow fire till it is reduced to one; then add to it a quarter of a pound of brown sugar-candy (pounded), a table spoonful of old rum, and a table spoonful of the best white-wine vinegar, or lemon-juice. Drink half a pint at going to bed, and take a little when the cough is troublesome. This receipt generally cures the worst of colds in two or three days, and, if taken in time, may be said to be almost an infallible remedy. It is a most balsamic cordial for the lungs, without the opening qualities which endanger fresh colds on going out. It has been known to cure colds that have been almost settled into consumption, in less than three weeks.

*** The rum and vinegar are best to be added only to the quantity you are going immediately to take; for, if it is put into the whole, it is apt to grow flat.

846.—*Simplest method of making a Water Bath*

Get a glazed earthen pot, capable of holding two quarts, take a good sized saucepan, or, if it can be had, a large sized stew or preserve pan, would be preferable; half fill it with water, and place the earthen pot (which holds the ingredients) in it, which forms at once a water bath.

847.—*Lithography.*

There are two modes of lithography in general use. For the one a drawing is made on the lithographic stone, with a *lithographic crayon*, or with *lithographic ink*, and when the design is dry, a very weak solution of muriatic acid, &c., is poured upon the stone, which acts by removing the alkali from the chalk or ink used to draw the design, and thus leaves them in a permanent and insoluble form. The acid also removes a very small portion of the surface of the stone occupied by the lights of the drawing, and renders it more absorbent. In the other methods the design is made on *lithographic paper*, which on being moistened, laid on the stone and passed through the press, leaves its design on the stone, which is then acted on by acid as before described. To print from stones so prepared, water is thrown on them, and the roller, charged with printing ink, passed over them, when the paper is applied, and a copy is obtained by the action of the press. The same process must be used for each copy. The nature of the stone is such that it retains with great tenacity the resinous and oily substances contained in the ink or crayon employed to form the design, and also absorbs water freely; this, combined with the peculiar affinity between resinous and oily substances, and their mutual power of repelling water, occasions the ink on the printing roller to adhere to the design, or resinous portion, and to leave untouched the lights or watered parts of the stone.

Qualities of the best Lithographic Stone.—Its tint should be a whitish yellow, the yellow being uniform and without spots, threads, or veins in it. Its hardness should be sufficient, but not too great, so that it may bear to be scratched with a point of steel when necessary. The splinters struck off it by a hammer should have a conchoidal fracture, that is to say, that the broken part should present a hollow on one side and an elevation upon the other side like a shell. Its grain should be fine, and when wetted with a sponge filled with water, it should retain it for a sufficient length of time.

Qualities of Lithographic Crayons.—They should adhere firmly to the stone in such a manner as not to be detached under any ordinary circumstances. They ought to be sufficiently hard for the designer to obtain a fine point, so as to draw delicate and well-marked lines without their breaking; if they are either too dry or too porous they break in an instant; if they are too soft, they become crushed and form coarse and confused strokes. Receipts will be found in various parts of this work for lithopraphic crayons, ink, and paper, as employed by the best artists.

The Acidulating Process.—For this process, muriate of lime, obtained by completely saturating muriatic acid with the powder of white marble is used by French artists. After the solution is effected, and it has been filtered, there is dissolved in it gum arabic, which must be very white, and free from any other substance. The proportions given by M. M. Cehvalier and Langlume (Mémoirs sur quelques ameliorations opportées à l'art de la Lithographic) are as follow:—One kilogramme* and a half of the muriatic acid, the quantity of white marble, in powder, which is suficient to saturate it, and 367 grammes (twelve ounces) of gum arabic. To the filtered and limpid composition are then added ninety-two grammes (three ounces) of pure muriatic acid. It is then bottled, and reserved for use.

848.—*Sausages and Chestnuts.*

Roast and take the husk and skin from forty fine Spanish chestnuts; fry gently, in a morsel of butter, six small flat oval cakes of fine sausage-meat, and when they are well browned, lift them out and pour into a saucepan, which should be bright on the inside, the greater part of the fat in which they have been fried; mix with it a large teaspoonful of flour, and stir these over the fire till they are well browned; then pour in by degrees nearly half a pint of strong gravy, and two glasses of good white wine; add a *small* bunch of savoury herbs, and as much salt and pepper, or cayenne, as will season the whole properly; give it a boil, lay in the sausages round the pan, and the chestnuts in the centre; stew them *very* softly for nearly an hour; take out the herbs, dish the sausages neatly, and heap the chestnuts in the centre, strain the sauce over them and serve them very hot. This is a corner dish. There should be no sage mixed with the pork to dress thus.

849.—*Mucilage or Jelly of Iceland Moss.*

Iceland moss contains a bitter principle, which is useful in some diseases, but from which it should be freed, when it is to be employed as diet. This is effected by pounding the dried lichen, and soaking it in tepid water, containing a small quantity of carbonate of soda, for twenty-four hours; and then pressing it forcibly in a coarse cloth: after which, if any bitterness remain, the process must be repeated. The moss thus treated, is next to be put into water, in the proportion of one ounce of the moss to one quart of water, then slowly boiled down to one-half, and strained through a sieve. The mucilage may be sweetened and acidulated; or it may be mixed with milk.—*Domestic Management of the Sick Room, by Dr. A. T. Thomson*

* The kilogramme is equal to 15444.02 4 grains, English.

850.—*Dr. Combe's Advice respecting the Teeth.*

Dr. Andrew Combe, in his admirable work on the "Physiology of Digestion," gives the following sound advice respecting the teeth.

The teeth, being living parts, and at the same time endowed with a mechanical function, are liable to injury in both capacities. Being composed chiefly of earthy matter, such as phosphate and carbonate of lime, the contact of strong acids decomposes or destroys their substance, and leads to their rapid decay. Hence the whiteness produced by acid tooth-powders and washes is not less deceitful than ruinous in its consequences: and hence also great caution is necessary never to allow the acid drops frequently prescribed by physicians to come into contact with the teeth.

The teeth, being constantly moistened with saliva, have a tendency to become incrusted with the *tartar* or earthy matter which it contains in solution, and which is separated from it partly by the evaporation of the more fluid constituents while breathing, and partly by chemical decomposition. As this incrustation not only destroys the beauty of the teeth, but also hastens their decay, it becomes an object of care to remove it as soon as it is formed; and the most effectual mode of doing so is to brush the teeth regularly *twice a day*—especially in the morning, when the quantity is greatest—with a brush dipped in soft water, till every particle is removed. The addition of any soft impalpable powder will assist in the effect; but nothing capable of acting chemically on the teeth, or of injuring them by friction, ought ever to be resorted to. Washing the mouth after every meal is also a good preservative.

When the tartar is not duly removed, its presence injures the teeth, irritates the gums, and generally leads, sooner or later, to considerable suffering. The regular washing and brushing above mentioned ought, therefore, to be sedulously practised at every period of life, and taught as a duty to the young.

Being endowed with life, the teeth require more care than if they were merely dead matter. One way in which they often suffer from losing sight of their vitality, is the sudden changes of temperature to which they are recklessly exposed. Being, from their solidity, rapid conductors of heat, their internal nerves speedily becomes affected by the sudden alteration of temperature which they daily undergo, both in taking food and in the change from a warm to a cold atmosphere. It is in this way that *tooth-ache* is too often excited by the common custom of taking a glass of cold wine or water immediately after finishing a plateful of very hot soup; and of taking tea and coffee, and every kind of meat, as hot as they can possibly be swallowed. In passing from a warm to a cold atmosphere, it is, consequently, useful to protect the teeth from the influence of the sudden change, by breathing through a respirator, a woollen comforter, or two or three folds of a silk handkerchief.

The great source of injury to the teeth, however, both in childhood and in mature age, is *disordered digestion*. If the health be good, and the stomach performs it functions with vigour, the teeth will resist much exposure without sustaining injury. But if these conditions fail, they will rarely continue long unscathed.

851.—*Chicken Pie.*

Prepare the fowls as for boiling, cut them down into joints, and season them with salt, pepper, and nutmeg; arrange them neatly in a dish bordered with paste, lay among them three or four eggs, boiled hard, and cut in halves, pour in some cold water, put on a thick cover, pare the edge, and ornament it, make a hole in the centre, lay a role of paste or a few leaves round it, and bake the pie in a moderate oven from an hour to an hour and a half. The back and neck bones may be boiled down with a bit or two of lean ham to make a little additional gravy, which can be poured into the pie after it is baked.

852.—*Caution to Persons overtaken by Thunder-storm.*

Never take shelter under a tree, hay-stack, wall, or hedge, such objects attracting the lightning and endangering any one near them. It will be best to keep in the middle of the field or road, *especially if raining*, the lightning often passing harmlessly over a body whose surface is wet. Above all, do not hold up an umbrella, more particularly one of the *German* ones with iron frames, the use which at such times is highly dangerous.

853.—*Fanchonnettes.*

Roll out very thin and square some puff paste lay it on a tin or copper oven-lid and cover it equally to within something less than an inch of the edge with peach or apricot jam; roll a second bit of paste to the same size, and lay it carefully over the other, having first moistened the edges with water to press them together securely, that the preserve may not escape; pass a paste brush dipped in water over the top, sift sugar thickly on it, then with the back of a knife, mark the paste into divisions of uniform size, bake it in a well-heated but not fierce oven for twenty minutes, or rather more, and cut it while it is still hot where it is marked. The fanchonnettes should be about three inches in length and two in width. In order to lay the second crust over the preserve without disturbing it, wind it lightly round the paste roller, and in untwisting it, let it fall gently over the other part.

854.—*Ringworm.*

The eruption termed *ringworm* is too well known to require more description than already given in No. 102. We have collected the following remedies from various authorities.

1.—A very popular application is common ink, the efficacy of which chiefly depends on the steel it contains.

2.—When the scalp is much affected, the head should be shaved every four or five days, washed twice a day with warm soft-soap, and water; and the following lotion applied night and morning: Borax, one ounce; distilled vinegar, four ounces; elder flower water, twelve ounces. An oiled silk cap should be constantly worn, and mild purgatives taken every second day.

3.—The following ointment has almost uniformly succeeded in speedily effecting a cure:—Take of sub-acetate of copper (in very fine powder), half a drachm; prepared calomel, one drachm; fresh spermaceti ointment, one ounce. Mix well together. To be rubbed over the parts affected night and morning. This ointment is also very efficacious in cases of foul and languid ulcers.

4.—The following ointment, also, has been highly recommended:—Take of green elder ointment, ten drachms; muriatic acid, half an ounce. Mix well together, and apply a piece the size of a walnut night and morning.

5.—Powdered alum, verdigris, sugar of lead, of each, one drachm. Mix, dissolve, and boil in half a pint of wine down to half; with this wash the head night and morning, applying a poultice of barley every night milk-warm.

6.—Cut the hair close, and rub the head with castor oil, night and morning.

855.—*Roast Tomatas. To serve with roast mutton or beef.*

Select them nearly of the same size, take off the stalks, and roast them gently in a Dutch oven, or if more convenient, place them at the edge of the dripping-pan, taking care that no fat from the joint shall fall upon them, and keeping them turned that they may be equally done. From ten to fourteen minutes will roast them.

856.—*Artichokes en Salade.*

Wash, soak, and drain some very young and tender artichokes (they should not have attained more than a third of their growth), cut off the stalks close, quarter them, and send them to table with a little water in the dish. The chokes will be scarcely formed, and the remainder of the vegetable will have almost the flavour of fresh walnuts: it is constantly served thus in France as a *hors d'œuvre.*

857.—*Silvering of Glass.*

A coating of silver, not of tin amalgam as on common mirrors, is deposited on glass by the follwing process of Mr. Drayton. The plate being surrounded with a raised border of glazier's putty, is then covered with a solution of nitrate of silver, with which a little alcohol, water of ammonia, as also oils of cassia and cloves, have been mixed. The silver is precipitated by the re-action of the alcohol and oils in a metallic state. This method serves to silver small irregular and polygonal surfaces of glass very conveniently; but the cost of the precious metal, &c., precludes its application to large mirrors.—*Newton's Journal.*

858.—*German Eau de Luce.*

Salt of tartar, three drachms; oil of amber, one and a half drachm. Mix, and add by degrees, spirits of wine, four ounces. Keep in a ground-stopper bottle. Twenty or thirty drops of this, added to one ounce of good hartshorn, forms the genuine *eau de luce.* It may be flavoured with essence of lemon, lavender, or otto of roses.

*** Useful in head-aches, if rubbed on the temples; and from ten to thirty drops in camphor mixture relieves faintness, heart-burn, palpitations of the heart, hysterics, and sea sickness.

859.—*Pigeon Pie.*

Border a large dish with fine puff-paste, and cover the bottom with a veal cutlet, or tender steak, free from fat and bone, and seasoned with salt, cayenne, and nutmeg; prepare with great nicety as many fresh-killed pigeons as the dish will contain in one layer; put into each a slice of butter, seasoned with a little cayenne; lay them into the dish with the breasts downwards, and between and over them put the yolks of half a dozen hard-boiled eggs; stick plenty of butter on them, season the whole well with salt and spice, pour in some cold water for the gravy, roll out the cover three quarters of an inch thick, secure it well round the edge, ornament it highly, and bake it for an hour or more in a well-heated oven.

860.—*Mucilage of Carrageen. (Irish Moss.)*

One ounce of this, boiled in one and a half pint of water, is sufficient to form a semi-transparent, moderately consistent, nearly tasteless jelly; which, when sweetened and acidulated, or when mixed with milk, forms an excellent diet for invalids who require to have the strength supported.

861.—*Infusion of Rhubarb.*

Rhubarb root, cut, one drachm; boiling water, half a pint. Macerate for two hours, and strain.

862.—*French Polishing.* (*Continued from page* 22.)

Waterproof Polish.—Take one pint of spirits of wine, two ounces of gum-benzoin, a quarter of an ounce of gum-sandarac, and a quarter of an ounce of gum-anime; these must be put into a stopped bottle, and placed either in a sand-bath or in hot water till dissolved; then strain it and after adding about a quarter of a gill of the best clear poppy oil, shake it well up, and put it by for use.

Bright Polish.—A pint of spirits of wine, to two ounces of gum-benzoin, and half an ounce of gum-sandarac, put in a glass-bottle corked, and placed in a sand-bath, or hot water, until you find all the gum dissolved, will make a beautiful clear polish for Tunbridge-ware goods, tea-caddies, &c.; it must be shaken from time to time, and when all dissolved, strained through a fine muslin sieve, and bottled for use.

Polish for Turners' Work.—Dissolve sandarac in spirits of wine, in the proportion of one ounce of sandarac to half a pint of spirits; next shave bees-wax one ounce, and dissolve it in a sufficient quantity of spirits of turpentine to make it into a paste: add the former mixture by degrees to it: then with a woollen cloth, apply it to the work while it is in motion in the lathe, and with a soft linen rag polish it; it will appear as if highly varnished.

Prepared Spirits.—This preparation is useful for finishing after any of the foregoing receipts, as it adds to the lustre and durability, as well as removing every defect which may happen in the other polishes; and it gives the surface a most brilliant appearance. —Half a pint of the very best rectified spirits of wine, two drachms of shell-lac, and two drachms of gum-benzoin. Put these ingredients into a bottle, and keep it in a warm place till the gum is all dissolved, shaking it frequently: when cold, add two teaspoonfuls of the best clear white poppy oil; shake them well together, and it is fit for use. This preparation is used in the same manner as the foregoing polish; but, in order to remove all dull places, you may increase the pressure in rubbing.

Strong Polish.—To be used in the carved parts of cabinet-work with a brush, as in standards, pillars, &c. Dissolve two ounces of seed-lac and two ounces of white resin in one pint of spirits of wine. This varnish or polish must be laid on warm, and if the work can be warmed also, it will be so much the better; at any rate moisture and dampness must be avoided.—*Magazine of Science.*

The carved parts of cabinet-work are more commonly polished thus:—Varnish the parts with the common wood varnish, and having dressed them off where necessary with emery paper, apply the polish used for the other parts of the work.

863.—*Distilled Water.*

This, the purest state of water, may be readily obtained by fixing a curved tin tube, three or four feet long, to the spout of a tea-kettle, and conducting its free end into a jar placed in a basin of cold water, and enveloped with a wet towel. The softer the water is, the better solvent it is of all soluble animal and vegetable substances; thence *Distilled Water*, being free from any foreign ingredients, is necessarily the softest of all water, and consequently it is well adapted not only for diluting in febrile affections, but for pervading the minutest vessels, and improving their secreting powers.

*** Distilled water is mawkish to the taste; this is easily corrected by pouring it from one jug to another, successively, for ten or fifteen minutes, so as to involve in it a quantity of atmospheric air.

864—*Infusion of Senna.*

This may be made with two drachms (a quarter of an ounce) of senna, half an ounce of camphor mixture, and three ounces of tepid water. The whole of the active matter of the senna is taken up by the tepid water, whilst the camphor mixture augments its activity; and, prepared in this manner, the *griping* property of the decoction is evaded.

*** One half of the above quantity, with a teaspoonful of Epsom salts, is a good purgative for a boy under ten years of age.

865.—*To Distinguish Mushrooms from Toad Stools*

Those which grow in marshy shaded places, and in thick forests where the sun has no access, are in general to be regarded as possessing dangerous qualities: their substance is softer, moister, and more porous than that of mushrooms used for the table. They have likewise a more disagreeable and dirty looking appearance. Those which have a dusky hue, and change colour when cut; or which have a gaudy, or many very distant colours, particularly if they have been originally covered by skin or envelope; or which exhale a strong and unpleasant odour, ought not to be eaten. Those which have short bulbous stalks, or fragmemts of skin adhering to the surface, or which grows rapidly and corrupt quickly, should also be rejected. It has been generally supposed, that poisonous mushrooms lose their deleterious qualities but this is a rule to which there are many exceptions, and which ought therefore to be very cautiously admitted.

866.—*Corn Plaster.*

Gum-ammoniac, two ounces; yellow wax two ounces; verdigris, four drachms. Melt together and spread smoothly, but not too thickly on new holland or fine leather; cut away the corn, and apply a piece of plaster, renewing it, as it gets worn off

867—*Preservation of Grain from Mice.*

The following effectual method to prevent mice from eating the grain in stacks or mows, and cheese and other articles, cannot be made too generally known:—Mr. Macdonald, of Scalpa, of the Hebrides, having, some years ago, suffered considerably by mice, put at the bottom, near the centre, and top of each stack or mow, as it was raised, three or four stalks of wild mint, with the leaves on, gathered near a brook in a neighbouring field, and never after that had any of his grain consumed. He then tried the same experiment with cheese, and other articles kept in store and often injured by mice, and with equal effect, by laying a few leaves green or dry, on the articles to be preserved. From these results it must be inferred mice have an antipathy to the smell of mint, if so, it may be worth experiment to scatter a few drops of oil of peppermint in pantries and places where they frequent, as the effect will probably be the same.

868.—*Lavender Water.*

Best English oil of lavender, four drachms; oil of cloves, half a drachm; musk, five grains; best spirits of wine, six ounces; water, one ounce. Mix the oil of lavender with a little of the spirit first, then add the other ingredients, and let it stand, being kept well corked for at least two months before it is used, shaking it frequently.

869—*To Preserve Cream for several Months.*

Dissolve twelve ounces of white sugar in the smallest possible quantity of water, over a moderate fire. After the solution has taken place, the sugar ought to be boiled for about two minutes in an earthen vessel, when twelve ounces of new cream should be immediately added, and the whole thoroughly mixed while hot. Let it then gradually cool, and pour it into a bottle, which must be carefully corked. If kept in a cool place, and not exposed to the air, it may be preserved in a sweet state for several weeks, and even months; and as sugar is commonly wanted where there is occasion for cream, the cream is thus preserved without any sort of additional expense.

870.—*To Make British Port Wine.*

We find the following receipt in Dr. Reece's "Gazette of Health," No. 7. Take of British grape wine, or good cider, four gallons; of the juice of red beet root, two quarts; brandy, two quarts; logwood, four ounces; rhatany root, bruised, half a pound: first infuse the logwood and rhatany root in brandy, and one gallon of grape wine or cider for a week; then strain off the liquor, and mix it with the other ingredients; keep it in a cask for a month, when it will be fit to bottle.

871.—*Lemon Cream for the Sun burn or Freckles.*

Sweet cream, two tablespoonfuls; new milk, half a pint; add to the above the juice of one lemon, half a glassful of brandy; ten grains of alum; and one drachm of loaf sugar. Boil the whole together, skim it clear, and put it by for use.

872.—*Currant-Jelly Tartlets, or Custards.*

Put four tablepoonfuls of the best currant-jelly into a basin, and stir to it gradually twelve spoonfuls of beaten egg; if the preserve be rich and sweet, no sugar will be required. Line some pans with paste rolled very thin, fill them with the custard, and bake them about ten minutes.

873.—*To take the Stain of Dye from the Hands.*

Take a small quantity of oil of vitriol, and pour it into some cold water, in a wash-hand basin, and wash your hands in it without soap; the die will then come off. You may afterwards cleanse them completely in hot soap-and-water, taking care that all the acid is washed away before the soap is applied.

*** If the vitriol water is not made very strong, it will not injure the most delicate hands, nor have any red or coarse appearance.

874.—*To Preserve Potatoes from Frost.*

This method, as recommended by the Board of Agriculture, is to dig in a very dry spot, trenches, six feet wide and eighteen inches deep; spread straw, to pile the potatoes into the shape of the roof of a house, and to cover tight and close with straw, six inches thick, and then with earth, fifteen or eighteen inches more, flatted regularly and firmly, and sharp at top, raised from three to five feet above ground. If there should be any apprehensions of moisture, dig a trench at a few yards off, deeper than that in which the potatoes are laid. The drier they are, when thus packed up, the safer they will be.

875.—*To clean Copper or Brass Utensils used for dyeing.*

After you have been dyeing any colour in your copper or brass boiler, it is frequently tinged with the dye used; it is therefore customary to cleanse those utensils out with a small quantity of oil of vitriol and water, a little fine sand, or ashes, and a coarse flannel cloth. It must afterwards be rubbed quite dry.

876.—*To take off the Stains af Light Colours, Reds, Greens, Blues, &c, from the Hands.*

Wash your hands in soap-and-water, in which some pearl-ash is dissolved.

877.—*Amalgam for Mirrors, &c.*

Lead and tin, of each, one ounce; bismuth, two ounces; mercury, four ounces. Add the mercury to the rest in a melted state and removed from the fire; mix well with an iron rod. This amalgam melts at a low heat, and is employed for silvering the insides of hollow glass vessels, globes, convex mirrors, &c. The glass being well cleansed, is carefully warmed, and the amalgam, rendered fluid by heat, is then poured in, and the vessel turned round and round, so that the metal may be brought in contact with every part of the glass, which it is desired to cover. At a certain temperature this amalgam readily adheres to glass.

878.—*Substances in the Throat.*

A fish-bone, or pin, being lodged in the throat, may sometimes be readily got rid of by exciting vomiting by tickling the back part of the throat.

Another mode is to make the patient swallow a good mouthful of bread-crumb.

Another expedient is to introduce a large goose-quill down the throat, and then twirl it round, for by this means the substance may be disengaged, and so pass down into the stomach.

A plentiful draught of water will sometimes be sufficient, when the substance is merely engaged in the folds of the gullet. We would however, particularly recommend in this case the white of an egg, and, if necessary a second.

879.—*Hamelin's Cement.*

This cement is composed of ground Portland stone, sand, and litharge, in the proportion of sixty-two of the first, thirty-five of the second, and three of the third, in one hundred parts; but other proportions will also answer the purpose. This mastic soon acquires great hardness, and is totally impervious to water. The surface to which it is to be applied must be dry, and smeared over with linseed oil. Considerable dexterity is required to make good work with it.

*** The fine dust of sandstone alone, mixed with ten or twelve per cent of litharge and seven per cent of linseed oil, forms an excellent mastic.

880.—*Reinsch's Test for Arsenic.*

This is a method lately discovered, of determining the presence of arsenic in liquids, and from its simplicity and facility of execution will supersede most of the other complex processes of testing for this poison. It is thus performed:—Add to the suspected solution a few drops of *pure hydrochloric acid*, and place in it a slip of *bright* copper. There is no change until the liquid is brought to the boiling point, when, if arsenic be present, even in small quantity, the copper acquires an iron-grey coating, from the deposit of that metal.

881.—*Management of a Dairy, Cattle, and Poultry.*

Great attention and cleanliness are required in the management of a dairy. The *milk*, when brought in, should always be *strained* into the pans. Every part of the dairy should be frequently washed with cold water. Neither meat, nor any thing else should be suffered to hang in it. The sun should be excluded, but a free current of air ought to be admitted. The cows should be regularly milked at an early hour, and their udders perfectly emptied. In good pastures the cows produce, on an average, three gallons a day, from Lady day to Michaelmas, and from thence to Christmas one gallon a day. Cows may be milked profitably for fifteen years; and should calve from Lady-day to May.

When a calf is to be reared, it should be removed from the cow in ten days at the farthest. It should be removed in the morning, and no food given to it till the following morning, when, being extremely hungry, it will drink readily; feed it regularly morning and evening, and let the milk which is given it be just warm; skimmed milk will be quite good enough.

882.—*To make Butter.*

Butter is disagreeable when the cows feed on turnips or cabbages, but this may be partly obviated, by adding one gallon of boiling water to every six gallons of milk when strained into the pans. In *summer* the milk should stand for cream *one* day, and in *winter, two*. When you skim it, put the cream-pot into a cold cellar, or other place. Change the cream *daily* into fresh scalded pots, and churn twice a week. When the butter is come, pour off the butter-milk, and put the butter into pans which have been scalded, and then cooled in cold water, and beat it with a flat board, till every drop of butter-milk is forced out, before which, however, it must lay some time in water; and while thus working it, change the water as fast as it becomes coloured, till at length it remains perfectly clear; then add salt, weigh and form the butter, and throw it into a pan of clear water with a cover. By this method you will have excellent butter, even in the middle of summer.

883.—*To prepare Rennet.*

Take out the stomach of a calf just killed, and scour it well with salt and water, both inside and out; let it drain, and then sew it up with two large handfuls of salt in it, or keep it in the salt wet, and soak a bit in fresh water as it is required.

884.—*Sage Cheese.*

Bruise some young red sage and spinach leaves, express the juice, and mix it with the curd; then proceed as with other cheese.

885.—*Best mode of Preserving Butter.*

Take two pounds of common salt, one pound of loaf sugar, and one pound of saltpetre, beat the whole well together, then, to fourteen pounds of butter, put one pound of this mixture, work it well, and when cold and firm, put it into glazed earthen vessels that will hold fourteen pounds each. Butter thus preserved becomes better by being kept, but it must be kept from the air, and securely covered down. If intended for winter use, add another ounce of the mixture to every pound of butter, and on the top of the pans, lay enough salt to cover them with brine.

886.—*To Make Cheese.*

Warm the milk till equal to new; but observe it must *not* be *too hot;* now add a sufficiency of rennet to turn it, and cover it over: let it remain till well turned, then strike the curd well down with the skimming-dish, and let it separate, observing to keep it still covered. Put the vat over the tub, and fill it with curd, which must be squeezed close with the hand, and more is to be added as it sinks, and at length left about three inches above the edge of the vat. Before the vat is in this manner filled, the cheese cloth must be laid at the bottom of it, and, when full, drawn *smoothly* over on all sides. The curd should be salted in the tub after the whey is out. When every thing is prepared as above directed, put a board under and over the vat, then place it in the press; let it remain two hours, then turn it out, put on a fresh cheese cloth, and press it again ten hours; then salt it all over, and turn it again into the vat; then press it again twenty hours. The vat should have several small holes in the bottom to let the whey run off.

887.—*Cream Cheese.*

Put as much salt into three quarts of raw cream as will season it, stir it well, and pour it into a sieve, in which you have folded a cheese cloth four times doubled, when it hardens cover it with nettles on a pewter dish.

888.—*Buttermilk,*

If made of sweet cream, is excellent, but in all cases exceedingly wholesome, and serves, in a family, extremely well for cakes and puddings.

889.—*Palace Bonbons.*

Take some fine fresh candied orange-rind, or citron, clear off the sugar that adheres to it, cut it into inch-squares, stick these singly on the prong of a silver fork, or on osier-twigs, dip them into liquid barley-sugar, and place them on a dish rubbed with the smallest possible quantity of very pure salad oil. When cold put them into tin boxes or canisters well dried, with paper between each layer.

890.—*Dr. John's Method of Varnishing Plaster of Paris Casts.*

Of white soap and white wax, take each half an ounce; of water, 2 pints; boil them together for a short time in a clean vessel. This varnish is to be applied, when cold, by means of a soft brush. It does not sink in; it readily dries; and its effect may be heightened by lightly using a silk pocket handkerchief.—*Mechanic's Mag. Vol.* 4.

891.—*For Coughs in Aged Persons,*

In the coughs of aged persons, or in cases where there are large accumulations of purulent or viscid matter, with feeble expectoration, the following mixture will be found highly beneficial:—Pour gradually two drachms of nitric acid, diluted in a half pint of water, or two drachms of gum ammoniac, and triturate them in a glass mortar, until the gum is dissolved. A table spoonful to be taken, in sweetened water, every two or three hours.

892.—*Easy Method of ascertaining the quantity of Brandy contained in various sorts of Wine.*

The following process has been published by Mr. Brande, the celebrated chemist. Add to eight parts, by measure, of the wine to be examined, one part of a concentrated solution of sub-acetate of lead: a dense insoluble precipitate will ensue; which is a combination of the test liquor with the colouring, extractive, and acid matter of the wine. Shake the mixture for a few minutes, pour the whole upon a filter, and collect the filtered fluid. It contains the brandy or spirit, and water of the wine, together with a portion of the sub-acetate of lead. Add, in small quantities at a time, to this fluid, warm, dry, and *pure* sub-carbonate of potash (*not salt of tartar, or sub-carbonate of potash of commerce*), which has previously been freed from water by heat, till the last portion added remains undissolved. The brandy or spirit contained in the fluid will become separated; for the sub-carbonate of potash abstracts from it the whole of the water with which it was combined; the brandy or spirit of wine forming a distinct stratum, which floats upon the aqueous solution of the alkaline salt. If the experiment be made in a glass tube, from one half inch to two inches in diameter, and graduated into one hundred equal parts, the *per centage* of spirit, in a given quantity of wine, may be read off by mere inspection. In this manner the strength of every wine may be examined.

893.—*Stewed Tomatas.*

Arrange them in a single layer, and pour to them as much gravy, as will reach to half their height; stew them very softly until the under sides are done, then turn, and finish stewing them. Thicken the gravy with flour and butter, and serve it round them.

894.—*Cures for the Itch.*

There are few complaints that have been treated with so many remedies and none with so many pretended specifics, as the *Itch*. The simplest and most certain cure is to be obtained from the use of the *Sulphur Ointment* Two or three inunctions are in general sufficient for the cure, provided the patient wears his linen without changing for a few days. The offensive smell of this ointment may be much diminished by adding a few drops of the essence of bergamot or lavender. The internal use of sulphur will, in all cases, assist the effects of its external application. Dr. Gale states that fumigation has been much employed on the Continent for the the cure of this disease. This is produced by throwing half an ounce of sulphur, mixed with two drachms of nitre, into a warming-pan of hot coals, which is to be used after the manner of warming a bed. The patient is then to strip, and get under the clothes, which are to be closely tucked round his neck and shoulders to prevent as much as possible the gas from escaping. This process should be repeated for about seven nights.

895.—*Composition for Roofing Out-houses.*

Let tar be boiled in an iron pot; get charcoal finely powdered, mix it with the tar, by constantly stirring it till the whole is reduced to the state of mortar, and spread it upon a boarded covering with a broad wooden trowel, to the thickness of one fourth or fifth of an inch, it will become hard and durable. Neither the heat nor cold of this climate will affect it: it is with this composition that the peasants of Sweden cover their houses.

896.—*Burnt Coffee, (or Gloria.)*

Make some coffee as strong and as clear as possible, sweeten it in the cup with white sugar almost to syrup, then pour brandy on the top gently over a spoon; set fire to it with a lighted paper, and when the spirit is in part consumed, blow out the flame and drink the gloria quite hot.

897.—*Rusks.*

Break very small six ounces of butter into a couple of pounds of fine dry flour, and mix them into a lithe paste, with two tablespoonfuls of mild beer yeast, three well beaten eggs, and nearly half a pint of warm new milk. When it has risen to its full height knead it smooth, and make it into very small loaves or thick cakes, cut with a round cake-cutter; place them on a floured tin, and let them stand in a warm place, to *prove*, from ten to twenty minutes before they are set into the oven. Bake them about a quarter of an hour; divide them while they are still warm, and put them into a very slow oven to dry. When they are crisp quite through they are done. Four teaspoonfuls of sifted sugar must be added when sweetened rusks are preferred.

898.—*For Scouring Thick Cotton; as Counterpanes, Quilts, &c.*

Cut one pound of mottled soap into thin slices; put into a pan with a quarter of an ounce of potash, and one ounce of pearlash; then pour a pail of boiling water on it; let it stand till it is quite dissolved; then pour hot and cold water into your scouring tub, with a bowl of your solution of soap. Put in your counterpane, and beat it well out with a "doll," often turning the counterpane over in the tub. When this is done, wring it across a gallows or a hook, which is done by turning the two opposite ends round each other, and putting a small clean stick between them. By this method you may wring it as dry as possible the harder without injuring it the better. Having given it this first liquor, you may put in some old cottons or woollens, that the liquor may not be thrown away, and then give your counterpane a second liquor as before. Wring it out again, and rinse it in clean cold water; then pour a sufficient quantity of boiling water into your tub, with a small quantity of the solution of soap, so that you will reduce it to a very thin lather. Put three teaspoonfuls of liquid blue into the tub, when your goods were taken, and the acid of the liquid blue and the alkali of the pearlash and the soap lye will cause a slight fermentation; stir this thin blue liquor with a stick, and put in your counterpane; beat it out with a "doll" about five minutes, which will colour the counterpane of a fine azure blue, of the lightest shade; but as it dries in the wind, the blue mostly goes off, and leaves a brilliant white.

*** In some cases, when the cottons are very brown and bad, it is necessary, instead of the last of these three liquors being poured into the tub, that it should be thrown into the copper, and the cottons put in and boiled one hour. When taken out, return them into the tub with some cold water, and add the before-mentioned quantity of liquid blue; and dry the articles in the air.

899.—*To Roast a Fillet of Beef.*

Raise the fillet from the inside of the sirloin or from part of it, with a sharp knife; leave the fat on, trim off the skin, lard it through, or all over, or roast it, quite plain; baste it with butter, and send it very hot to table, with tomata sauce, in a tureen. It is sometimes served with brown gravy or currant jelly: it should then be garnished with force-meat-balls, made as for hare. If not very large, an hour and a quarter will roast it well with a brisk fire.

The remainder of the joint may be boned, rolled, and roasted, or made into meat cakes.

900.—*Pills for Cramp.*

Camphor, one drachm; spirits of wine, one drachm; dissolve, and add opium, 10 grains; confection of roses to form a mass. Mix, and divide into 24 pills. Take one every night.

901.—*British Champayne.*

Take of white sugar, eight pounds; the est brown sugar, seven pounds; crys- ie lemon acid, or tartaric acid, one ounce a quarter; pure water, eight gallons; e grape wine, two quarts, or perry, four ts; of French brandy, three pints. Put sugar in the water, skimming it oc- nally for two hours, then pour it into a nd dissolve in it the acid; before it is cold, some yeast and ferment. Put it into a cask and add the other ingredients. ask is then to be well bunged, and kept ool place for two or three months; then it and keep it cool for a month longer, it will be fit for use."—(*Dr. Reece.*)

By adding one pound of fresh or pre- d strawberries, and two ounces of pow- cochineal, the *pink* champagne may be

902.—*Lithographic Ink.*

ax, sixteen parts; tallow, six parts; hard soap, six parts; shell-lac, twelve parts; c in tears, eight parts; Venice turpentine, art; lamp-black, four parts. The mastic ac, previously ground together, are to be d with care in the turpentine; the wax tallow are to be added after they are off the fire, and when the solution is ef- l, the soap shavings are to be thrown in. y, the lamp-black is to be well intermixed. never the union is accomplished by heat, peration is finished; the liquor is left to little, then poured out on tables, and, cold, cut into square rods.

Lithographic ink of good quality to be susceptible of forming an emul- io attenuated, that it may appear to be ved when rubbed upon a hard body in ed or river water. It should be flowing e pen, not spreading on the stone; le of forming delicate traces, and very to show its delineations. The most es- l quality of the ink is to sink well into one, so as to re-produce the most de- outlines of the drawing, and to afford a many impressions, It must, therefore, le to resist the acid with which the stone listened in the preparation, without any of its greasy matter escape.

—*French Polish for Boots and Shoes.*

wood chips, half a pound; glue, a r of a pound; indigo, pounded very a quarter of an ounce; soft soap, a r of an ounce; isinglass, a quarter of nce. Boil these ingredients in two of vinegar and one of water during ten es after ebullition; then strain the When cold it is fit for use.

To apply the French polish, the dirt be washed from the boots or shoes; these are quite dry the liquid polish is with a bit of sponge.

904.—*Vaccination.*

"The success of this operation will depend partly on the state of the patient,—for it will most probably be defeated if there be any cutaneous disease, or disorder of the system generally,—and partly on the quality of the matter which is inoculated. The matter should be taken on the 8th day, before an inflamed areola is formed around the vesicle, and it should be lymph, clear and transparent, not purulent. The operator should make three punctures on each arm with a fine lancet, carrying the point of the instrument obliquely under the cuticle for about 1-8th of an inch, and, if possible, without drawing blood. Then, if he have a patient to take the matter from, he ruptures a portion of a vesicle, dips the lancet into the lymph, and inserts it into each puncture. If he has the matter on points, or on pieces of glass, he should breathe on them so as to liquify it, and then insert a point into each puncture, or the lancet charged from one of the glasses."—*Medical Remembrances.*

905.—*Recovery from Noxious Vapours.*

The patient should be freely exposed to the open air, and, if he can swallow, acidulated liquors should be given him. If he be insensible, cold water should be dashed on his face and head, strong vinegar, and especially aromatic vinegar, be rubbed about his nostrils, and held under them; and stimulating clysters be injected. The lungs should be inflated with the warm breath of a healthy man, or which is better, with oxygen gas.

906.—*Important Precautions for Hot Weather.*

1.—See that your dogs have constant and easy access to plenty of water; and, if convenient, get them to bathe. Keep your singing birds in the shade, as they are liable to become blind, as well as otherwise considerably influenced by the burning heat of the sun. If you hang them up in the open air, the cage should be covered with a green sod, chickweed, a piece of thick cloth or carpeting, and take care they have enough of water. In short, all animals ought to have a plentiful and frequent supply of the same fluid during sultry weather.

2.—Drinking cold fluids, in a state of excessive heat, is extremely dangerous. The body should invariably be suffered to cool before cold draughts of beer or water be taken, particularly when the transition is from an active to a passive state.

3.—At no season of the year ought people to be more cautious against sitting in currents of air or draughts, than during the summer heats. And nothing can be more dangerous than to throw off our clothes suddenly, during a high state of perspiration.

907.—*Autography.*

Autographic Paper.—Autography, on the operation by which a writing or a drawing is transferred from paper to stone, presents not merely the means of abridging labour, but also that of reverting the writings or drawings into the direction in which they were traced, whilst, if executed directly upon the stone, the impression given by it is inverted. Hence, a writing upon stone must be inverted from right to left to obtain direct impressions. But the art of writing thus is tedious and difficult to acquire, while, by means of the autographic paper and the transfer, proofs are obtained in the same direction with the writing and drawing.

Autographic Ink.—It must be fatter and softer than that applied directly to the stone, so that though dry upon the paper, it may still preserve sufficient viscidity to stick to the stone by mere pressure. To compose this ink we take,—White soap, one hundred parts; white wax, of the best quality, one hundred; mutton suet, thirty; shell-lac, fifty; mastic, fifty; lamp-black, thirty or thirty-five. These materials are to be melted as described for the lithographic ink.

908.—*Sweet Bags for Linen.*

These may be composed, according to the taste of the person using them, of any mixtures of the following articles:—flowers dried and pounded; powdered cloves, mace, nutmeg, and cinnamon; leaves dried and pounded of mint, balm, dragonwort, southernwood, ground-ivy, laurel, hyssop, sweet marjoram, rosemary; woods, such as cassia, juniper, rhodium, sandal-wood, and rosewood; roots of angelica, and orris; all the fragrant balsams; ambergris, musk, and civet. These latter should be carefully used on linen.

909.—*Pills in Cases of Gravel.*

Squill in powder, one scruple; dried subcarbonate of soda, two scruples; Castile soap, one drachm; essential oil of Buchu, ten drops. Mix, and d vide into twenty-four pills. Two of these pills to be taken thrice a day.

910.—*Essence Bottles.*

Carbonate of ammonia, four ounces; subcarbonate of potash, one and a half ounce; oil of cloves, five drops; oil of cinnamon, four drops; oil of rosemary, three drops; musk, two grains; essence of lemon, bergamot, of each, ten drops; camphor, six grains; spirits of wine, and strong hartshorn, of each, three drachms. Powder the camphor and ammonia coarsely, then add the other ingredients, rub them together for two minutes, fill the bottles and stop close.

*** The composition is equal to any that is prepared.

911.—*German Polish for Boots and Shoes.*

Break into small pieces a cake of white wax, and put it into a tin or earthenware vessel; pour over it as much oil of turpentine as will cover it; closely cover the vessel, and let it stand during twenty-four hours. During this interval, the wax will have dissolved, and with the turpentine have formed a paste. With this, incorporate as much finely powdered animal charcoal as will impart to the mixture an intensely black colour. When required for use, take out a little on the point of a knife, and with a brush rub it into the boots, previously cleaned from dirt. The oil of turpentine will evaporate, leaving the wax upon the leather, in the form of a fine rich varnish. Should the composition become too dry, it may at any time be moistened by the addition of a little oil of turpentine.

912.—*Crust for Family Pies when Butter is dear.*

Cut some slices of beef-suet very thin; put some flour on your board; lay the suet upon it; roll it with a rolling-pin, till it is quite soft; rub it very fine into some flour, and mix it with cold water. It is much better done this way than chopped, and makes a very good crust for any pie that is to be eaten hot, or for fruit puddings.

913.—*To Varnish Cardwork.*

Before varnishing cardwork, it must receive two or three coats of size, to prevent the absorption of the varnish, and any injury to the design. The size may be made by dissolving a little isinglass in hot water, or by boiling some parchment cuttings until dissolved. In either case the solution must be strained through a piece of clean muslin, and for very nice purposes, should be clarified with a little white of egg. A small clean brush, called by painters a "sash tool," is the best for applying the size, as well as the varnish. A light delicate touch must be adopted, especially for the first coat, lest the ink or colours be started, or smothered

914.—*Mackerel Roe Sauce.*

Boil the roes of mackerel (soft roes are best), bruise them with a spoon with the yolk of an egg, beat up with a very little pepper and salt, and some fennel and parsley boiled and chopped very fine, mixed with almost half a pint of thin melted butter. Mushroom catsup, walnut pickle, or soy, may be added.

915.—*Raspberry Puffs.*

Roll out thin some fine puff-paste, cut it in rounds or squares of equal size, lay some raspberry jam into each, moisten the edges of the paste, fold and press them together, and bake the puffs from fifteen to eighteen minutes. Strawberry, or any other jam will serve for them equally well.

916.—*Headache.*

ache may arise from a variety of consequently the preventive measures cording to the nature of the attack. t is of that kind which is dependent matism, and which affects the muscles, ig often from the forehead to the id sometimes involving the temples, ent should be as much as possible in i air, and should use the shower-bath orning. When the form of headache ipanied with tenderness of the scalp, te pain on pressure, indicating an af- f the immediate covering of the bones, es exercise in the open air, the head be shaved; and washed twice a day, morning and evening, with cold nd afterwards gently rubbed with a r ten or fifteen minutes. The resi- hould be in a dry, somewhat elevated i; and quietude of mind should be ied. When the pain in the forehead back of the head is obtuse, and ac- ied with a sensation of torpor and on; and when this occurs in weak and persons, besides the necessary me- eatment, which ought not to be neg- ll mental applications should be sus- and cheerful society cultivated; the ild be moderate, and the utmost at- paid to the state of the bowels. Ex- id the shower-bath are as essential in n the other varieties of the headache. ', in what is usually termed *sick* head- enoted by either acute or dull pain left temple, with some tenderness of , throbbing, and an incapacity at the any mental exertion, the whole arising y from indigestion, or some error in vious to the occurrence of the head- is scarcely necessary to say that pru- diet, both with respect to quantity lity, should be observed. Long fast- ess of wine or any stimulant, pro- sedentary occupations, hurry of i and anxiety, should be known to be causes; and, consequently, as far as , avoided by those predisposed to sick es; in a few words, the duty of the d the feet should be equally balanced. liet and exercise, cheerfulness of mind, eable social intercourse, will do more ate the stomach and bowels, in those sed to this form of headache, than n of medical treatment which can be ed.—(*A. T. Thomson. M.D.*)

917.—*Essence of Cayenne.*

cayenne pepper, two ounces; red s, in powder, half a drachm; spirits six ounces; water, half an ounce. e for ten days, and strain.

his is one of the most beautiful pre- s of this pepper for every domestic is medicinal purpose.

918.—*Potato Composition to be used instead of Yeast.*

To make one gallon of this composition, boil eight pounds of potatoes as for eating; bruise them perfectly smooth and mix with them, while warm, two ounces of honey, or any other sweet, and one quart of common yeast. For making bread, mix three pints of the above composition, with one bushel of flour, using warm water in making the bread. The water to be warmer in the winter than in the summer, and the composition, to be used in a few hours after it is made: and, as soon as the sponge, or the mixture of the composition with the flour, begins to fall the first time, the bread should be made, and put in the oven. (*Patented.*)

919.—*Peppermint Drops.*

The best peppermint drops are made by sifting finely powdered loaf-sugar into lemon juice, sufficient to make it of a proper consistence; then, gently drying it over the fire a few minutes, and stirring in about fifteen drops of oil of peppermint for each ounce of sugar, dropping them from the point of a knife.

*** Some persons, instead of using lemon juice, or any heat, merely mix up the sugar and oil of peppermint with the whites of eggs; beating the whole well together, dropping it on white paper, and drying the drops gradually before the fire, at a distance.

920.—*To Paint Sail Cloth, so as to make it Pliant, Durable, amd Waterproof.*

Grind ninety-six pounds of English ochre with boiled oil, and add to it sixteen pounds of black paint. Dissolve one pound of yellow soap in one pail of water on the fire, and mix it, while hot, with the paint. Lay this composition, without wetting it, upon the canvas, as stiff as can conveniently be done with the brush, so as to form a smooth surface; the next day, or the day after, lay on a second coat of ochre and black, with a very little, if any, soap; allow this coat a day to dry, and then finish the canvas with black paint.

921.—*Black Dye.* (*For the Hair.*)

Bruised nutgalls, half a pound; to be boiled in olive oil until they are soft. They are then to be dried on a stone, and reduced to impalpable powder. This is to be rubbed up in a mortar with its own weight of powdered vine charcoal, and the same quantity of salt. The whole must now be boiled in three quarts of water until a greasy black sediment falls to the bottom. This is the dye. The hair is to be well anointed with it, and then covered with an oil-skin cap. When dry it may be brushed out.

*** Unfortunately, this dye stains the skin as well as the hair.

922.—*Treatment of Sprains.*

Immediately after the accident the part should be emerged in a bath at the heat of 100 deg., after which leeches should be applied, and then a poultice of vinegar and bran, lukewarm, or bread crumbs and camphorated spirits of wine; the following lotion, when applied in the early stage, after blood has been freely drawn by leeches, rarely fails in affording great relief:—Goulard's extract, half an ounce; tincture of opium, two drachms; vinegar, half a pint; camphor mixture, one pint and a half. Mix for a lotion, to be applied tepid by means of folded rags. After the inflamatory acttion has subsided, one of the following liniments should be used.

1.—Soap liniment, one ounce; tincture of opium, two drachms; camphorated spirits, two drachms. Mix for a liniment, and rub in night and morning.

2.—Camphorated spirits of wine, half an ounce; cajaput oil and laudanum, of each, two drachms; olive oil, half an ounce. Mix for a liniment, and apply night and morning.

3.—Olive oil and spirits of turpentine, of each half an ounce. Mix for a liniment, and use as above.

When weakness remains after a sprain, pumping cold water on the part every morning, aided by a bandage or laced stocking to support the part, will be the most effectual means of remedying it.

923.—*Art of making Barley Sugar.*

Put some common or clarified syrup into a saucepan with a spout, such as for melting butter, if little is wanting to be made, and boil it till it comes to a thickish consistence, carefully taking off whatever scum may arise; and having prepared a marble stone, either with butter or oil, just sufficient to prevent sticking, pour the syrup gently along the marble, in long sticks of whatever thickness may be desired; twist it, while hot, at each end, and let it remain till cool, when it will be fit for immediate use.

*** The rasped rind of lemon, boiled with the syrup, gives a very agreeable flavour to barley sugar; and, indeed, the best is commonly so prepared.

924.—*Soy.*

Seeds of *dolichos soja* (peas or kidney-beans may be used for them), one gallon; boil till soft, and add one gallon of bruised wheat; keep in a warm place for twenty-four hours; then add, common salt, one gallon; water, two gallons; put the whole into a stone jar, bung it up for two or three months, shaking it very often, and press out the liquor. The residuum may be treated afresh with water and salt, for soy of an inferior quality.

925.—*Offensive Breath.*

For this purpose, almost the only substance that should be admitted at the toilette is the concentrated solution of chloride of soda, as prepared by Labarraque at Paris, its inventor, and by Beauffoy, in London. From six or ten drops of it in a wine-glassful of pure spring water, taken immediately after the operations of the morning are completed, will instantly sweeten the breath, by disinfecting the stomach, which, far from being injured, will be benefited by the medicine. If necessary, this may be repeated in the middle of the day.

*** In some cases, the odour arising from carious teeth is combined with that of the stomach. If the mouth be well rinsed with a teaspoonful of the solution of the chloride in a tumbler of water, the bad odour of the teeth will be removed.

926.—*Lithographic Crayons.*

M. Lasteyrie prescribes the following composition:—Dried white tallow soap, six parts; white wax, six parts; lamp-black, one part. The soap and tallow are to be put into a small goblet and covered up. When the whole is thoroughly fused by heat, and no clots remain, the black is gradually sprinkled in with careful stirring.

927.—*Ginger Drops.*

These drops may be made in the following easy manner:—Beat, in a marble mortar, one ounce of the best candied orange-peel, with a little loaf-sugar, and, when it becomes a smooth paste, add half a pound of loaf-sugar, and half an ounce of the best powdered ginger. Then, with a little water to dissolve the sugar, boil the whole to a candy, and drop it off from the point of a knife on writing paper, in small round drops.

928.—*Milk of Roses.*

Best almonds, half an ounce; rose water, five ounces; spirits of wine, half a drachm; Venetian soap, half a drachm; otto of roses, four drops. Blanch the almonds and dry them, beat them into a paste, and add the soap, which must be well divided, lastly the spirits and rose water; strain through fine cloth.

*** This will not separate if well prepared.

929.—*A Wash to remove Freckles.*

Barley water, made thick, two fluid ounces; distilled water of bean-flowers, two fluid ounce; spirits of wine, two fluid ounces. The pickled or tanned skin to be washed often with this preparation.—*Hand Book of the Toilette.*

930.—*Sprains, Bruises, and Chronic Rheumatism.*

Compound soap liniment, one ounce and a half; laudanum, half an ounce. Mix.

931.—*Compost for Carnations.*

Carnations will grow in any rich loamy sandy soil, but the compost recommended by florists is made with the following ingredients: one half, rotten horse-dung one year old, or that has been used as a hot-bed; one-third, fresh, sound, loamy earth; one-sixth, coarse sea or river sand; these are to be mixed together in autumn, laid in a heap, about two feet thick, in an open exposure, and turned three or four times during the winter. When the plants are about to be potted, run the above composition through a coarse sieve, then put some of it into the pots, and turn the plants out of the small pots in which they stood all the winter, taking care that the earth adhere to them in a ball about their roots; and after rubbing off about half an inch of the surface of the old mould round about the plants, cleaning them, and cutting off the decayed leaves, the ball is to be placed in the middle of the pot, and the space filled up between it and the sides of the pot, with the prepared mould. After the plants are all potted, set them in a sheltered place or warm airy part of the garden, and put an arch of hoops over them, that in case of frosty nights, or heavy rains, mats may be thrown over them. It will be neccessary when the carnation flower stems are eight or nine inches high, to support them with sticks.

932.—*How to dry a Lady's Long Hair.*

As, we trust, many of our lady readers will adopt the suggestions submitted to them in No. 632, it may not be amiss to inform them how a lady's long hair may be instantly dried. They must submit it to the vapour of benzoin. The lady should recline on a *chaise longue* or a sofa, with her long hair hanging over the end. A pan containing two or three bits of ignited charcoal is then placed under it, and a little powdered benzoin sprinkled upon the lighted fuel. The thick smoke which rises and is strongly impregnated with benzoic acid, combined with carbonic acid, rapidly absorbs the moisture in the hair, which should be previously well wiped with towels, so as to be as free from wet as possible; and in a few seconds the hair is perfectly dry, beautifully perfumed, and ready for the operation of the brush. This operation should never be neglected, except in cases of illness, as the omission of the brushing of a single morning will leave an accumulation of scurf.

933.—*To Protect Dahlias from Earwigs.*

Put a water-pan round the bottom of the stalk, or dip a piece of wool or cotton in oil and slightly tie it round the stalk, about a foot from the earth. The stakes which you will put into the ground to support your plants must also be surrounded by the oiled cotton or wool, or the insects will climb up them to the blossoms and tender tops of the stems.

934.—*Washing Kid Gloves.*

We find the following receipt in "The Magazine of Domestic Economy."—"Have ready a little new milk in one saucer, and a piece of brown soap in another, and a clean cloth or towel, folded three or four times. On the cloth, spread out the glove smooth and neat. Take a piece of flannel, dip it in the milk, then rub off a good quantity of soap to the wetted flannel, and commence to rub the glove downwards towards the fingers, holding it firmly with the left hand. Continue this process, until the glove, if white, looks of a dingy yellow, though clean; if coloured, till it looks dark and spoiled. Lay it to dry, and the fair operator will soon be gratified to see, that her old gloves look nearly new. They will be soft, glossy, smooth, sharp, and elastic."

935.—*Black Currant Jelly.*

When fully ripe, strip the currants from the stalks, bruise them a little in the preserving pan, and stew them gently, keeping them turned until they are tender, that is, ten or fifteen minutes. Pour off about two-thirds of the juice, which will make excellent jelly, and rub the remainder with the currants through a sieve. Weigh the pulp, boil it rapidly for fifteen minutes; then for every pound, stir in, until dissolved, nine ounces of white sugar, powdered; boil the marmalade quickly, for ten or twelve minutes, stirring it often, and pour it into pans. If well made it will cut out in firm slices.

*** Capital remedy for a cough.

936.—*Brandy Bitters.*

Digest a quarter of an ounce of *dried* orange and lemon peel, and half an ounce of *fresh* ditto, in one pint of good brandy for 10 days, frequently shaking, then press out the liquor and filter through blotting paper; lastly, dissolve two ounces of lump sugar therein.

*** A very agreeable bitter, either taken as a dram or mixed with other liquor.

937.—*Astringent Mixture.*

Cinnamon water, half an ounce; chalk mixture, a quarter of an ounce; tincture of Kino, one drachm; laudanum, four drops; syrup of orange-peel, one drachm. Mix. One or two tea spoonfuls of this mixture may be given to check the violent diarrhœa which frequently attacks children during weaning.

938.—*To Destroy Vermin in the Hair of Children.*

The most effectual mode of destroying vermin in the hair, is to dissolve five grains of bichloride of mercury (corrosive sublimate) in half a pint of distilled water, and wet the hair well with the solution.

*** This lotion must be used with caution as it is a deadly poison, if taken into the stomach.

939.—*Cocoa-nut Candy.*

Rasp very fine a sound fresh cocoa-nut, spread it on a dish, and let it dry naturally for three days, as it will not bear the heat of an oven, and is too oily for use when freshly broken. Four ounces will be sufficient for a pound of sugar for most tastes, but more can be used at pleasure. Boil the sugar as for the orange-flower candy, and when it begins to be very thick and white strew in the nut, stir and mix it *well*, and do not quit it for an instant until it is finished. The pan should not be placed upon the fire but over it, as the nut is liable to burn with too fierce a heat.

For almond-candy proceed in exactly the same way, but let the almonds, either whole or split, be perfectly well dried in a gentle oven, and do not throw them into the sugar until it approaches the candying point.

940.—*Mould for Auriculas.*

The best mould for auriculas is that of a light sandy nature, of a blackish colour, mixed with one eighth part of perfectly rotten dung, and a little vegetable mould. Having ready some pots, six inches across the top, begin to shift the plants; turn the plant carefully out of its pot, take off unneccessary suckers, and shake the earth clean from its fibres, which and the root, should be shortened, if very long. Examine each plant carefully, and if any unsound part appear, cut it out with a sharp knife; if the lower leaves are yellow, pull them off; fill the pots three parts full of prepared mould, and place the roots of the plants thereon, spreading them out regularly; then fill up the pot with the mould, striking the pot gently, two or three times, on the board on which you are shifting the plants. Thus proceed till they are all finished, and place the pots on a slab or flat stone, in an airy situation, free from the drip of trees and houses.

941.—*Restoration after Suffocation.*

From inattention or accident, children are sometimes smothered in beds and cradles. If the body be hot, it should be exposed to a current of air, and sprinkled with cold water, the lungs inflated, and the body treated as in the case of drowned persons.—*See No.* 951.

942.—*Norfolk Cheese Cakes.*

Beat well together until they are perfectly smooth, three quarters of a pound of cheese curd and five ounces of butter; add to them two ounces of almonds, of which five or six should be bitter ones, four ounces of sifted sugar, four eggs, leaving out two of the whites, three spoonfuls of cream, two of brandy, a little mace or nutmeg, and if candied peel and currants are considered an improvement, one and a half ounce of the first, and three of the latter. Bake the cheese-cakes, in pattypans lined with paste, for twenty minutes: the curd may be passed through a sieve before it is used.

943.—*Ginger Candy.*

Break a pound of highly-refined sugar into lumps, put it into a preserving pan, and pour over it the third of a pint of spring water; let it stand until the sugar is nearly dissolved, then set it over a clear fire, and boil it until it becomes a thin syrup. Having ready in a large cup a teaspoonful of the very best ginger in powder; mix it smoothly and gradually with two or three spoonfuls of the syrup, and then stir it well into the whole. Watch the mixture carefully, keep it stirred, and drop it often from a spoon to ascertain the exact point of boiling it has reached. When it begins to fall in flakes, throw in the freshly-grated rind of a very large lemon, and work the sugar round quickly as it is added. The candy must now be stirred constantly until it is done: this will be when it falls in a mass from the spoon, and does not sink when placed in a small heap on a dish. It must be poured out, as expeditiously as possible when ready, or it will fall quite into powder. If this should happen, a little water must be added to it, and reboiled to the proper point. The candy, if dropped in cakes upon cold dishes, may be moved off without difficulty before it is thoroughly cold, but it must not be touched while quite hot, or it will break.

944.—*Croquettes of Shrimps.*

Shell quickly from a quart to three pints of fine fresh brown shrimps; chop them a little with a very sharp knife; pour four ounces of them into a mortar and pound them to the smoothest paste, with the addition of an ounce and a half of fresh butter, a seasoning of mace, nutmeg, and cayenne, and a very small quantity of salt. Pour boiling, on an ounce and a half of the crumb of a stale loaf sliced thin, sufficient milk or cream to just cover it; let it soak for a quarter of an hour, then turn it into a small saucepan, and stir it over a clear and gentle fire until it forms a quite dry paste; let it become cold; then add it to, and pound it with, the shrimps, and when they are perfectly blended mix well with them the unbeaten yolks of two eggs, and the whisked white of one. Set the mixture aside in a cool place, for a short time to become firm; then dust a little flour upon the fingers and mould the croquettes smoothly into small balls; roll them gently in egg, and in the finest bread-crumbs, and fry them from five to seven minutes.

945—*Cream of Cacao.*

Butter of cacao, four ounces; oil of sweet almonds, four fluid ounces; spermaceti ointment, one ounce; civet, three grains; oil of nutmeg, ten minims. This is an excellent unguent for softening the skin and clearing it from spots. It is advantageously used all over the body on the morning of the day fixed for taking a warm bath.

946.—*Store Mixture for Lemon Tartlets, that will keep good for a year or two.*

Put into a very clean saucepan a quarter of a pound of fresh butter, a pound of good sugar, beaten to powder, the yolks of six eggs, and the whites of four, whisked and strained, the grated rinds of two large lemons, and the strained juice of three; and keep the whole stirred over a gentle fire until it is as thick as good cream. When it is quite cold, pour it into small jars and tie paper over it. When required for table, put it into pattypans lined with thin puff-paste, and bake the cheesecakes from fifteen to eighteen minutes. The proportion may be varied so that the lemon shall predominate more or less, according to the taste; and the rinds may be rasped on part of the sugar before it is pounded.

947.—*Savourg Toasts.*

Cut some slices of bread free from crust, about half an inch thick, and two inches and a half square; butter the tops thickly, spread a little mustard on them, and then cover them with a deep layer of grated cheese and ham seasoned rather highly with cayenne; fry them in butter, but do not turn them in the pan; lift them out, and place them in a Dutch oven for four minutes to dissolve the cheese: serve them very hot.

948.—*Asthma.*

The following draught is very efficacious during a fit of asthma:—Tincture of squills, ten minims; diluted nitric acid, six minims; extract of henbane, three grains; distilled water, one ounce and a half.

949.—*Strawberry Tartlets.*

Take a full half-pint of freshly-gathered strawberries, without the stalks: first crush, and then mix them with two ounces and a half of powdered sugar; stir to them, by degrees, four well-wisked eggs, beat the mixture a little, and put it into pattypans lined with fine paste: they should be only three parts filled. Bake the tartlets from ten to twelve minutes.

950.—*Nettle Rash.*

This is an eruption resembling that produced by the stinging of nettles, whence its name. It is not contagious, though in many instances it is attended with much fever. It is usually a very mild disease, and rarely requires any medicine beyond a cooling purgative. If the eruption has continued several days, magnesia or lime-water should be freely given. A mild diet should be adhered to; and if no fever be present, chicken-broth and beef-tea may be allowed. To relieve the excessive itching, the patient should be liberally dusted with violet hair-powder or flour, and resist as much as possible the desire of scratching.

951.—*Suspended Animation from Drowning.*

On being got out of the water, the body, laid on the side, and the head and chest raised, should immediately removed on a plank or shutter to the nearest house, or to a warm and dry situation. Having cleansed the mouth and nostrils from froth, mucus, &c., the next important step is to strip the body of its wet clothes, to rub it quickly dry with hot cloths, and till a warm bed, or blankets, can be prepared, to cover it with the spare clothes of the bystanders. Heat should be applied in every possible way (the hot-bath will be most efficacious of any, and should always be employed where the circumstances of the case will admit); in the mean time bottles filled with hot water should be applied to the armpits, feet, and pit of the stomach. The means, however, most to be relied upon, is the effecting artificial respiration, (See Receipt 952).

During the attempt to restore respiration, friction with hot flannels should be unremittingly applied to the body and extremities, and volatile stimulants held to the nose. Warm clysters, with salt and mustard, or brandy and water, may be administered, and warm spiced wine got into the stomach by means of the stomach pump, or a flexible catheter and syringe,—not to be attempted, however, without such assistance, till the patient can swallow.

Electricity and galvanism will be found invaluable adjuncts to the above means, and should, whenever practicable, be had recourse to where the respiration is not quickly restored. Electro-galvanism has been applied with great success.

Bleeding is occasionally useful, but requires the utmost caution.—(*One of the Surgeons to the Royal Humane Society.*

952.—*Artificial Respiration.*

Make strong pressure with both hands on the anterior surface of the chest, the diaphragm being at the same time pushed upwards by another person, while inspiration is effected by the mere removal of the pressure, and consequent resiliency of the ribs. This process should be repeated from fifteen to twenty-five times in a minute, so as to imitate natural breathing as nearly as possible.

953.—*Goulard's Lotion to remove Eruptions from the Face and Neck.*

Almond emulsion, two ounces; rose water, one ounce; camphor, five grains; corrosive sublimate, two and a half grains; muriatic acid, quarter of a drachm; lavender water and spirits of wine, of each, half an ounce. Dissolve the corrosive sublimate in the muriatic acid, and the camphor in the spirits of wine; mix them together, and add the other ingredients. The parts effected must be sponged over with some of the lotion night and morning.

954.—*Caveach Mackerel.*

Take twelve mackerel when in high season, open them at the belly, and take out the roes and gills; wipe them perfectly clean on both sides, and rinse them in clean salt and water; let them drip, and rub them well inside with pepper, salt, cloves, and mace finely powdered; put the roes back into the fish, and lay them close together in a pan; then just cover them with one part vinegar and three parts water, and a quarter of a pound of butter. Bake them in a slow oven, with paper tied over the pan.—*The Whole Art of Curing, Pickling, and Smoking.*

955.—*Composition for Covering and Facing Houses.*

Take of lime-stone, powdered, or of road stuff, where stone is used in repairing the road, and pass it through a sieve, so that the stone and the sand may be in about equal proportions. Of this powder take six gallons, and add to it a quart of lime recently slacked, and a pint of the powder of burnt bones. These materials are to be dried in a boiler, two gallons of tar are added, and the whole boiled to a sufficient degree of hardness. When boiled it may be toughened by beating into it hair, hemp, or any other such material, in the same manner as hair is usually mixed with mortar, when used for facing upright work. It must be mounted on paper, cloth, or similar substances.

To form it into sheets, a sufficient quantity is worked into a long roll, on a sheet of lead; this must be kept warm by means of a hot plate, under which the flue passes, to convey the heated air from the furnace; then beat it into a flat sheet to the sickness required. A board of sufficient size, to receive the sheet when finished, is passed through the rollers from behind; the nose of the board is chamfered away, so as to pass readily under the lead bearing the composition. The board is then passed back between the rollers, and comes out on the back side of the press, where are fixed cutters, which are turned round by a pinion, taking in the great pinion carrying the rollers. These cutters slide on the bar, and may be put more or less apart, according to the size of the sheet.

956.—*Lamb's Haggis.*

This is a much more delicate dish, and less frequently made, than a sheep's haggis. Procure the large bag, pluck and fry of a lamb. Prepare the bag, as in a sheep's haggis. Clean thoroughly the small bowels and other parts; parboil them, and chop them finely along with a quarter of a pound of suet. Mix with dried oatmeal, salt and pepper, and sew the mixture in the bag. Boil it, and attend to it in the same manner as a sheep's haggis. *See Sheep's Haggis.*

957.—*To Bud Trees.*

Procure a knife which has a thin blade, with a sharp ivory handle; the use of which is to prepare the buds, and the handle to raise the bark of the stocks, to admit the insertion of the buds. Have some good strong bass in readiness, and good sound cuttings, taken from such trees as you intend to propagate Let them be such as evidently have fine short buds on them; then with a knife make a cross cut in the bark of the stock, and from the middle of this cross cut, make another downward, at least two inches in length, so that the two cuts may be in the form of a †, then take one of your shoots, and beginning at the lower end of it, cut off the leaves, leaving the stalks of them; then about an inch below the bud or eye, force your knife into the wood, and draw it under the bud, and cut the piece off across the shoot; then immediately let that part of the wood which was cut off with the bud, be separated from it, which may readily be done with your knife, placing the point of it between the bark and wood at one end, and holding the bark with your other hand, pull off the woody part, which will readily come from the bark, if the shoot from which it is cut be in a sappy state; then quickly look at the inside of the bud to know if the eye be left; if there is no hole, the bud is left, and must be immediately inserted in the stock, observing for the reception of it to raise with the handle of your knife the bark of the stock downwards on each side from the cross cut, and thrust the bud in between the bark and the wood, applying it as close as possible. As soon as the bud is put in its place, tie it round securely with bass, beginning a little below the cut, and proceeding upwards till you are above the cross cut, taking care to miss the eye of the bud, just that it may be seen through the bandage of bass.

In separating the wood from the bud, if the eye or rudiment of the shoot be hurt, which may be known by its appearing hollow in the inside, it must not be used. About three weeks or a month after the stocks have been budded they should be examined, when such as have united will appear fresh and full, and those that have not taken will appear decayed, and the stork may be budded in another place.

958.—*To free Plants from Leaf-lice.*

M. Braun, of Vienna, gives ths following as a cheap and easy mode of effecting it. Mix one ounce of flowers of sulphur with a bushel of saw-dust; scatter this over the plants infected with these insects, and they will soon be freed, though a second application may possibly be necessary.

959.—*Decoction of Poppy-Heads.*

Poppies, bruised one ounce; water, a pint and a half. Boil to one pint; used as an emollient to allay pain.

960.—*To Dye the Hair Black or Brown.*

The "Handbook of the Toilette" states that the following is the only known mode of dyeing the hair black or brown, in such a manner that it shall be quite free from purple tinge, and its appearance so natural as to escape detection:—Litharge, eighty-five parts by weight; quicklime, fifteen parts, also by weight. These two substances are reduced in a mortar to an impalpable powder, carefully sifted and then mixed. The powder must be kept in a well corked, and wide mouthed bottle. This powder is the dye. It may be obtained at the rate of eightpence per pound; but if sold by the perfumers five shillings would not purchase half a pound. The proper manufacture of the powder, however, does not wholly command the success of the dye: as much depends upon the manner of its application, as upon the right proportions and proper manipulation of its constituent elements.

When the hair is to be dyed, it must be previously well washed with tepid water and soap; then rinsed with soft tepid water, and wiped with a clean, dry towel. This will free it from grease, which antagonises the action of the dye. It must then be combed out with a comb which has also been washed in water, with soap, and scrubbed between the teeth with a well-soaped, hard nail-brush. The hair is now ready for the dye.

The dye should be mixed in a large saucer, with hot water—for heat assists its operation—and brought to the consistence of strong, fresh cream, taking care that it be very smooth and free from lumps. In this state the hair must be thickly plastered with it, beginning with the roots, and well covering the whole surface. Over this, four folds of porous brown paper, saturated with hot water, and let drain until it is cool enough, should be placed, and secured by an ample cap of oil-skin. Over the oil-skin cap may be fastened, so as to cover its entire surface, either a handkerchief or a night-cap. The whole of this must remain upon the head three, four, five, or six hours, or even seven to eight, according to the colour required, the dye producing a yellow auburn, and four distinct shades from light brown to black. The deeper shade of brown, and the black, of which two shades may be had, one of intense depth, are certainly the most perfect; the other colours are superior to those given by any other dye used, and are sufficiently perfect to escape detection.

When the time for keeping on the dye has elapsed, the caps and paper should be removed. As much of the dye may now be shaken out as will fall; and if there be any lumps they should be squeezed between the fingers and separated. The remaining powder must be left on the head until it is quite dry, when it must be brushed from the hair with a strong hair-brush. When the whole has been removed, a little oil should be rubbed over the hair. The head should not be washed for three or four days after this operation. During the operation of brushing the dye from the hair, the inhalation of any of the falling powder must be carefully avoided.

The whiskers, beard, and eye brows are dyed precisely in the same manner as the hair; but this dye cannot be brought to act upon the eyelashes. These seldom require dyeing; when they do, the colouring matter should be *carefully* applied by another person. The eye should be closed, a bit of flattened wood placed under the lashes and then coloured with a fine black-lead pencil. If a permanent dye be required, the eyelashes must be placed upon a bit of wood as before, and each *carefully* touched with a strong aqueous solution of carbonate of soda, applied by means of a camel's-hair pencil. The moment the eyelashes are dry, a little marking-ink for linen should be put on.

961.—*Method of detecting the Adulteration of Brandy or Rum.*

The false strength of brandy or rum is rendered obvious by diluting the suspected liquor with water; the acrimony of the capsicum, and grains of paradise, or pepper, may then be readily discovered by the taste. The adulteration of brandy with British molasses, or sugar-spirit, becomes evident by rubbing a portion of the suspected brandy between the palms of the hands; the spirit, as it evaporates leaves the disagreeable flavour which is peculiar to all British spirits. Or, the liquor may be deprived of its alcohol, by heating a portion in a spoon over a candle, till the vapour ceases to catch fire on the approach of a lighted taper, The residue thus obtained, of genuine French brandy, possesses a vinous odour, still resembling the original flavour of the brandy, whilst the residue, produced from sophisticated brandy, has a peculiar disagreeable smell, resembling the breath of habitual drunkards.

962.—*An Excellent Cosmetic Wash for the Face.*

Pound a lump of benzoin and put it into a decanter, which fill with spirits of wine, sixty degrees above proof; as soon as the balsam is dissolved, add more until the alcohol is fully saturated. A few drops of this tincture in either pure water or rose water is an admirable cosmetic wash for the face.

963.—*Capillaire.*

To one pint of water, add one pound and a half of loaf sugar, half a pound of soft ditto, the white and yolk of an egg well beat up; boil it gently, and skim well, adding one ounce of orange flower water.

964.—*Washing Silks.*

The idea of *washing* silk dresses and other articles of wearing apparel, or furniture made of silk, will be novel to most of our fair readers; we can, however, assure them that the following process deserves their particular attention. Most colours are really improved by it, especially red, purple, orange, blue, olive, puce, &c. The more delicate greens are not improved; neither are they injured. This is likewise the case with lavender. If the silk is to be washed in a dress, the seams of the skirt do not require to be ripped apart, though it must be removed from the band at the waist, and the lining taken from the bottom. Trimmings, or furniture where there are deep folds, the bottom of which is very difficult to reach, should be undone so as to remain flat. A black silk dress, without being previously washed, may be refreshed by being soaked during twenty-four hours, in cold soft *clear* water; clearness in the water being indispensable. If dirty, the black dress may be previously washed. When very old and rusty, a pint of gin or whiskey should be mixed with each gallon of water, This addition is an improvement under any circumstances, whether the silk be previously washed or not. After the soaking, the dress should be hung up, to drain dry without being wrung.

The modes of washing silks is this:—The article should be laid upon a clean smooth table. A flannel should be well soaped, being made just wet with luke-warm water, and the surface of the silk rubbed one way, being careful that this rubbing is quite even. When the dirt has disappeared, the soap must be washed off with a sponge, and plenty of cold water, of which the sponge must be made to imbibe as much as possible, when the washing is done. As soon as one side is finished, the other must be washed precisely in the same manner. Let it be understood that not more of either surface must be done at a time, than can be spread perfectly flat upon the table, and the hand can conveniently reach; likewise the soap must be quite sponged off one portion, before the soaped flannel is applied to another portion. The treatment of silks, after they have been thus washed, will be described hereafter.

*** Satin ribbons, both white and coloured, and even satin dresses, may be cleansed with good effect by this process, which is likewise very effective in renovating all kinds of silk ribbons and trimmings.

965.—*Perfume for Gloves.*

Extract of ambergris, two minims; spirits of wine, one ounce. Rub the gloves inside with a piece of cotton impregnated with this perfume.

*** Boots and shoes may be treated in the same manner.

966.—*Sheep's Haggis.*

The principal national dish of Scotland is the *Haggis*, of which there are two kinds, sheep and lamb. We believe that the following is the best receipt that has been published for making a genuine Scotch haggis.

Procure the large stomach bag of a sheep, also one of the smaller bags called the "king's hood," together with the pluck (the lights, liver, and heart). The bags must be well washed first in cold water, then plunged in boiling water, and scraped. Great care must be taken of the large bag; let it lie and soak in cold water, with a little salt, all night. Wash also the pluck. You will now boil the small bag alone with the pluck; in boiling, leave the windpipe attached, and let the end of it hang over the edge of the pot, so that impurities may pass freely out. Boil for one hour and a half, and take the whole from the pot. When cold, cut away the windpipe, and any bits of skin or gristle that seem improper. Grate the quarter of the liver (not using the remainder for the haggis), and mince the heart, lights, and small bag, very small, along with half a pound of beef suet. Mix all this mince with two small tea-cupfuls of oatmeal, previously dried before the fire, black and Jamaica pepper, and salt; also add half a pint of the liquor in which the pluck was boiled, or beef gravy. Stir all together into a consistency. Then take the large bag, which has been thoroughly cleansed, and put the mince into it. Fill it only a little more than half full, in order to leave room for the meal and meat to expand. If crammed too full, it will burst in boiling. Sew up the bag with a needle and thread. The haggis is now complete. Put it in a pot with boiling water, and prick it occasionally, as it swells, to allow the air to escape. If the bag appears thin, tie a cloth outside the skin. There should be a plate placed beneath it, to prevent its sticking to the bottom of the pot. Boil it for three hours. It is served on a dish without garnish and requires no gravy, as it is sufficiently rich in itself. (*See Lamb's Haggis.*)

967.—*To Roast, Bake, or Broil Red Mullet.* (*In season through the summer: can be had all the year.*)

First wash, and then dry the fish thoroughly in a cloth, but neither scale nor open it; wrap it closely in a sheet of thickly buttered paper, tie this securely at the ends, and over the mullet with packthread, and roast it in a Dutch oven, or bake it in a moderate oven; thirty minutes will be sufficient generally to dress in either way, if it be only of moderate size. For sauce, put into a little good melted butter the liquor which has flowed from one fish, a small dessertspoonful of essence of anchovies, some cayenne, a glass of port wine, and a little lemon juice. Remove the packthread, and send the mullet to table in the paper case.

968.—*Test for Detecting the deleterious Adulterations of Wine.*

A ready re-agent for detecting the presence of lead, or any other deleterious metal in wine, is known by the name of the *wine test*. It consists of water saturated with sulphuretted hydrogen gas, acidulated with muriatic acid. By adding one part of it, to two of wine, or *any other liquid* supposed to contain lead, a dark coloured or black precipitate will fall down. This precipitate, dried and fused before a blow-pipe on a piece of charcoal, yields a globule of metallic lead. This test does not precipitate iron.

The wine test sometimes employed is prepared in the following manner:—Mix equal parts of finely powdered sulphur and of slaked quick-lime, and expose it to a red heat for twenty minutes. To thirty-six grains of this sulphuret of lime, add twenty-six grains of super-tartrate of potash; put the mixture into an ounce bottle, and fill up the bottle with water that has been previously boiled, and suffered to cool. The liquor, after having been repeatedly shaken, and allowed to become clear, by the subsidence of the undissolved matter, may then be poured into another phial, into which about twenty drops of muriatic acid have been previously put. It is then ready for use. This test, when mingled with wine containing lead or copper, turns the wine of a dark-brown or black colour.—(*Accum.*)

969.—*Custards.*

Boil one quart of sweet milk, with stick cinnamon, the rind of a lemon, and a few laurel leaves or bitter almonds, and sugar. Beat the yolks of eight eggs along with the whites of four of them; add a little milk, and strain the egg into another dish. When the quart of milk boils, take it off the fire, and strain it; then stir the egg into it. Return the whole to the saucepan, and set it on the fire again, stirring constantly. Let it come to the boiling point; then take it off the fire, pour it into a large jug, and continue stirring it till it is nearly cold. It should now have the consistency of thick cream, and is ready for being poured into custard glasses. When the glasses are filled, grate a little nutmeg over them.—*From a Correspondent.*

970.—*Curious mode of Silvering Ivory.*

Immerse a small slip of ivory in a weak solution of nitrate of silver, and let it remain till the solution has given it a deep yellow colour; then take it out and immerse it in a tumbler of clear water, and expose it in the water to the rays of the sun. In about three hours the ivory acquires a black colour; but the black surface, on being rubbed, soon becomes changed to a brilliant silver.

971.—*To Restore Scorched Linen.*

It is almost needless to premise that if the tissue of linen is so much burnt that no strength is left, it is useless to apply the following composition; for nothing could prevent a hole from being formed, although the composition would by no means tend to hasten that consummation. But if the scorching is not quite through, and the threads not actually consumed, then the application of this composition, followed by two or three good washings, will restore the linen to its pristine colour; the marks of the scorching will be so totally effaced as to be imperceptible, and the place will seem as white and perfect as any other part of the linen. Mix well together two ounces of Fuller's earth reduced to a powder; one ounce of hen's dung; half an ounce of cake soap, scraped; and the juice of two large onions, obtained by the onions being cut up, beaten in a mortar and pressed. Boil this mass in half a pint of strong vinegar, stirring it from time to time, until it forms a thick liquid compound. Spread this composition thickly over the entire surface of the scorched part, and let it remain on twenty-four hours. If the scorching was light, this will prove sufficient, with the assistance of two subsequent washings, to eradicate the stain. If, however, the scorching was strong, a second coating of the composition should be put on after removing the first; and this should also remain on for twenty four hours. If after the linen has been washed twice or thrice, the stain has not wholly disappeared, the composition may be used again, in proportion to the intensity of the discolouration remaining, when a complete cure will seldom fail to be effected. It has scarcely ever happened that a third application was found necessary.

*** The remainder of the composition should be kept for use in a gallipot tied over with bladder.

972.—*Pomade for Enlarged Tonsils.*

The tonsils of the throat being frequently enlarged from repeated inflammations, where the system is delicate, a little of the following pomade applied night and morning by means of a camel's-hair brush, will completely cure the worst cases in six weeks or two months:—Pure iodine, one scruple; spermaceti, one ounce. Mix for an ointment.

973.—*Musk Soap.*

Take four ounces of dried root of mallows in fine powder, four ounces of rice powder, two ounces of oil of tartar, two ounces of oil of sweet almonds, six ounces of Florentine iris root, and one drachm of essence of of musk: blend the whole thoroughly, and make it up into a stiff paste with orange flower water; then mould it either into round balls or cakes.

974.—*Black or White Elder Wine.*

Gather the elder berries ripe and dry, pick them, and bruise them with your hands, and strain them; set the liquor by in glazed earthen vessels for twelve hours to settle; put to every pint of juice one pint and a half of water, and to every gallon of this liquor three pounds of good moist sugar; set it in a kettle over the fire, and when it is ready to boil, clarify it with the whites of four or five eggs; let it boil one hour, and when it is almost cold, work it with strong ale-yeast, and tun it, filling up the vessel from time to time with the same liquor, saved on purpose, as it sinks by working. In a month's time, if the vessel holds about eight gallons, it will be fine and fit to bottle, and, after bottling, will be fit to to drink in twelve months:—but if the vessel be larger, it must stand longer in proportion, three or four months at least for a hogshead. —All liquors to us be fined before they are bottled, or else they will grow sharp, and ferment in the bottles.

*** Add to every gallon of this liquid one pint of strong mountain wine, but not such as has the *borachio*, or nag's skin flavour. This wine will be very strong and pleasant.

975.—*A celebrated Preparation for the Hair.*

Into a perfectly clean and well-tinned stewpan, put one pint of very fresh oil of sweet almonds; set it over a slow fire, and gradually melt in it one ounce and a half of spermaceti, and two ounces of very fresh hog's lard. The heat must be barely sufficient to melt these substances, for a high temperature would make the oil rancid in a few days. The whole being melted, pour it into a china or earthenware basin; and when almost cold, stir into it whatever essential oils will communicate the perfume you prefer. Then put it into pomatum pots, and as soon as it is quite cold tie paper over the pots.

*** This unguent would be still better if oil of ben were substituted for oil of sweet almonds, and purified beef-marrow for hog's lard. Beef marrow may be purified by gently boiling a quantity of it in water, until the fatty part floats upon the liquid; it must then be allowed to cool, and the purified marrow removed.

976.—*Small Rich Cakes.*

Beat and mix well together four eggs properly whisked, and half a pound of fine sifted sugar; pour to them by degrees a quarter of a pound of clarified butter, as little warmed as possible; stir lightly in with these four ounces of dry sifted flour, beat the mixture for about ten minutes, put it into small buttered patty-pans and bake the cakes a quarter of an hour in a moderate oven. They should be flavoured with the grated rind of a small lemon, or with pounded mace or cinnamon.

977.—*Fine Almond Cake.*

Blanch, dry, and pound to the finest possible paste, eight ounces of fresh Jordan almonds, and one ounce of bitter; moisten them with a few drops of cold water, to prevent their oiling; then mix with them *very* gradually twelve fresh eggs which have been whisked until they are exceedingly light; throw in by degrees one pound of fine, dry, sifted sugar, and *keep* the mixture light by constant beating, with a large wooden spoon, as the separate ingredients are added. Mix in by degrees three quarters of a pound of dried and sifted flour of the best quality; then pour gently from the sediment a pound of butter which has been just melted, but not allowed to become hot, and beat it very gradually, but thoroughly, into the cake, letting one portion entirely disappear before another is thrown in; add the finely-grated rinds of two sound fresh lemons, fill a thickly-buttered mould rather more than half full with the mixture, and bake the cake for an hour and a half to two hours in a well-heated oven. Lay paper over the top when it is sufficiently coloured, and guard carefully against its being burned.

978.—*Kittoe's Scarlet Lip Salve.*

Take hog's lard washed in rose water, half a pound, red and damask rose leaves bruised, quarter of a pound, work them well together in a mortar, and let them lay two days; then melt the lard, and strain it, add to the lard the same quantity of rose leaves, let them lay two days as before, simmer in a water-bath, and strain, stirring in five or six drops of otto of roses. Put into pots or boxes for use.

979.—*Imperials.*

Work into a pound of flour six ounces of butter, and mix well with them half a pound of sifted sugar, six ounces of currants, two ounces of candied orange-peel, the grated rind of a lemon, and four well-beaten eggs. Flour a tin lightly, and with a couple of forks place the paste upon it in small rough heaps two inches apart. Bake them in a *very* gentle oven, until they are equally coloured to a pale brown.

980.—*Ink for printing on Linen with Types.*

Dissolve one part of asphaltum in four parts of oil of turpentine, and add lamp-black, or black lead, in fine powder, in sufficient quantity to render the ink of a proper consistence for printing with types.

981.—*Perfume for Handkerchiefs*

Oil of lavender, three fluid drachms; oil of bergamot, three fluid drachms; extract of ambergris, six minims; camphor, one grain; spirits of wine, one pint. To be well shaken every day for a fortnight, and then filtered.

982.—*Rice Cake.*

Take six eggs, with their weight in fine sugar, and in butter also, and half their weight of flour of rice, half of wheaten flour; make the cake as directed for the Madeira cake, but throw in the rice after the flour; then add the butter in the usual way, and bake the cake about an hour and ten minutes. Give any flavour that is liked.

983.—*Diuretic Pills.*

Powdered squills, seventy-two grains; extract of broom, two drachms. Mix, and divide into forty-eight pills. Take two thrice a day.

984.—*To Bronze Alabaster or Plaster of Paris.*

Mr. Cooley, in his very valuable "Cyclopædia of Practical Receipts," gives the following modes:—

1.—Prepare the surface by sizing it over once or twice, and when dry, touch the prominent parts of the figure with the bronze No. 1, and the remainder with No. 2. Then soften down the lines of mixture of the two paints with a badger's hair tool.

Bronze 1—Grind equal parts of Dutch metal and the following paint together, and thin the mixture with a little oil or turpentine.

Bronze 2.—Grind Prussian blue, verdigris, and ochre separately with oil, then mix them together in such proportions as will produce a bronze-green colour.

If preferred, the following method may be practised:—Touch over the prominent parts with Bessimer's gold paint, or instead thereof use gold or Dutch leaf, then cover the remainder of the figure as before, with the paint No 2.

985.—*Bitter-almond Biscuits.*

Blanch, and then chop as fine as possible, two ounces of bitter almonds, and add them to half a pound of flour, half a pound of sifted sugar, and two ounces of butter, previously well mixed together. Whisk the whites of a couple of eggs to a strong froth, beat them lightly to the other ingredients, drop the cakes on a buttered tin, or copper oven-leaf, and bake them rather slowly from ten to twelve minutes.

986.—*Sauce Piquante.*

Brown lightly, in an ounce and a half of butter, a tablespoonful of eschalots; add a teaspoonful of flour when they are partially done; pour to them half a pint of gravy or of good broth, and when it boils, add three chillies, a bay-leaf, and a very small bunch of thyme. Let these simmer for twenty minutes; take out the thyme and bay-leaf, add a high seasoning of black pepper, and half a wineglassful of the best vinegar.

987.—*Ink for Zinc Labels.*

Take two drachms of verdigris, two drachms of sal ammoniac powder, and one drachm of lamp-black; mix them with twenty drachms of water. This will form an indelible ink for writing on zinc.

988.—*To Fry Place or Flounders. (In season from the end of May to September.*

Sprinkle them with salt, and let them lie for two or three hours before they are dressed. Wash and clean them thoroughly, wipe them very dry, flour them well, and wipe them again with a clean cloth; dip them in egg, and fine bread-crumbs, and fry them in plenty of lard.

989.—*Common method of Silvering the backs of Looking Glasses.*

Take a sheet of tin-foil, and spread it upon a table; then rub mercury upon it with a hare's foot till the two metals incorporate. Lay the plate of glass upon it, and load it with weights, which will have the effect of pressing out the excess of mercury, that was applied to the tin-foil. In a few hours the tin-foil will adhere to the glass and convert it into a mirror. About two ounces of mercury are sufficient for covering three square feet of glass.

990.—*Popular German Method of Blacking Leather.*

Take two pounds of bark of elder, and the same quantity of the filings of rust of iron; steep them in two gallons of river water, and put them in a cask or earthen vessel closely stopped. After it has thus stood two months, put to the liquid, when well pressed out, one pound of powdered nut-galls, and a quarter pound of copperas; and then, after stirring it over a good fire, press out the liquid, with which the leather is to be three or four times brushed over, when it becomes of an excellent and durable black.

991.—*The Lord Mayor's Soup.*

Wash thoroughly two sets of moderate-sized pigs' ears and feet, from which the hair has been carefuly removed; add to them five quarts of cold water, and strew them very gently, with a faggot of savoury herbs, and one large onion stuck with a dozen cloves, for four hours, when the ears may be lifted out; stew the feet for another then take them up, strain the soup, and set it in a cool place that it may become cold enough for the fat to be cleared from it. Next, bone the ears and feet cut the flesh down into dice, throw a clean folded cloth over it, and leave it until the soup requires to be prepared for table; then strew upon it two tablepoonfuls of savoury herbs minced small, half a saltspoonful of cayenne, a little white pepper, and some salt. Put into

a large saucepan half a pound of good butter, and when it begins to simmer, thicken it gradually with as much flour as it will absorb: keep these stirred over a very gentle fire for ten minutes or more, but do not allow them to take the slightest colour; pour the soup to them by degrees, letting it boil up after each portion is added; put in the meat, and half a pint of sherry, simmer the whole from three to five minutes; dish the soup, and slip into it two or three dozens of delicately fried forcemeat-balls.

992.—*The Lord Mayor's Soup.* (*Author's Receipt.*)

We prefer to have this soup made, in part, the evening before it is wanted. Add the same proportion of water to the ears and feet as in the preceding directions; skim it thoroughly when it first boils, and throw in a tablespoonful of salt, two onions of moderate size, a small head of celery, a bunch of herbs, two whole carrots, a small teaspoonful of white peppercorns, and a blade of mace. Stew these softly until the ears and feet are perfectly tender, and after they are lifted out, let the liquor be kept just simmering only, while they are being boned, that it may not be too much reduced. Put the bones back into it, and stew them as gently as possible for an hour; then strain the soup into a clean pan, and set it by till the morrow in a cool place. The flesh should be cut into dice while it is still warm, and covered with the cloth before it becomes quite cold. To prepare the soup for table, clear the stock from fat and sediment, put it into a very clean stewpan, or deep, well-tinned saucepan, and stir to it, when it boils, six ounces of the finest rice flour smoothly mixed with a quarter-teaspoonful of cayenne, three times as much of mace, and salt, and strained juice of a lemon, three tablespoonfuls of Harvey's sauce, and half a pint of good sherry or Madeira. Simmer the whole for six or eight minutes, add more salt if needful, stir the soup often, and skim it thoroughly; put in the meat, and herbs, and after they have boiled gently for five minutes, dish the soup, add forcemeat and egg-balls, or not, at pleasure, and send it to table quickly.

Moderate sized pigs' feet, eight; ears, four; water, five quarts; salt, one tablespoonful; onions, two; celery, one head; carrots, two; bunch of herbs; peppercorns, one small teaspoonful; mace, one blade: three hours and a half to four hours and a half. Stock, five pints; rice-flour, six ounces; cayenne, quarter of a teaspoonful; mace and salt, each, three-quarters of a teaspoonful; juice of one lemon; Harvey's sauce, three tablespoonfuls; sherry or Madeira, half a pint: six to eight minutes. Savoury herbs, two tablespoonfuls: five minutes.

Obs. 1.—Should the quantity of stock exceed five pints, an additional ounce or more of rice must be used, and the flavouring be altogether increased in proportion. Of the minced herbs, two-thirds should be parsley, and the remainder equal parts of lemon thyme and winter savoury, unless sweet basil should be at hand, when a teaspoonful of it should be substituted for half of the parsley. To some tastes a seasoning of sage would be acceptable; and a slice or two of lean ham will much improve the flavour of the soup.

Obs. 2.—Both this soup, and the preceding one, may be rendered very rich by substituting strong boullon or good veal broth for water, in making them.—*Miss Acton's Modern Cookery.*

993.—*Parsnip Soup.*

Dissolve, over a gentle fire, four ounces and a half of good butter, in a wide saucepan, and slice in directly two pounds of sweet tender parsnips; let them stew very softly until all are tender, then pour in gradually sufficient good broth to cover them, and boil the whole slowly from twenty minutes or half an hour; press it with a wooden spoon through a fine sieve, add as much stock as will make two quarts in all, season the soup with salt and white pepper, or cayenne, give it one boil, skim, and serve it very hot. Send pale fried sippets to table with it.

994.—*To destroy Insects on the Stems of Fruit Trees, and prevent them from creeping up and breeding on them.*

Take a strong knife with a sharp point, and a sharp hook of iron made for the purpose; with these scrape off clean all the moss and outside rough bark, and with the knife pick out or cut away cankered parts of the bark and of the wood, in such a slanting manner that water cannot lodge in the sides of the stems of the trees. Having cleared the trees in this manner, make a mixture of lime, soot, and sulphur: put these ingredients into a pot or tub; pour boiling water upon them, and with a stick stir and mix them well together. When this strong mixture becomes cold, and about the thickness of whitewash, take a brush, dip in the mixture, and smear the stems and the large branches of the trees with it, dabbing it well into the hollow parts of the bark.

995.—*Simple Mode of Purifying Water.*

It is not generally known that pounded alum possesses the property of purifying water. A tablespoonful of pulverised alum sprinkled into a Logshead of water (the water stirred at the time) will, after the lapse of a few hours, by precipitating to the bottom the impure particles, so purify it that it will be found to possess nearly all the freshness and clearness of the finest spring water. A pailful, containing four gallons, may be purified by a single teaspoonful.—*Southern Planter.*

996.—*Almond Rocher.*

Chop together very fine eight ounces of almonds, blanched, and dried, six of candied orange and lemon rind mixed, and one ounce of citron; then add to them two ounces of flour, three quarters of a pound of sugar, a small teaspoonful of mace and cinnamon mixed, and the whites of three large eggs; roll the mixture into balls about the size of a large marble and bake them on wafer-paper twenty minutes in a moderate oven: they should be quite crisp, but not deeply coloured. An ounce of bitter almonds can be substituted for sweet

997.—*Minced Fowl.*

Raise from the bones all the more delicate parts of the flesh of either cold roast, or cold boiled fowls, clear it from the skin, and keep it covered from the air, until wanted for use. Boil the bones, well bruised, and the skin, with three-quarters or a pint of water, until reduced quite half, then strain the gravy and let it cool; next, having first skimmed off the fat, put it into a clean saucepan, with a quarter of a pint of milk, three ounces of butter well mixed with a dessertspoonful of flour, a little pounded mace, and grated lemon-rind; keep these stirred until they boil, then put in the fowl, finely minced, with three hard-boiled eggs, chopped small, and sufficient salt, and white pepper, to season it properly. Shake the mince over the fire until it is just ready to boil, stir to it quickly a squeeze of lemon juice, dish it with pale sippets of fried bread, and serve it immediately.

998.—*To fry Trouts, or similar Fish.*

Trouts of a moderate size are dressed whole, and frying is the best mode of preparation. Take the trouts, and clean them out and scale them. Dust them with flour, and put them in a fryingpan with hot dripping or lard Turn them, so as to brown them on both sides. Lift them out and serve them on a dish; they will be improved by laying a napkin under them to absorb the grease.

*** In some parts of Scotland, trouts are rubbed with *oatmeal* instead of flour, and some reckon that this improves the flavour.

999.—*Indestructible Ink for resisting the action of Corrosive Substances.*

On many occasions, it is of importance to employ an ink indestructible by any process, that will not equally destroy the material on which it is applied. For black ink, twenty-five grains of copal, in powder, are to be dissolved in two hundred grains of oil of lavender by the assistance of a gentle heat; and are then to be mixed with two and a half grains of lamp black, and a half grain of indigo. This ink is particularly useful for labelling phials, &c. containing chemical substances of a corrosive nature.

1000.—*Pickled Eschalots.*

For a quart of ready-peeled eschalots, add the same quantity of the best pale white wine vinegar, a dessertspoonful of salt, and an ounce of whole white pepper; bring these quickly to a boil, take off the scum, throw in the eschalots, simmer them for two minutes only, turn them into a clean stone jar, and when they are quite cold, tie a skin, or two folds of thick paper over it.

The sooner the eschalots are pickled after they are ripe and dry, the better they will be.

1001.—*Treatment of Soft Corns.*

The soft corn occurs between the toes, and is produced in the same manner (see No. 1013,) as the common corn; but in consequence of the moisture existing in this situation, the thickened scarf-skin becomes saturated, and remains permanently soft.

The soft corn is best relieved by cutting away the thick skin with a pair of scissors, avoiding to wound the flesh; then touching it with a drop of Friar's balsam, and wearing habitually a piece of cotton wool between the the toes, changing the cotton daily.

*** "Caustic," says Mr. Wilson, "as an application for the cure of corns, is a remedy which should be used with great caution, and would be better left altogether in the hands of the medical man.

1002.—*A Good Madeira Cake.*

Whisk four fresh eggs until they are as light as possible, then, continuing still to whisk them, throw in by slow degrees the following ingredients in the order in which they are written: six ounces of dry, pounded, and sifted sugar; six of flour, also dried and sifted; four ounces of butter just dissolved, but not heated: the rind of a fresh lemon; and the instant before the cake is moulded, beat well in the third of a teaspoonful of carbonate of soda: bake it an hour in a moderate oven. In this, as in all compositions of the same nature observe particularly that each portion of butter must be beaten into the mixture until no appearance of it remains before the next is added; and if this be done, and the preparation be kept light by constant and light wisking, the cake will be as good, if not better, than if the butter were creamed. Candied citron can be added to the paste, but it is not needed.

1003.—*Sauce Robert.*

Cut into small dice, four or five large onions, and brown them in a stewpan with three ounces of butter, and a dessertspoonful of flour. When of a deep yellow, pour to them half a pint of beef or of veal gravy, and let them simmer for fifteen minutes; skim the sauce, add a seasoning of salt and pepper, and, at the moment of serving, mix in a dessertspoonful of made mustard.

1004.—*To Fry Oysters.*

They should be large for this purpose. Simmer them for a couple of minutes in their own liquor, beard and dry them in a cloth, dredge them lightly with flour, dip them in egg and fine bread-crumbs, and fry them a delicate brown in boiling lard; or make a thick batter with eggs and flour, season it with plenty of mace, and white pepper, dip your oysters in and fry them.

1005.—*To Pickle Walnuts.*

The walnuts for this pickle must be gathered while a pin can pierce them ea ily, for when once the shell can be felt, they have ceased to be in a proper state for it. Make sufficient brine to cover them well, with six ounces of salt to the gallon of water; take off the scum, which will rise to the surface as the salt dissolves, throw in the walnuts, and stir them night and morning; change the brine every three days, and if they are wanted for immediate eating, leave them in it for twelve days; if not, drain them from it in nine, spread them on dishes, and let them remain exposed to the air until they become black: this will be in twelve hours. Make a pickle for them with something more than half a gallon of vinegar to the hundred, a teaspoonful of salt, two ounces of black pepper, three of bruised ginger, a drachm of mace, and from a quarter to half an ounce of cloves, and four ounces of mustard-seed. Boil the whole of these together for about five minutes; have the walnuts ready in a stone jar, and pour it on them as it is taken from the fire. When the pickle is quite cold, cover the jar securely, and store it in a dry place. Keep the walnuts always well covered with vinegar, and boil that which is added to them.

1006.—*Imitation of China Ink.*

A good imitation of China Ink may be made by dissolving isinglass in warm water, with the addition of a very little alkali (soda), to destroy its gelatinizing power; and incorporating with that solution, by levigation on a porphyry slab, as much of the finest lamp-black as to produce a mass of the proper consistence.

1007.—*To protect young Trees from Hares.*

Young trees in orchards or plantations, where hares can get into, should have prickly bushes tied round their stems, that the hares may be prevented from gnawing the bark off.

1008.—*Hot Horseradish Sauce. (To serve with boiled or stewed meat, or fish.)*

Mix three ounces of young grated horseradish with a half a pint of good brown gravy, and let it stand by the side of the fire until it is on the point of boiling; add salt if required, a teaspoonful of made mustard, and two dessertspoonfuls of vinegar.

1009.—*Christopher North's own Sauce for many Meats.*

Throw into a small basin, a heaped saltspoonful of good cayenne pepper, in very fine powder, and half the quantity of salt; add a small dessertspoonful of well-refined, pounded sugar; mix these thoroughly; then pour in a tablespoonful of the strained juice of a fresh lemon, two of Harvey's sauce, a teaspoonful of the very best mushroom catsup, and a small wineglassful of port wine. Heat the sauce by placing the basin in a saucepan of boiling water. Serve it directly it is ready with geese or ducks, tame or wild; roast pork, venison, fawn, a grilled blade bone, or any other broil. A slight flavour of garlic or eschalot vinegar may be given to it at pleasure, It if very nice with fish. It is good cold; and, is bottled directly it is made, may be stored for several days. It should be mixed some hours before it is served.

1010.—*To Scallop Oysters.*

Select small plump oysters for the purpose, let them be opened carefully, give them a scald in their own liquor, wash them in it free from grit, and beard them. Butter the scallop shells and shake some fine bread-crumbs over them; fill them with alternate layers of oysters, crumbs of bread, and butter cut into small bits; pour in the oyster-liquor, after it has been strained, put a thick, smooth layer of bread-crumbs on the top, moisten them with clarified butter, place the shells in a Dutch oven before a clear fire, and turn them often till the tops are equally and lightly browned: send them immediately to table, a little white pepper or cayenne, and a flavouring of nutmeg can be added to the oysters.

1011.—*To replant Edgings of Box or Thrift.*

When edgings of box or thrift have grown clumsy or thick, they ought to be taken up and replanted.

Divide the plants into slips, with roots to to each; get the edge of your border in readiness, and plant them only as thick as the shoots touch one another, so as to form a neat edging: water them immediately after planting. The latter end of the month of September is the proper time.

1012.—*To preserve Leeches for re-application.*

In order to preserve leeches for re-application, very little salt should be used to make them disgorge the blood; and they should be immediately afterwards thrown into clean water, which ought to be repeatedly changed, at least three or four times. Instead of salt, a little vinegar and water may be used; or the leeches may be merely stripped through the fingers, and then thrown into clean water. In order to preserve them, the vessel should be only half full of water; but the water ought to be changed once in eight days.

1013.—*Treatment of Corns.*

Corns are usually limited to the feet. Their cause is either pressure or friction, or both combined. Whenever a portion of the skin is subjected to long continued and unequal pressure, the papillæ of the sensitive skin are stimulated, and grow to an unusual size. Associated with this increase of growth of the papillæ is the increased thickness of the scarf-skin, and this latter being the outward and preceptible effect, is denominated, according to its size, either "callosity" or corn."

The same treatment as for *warts* (See No. 1001,) will keep corns under, in spite of pressure; but there is a knack in paring them which we will explain. The end to be gained in cutting a corn is to take off the pressure of the shoe from the tender papillæ of the sensitive skin; and to effect this object, the summit of the corn must be cut in such a manner as to excavate it, the edges being left to act as a bolster and still further protect the central part, when the longest and consequently the most sensitive papillæ are found. The professional chiropodist effects this object very adroitly; he generally works around the centre, and takes out the fibrous portion in a single piece. He digs, as he says, for the root. There is another way of disposing of a corn which Mr. Wilson has been in the habit of recommending to his friends; it is effectual, and obviates the necessity for the use of th knife. Have some common sticking-plaster spread on buff-leather; cut a piece sufficiently large to cover the corn and skin around, and have a hole punched in the middle of exactly the size of the summit of the corn. Now take some common soda of the oil-shops, and make it into a paste, with about half its bulk of soap; fill the whole in the plaster with the paste, and cover it up with a piece of sticking plaster. Let this be done at bed-time, and in the morning remove the plaster, and wash the corn with warm water. If this operation be repeated every second, third, or fourth day for a short time, the corn will be removed. The only precaution requiring to be used is to avoid causing pain; and so long as any tenderness occasioned by the remedy lasts, it must not be repeated.

When the corn is reduced within reasonable bounds by either of the above modes, or when it is only threatening, and has not yet risen to the height of being a sore annoyance, the best of all remedies is a piece of soft buff leather, spread with soap plaster, and pierced in the centre with a hole exactly the size of the summit of the corn. If it can be procured, a better substance still for spreading the plaster upon is "amadou," or "German tinder."

1014.—*For a Sudden Hoarseness.*

Mix one teaspoonful of sweet spirits of nitre in a wineglassful of water. This may be taken two or three times a day.

1015.—*A cheap Meat Jelly.*

One calf's foot, a pound and a half or two pounds of beef, a small onion, a carrot, a bunch of parsley, a little spice, a bit or two of quite lean ham, dressed or undressed, and five half pints of water, boiled very slowly for six hours will give a strong, though not a highly flavoured jelly. More ham, any bones of unboiled meat, poultry, or game will, in this respect, improve it; and the liquor in which fowls or veal have been boiled for table should, when at hand, be used for it instead of water. These jellies keep better and longer when no vegetables are stewed down in them.

1016.—*To Lessen Friction in Machinery.*

Grind together black lead with four times its weight of lard or tallow. Camphor is sometimes added, (seven pounds to the hundredweight.)

1017.—*Convulsions of Children.*

The cure of convulsions consists in removing the exciting causes. If from improper food and indigestion, a gentle emetic should be given If the irritation be in the bowels, a few grains of gray powder with rhubarb may be given with propriety. But if the disposition to convulsions continues, after the bowels have been properly cleansed, and the child appears exhausted, a few drops of sal-volatile, or tincture of assafœtida, should be administered. If worms are considered to be the cause, the cure must then depend on the proper treatment of that complaint; (See No. 76). If from teething, after gentle evacuations, lancing the gums should be resorted to; (See No. 544). The dress of the child should be loosened, the head elevated, cold air admitted, and the face sprinkled with cold water.

*** As convulsions frequently attend dangerous affections of the brain, the advice of a medical man should be immediately obtained.

1018.—*Eels Fried.*

Cut the eels in pieces about three inches long, dip them in flour, egg and bread-crumb, and fry them in very hot lard, dress them on a napkin, garnish with parsley, and serve shrimp sauce in a boat.

1019.—*Vegetable Soup*

Peel and cut up very fine three onions, three turnips, one carrot, and four potatoes, put them into a stewpan with a quarter of a pound of butter, the same of lean ham, and a bunch of parsley, pass them ten minutes over a sharp fire; then add a good spoonful of flour, mix well in, moisten with two quarts of broth and a pint of boiling milk, boil up, keeping it stirred, season with a little salt and sugar, and rub through a hair sieve, put it into another stewpan, boil again, skim, and serve with fried bread in it.

1020.—*Julienne Soup.*

Put six pounds of beef in a stewpan cut in four pieces, put a piece of butter at the bottom of the stewpan, and about half a pint of water, place it over a sharp fire, moving it round occasionally with a spoon until the bottom of the stewpan is covered with a white glaze, when add a gallon of water, two ounces of salt, three onions (with two cloves in each), two turnips, one carrot, a head of celery, leek, and a bunch of parsley, thyme, and bay-leaf; when boiling put in two burnt onions, to colour it, and stand it at the corner of the fire to simmer for three hours, keeping it well skimmed, then pass the broth through a hair-sieve into a stewpan; you have previously cut two middling-sized carrots, two turnips, an onion, a leek, and a little celery into very thin strips an inch long; put them in another stewpan with two ounces of butter and a teaspoonful of powdered sugar; place it upon a sharp fire, tossing them over occasionally until well fried and looking transparent, then put them into the broth with the half of a young cos-lettuce, and a little tarragon and chervil, place it at the corner of your fire, and when it boils skim off all the butter: let it simmer until the vegetables are perfectly tender, when pour it into your tureen; serve the beef upon a separate dish.

1021.—*Grape Vines.*

Grapes are produced from vines, which running to a greater length than they have strength of stem to support, are obliged to be supported by nailing them to walls. They require good earth, of a sufficient depth to allow the roots to spread well; but they do best in a strong dark loamy soil, provided it be mixed with sand and road drift. Grape-vines live for many years, and if properly managed, produce fruit in abundance; the roots extend far into the ground, and draw thence a quantity of nourishment; occasionally manuring, therefore, is essential to their well-being, and such attention to its pruning is requisite, that the vine shall not be crowded in any part with superfluous shoots or leaves and no more fruit ought to be suffered to remain on the plant than it is able to bring to perfection.

1022.—*To Varnish Drawings.*

Boil some clear parchment-cuttings in water, in a glazed earthen vessel, till they produce a very clear size; strain it and keep it till wanted, then give the work two coats of the size, passing the brush quickly over the work, so as not to disturb the colours.

Or, mix one ounce of Canada balsam and two ounces of spirits of turpentine together, then size the print or drawing with a solution of isinglass in water, and when dry apply the varnish with a camel's-hair brush

1023.—*Isinglass Plaster.*

Isinglass plaster has of late come much into vogue. It is made by dissolving isinglass in a small quantity of boiling water, and then mixing it with sufficient spirits of wine to keep it fluid whilst gently brushed over silk or fine linen. As the spirit evaporates, the isinglass forms a glaze on the silk or linen. It must be kept dry, and when required for use, strips of needful size may be cut off, and immediately before applying must be quickly and lightly brushed over with a hot moist sponge, which dissolves the glaze sufficiently to make it sticky, in which state it is put on, and almost immediately sticks fast to the part on which it is placed.

1024.—*Treatment to be adopted in case of Poisoning by Oxalic Acid.*

When poisoning by this acid (known also by the name *Acid of Sugar,*) also, by *Salt of Wood-sorrel,* or *Essential Salt of Lemons,* takes place, give as quickly as possible large quantities of chalk, whiting, or magnesia, mixed with water to the consistency of cream. In the absence of these antidotes, administer *copious draughts* of warm water, at the same time promoting vomiting by tickling the throat.

1025.—*Garden Mousetrap.*

The best garden mousetrap is what is generally called the figure-of-four trap; it is made with three sticks and and a tile. The sticks should be half an inch in breadth and a tenth of an inch in thickness; the first piece should be four inches in length, this should form the perpendicular line of a figure of four; the second should be eight inches in length, with a sharp point at one end to stick the bait on, and a notch cut on the flat side at the other end, and one in the edge about the middle; this piece will form the horizontal line of the figure; and a third should be four inches long, with a notch on the flat side, about three-quarters of an inch from one end; this should fit on the top of the perpendicular, and the other end should fit in the notch at the end of the horizontal piece, and thus form a figure of four; a roofing tile should then be placed to rest on the end of the top piece. When the mouse disturbs it by endeavouring to take away the bait, the tile will fall on the top of him. This is the best mousetrap for the garden; but another we will describe nearly as good: stick two small sticks in the ground five inches apart; bore a hole through a broad bean, and double a piece of thread and put through it, and tie it to these sticks about three inches above the ground, with the bean in between the two; then place a brick to rest on this thread with the middle of the brick on the bean; the mouse will bite the thread through to get to the bean, and the brick will fall on the top of him.

1026.—*Instructions and Receipts for the Use of Indian Corn.*

The following are extracts from a pamphlet published for the Government at Dublin, and show the various modes of cooking Indian corn in America:—

Method of Grinding Indian Corn.—The grain Indian corn is sometimes very hard, and is called flint corn, but all the mill stones used for grinding other grains may be used for Indian corn. This grain being larger than wheat, it is necessary that the stones should be kept wider apart and not driven too rapidly, for when the motion of the stones is too rapid the meal becomes heated and injured, and the cause of injury to the meal is its being ground too fine—"it kills or deadens the meal."

Various Manners of Using Indian Corn as Human Food.

Suppawn, or porridge, that is to say, boiling milk, broth, or water, thickened with Indian corn meal, in the same way that people in the south of England thicken them with wheat flour, and that people in the north thicken with oatmeal. Put into water, this is breakfast, supper, or dinner for little children; put into milk or broth it is the same for grown people. It is excellent in all disorders arising from bad digestion. In milk or broth it is a good strong meal, sufficient for a man to work upon.

It takes about three pounds and a half of Indian corn flour to make porridge for ten persons, less than half a pound of corn flour for a meal for one man, and a warm comfortable meal that fills and strengthens the stomach. Three pounds and a half of wheaten flour would make four pounds and a half of bread, but it would be dry bread, and bread alone, and not affording half the sustenance or comfort of the porridge.

Mush.—Put some water or milk into a pot and bring it to boil, then let the corn meal out of one hand gently into the milk or water, and keep stirring with the other, until you have got it into a pretty stiff state: after which let it stand ten minutes or a quarter of an hour, or less, or even only one minute, and then take it out, and put it into a dish or bowl. This sort of half-pudding, half-porridge, you eat either hot or cold, with a little salt or without it. It is eaten without any liquid matter, but the general way is to have a basin of milk, and taking a lump of the mush you put it into the milk, and eat the two together. Here is an excellent pudding, whether eaten with milk or without it; and where there is no milk it is an excellent substitute for bread, whether you take it hot or cold. It is neither hard or lumpy when cold, but quite light and digestible for the most feeble stomachs. The Indian corn flour is more wholesome than wheat flour in all its manners of cooking. It is a great convenience for the workman in the fields that mush can be eaten cold. It is, in fact, moist bread, and habit soon makes it pleasanter than bread. It is a great thing for all classes of persons, but particularly for the labourer. He may have bread every day, and he may have it hot or cold, and there is more nutrition in it than you can get out of the same quantity of wheat flour. It is eaten at the best tables in America almost every day; some like it hot, some cold, some with milk, some to slice it down and eat it with meat, some like it best made with water, others with milk, but all like it in one way or another, Some put these cold slices again into the oven, and eat them hot, or they may be heated on the griddle. It is believed in America that the Indian corn, even used in this one single manner, does more, as food for man, than all the wheat that is grown in the country, though the flour from that wheat is acknowledged to be the best in the world.

Hominy is produced from Indian corn. It is the corn coarsely ground, or *kibbled*, and is thus distinguished from Indian meal flour, which is finely ground. It is sold by provision merchants, at from £20 to £22 per ton, or about 22s. a cwt., if with the addition of carriage (£1 per hundred miles), the cost, as nearly as can be calculated, would be 2¼d. a lb. Hominy has the quality of imbibing from five to seven times its weight in water, which Indian meal flour does not; and this constitutes the important distinction between the two. The proportion of hominy and seconds wheaten flour for good bread is one and a half pounds of hominy to a stone (fourteen pounds) of flour. *The hominy must be soaked sixteen or eighteen hours in cold water before it is cooked.*

To Make Hominy Bread.—The hominy having been properly soaked, drain off the water, and add of fresh water seven and a half pints for each pound and a half of hominy as weighed before soaking; let it simmer four hours (if boiled rapidly it will become hard and never swell), the hominy will then be fit for stirabout or bread. For bread, mix it gradually with the flour, making the dough in the ordinary way, and adding yeast in rather more than the usual proportion. This bread will keep moist and good for a longer time than if made entirely of wheaten flour.

Cost.—Of fourteen pounds of seconds flour, 3s, making sixteen pounds of bread; of fourteen pounds of seconds flour (3s.) and one and a half pounds of hominy (4½ ½d.), 3s 4½ ½d. making twenty-three and a half pounds of bread.

The cost of bread made of seconds flour is, therefore, nine farthings per pound, and of flour with hominy seven farthings per pound, which is a saving of nearly twenty-three per

cent. upon the hominy bread; and as the hominy has swelled to seven and a half pounds and the flour to sixteen pounds, the bread is formed of as nearly as possible two-thirds wheaten flour and one-third hominy flour.

*** The four paragraphs immediately above this notice are from a correspondent.

Samp, though not in such common use as porridge or mush, is very much used. The husks or skin of the corn is scalded off, or dipped in hot lye, or beaten off as we do the skin of oats. This is put into a pot with pork or fat, and boiled just in the same manner as the people in the country make pease porridge, but the samp is more wholesome and more nutritious.

Wheaten bread, with one-third Indian corn meal, is decidedly improved by it, and is preparred at all the tables of the first American families. It acquires by this addition a sweetness of flavour, and a freshness that we in vain look for in bread made entirely of wheat.

Indian Corn and Wheat Flour Bread.—Take one quart of corn meal and a little salt, and one quart of boiling water. Wet the meal, let it stand until it is blood-warm, then add two quarts of wheat flour and half a pint of yeast, and let it rise. This quantity will make two loaves. Bake it one hour and a half.

Brown Bread.—Take one quart and a pint of Indian meal, one quart and a pint of rye flour, and a little salt. Mix well together; then take half a pint of yeast, a quart and half a pint of blood-warm water, and let it rise; bake it in an iron stand in the oven all night.

Rye and Indian Corn Bread, another way.—Scald three pints Indian meal, in boiling water, one quart rye meal, a little molasses, salt, scalded altogether, not to be made stiff; yeast put in when cold.

To Make an Indian Meal Pudding.—About four tablespoonfuls of Indian meal, a pint of milk, one egg, and two full tablespoonfuls of treacle, mixed well together, put into a basin, tied down, and boiled an hour.

Indian Cake, or Bannock.—This, as prepared in America, is cheap and very nice food. Take one quart of Indian meal, dressed or sifted, two tablespoonfuls of treacle or molasses, two teaspoonfuls of salt, a bit of "shortening" (butter or lard) half as big as a hen's egg, stirred together; make it pretty moist with scalding water, put it into a well-greased pan, smooth over the surface with a spoon, and bake it brown on both sides before a quick fire. A little stewed pumpkin, scalded with the meal, improves the cake. Bannock split and dipped in butter, makes very nice toast.

Indian Corn, or Maize Pudding, Baked.—Scald a quart of milk (skimmed milk will do), and stir in seven tablespoonfuls of sifted Indian meal, a teaspoonful of salt, a t of molasses or treacle, or coarse moi and a tablespoonful of powdered gi sifted cinnamon; bake three or fou If whey is wanted, pour in a little co after it is all mixed.

Boiled Maize Pudding.—Stir Indi and warm milk together "pretty s little salt and two or three "great spc of molasses added; also a spoonful o or any other spice that may be p Boil it in a tight-covered pan, or in thick cloth; if the water get in it will Leave plenty of room, for Indian mea very much. The milk with which it i should be merely warmed; if it be hot, the pudding will break to pieces. chop suet very fine, and warm in th others warm thin slices of apple to b into the pudding. Water will answe of milk.

Rye and Indian Bread.—There ar different proportions in the mixing bread. Some put one-third Indian w of rye; others like one-third rye to Indian, others prefer it half and half.

If you use the largest portion of r make your dough stiff, so that it wil into loaves; when it is two-thirds I should be softer and baked in deep ea tin pans after the following rules:—

Take four quarts of sifted Indian m it into a glazed earthen pan, sprinkle tablespoonful of fine salt; pour over two quarts of boiling water, stir and till every part of the meal is thorough Indian meal absorbs a great quantity c When it is about milkwarm, work quarts of rye meal, half a pint of live mixed with a pint of warm water; ad warm water if needed. Work the well with your hands: it should be s not firm as flour dough. Have ready deep, well-buttered pan; put in the and smooth the top by putting your warm water, and then patting down t Set this to rise in a warm place in the in the summer it should not be pu fire. When it begins to crack on t which will usually be in about an ho hour and a half, put it into a well heat and bake it three or four hours. It i to let it stand in the oven all night, u weather is warm. Indian meal requi well cooked The loaf will weigh seven and eight pounds.

There is another mode which many think preferable. Scald a quart of another of Indian meal with a small of boiling water. Boil a teaspoonfu in a pint and a half of milk, mix the Indian meal together, and pour the m them—add half a pint of fresh yeast, before the meal is cooling. The must be well kneaded and placed i pan by the fire to rise. When it h

sufficiently, take it out of the pan, make it into any shape you like, and put it into an oven well-heated. If the fire is too brisk, the crust will brown, and the inside remain heavy.

It should bake from two to three hours.

To Make Excellent Bread without Yeast.—Scald about two handfuls of Indian meal, into which put a little salt, and as much cold water as will make it rather warmer than new milk; then stir in wheat flour, till it is as thick as a family pudding, and set it down by the fire to rise. In about half an hour it generally grows thin; you may sprinkle a little fresh flour on the top, and mind to turn the pot round, that it may not bake to the sides of it. In three or four hours, if you mind the above directions, it will rise and ferment as if you had set it with hop yeast; when it does, make it up in soft dough, flour a pan, put in your bread, and set it before the fire, covered up, turn it round to make it equally warm, and in about an hour it will be light enough to bake. It suits best to bake it in a Dutch oven, as it should be put into the oven as soon as it is light.

Hasty Pudding.—Boil water, a quart, three pints, or two quarts, according to the size of your family; sift your meal, stir five or six spoonfuls of it thoroughly into a bowl of water; when the water in the kettle boils, pour into it the contents of the bowl, stir up well and let it boil up thick, put in salt to suit your own taste, then stand over the kettle, and sprinkle in meal, handful after handful, stirring it very thoroughly all the time, and letting it boil between whiles. When it is so thick that you stir it with difficulty, it is about right. It takes about half an hour's cooking. Eat it with milk or molasses. Either Indian meal or rye meal may be used. If the system is in a restricted state, nothing can be better than rye hasty pudding and West Indian molasses. This diet would save many a one the horrors of dyspepsia.

Be careful to observe that Indian corn in all its preparations requires thorough cooking. If not sufficiently boiled or baked it looses its flavour and becomes indigestible.

The following receipts are extracted from Dr. Bartlett's admirable pamphlet:

Griddle Cakes.—Use milk altogether and no water. Two eggs yellow and white to be allowed for a pint of corn meal, the milk to be a little warmed, and the whole to be well beaten up with a spoon. There must be milk enough used to make the whole so liquid that it will pour out of the saucepan on the griddle, one spoonful of wheat flour and lard (pure butter is better) the size of a walnut.

The griddle is a flat round iron concern, standing on three legs, and of any size; it must be made not very hot, as it would then burn the cakes, and it must be well cleaned and greased while warm, that it may be perfectly smooth so that the cakes may be easily turned, that they may be done brown (not burnt) on both sides; to promote their turning easily, is the object of adding the wheaten flour. The dough, or rather the batter, must be well beat up, and prepared directly before being cooked, though it might set an hour, but it would not bear to be mixed over night. The cakes are usally poured on, until they spread on the griddle to the size of the bottom of a breakfast plate.

Egg Pone.—Three eggs to a quart of meal, no wheat flour, to be made also with milk, as water would make it heavy, a spoonful of butter, all well beaten together, and made up of a consistence thicker than the cakes, too thick to pour out, but just thick enough to require to be taken up with a spoon—may be baked like cakes, immediately after being mixed, must be baked in a tin pan, which must be placed in a Dutch-oven, not too hot at first, but the fire under it to be increased. The object is to have it begin to bake at the bottom, when it will rise in the process of baking, become brown on the top, and when put on the table and cut, resemble what we call pound cake. Salt, of course, add as usual to your taste in both cases.

Indian Meal Breakfast Cakes.—Pour boiling water into a quart of corn meal; stir it until it is wet; then add two well beaten eggs, and milk enough to make it a thick batter; measure a small teaspoonful of dry saleratus, and dissolve it into some warm water, and put it into the batter, with a small quantity of salt; butter square tin pans, fill them two-thirds full, and bake in a quick oven; when done cut it in squares, and serve hot.

Indian Muffins.—Pour boiling water into a quart of corn meal, stir it well, let it be a thick batter; when it is cooled a little, add to it a tablespoonful of yeast, two eggs well beaten, and a teaspoonful of salt; set in a warm place to rise for two hours; then butter square tin pans, two-thirds fill them, and bake in a quick oven; when done serve hot or cut in squares, or bake as wheat muffins.

Johnny Cake.—It is prepared from the corn meal scalded and the dough rolled or pressed out to half an inch in thickness, is cooked one side at the time in front of the fire, after being put on a board, sheet of tin, or plate, or any other material of suitable shape.

Ash Cake.—Is prepared from the Indian meal dough made as above, and is cooked as follows:—Make a bed by scraping away the ashes on all sides, roll the dough after being made into form, between two cabbage leaves, place it in the bed, and cover it up with the previously removed ashes and embers. A little practice will determine the length of time requisite for cooking. The process resembles that of roasting potatoes.

Corn Cup Cake.—Take two cups of corn meal and one of wheat flower, or in that pro-

portion, make them into a thin batter with milk and eggs, and cook them on a griddle.

Hoe Cake.—Is prepared by wetting up corn meal with boiling water, is made into a cake and cooked in front of the fire on a board or plate. This resembles the johnny cake.

Baked Indian Pudding.—One quart of milk boiled, stir in seven spoonfuls of meal while it is boiling hot, mix it quite thin, when it is moderately warm add molasses, a little ginger and salt, four eggs, a lump of butter the size of an egg.

Boiled Indian Pudding.— One tea-cup of molasses, one piece of suet the size of two eggs, chopped fine, three spoonfuls of meal, scald the meal with boiling water or milk, mix it quite thin, when it is nearly cold add four eggs well beaten. It requires three hours boiling in a strong cloth.

Indian Gruel.— To one quart of boiling water, stir in two tablespoonfuls of Indian meal, mixed with a little cold water, boil fifteen or twenty minutes, add a little salt.

In conclusion, it will be found on trial that everything which can be made with wheaten flour may be made with Indian corn meal, and that the latter is more wholesome and more nutritious.

The following receipts and instructions which are at the present time extensively used, and with great advantage and economy, in the town and neighbourhood of Carlisle, were furnished by Mr. Jonathan D. Carr, of that town:—

Plain-boiled Hominy, or Indian Corn Shelled.—Tie one pound of crushed hominy in a cloth, allowing plenty of room to swell, and boil three hours. This pudding may be eaten with sugar and melted butter or treacle sauce. One pound of hominy will make a pudding, sufficient as a meal, for five or six persons, at a cost of not more than 2*d.* when Indian corn is selling from 56*s.* to 60*s.* per quarter.

Hominy Milk.— Soak half a pound of crushed hominy in water twelve hours, and then boil it in milk over a slow fire two hours. It must be about the consistence of rice milk when brought to table.

Rich Hominy Pudding.—Mix the hominy, which has been previously boiled, either in milk or water, with eggs, a little sugar and nutmeg, a little suet, and with or without currants and raisins, as preferred. Tie up in a basin, and boil two hours. It is excellent, either boiled or baked.

Pancakes.—Take a pint of flour, one egg beaten light, a pint of milk and a little salt. Stir all well together, and bake on a hot gridiron in small cakes. Butter and send them up hot.

Indian Flour Pudding.—Mix a pint of flour with a quarter of a pound of fine shred suet, stir into it a quart of boiling milk; when cool stir into it six beaten eggs, a little nutmeg, lemon, and half-pint of treacle; tie in a cloth that has been dipped in boiling water; boil four hours, and eat hot with treacle sauce or butter.

To prepare hominy as a vegetable, boil whole hominy in plenty of water four hours; and strain it through a colander for the table. This is a beautiful looking dish, and forms an excellent substitute for potatoes.

Equal parts of Indian and English flour make excellent household bread and cakes.

1027.—*Silvering of Metals.*

Cold Silvering.—Mix one part of chloride of silver with three parts of pearlash; one and a half part of common salt, and one part of whiting, and well rub the mixture on the surface of brass or copper (previously well cleansed), by means of a piece of soft leather, or a cork moistened with water and dipped into the powder. One part of precipitate silver powder, mixed with two parts each of cream of tartar, and common salt, may also be used in the same way. When properly silvered, the metal should be well washed in hot water slightly alkalized, and then wiped dry.—*Cooley.*

1028.—*Onion Soup.*

Peel and cut ten large onions into small dice, put them into a stewpan with a quarter of a pound of butter, place them over a fire, fry them well; then add three tablespoonfuls of flour, which mix well, and a little more than a quart of water, boil till the onions are quite tender, season with a little salt and sugar, finish with a liaison, and serve: grated cheese is an improvement in it.

1029.—*Rhubarb Pie.*

Take stalks of fresh-pulled rhubarb. Cut off all the leaf, and strip off the skins. Cut the stalks into pieces of an inch long. Fill the dish, adding plenty of sugar. Cover with paste, and bake for a half hour. Some persons stew the rhubarb before baking: the advantage of this is, that more can be put into the dish, for it shrinks considerably in dressing.

1030.—*Profuse Bleeding from Leech Bites.*

In most cases this may be stopped by pressing into the holes small pledgets of lint dipped in spirits of wine, or the muriated tincture of steel, or touching them with a pointed piece of lunar caustic. If neither of these methods succeed, it will be requisite to pass a stitch, with a fine needle and silk, through each of the bleeding orifices.

*** In the case of children and delicate persons, directions should always be given that the bleeding should be stopped before the patient is left for the night.

1031.—*Mode of Cultivating the Geranium.*

Mr. Catleugh, of Chelsea, an eminent grower of the geranium, has published the following methods of cultivating this plant. "Place your cuttings in the open border in the course of July, where they will be fully exposed to the meridian sun. In about six weeks the cuttings will have rooted, when pot them in sixty's, put them in a shady situation on boards or slates, and in three weeks, when the wood will be hardened, remove them to an exposed and airy spot. Let them remain there till the end of September, and then transfer them to the house to winter, on which occasion stop them at the third or fourth joint and shift them into forty-eight's pots, using a compost of turfy loam and sand; give them little air for eight or ten days, but after that allow them as much as the state of the weather will permit till the early part of December, when the pots will be filled with roots, and the plants must be repotted in thirty-two's, adding bone dust cautiously, not allowing it to be near the surface, on account of its drying nature; stop the plants again, and maintain the temperature at 45 deg. for ten days, and then allow it to fall to 42 or 40. Damp the flues twice or thrice every night, to keep the air moist, and admit external air at the top when the weather is favourable. About the middle of February shift those intended for large specimens into forty-two's, and vigorous growers into a size larger. At this time tie each shoot to a proper stake. In the begining of April discontinue fires, and commence syringing the plants overhead thrice a week, and close the house at night. Continue this treatment for a month, damping the house every night, and opening the top sashes every morning, and admitting as much air during the day, as may be borne with safety.

When they show bloom, water freely, and shade with canvas. On housing the plants pick off all dead leaves, and when the green-fly appears fumigate with tobacco, taking care that the plants are dry; watering them well a day or two after. When done flowering, remove the plants to an exposed place for a fortnight, to harden the wood, then cut them down. *Compost.*—Two barrows-full of good maiden loam with the turf, and one of well rotted cow dung, three years old, one peck of silver sand, and one of bone dust.

For the winter repotting, add a little more sand. The cow manure should be frequently turned in winter, to destroy the worms and insects.—*Tyas's Popular Flowers; the Geranium*

1032.—*Alterative Pill.*

Calomel, ten grains; tartar emetic, two grains; guaiacum powder, one scruple; syrup to form the mass. Mix, and divide into ten pills. Take one pill every night.

1033.—*Soup Maigre.*

Cut two onions into very small dice and put them into a stewpan with two ounces of butter, fry them for a short time, but not to change colour; have four handfuls of well-washed sorrel, cut into ribands, and put it into the stewpan with the onions, add two tablespoonfuls of flour, mix well, then a pint of milk and and a pint of water, boil altogether ten minutes, season with a little sugar and salt, and finish with two yolks of eggs, mixed with a gill of cream, stir it in quickly, do not let it boil afterwards; put the crust of a French roll cut in strips into your tureen, pour the soup over and serve.

1034.—*Cramp.*

When cramp occurs in the limbs, warm friction with the naked hand, or with the following stimulating liniment, will generally be found to succeed in removing it.

The Liniment.—Take of water of ammonia, or of spirit of hartshorn, one ounce; olive oil, two ounces. Shake them together till they unite.

Where the stomach is affected, brandy, ether, laudanum, or tincture of ginger affords the speediest means of cure. The following draught may be taken with great advantage:—Laudanum, forty or fifty drops; tincture of ginger, two drachms; syrup of poppies, one drachm; cinnamon or mint water, one ounce. Mix for a draught. To be repeated in an hour, if necessary.

In severe cases, hot flannels, moistened with compound camphor liniment and turpentine, or a bladder nearly filled with hot water, at 100 deg. or 120 deg. Fahr., should be applied to the pit of the stomach; bathing the feet in warm water, or applying a mustard poultice to them, is frequently of great advantage.

*** The best preventives, when the cause of cramp is constitutional, are warm tonics, such as the essence of ginger and camomile, Jamaica ginger in powder, &c., avoiding fermented liquors and green vegetables, especially for supper, and wearing flannel next the skin.

1035.—*Potato Liquid.*

In addition to what has been said in No. 398 respecting the vitality of potato-liquid in cleaning silk, &c., we may state that it is a valuable cleaner of oil pictures, and of furniture that is soiled. Painted wainscoat, when dirty, may be cleaned by dipping a sponge into the liquid, and then into a little *fine* sand, and rubbing the paint with it, taking care to sponge the washed parts afterwards with cold water. To oil paintings it should only be applied with a sponge not too wet, and then sponged off with cold water.

1036—*Bronzing of objects in imitation of Metallic Bronze.*

We shall enrich our pages by the following receipts for bronzing; they are taken from the "Supplement" to Dr. Ure's "Dictionary of Arts, Manufactures, and Mines."

Plaster of Paris, paper, wood, and pasteboard, may be made to resemble pretty closely the appearance of real bronze, modern or antique. The simplest way of giving a brilliant aspect of this kind is with a varnish made of the waste gold leaf of the beater, ground up on a porphyry slab with honey or gum water. (See 694). A coat of drying linseed-oil should be first applied, and then the metallic powder is put on with a linen dossil.

Mosaic gold ground up with six parts of bone-ashes has been used as above. When it is to be put on paper, it should be ground up alone with white of eggs, or spirit varnish, applied with a brush, and burnished when dry. When a plate of iron is plunged into a hot solution of sulphate of copper, it throws down fine scales of copper, which being repeatedly washed with water, and ground along with six times its weight of bone-ashes, forms a tolerable bronzing.

Powdered and sifted tin may be mixed with a clear solution of isinglass, applied with a brush, and burnished or not, according as a bright or dead surface is desired.

Gypsum casts are commonly bronzed by rubbing brilliant black-lead upon them with a cloth or brush.

Real bronze, long exposed to the air, gets covered with a thin film of carbonate of copper, called by virtuosi antique *ærugo*. This may be imitated in a certain degree by several applications skilfully made. The new bronze being turned or filed into a bright surface, and rubbed over with dilute aquafortis by a linen rag or brush, will become at first greyish, and afterwards a greenish blue tint; or we may pass repeatedly over the surface a liquor composed of one part of sal-ammoniac, three parts of carbonate of potash, and six of sea salt, dissolved in twelve parts of boiling water, to which eight parts of nitrate of copper are to be added; the tint thereby produced is at first unequal and crude, but it becomes more uniform and softer by time.

A fine *green-blue* bronze may be obtained with very strong water of ammonia alone, rubbing it at intervals several times upon the metal.

The base of most of the secret compositions for giving the antique appearance is vinegar with sal ammoniac. Skilful workmen use a solution of two ounces of that salt in an English quart of French vinegar. Another compound which gives good results is made with an ounce of sal ammoniac, and quarter of an ounce of salt of sorrel (binoxalate of potash,) dissolved in vinegar. One eminent Parisian sculptor makes use of a mixture of half an ounce of sal ammoniac, half an ounce of common salt, one ounce of spirits of hartshorn, and an English quart of vinegar. A good result will also be obtained by adding ½ ounce of sal-ammoniac, instead of the spirits of hartshorn. The piece of metal being well cleaned is to be rubbed with one of these solutions, and then dried by friction with a fresh brush. If the hue be found too pale at the end of two or three days, the operation may be repeated. It is found to be more advantageous to operate in the sunshine than in the shade.

1037.—*Spitchcocked Eels.*

Take the bones out of the eels by opening them from head to tail, cut them in pieces about four inches long, throw them into some flour, then have ready upon a dish about a couple of handfuls of bread-crumbs, a tablespoonful of chopped parsley, a little dried thyme, and a little cayenne pepper, then egg each piece of eel and bread-crumb them with it, fry them in very hot lard, dish them on a napkin, and serve shrimp-sauce in a boat.

1038.—*Ventilation in Sick Rooms.*

Ventilation is particularly demanded in those fevers in which miliary eruptions display themselves. Under no circumstances, is the ventilation of the sick-room so essential as the febrile diseases of an *infectious* kind.* It may, however, be consolatory to those whose duty it is to attend such cases, to know, that infection, communicated through the air,† rarely extends above a few feet from the body of the patient; and even in the most malignant diseases, with the exception of confident Small-pox and Scarlet fever of the worst kind, its influence does not exceed a few yards, if the room be well ventilated. On the contrary, if ventilation be neglected, the power of infection becomes greatly augmented from its concentration in confined and quiescent air: it even settles upon the clothes of the attendants and the furniture of the rooms; and these imbibe it most readily when their texture is wool, fur, or cotton, or any loose and downy substance capable of receiving and readily retaining the air. Smooth and polished surfaces do not easily receive or retain infectious matter; consequently, the nurses and attendants, in cases of infectious diseases, should have glazed gowns, and aprons of oiled silk.

* The diseases usually regarded as infections are typhus fever, plague, child-bed, (puerperal) fever, influenza, hooping-cough, consumption in its latter stages, small pox, chicken pox, measles, scarlet fever, erysipelas.

† The term "through the air" is used to distinguish *infectious* from *contagious* diseases. The latter, which are communicated only by contact, are itch, sivvens, veneral diseases, yaws, scald head, ringworm of the head, and Egyptian ophthalmia.

1043.—*A Miniature Round of Beef.*

Select a fine rib of beef, and have it cut small or large in width, according to your taste; it may be made to weigh from five to twelve pounds or more; take out the bone, and roll the meat round like a fillet of veal, securing it by two or three wooden skewers; place it in a strong pickle with a few cloves and whole pepper in it. Leave it there for ten days, or according to size; then cook it, taking care that it does not boil, but only simmer for about forty minutes or more, as you think the weight requires. It is best put on in hot water, as that does not draw the gravy as much as cold. If your beef is fat, your little round will be marbled like brawn, and eat shorter and more juicy than beef from the leg. The bone will serve to make stock or pea-soup, and not a bit need go to waste. Many persons adjust a rib of beef in this manner for roasting. Let them try it salted, and they will find it remarkably good, particularly for breakfast or lunch, and they need not envy the possessor of the finest round of beef.—*Domestic Economy.*

1044.—*Substances in the Ear.*

1.—Hard substances, such as peas, bits of slate-pencil, beads, &c., occasionally get lodged in the passage of the external ear. If the substance be within sight, and can be grasped readily with a small pair of forceps, that will be the best way to extract it; but force must not, on any account, be used.

2.—But the best and safest plan is to inject luke-warm water rather forcibly into the ear by means of a syringe—one that will hold at least two ounces. This will be found rarely to fail, the water passing beyond the substance, and being there confined by the membrane, called the *tympanum*, forces the former outwards.

3.—Should the substance have swelled, or the ear become swollen, a little sweet oil must be poured into the ear, and left there till the next day, when syringing may be used.

4.—Glass beads and similar substances, may be extracted by means of a probe, dipped into some appropriate cement, introduced into the ear, and kept in contact with the body to be removed, for a few moments till it has become set.

1045.—*How to Choose Lobsters.*

The heavier fish are the best. When fresh, they have a lively colour and pleasant smell. When boiled, the tail will be stiff, and curle up with the spring, if fresh. The cock lobster is preferred, though smaller than the hen, and may be known by the narrow back part of his tail and the two uppermost fins within it being stiff and hard; those of the hen are softer and broader.

1046.—*Sweet Maccaroons.*

Blanch and skin half a pound of sweet almonds, dry them well, then put them in a mortar with a pound and a half of loaf sugar, pound well together, and pass the whole through a wire sieve, put it again into the mortar, with the whites of two eggs, mix well together with the pestle, then add the white of another egg, proceeding thus until you have used the whites of about eight eggs and made a softish paste, when lay them out at equal distances apart upon wafer paper, in pieces nearly the size of walnuts, place some strips of almonds upon the top, sift sugar over, and bake in a slow oven of a yellowish-brown colour; they are done when set quite firm through.

1047.—*Bitter Maccaroons,*

Are made similar to the above, by deducting two ounces of sweet, and adding two ounces of bitter almonds; they are laid out in much smaller cakes upon common paper, and baked in a much warmer oven; when cold they may be taken off the paper with the greatest ease.

1048.—*Cinnamon Cordial.*

This is seldom made with cinnamon, but with either the essential oil, or bark of cassia. It is preferred coloured, and therefore may be very well prepared by simple digestion. If the oil be used, one drachm will be found to be enough for two or three gallons of spirit. The addition of two or three drops each of essence of lemon and orange peel, with about a spoonful of essence of cardamoms to each gallon will improve it. Some persons add to the above quantity one drachm of cardamom seeds and one ounce each of dried orange and lemon peel. One ounce of oil of cassia is considered to be equal to eight pounds of buds, or bark. If wanted dark it may be coloured with burnt sugar. The quantity of sugar is one and a half pounds to the gallon.

1049.—*How to deal with Diseased Fruit Trees.*

Generally speaking, careful pruning, washing the bark all over with a brush and clean water, and the leaves with a sponge, and occasionally putting good earth and good manure to the roots, will remedy most diseases in fruit trees; removing them from a bad to a better soil, will of course, effect this, where it proceeds from poorness of land; for the old adage, "Remove the cause, and the effect will cease," will be here exemplified. To cure the hoozing of the gum, nothing more is necessary than to cut away the diseased parts of the bark; and by thus assisting nature in casting out the excrementitious or noxious juices, complete cure may be effected, provided no oils or other ointments are had recourse to.

1050.—*Blacking.*

Ivory black, twelve ounces; olive oil, one ounce; treacle, eight ounces; gum arabic, in powder, half an ounce; vinegar, two quarts; sulphuric acid, one ounce and a half. Mix the first four ingredients into a paste; then add gradually the vinegar, stirring the whole well together. Lastly add the sulphuric acid. *From a Correspondent.*

1051.—*Beef a-la-mode.*

The real beef à la mode is made as follows, and not as a kind of soup daily sold in cook-shops.

Procure either a small piece of rump, sirloin, or ribs of beef, about twelve pounds in weight, taking away all the bone, and lard it through with ten long pieces of fat bacon; then put it into a long earthen pan, with a calf's foot, four onions, two carrots cut in slices, if large, a bunch of parsley, two bay-leaves, two sprigs of thyme, two cloves stuck in one of the onions, half a teaspoonful of pepper, one of salt, four wineglasses of sherry, four ditto of water, and a pound of streaked bacon cut in squares, place the cover upon the pan, with a piece of common flour-and-water paste round the edges to keep it perfectly air-tight; put in a very moderate oven four hours, take out, place upon your dish with the vegetables and bacon round, skim the gravy, which pour over; but the above is best eaten cold, when it should not be taken out of the pan, nor the pan opened until nearly cold. A long brown earthen pan for the above purpose may be obtained at any china warehouse, but if you cannot obtain one, a stewpan must supply the place.—*Soyers Kitchen at Home.*

1052.—*French Opiate for the Teeth.*

Myrrh, half an ounce; bole-ammoniac, a quarter of an ounce; alum, a quarter of an ounce; ground ginger, a quarter of an ounce; orris root, a quarter of an ounce; laudanum, ten minims; essence of ambergris, ten minims. Reduced to impalpable powder, and well mixed with sufficient clarified honey to give it the proper consistence. If the honey be congealed, it should be placed near the fire until it becomes liquid. The moment it is properly mixed, the paste should be put into small pots, and paper and bladder tied over them.

1053.—*To Remove Glass from Old Sashes.*

A correspondent of "The Builder" says that he has used the following for taking out glass:—American potash, three parts; unslacked lime, one part. Lay this on both sides with a stick, and let it remain twenty-four hours; the putty will then be soft enough to cut out easily.

*** The above mixture will take off tar and paint.

1054.—*Dress Fillet of Veal for Remove.*

Procure a small fillet of veal, skewered up very round, and well covered with udder, place a good piece of streaked bacon in the centre where the bone was taken out, and stuff it under the udder thus: chop three quarters of a pound of beef suet very fine, which put into a basin with six ounces of bread-crumbs, the rind of half a lemon chopped very fine, a little grated nutmeg, two tablespoonfuls of chopped parsley, and a little chopped thyme and marjoram, with one bay-leaf, mixed, amalgamate the whole with the yolks of three, and two whole eggs, sew it in, surround your fillet when upon the spit with every description of vegetables, tie up in oiled paper, and roast about three hours before a moderate fire; when done clear it from the vegetables, skewer up with silver, plated, or polished skewers, draw out those it was first trussed with, place upon your dish with celery sauce, white sauce, or rather thin melted butter, with which you have mixed two tablespoonfuls of Harvey sauce and one of catsup, and boiled until it becomes rather a clear brown sauce.—*Soyer's Kitchen at Home.*

1055.—*Treatment of Warts.*

We have condensed the following statement respecting warts, and their treatment, from the last edition of Mr. Eramus Wilson's invaluable treatise on "Healthy Skin."

The common situation of warts is the hand; sometimes they are produced on the face, and less frequently on other parts of the body. Their cause is unknown; but from their frequent occurrence in schoolboys, *dirt* may be supposed to have some share in occasioning them.

The treatment of warts is to pare the hard and dry skin from their tops, and then touch them with the smallest drop of strong acetic acid, taking care that the acid does not run off the wart upon the neighbouring skin, for if it do, it will occasion in flammation and much pain. If this practice be continued once or twice daily, *with regularity*, paring the surface of the wart occasionally, when it gets hard and dry, the wart may be soon effectually cured.

1056.—*To Raise the Nap on Cloth.*

When woollens are worn thread-bare, as is often the case in the elbows, cuffs, sleeves, &c., of men's coats, the coat must be soaked in cold water for half an hour, then taken out of the water and put on a board, and the thread-bare parts of the cloth rubbed with a half-worn hatter's "card," filled with flocks, or with a prickly thistle, until a sufficient nap is raised. When this is done, hang the coat up to dry, and with a hard brush lay the nap the right way.

*** This is the method which is pursued by the dealers in old clothes.—*Chubb's General Receipt Book.*

1057.—*To Preserve Fresh Provisons.*

Let the substance to be preserved be first somewhat more than parboiled, the bones being previously removed. Then put the meat into a tin cylinder, fill up the vessel with broth, and solder on the lid, in which there must be made a small hole. When this has been done let the tin vessel thus prepared be placed in water, and heated to the boiling point, to complete the cooking of the meat; the hole of the lid is now to be closed with solder while the air is rushing out. The vessel must then be allowed to cool, and from the diminution of volume in the contents, in consequence of the reduction in temperature, both ends of the cylinder are pressed inward and become concave.

*** All kinds of animal food may be preserved in this way,—beef, mutton, veal, and poultry, roasted and boiled. The late Captain Basil Hall has recorded his opinion of this mode of preserving meats, in the following terms:—"I had eighty pounds worth in my possession during my voyage to China, and there was not one failure; the meat thus preserved eats nothing, does not tumble overboard, nor get its legs broken by rocking about the deck of a ship in rough weather, and you are enabled to toss into a boat in a minute, as many day's cooked provisions as you may require."

1058.—*Pills for Colocynth.*

Take of Socotrine or East Indian aloes, and scammony, of each eight parts; colocynth four parts; sulphate of potash, and oil of cloves, of each one part; rectified spirit a sufficiency. Pulverize the aloes, scammony, and sulphate of potash together; mix them with the colocynth, previously reduced to fine powder; add the oil of cloves; and, with the aid of a small quantity of rectified spirit, beat the whole into a proper pill mass, which is to be divided into five-grain pills.—*Edinburgh.*

1059.—*Soles.* (*Jews' fashion.*)

Trim the fish well, dip it into a couple of eggs, well beaten, put six tablespoonfuls of salad-oil in a sauté-pan, place it over the fire, and when quite hot put in your sole; let it remain five minutes, turn over, and fry upon the other side; ten or twelve minutes will cook it, according to the size; serve upon a napkin without sauce. They are excellent cold.

1060.—*Liquid Rouge.*

In one pint of good vinegar dissolve a sufficient quantity of red sandal-wood, to give the required colour. It must be used sparingly, as the least quantity imparts the colour. A bit of soft sponge, or some raw cotton, may serve to apply this preparation.

1061.—*Lemons Preserved.*

Take some fine lemons, pare the yellow rind off very thin, cut out a piece of the rind at the blossom end, and remove the pulps and pips. Now rub the lemons well all over with fine salt, and lay them in cold water, where they should remain for five or six days, totally immersed. Then boil them in new salt and water twenty minutes. Next prepare a syrup of one pound of loaf sugar to one quart of water, well skimmed; into this put the lemons, and boil five or six minutes each for four days sucessively; then place them in a jar, and let them stand six weeks,—being particular that they are completely covered with syrup. After the specified time, make a thick fine clear syrup of the best refind sugar and water, put the lemons into it, and boil them gently ten minutes; set them aside, and after twenty hours boil them again at short intervals until they look plump and clear. Then lay them into jars or glasses, and pour the syrup over them cold; cover them with brandy paper, and tie bladder and leather over all.—*Robinson.*

1062.—*Process of Drying Silk.*

Silks, whether dressed or not, that may have been washed, (see No. 964.) should always be dried in the shade, on a linen horse, and alone. If black or dark blue, they will be improved if, when dry, they are placed on a table and well sponged with gin or whiskey, and again dried. Either of these spirits alone, laid on with a sponge, will remove, without washing, the dirt and grease from a black stock or silk handkerchief of the same colour, which will be so renovated by the application as to appear almost new.

1063.—*Dinner Pills.*

Take of powdered aloes, twenty-four parts; extract of cinchona, twelve parts; powdered cinnamon, four parts; syrup of wormwood, a sufficient quantity to form it into a mass. Beat them together till incorporated.—*Conspectus of Pharmacopoeias.*

1064.—*Tinning.*

1.—Plates or vessels of brass or copper, boiled with a solution of stannate of potassa, mixed with turnings of tin, become, in the course of a few minutes, covered with a firmly attached layer of pure tin.

2.—A similar effect is produced by boiling the articles with tin filings and caustic alkali or cream of tartar.

1065.—*Poisoning from White Vitriol.*

The violent vomiting usually present must be rendered easier by draughts of warm water: the patient should also drink freely of milk, which, by partially decomposing the poison, renders it less active.

1066.—*Ingrowing Nails.*

One of the deserved punishments which people suffer for the folly of squeezing their feet into narrow shoes and boots, is an ingrowing nail. Mr. South recommends the following treatment for its cure. First get rid of the narrow shoe, so that the toe may be unconfined, and the nail allowed to recover its proper breadth, which, however, it does not do very quickly. Then proceed to relieve the sore skin by the side of the nail of its pressure. It is of no use, however, merely to cut away the pressing nail even freely, and then to press a piece of lint under its edge, which is as painful as it is useless; for the nail if it is not otherwise managed, will drop, in the course of a few days, upon the old spot, and again render it "angry." The proper treatment is, thinning the whole length of the middle of the nail, from its root to its end as much as possible; and this is best done by scraping it perseveringly with the sharp edge of a piece of glass again and again, till the middle of the nail be as thin as writing paper, and will readily bend under pressure of the finger nail. This is at first a rather painful job; but the scraping must be done with a light hand. As soon as the middle of the nail has been thus thinned, it yields to the upward pressure of the skin on its side edges, readily bends, and offers no further resistance. And the sore place being no longer irritated by pressure, the "proud" flesh soon drops down, and the sore heals.

*** If narrow shoes or boots be again used, the foolish wearer may expect a repetition of his plague.

1067.—*Capital Portable Soup.*

Take the lean part of a ham of ten pounds weight, a leg of beef, and a leg of veal; slice off the meat, and chop up the bones small. Put half a pound of butter into a pan, with half a dozen heads of celery sliced, eight or ten anchovies, and two ounces of mace, three or four shalots sliced, and five or six moderately sized carrots cut small. Set these on the fire, and shake them frequently to prevent their burning, until the butter and juices have obtained a brownish colour; then pour in as much water as will cover them, and allow it to simmer four hours and a half. Then strain it through a hair-sieve into another saucepan, darken the colour if considered advisable, and let it simmer by the fire until it becomes glutinous. Now add cayenne pepper and salt to your taste, and pour it out on dishes a quarter of an inch thick. When nearly cold, cut it into cakes, which may be packed in tin cases between writing-paper, and kept in a cool dry place until wanted.

*** A pint of boiling water poured into a basin on one or more of these cakes will immediately produce soup of a very superior flavour.—It will keep unimpaired in quality for many months.

1068.—*Treatment of a Frozen Person.*

Chelius, a German authority, gives the following advice for restoring a frozen person. He should be brought into a cold room, and after having been undressed, covered up with snow or with cloth in ice-cold water, or he may be laid in cold water so deeply, that his mouth and nose only are free. When the body is somewhat thawed, there is commonly a sort of icy crust formed around it; the patient must then be removed, and the body washed with cold water mixed with a little wine or brandy: when the limbs lose their stiffness, and the frozen person shows signs of life, he should be carefully dried, and put into a cold bed in a cold room: scents and remedies which excite sneezing, are to be put to his nose; air to be carefully blown into the lungs, if natural breathing do not come on; clysters of warm water with camphorated vinegar thrown up; the throat tickled with a feather, and cold water dashed upon the pit of the stomach. He must be brought by degrees into rather warmer air, and mild perspirants, as elder and balm-tea (or weak common tea) with Minderin's spirit, warm wine, and the like, may be given to promote gentle perspiration.

1069.—*Vallet's Ferruginous Pills.*

Take of sulphate of iron four ounces; carbonate of soda five ounces; clarified honey two ounces and a half; syrup, boiling water, each, a sufficient quantity. Dissolve the sulphate of iron and carbonate of soda, each, in a pint of the water, and to each solution add a fluid ounce of syrup; then mix the two solutions in a bottle just large enough to contain them, close it accurately with a stopper, and set it by, that the carbonate of iron may subside. Pour off the supernatant liquid, and having washed the precipitate with warm water sweetened with syrup in the proportion of a fluid ounce of the latter to a pint of the former, until the washings no longer have a saline taste, place it upon a flannel cloth, and express as much of the water as possible; then immediately mix it with the honey. Lastly, heat the mixture by means of a water-bath, until it attains a pilular consistence

1070.—*An Excellent Flea Trap.*

If you should happen to have the consciousness of having a flea about your person, you have but to introduce a piece of new flannel between the sheets, on placing yourself there, and you may depend on finding yourself forsaken for the flannel.

1071.—*Indian Tincture.*

Essence of ambergris, one drachm; tincture of seed-las, three quarters of an ounce; tincture of mastic, three quarters of an ounce; tincture of myrrh, half an ounce. Mix.

*** The above are *fluid* measures.

1072.—*The Cold Bath.*

It is of essential importance to know that there is no truth in the common opinion, that it is safer to enter the water when the body is cool, and that persons heated by exercise, and beginning to perspire, should wait till they are perfectly cooled. It is a rule liable to no exception, that moderate exercise ought always to precede cold bathing; for neither previous rest, nor exercise to a violent degree, is proper on this occasion. The duration of cold bathing ought to be short, and must be determined by the constitution and sensations of the individual; for healthy persons may continue in it much longer than valetudinarians. It should, however, not be forgotten that it is safer to continue completely immersed in water a short time, than to take repeated plunges. The morning is the usual time for using the cold bath, unless it be in a river; in which case the afternoon will be more eligible. While the bather is in the water he should not remain inactive, but apply brisk and general friction. After the bath, the body should be immediately dried with a coarse dry cloth.

The beneficial effects of cold bathing may be considered to be ablution or cleansing of the skin, the reduction of excessive heat, and a salutary reaction of the system, upon which its tonic power depends.

The cold bath is well calculated to brace the constitution during the middle periods of life, when the powers of the body are firmly established, provided no predisposition to visceral or cutaneous diseases exists.

1073.—*To Make Starch for the Laundry.*

This requires some care and attention. The best vessels to make it in, are those of brass, bell-metal, copper tinned, or earthenware pipkins. If starch were made in a tin saucepan, it would be a chance if it did not burn; an iron saucepan would burn it black; it would be discoloured by copper, if the inner surface of the vessel were not tinned. The very best vessel for starch making is a bell-metal skillet.

Mix the starch with cold water till it is of the consistence of common paste, carefully pressing abroad all the lumps; then pour upon it boiling water, in the proportion of a pint to an ounce of starch. If the starch is pure and without blue, add the quantity of blue necessary to give it the proper tint, to the boiling water before it is poured upon the starch, which is effected by putting the blue into a flannel bag and letting the water dissolve a sufficient quantity. Set the skillet over the fire, and stir the starch with a *clean* wooden spoon. When the starch has boiled up, remove it from the fire.

*** When starch is required more than usually stiff, a little isinglass may be dissolved and mixed with it after it is removed from the fire.

1074.—*Pomade Divine.*

Take beef marrow, twelve ounces, which must be steeped in water for ten days, changing the water every day. Then steep it in rose water for twenty-four hours; drain it as dry as possible, and put it in a glazed earthen pot, which should not be more than half full. Then add the following ingredients, which must be well strained into the marrow; after which the pot must be covered with a piece of bladder: — Cloves, powdered, a quarter of an ounce; cinnamon, a quarter of an ounce; storax, strained, half an ounce; flower of benzoin, half an ounce; orrice root, powdered, half an ounce. After all has been prepared as above, place the pot in a saucepan of boiling water, in which it should be kept three quarters of an hour; it must then be strained through muslin or thick lawn, into small glasses or pots for use. It is better for age.

*** The above preparation is said by Dr. Kittoe to be efficacious in all eruptions and disorders of the skin, improves the complexion, and will remove what are called worms, freckles, and sun-burn.

1075.—*To preserve Fish in a living state.*

Fish may be preserved in a living state for fourteen days or longer without water, by stopping their mouths with crumb of bread steeped in brandy, pouring a little brandy into them, and then placing them in straw in a moderately cool situation. (*Prechtl. Gucycl. Techn.*)

1076.—*Bread and Water Poultice.*

When Professor of Surgery at the Royal College of Surgeons, the celebrated Abernethy described to his own private class, how that important branch of surgical cookery—the making of poultices—should be managed. The poultice which he preferred above all others was the bread and water poultice, or evaporating poultice. We give his directions *verbatim*. "Scald out a basin, for you can never make a good poultice unless you have perfectly boiling water; then having put in some hot water, throw in coarsely crumbled bread, and cover it with a plate. When the bread has soaked up as much water as it will imbibe, drain off the remaining water, and there will be left a light pulp. Spread it a third of an inch thick, on folded linen, and apply it when of the temperature of a warm bath."

*** When vegetables—as carrots, horse-radish, and others—are used to medicate poultices, they should be bruised, put into a pot, covered with water, and simmered for about half an hour. The juice is then to be strained off and mixed with bread-and-water or linseed meal, to the consistence of a poultice. The poppy fomentation may be used with bread or meal in the same way.

1077.—*Preventive Treatment of the Diseases occasioned by the use of Lead.*

There are more than forty trades which are injurious to the health of those who work at them, all having poisonous effects, which are not unfrequently fatal to life. The worst of all, are those in which a chemical preparation of lead forms the basis of the manufacture, such as litharge, white lead, minium, &c. &c. Melting and flatting houses, shot manufactories, type foundries, the application of the various preparations in potteries and glass-houses, of the salts of lead in painting and building, the pulverization of colours, the dyeing horse hair stuffs black, polishing, &c. &c. all employ a considerable number of workmen, who are exposed to the action of large quantities of volatilized poisonous matter, in the form of vapour, dust, or solution. The absorbing surface of the body comes in contact with these pernicious substances, which are taken up with increased rapidity as the frame becomes excited by labour. Thus most of the unhappy artizans whom necessity forces into these pestilential workshops, come to the hospitals after a few months, or even weeks, with every symptom of the worst cases of poison. They are generally attacked by violent cholic, which, if it be not fatal, is followed by extreme debility, and often incurable paralysis. The less frequent symptoms are epileptic, which, if not immediately fatal, are succeeded by paralysis, mental alienation, cachexy, and weakness, all beyond the reach of medicine.

It is an obvious duty, both of superintendents and medical men, to use every effort towards the cure and prevention of these maladies, and it will be useful to make known to the public the preventive treatment which has been employed and approved of by Drs. Gendrin, Brisset, and Meunier, physicians to the hospitals in Paris; Priesso and Solari of the hospital at Genoa; Bertini, physician to the great hospital of the equestrian order of St. Maurice and St. Lazarus at Turin; P. F. Curie, head physician to the Homæpathic hospital in London; Henry Bennet, sub editor of the *Lancet*; E. Chepnell, &c., &c.

This treatment is extremely simple, and only requires the workmen to submit to the following precautions. They are to take two baths of soap and water every week, occasionally adding a little sulphur, and are carefully to wash the uncovered parts of the body with soap and water at every interval between their working hours. They are to drink one or two glasses of lemonade, made with sulphuric acid, every day, according to the greater or lesser quantity of dust, or poisonous vapour with which the surrounding atmosphere may be charged. At the same time they should be more careful than the followers of any other trade, to abstain from the use of spirituous liquors.

The efficacy of this preventive treatment is easily explaned by the fact, that the mineral poison absorbed, is thus converted into a soluble, and therefore innoxious salt (sulphate of lead) and the saturine particles deposited on the surface of the body are taken away. The sulphuric lemonade and common soap may be had for a few pence each week, and in the large, and consequently most unwholesome establishments, the condensed water from the steam engines, now thrown away, may be advantageously employed for the the baths. The proprietors would find an immense advantage in providing accommodations and ingredients for these purposes; as by these means they would be able to retain experienced workmen, instead of suffering the annoyance of a constant succession of inexperienced hands.

1078.—*To Bake Bread.*

Excellent home-baked bread may be made in the following manner:—The quantity, we shall suppose, is to be three or four loaves. Take eighteen pounds of the best wheaten flour, and mix with it a large handful of salt. The mixture may be made in a large earthenware jar. You now add three pounds of potatoes, boiled and mashed, mixing them well with the flour. Make a hole in the centre of the mixture, and pour into it one gill of good yeast or barm. Pour in also as much tepid, or moderately warm water as will make the whole into a proper consistency. You now knead it with your hands into a dough. Keep kneading it till it does not stick to your hands. Next place the jar with the dough in it at a moderate distance from the fire, covered with a cloth. In about two hours, if well risen at the end of that time, take it out, divide it into loaves, and put these into an oven which is not too hot. They will require to be in the oven from two to three hours.

1079.—*Discolourations of the Skin.*

The best local application for most forms of stain is the following cerate, which should be well rubbed into the affected skin at night:—Elder-flower ointment, one ounce; sulphate of zinc, twenty grains. Mix well. In the morning, this is to be washed away with abundance of soap, so as to secure the entire removal of the grease, and the following lotion is then to be applied:—Infusion of rose petals, half a pint; citric acid, thirty grains, Mix. "Yellow spots," and "liver" spots, will quickly disappear under this treatment, and in most instances "freckles" will be ameliorated, if not removed. Should the remedies give rise to any unpleasant irritation or roughness of the skin, the following lotion will counteract its effects:—Almond emulsion, half a pint; Goulard's extract, half a drachm. Mix.

*** If, associated with the discolouration of the skin, there is any constitutional disturbance, that will call for the direction of the medical man.—*Healthy Skin.*

1080.—*Tooth Drawing.*

Mr. J. South, one of the surgeons to St. Thomas's Hospital, is the author of a most valuable modern work, entitled "Household Surgery." We quote the chapter on *Tooth-Drawing.*

To be able to draw a tooth moderately well, must be a great accomplishment to an emigrant settler in the backwoods, and is well worth acquiring. If he will submit to proper instruction before leaving civilized society, so much the better; but if not, with a few plain directions, and getting an old skull or two, from which the teeth have not dropped, to practise on, he may manage in a little time to draw teeth tolerably well; and if he break a tooth or two short off, or pull out a tooth and bring a bit of the jaw away with it when he begins to practise, he may console himself with the reflection that few doctors' apprentices have not done this in their early experience, and that the same misfortune occasionally happens to celebrated dentists, though neither one nor other talk about it.

1. *The front and the eye teeth are pulled out* with straight forceps, the blades of which are placed one behind and the other before the tooth, and the ends made to clip just before the tooth dips into the gum. The right hand then grasps the handles of the forceps; whilst the forefinger is at the same time thrust far in between them, to prevent too great pressure being made and the tooth snapped off. If it be an upper tooth, the operator steadies the patient's head by getting it beneath his left arm, and then pulls down, giving the tooth a twist at the same time, by which it is soon drawn, if the pull be steadily made. If it be a lower tooth, the operator steadies the head in the same way, but with the thumb of his left hand on the sound teeth presses the jaw down, whilst his right hand pulls up, twisting as he pulls, the tooth.

2. *Drawing a back tooth* is a more difficult and complicated business, and is generally done with the instrument called a "key;" the handle and stem of which are like a boot-hook, less the hook. The free end of the stem of the key has a deep solid lip, which is called the "bolster," and on the top of this moves a strong shortly curved iron claw, which, by twisting the handle of the instrument, acts most powerfully, and drags the tooth out of its socket. If an upper back tooth is to be drawn, the operator has most power and control, and can see best what he is about, if he set the patient on the floor, throw his head well back, and fix it between his own knees. If it be the lower tooth, he may place him in a chair. In either case the mouth must be held wide open. The operator now introduces the "key," with the claws thrown back into the mouth, within the range of the teeth, places the "bolster" of the instrument against the gum of the tooth to be pulled out, then turns the claw across the top of the tooth, and let it drop till it lock on the outside of the tooth just where it sinks into the gum. Here he steadies the claw with the fore-finger of the left hand, and grasping the handle of the instrument, as he would the handle of a corkscrew when about to pull out a cork, he twists it from without inwards, and as he does this, the claw acting as a lever, the fulcrum of which is the "bolster," lifts the tooth out of the socket.

*** Be sure, in fixing the claw, you grip the right tooth, and take care it do not slip to the next, or a sound serviceable tooth may be drawn, and the plague left behind—an accident which now and then occurs, doubtless to the patient's great dissatisfaction.

1081.—*Family Oil.* (*For the Hair*)

Oil of sweet almonds, one gill; spermaceti quarter of an ounce. Melt them together over the fire, first breaking the spermaceti into very small pieces. When cold, stir in a few drops of oil of bergamot, rubbed up with half a grain of civet.

1082.—*Incrustation of Boilers.* (*Delfosse's Patent.*)

The invention of Monsieur Delfosse consists in adding to the water used in steam boilers a mixture which acts on the precipitable matters in the water to prevent them forming an incrustation on the interior of the boiler, and which will also remove any incrustations that may have been previously formed. This mixture the patentee has named the "anti-petrifying mixture;" it is composed of dry tannic or gallic extract, hydrate of soda, or soda deprived of its carbonic acid, muriate of soda, and subcarbonate of potash. The proportions will vary according to the impurity of the water, and to the boiler being stationary or locomotive. If the boiler be stationary, and fed with fresh water, the amount of anti-petrifying mixture for three hundred and thirty six hours consumption per horse-power may be made by mixing together twelve ounces of muriate of soda, two ounces and a half of hydrate of soda, two drachms of dry tannic or gallic extract, and half an ounce of sub-carbonate of potash. For locomotive boilers travelling on an average about one hundred and forty miles each day, the quantity of the mixture per horse-power is increased one fifth If the water be brackish, or a mixture of salt water and fresh (such as the water of tidal rivers), the muriate of soda is omitted, and instead of six ounces are used for two ounces and a half of hydrate of soda, and five drachms instead of two of the dry tannic or gallic extract; the mixture is also prepared in this manner when sea-water is used in the boiler The patentee prefers introducing the mixture into stationary boilers in quantities sufficient for two, three, or more days; but locomotive and marine boilers are to be supplied daily with a portion of the mixture, corresponding with the amount of duty to be performed.

1083—*Stewed Calf's Liver.*

Procure a very fresh delicate liver, cut twenty pieces of fat bacon, three inches in length, and a quarter of an inch square, season with a little pepper, salt, and chopped parsley, then with a larding-needle run them into the liver crosswise, put two ounces of butter in a convenient-sized stewpan, with half a pound of lean uncooked ham, keep stirring over a sharp fire until the ham becomes rather brownish, then lay in the liver, cover the stewpan, stir round occasionly until the liver has become quite firm and of a brownish colour; then add half a teaspoonful of salt, a quarter of one of pepper, forty button onions, twenty young carrots (or twenty pieces of old,) half a pint of water, a bunch of parsley, with three sprigs of thyme and two bay-leaves (tied together), four cloves, and a blade of mace, cover the stewpan, and let stew gently until all the vegetables are done, when take out the bunch of herbs, dress the liver upon a dish, with the vegetables and ham around it, skim all the fat from the gravy in the stewpan, pour over the vegetables and serve; if any remain, it is excellent made hot the next day.

1084.—*Application of Leeches.*

Leeches are seldom properly applied or managed. The part to which they are intended to be applied should be washed with a little soap and warm water, then with simple cold water, and, lastly, well dried. If the part be hot and inflamed, the leeches should be put, for a few minutes, into tepid water; and this should be done, also, when they are to be applied in the mouth, or to any part of the body warmer than the general surface; but, at all times, before they are applied, they should be dried between the folds of a clean, soft towel, The easiest and best mode of applying them is, first, to place the number to be used in a hollow, made with the points of the fingers, in a towel folded like a napkin; then, so to turn the towel and the leeches upon the part where it is intended they should fix, that the towel will cover them. The hand must be kept over the towel, to prevent their escape, until they all bite, which usually happens in a few minutes; then the towel may be removed. By this method, twenty or thirty leeches can be applied more rapidly, and with less trouble than two, when each leech is separately applied. If this plan, however, cannot be pursued, owing to the nature of the part to which they are to be applied, then the simplest method is to scratch the skin with the point of a needle, and to apply the leech to the spot moistened with the blood. When they are to be applied within the mouth, or any external cavity, each leech should be put into a large quill with its head towards the open end, which should be applied to the part, and retained upon it until the leech is fixed, when the quill may be gently withdrawn.

Leeches should never be forcibly detached, as their teeth are apt to separate, and, being left in the wound, to cause an erysipelatous inflammation on the part. They should, therefore, be permitted to drop spontaneously. A bread-and-water poultice, not too hot, should then be laid over the bites, to encourage the bleeding. The invalid should be kept warm in bed, when it is necessary to abstract a large quantity of blood.

It should be generally understood that leeches will not bite, and are apt to fall off after they are fixed, if any peculiar odour be diffused through the air of the room; as, for instance, that of the vapour of hot vinegar; or the smoke from burning brown paper; or that from lighting a candle with a sulphur match; or from blowing out a candle; or tobacco smoke: neither will they bite if the person has been taking sulphur externally.

1085.—*Hotch-Potch.* (*A Scotch Dish.*)

Put on two quarts of water, and when it boils, put in three pounds of the back ribs of mutton or lamb, paring off the fat if there be too much. Put in with the meat two or three carrots cut into squares, and two grated, also three or four sweet young turnips in squares, a cauliflower and a lettuce cut down, a few young onions shred, a little parsley, and about a pint of sweet young peas. Boil this for one hour and a half, then take out the meat and cut it in chops, laying it aside. Add one more pint of young peas, seasoning with pepper and salt; and when these peas are done, put in the chops In a few minutes afterwards, serve up the whole in a tureen.

1086.—*Pigs' Kidneys.*

Cut them open lengthwise, season well with pepper and salt, egg over with a paste-brush, dip into bread-crumbs, with which you have mixed some chopped parsley and eschalot, run a skewer through to keep them open, and broil for a quarter of an hour over a good fire; when done place them upon a dish, have ready an once of butter, with which you have mixed juice of a lemon, a little pepper and salt, and a teaspoonful of mustard, place a piece upon each of the kidneys, place in the oven for one minute, and serve.

1081.—*To Stain Wood Black.*

Have a copper fixed, or an iron pot, into which put six ponnds of chip logwood, and as much wood or veneers as it will conveniently hold, without pressing tight; then fill with water, and let it boil slowly for about three hours; then add a quarter of a pound of powdered verdigris, quarter of a pound of copperas, and two ounces of bruised nutgalls, filling the copper up with vinegar as the water evaporates; let it gently boil two hours a-day, till you find the wood to be dyed through which, according to the kind, will be in more or less time.

1058.—*M. Soyer's "Poor Man's Regenerator."*

M. Soyer. the incomparable cook of the Reform Club, has lately published a small and cheap Book of Receipts, which he says he thinks "will prove useful to humanity at large, having the great advantage of being very cheap and easily made."

We extract some of these receipts for cheap and wholesome dishes; by following them we feel assured every labouring family could considerably reduce their expense, and live much better than they have hitherto done.

1.—*A Cheap and Wholesome Food.*—Put two ounces of dripping into a saucepan, capable of holding two gallons of water, with a quarter of a pound of leg of beef without bone, cut into square pieces of about an inch; and two middling-sized onions, peeled and sliced. Now set the saucepan over a coal fire, and stir the contents round for a few minutes with a wooden or iron spoon until fried lightly brown. Have ready washed the peeling of two turnips, fifteen green leaves or tops of celery, and the green part of two leeks. Having cut the above vegetables into small pieces, throw them into the saucepan with the other ingredients, stirring them occasionally over the fire for another ten minutes; then add one quart of cold water and three quarters of a pound of common flour, and half a pound of pearl barley, mixing all well together. Then add seven quarts of hot water, seasoned with three ounces of salt, and a quarter of an ounce of brown sugar, stirring occasionally until boiling. Allow it now to simmer very gently for three hours, at the end of which time the barley is found perfectly tender. This soup will be found really very good and nourishing.

This soup will keep several days when made as above described; but it is be observed, not to keep it in a deep pan, but in rather a flat vessel, where the air can act freely upon it. Stir it now and then, until nearly cold; or otherwise the next day it will be in a state of fermentation, which does not denote the weakness of the soup, because the same evil exists with the very strongest of "stock." The expenses make it come to three farthings per quart in London; but, as almost everything can be had at less cost in the country, the price of this soup will be still more reduced.

2.—*For the Same.*—Take two ounces of either dripping, American lard, or suet, to which add a quarter of a pound of turnips or carrots, cut into dice of half an inch square; fry for ten minutes; add one quart of cold water and one pound and a half of meal (maize flour), well mixing, and moisten by degrees with seven quarts of hot water; boil for two hours, and season with three ounces of salt, a quarter of an ounce of brown sugar, one teaspoonful of black pepper, two drops of essence of garlic, one drop of essence of mint, one drop of essence of celery; stew quickly, and serve directly.

*** Meat, the same as No. 1.

3.—*Another.*—Having prepared the soup according to No. 2, when nearly done, wash a pound of potatoes, pick out the black spots, if any, and cut them into very small dice; put them into the soup to boil for twenty minutes, or a little longer, until done, and the soup is ready.

4.—*Peas Soup.*—Have a quarter of a pound of fat bacon cut into dice; peel and slice two good sized onions, or three small ones, and put them into a stewpan, with one ounce of dripping; fry them gently until slightly brown, then add two ounces of turnips, two ounces of carrots, one ounce of leeks, and one ounce of celery; cut them thin and slanting; fry for ten minutes, and fill up with seven quarts of water, and, when boiling, add one pound and a quarter of split peas, and let the whole simmer for two or three hours, until the peas are reduced to a pulp; then add two ounces of salt, half an ounce of sugar, and a quarter of a ounce of mint. Mix half a pound of flour in twelve ounces of water to a thin batter, pour into the soup, stir it well, boil a quarter of an hour, and serve.

5.—*The Fisherman's Food for the Coast.*—Take four pounds of any kind of cheap fish, washed and properly cleansed, put into a saucepan, and sprinkle over it two ounces of salt, half an ounce of sugar, a quarter of an ounce of pepper, one bay leaf, two sprigs of thyme (if handy), and a couple of leeks well washed, and cut rather fine; then add a pint of water, and set to stew gently on the fire for about twenty minutes or a little longer, according to the kind of fish. Mix half a pound of flour with a pint of cold water to form a light batter without any lumps, and pour it over the fish, shaking the saucepan at the same time, until sufficiently mixed, and let simmer another twenty minutes, and it is ready for use.

*** This receipt may be used in a pie-dish and baked.

6.—*Curry Fish.*—Put into a stewpan four onions, a small bunch of bay leaf, thyme, and savory; two apples, if convenient, with a quarter of a pound of fat, three ounces of salt, and a quarter of an ounce of sugar, and fry fifteen minutes. Put one pound of rice, and four quarts of water, and boil till tender; add one ounce of curry-powder, mixed in a little water. Cut up six pounds of cheap fish into pieces the size of an egg; add to the above, and boil for twenty or thirty minutes, according to the kind of fish.

*** Salt and dried fish, previously soaked,

cooked in the above way, are excellent, omitting the salt.

7.—*Food for the Coast.*—Take three middle-sized haddocks, remove the gills and interior, and cut open; rub them with two pounds of salt, and a quarter of an ounce of sugar; let them remain twenty-four hours, turning occasionally; pass a twig through the eyes and hang them in a cool, well-ventilated place, until rather dry.

*** If a smoaky flavour is required, use half of Fitch's patent salt and half common salt. Conger eel, cut into slices an inch thick, halibut, plaice, mackerel, mullets, treated in the above manner (if large they must be crimped), will keep for some time; they can be boiled, baked, broiled, or fried. A pound haddock will take twelve minutes boiling; from fifteen to twenty, frying; twenty minutes, baking or boiling.

8.—*Rice Panada.*—Boil a pound of rice (previously washed) in one gallon of water, for one hour; add three quarters of an ounce of sugar, and two ounces of salt; mix with some cold water to make a thin paste, one pound of flour or oatmeal, and half an ounce of curry-powder; add it to the rice and boil for twenty minutes and serve.

*** Should it be preferred sweet, add a quarter of a pound of treacle instead of the curry.—This will make ten pounds of solid food.

9.—*Cheese Stirabout.*—Put two gallons of water in a stewpan, and boil; take some Indian meal (the quantity depends on the quality), and add it gradually to the water, stirring it all the time, so that it should be quite smooth and thick; add three ounces of salt; simmer on the side of the fire for two hours, taking care that it does not burn; add half a pound of strong cheese, broken small or grated, with a little mustard: give it a boil and serve.

10.—*Mussel Porridge.*—Take three dozen of mussels, wash them, and place in a stewpan over a fire for five minutes, so that the shell opens; take them off and remove the upper shell, replace them with their liquor and bottom shell in the pan, add a spoonful of flour, mixed with some butter or lard, and a spoonful of chopped parsley, stir it in, and stew it for five minutes, and serve.

1089.—*To make an excellent Composition for Harness, Coach Tops, Boots, or Shoes.*

Take four ouncee of bees' wax; four ounces of Ullathorn's heel-balls; one and a quarter pints of spirit of terebinth; three ounces and half of ivory black; one ounce and a half of indigo; juice of a lemon; whites of four eggs. Dissolve the wax and heel-balls in the spirit of terebinth. Mix the ivory black, indigo, and egg, well together; then add the lemon juice, and lastly, the dissolved wax, &c., and mix all well together.

1090.—*Chicken Pox.*

In the ordinary course of this complaint, the symptoms are so slight as not to require the aid of medicine. Gentle purges are all that are in general necessary. If the shivering, sickness, headache, and pains in the limbs, are severe, an active purge (given below) should be administered, succeeded by some diluting drink; and the patient should be confined to a quiet, spacious, and well ventilated room, with a cool dress, till the febrile symptoms have left him.

The Purge.—Take of Epsom salt, Glauber's salt, of each, two drachms; spearmint water, one ounce and a half; antimonial wine, forty drops; tincture of senna, two drachms. Mix. (*Dr. Graham.*)

1091.—*Coloured Glass.*

I cannot treat fully on the subject of coloured glass, in consequence of the length of space required, but will speak of two or three of the colours considered the most valuable. In making of colours, care should be taken as to the purity of the materials. A very fine blue may be made, by adding to ten pounds of flint glass, previously melted and cast into water, zaffre, six drachms; half an ounce of calcined copper, prepared by putting sheet copper into a crucible, and exposing it to the action of a fire not strong enough to melt the copper, and you will have the copper in scales, which you pound. A very bright purple may be made, by using ten pounds of flint glass as before; zaffre, five drachms; precipitate of calcium, one drachm; which may be purshased at Knight's, Foster Lane, Cheapside. For a gold yellow, twenty-eight pounds of the flint glass, and a quarter of a pound of tartar, which is found in wine, and may be purified by putting it in a crucible in the fire, till it smoke no more; add two ounces of manganese.—*From a Correspondent.*

1092.—*To determine whether Wheat Flour or Bread be Adulterated with Chalk.*

1st.—Mix with the flour to be tried a little sulphuric acid; if chalk or whiting be present an effervescence (caused by the discharge of the carbonic acid of the chalk) will take place; but if the flour be pure no effervescence is produced. 2nd.—Pour boiling water on some slices of bread, and pour into the water a little sulphuric acid; if there be chalk in the bread an effervescence ensues.

1093.—*To make Windsor Soap.*

Slice the best white soap as thin as possible; melt it in a stew pan over a slow fire; scent it with oil of carraway or any other scent, and then pour it into a mould made for that purpose. When it has stood for three or four days in a dry situation, cut it into square pieces, and it is fit for use.

1094.—*Insects for Specimens.*

The hard-shelled winged insects should be pinned through the left wing, so that the pin may pass just under the first pair of feet. Other insects to be pinned through the thorax. As their feet generally fold under them, pin them at first upon a slice of cork, pull out the feet very carefully with a small pair of forceps, and fix them in a proper position with pins, for two or three days, after which they will retain their situation. If they are already stiff, breathing upon them for a few minutes will relax the muscles. For the sending of them to any distance, stick them in boxes about four inches deep, the top and bottom of which are lined with cork or soft wax, spread between paper, and about one-eighth of an inch thick, fixed to the box with glue or small tacks. Into each box put a small bag of powdered camphor, or a sponge impregnated with oil of cajeput, or any other strong scented oil. The larger insects must not be put in these boxes with the small ones, lest they should get loose and break the others during the carriage.

Spiders are best kept in spirits of wine, by pinning them to a skewer of soft wood stuck into the cork of a wide-mouthed vial, so as to keep it in the middle; but if they are desired to be kept along with other insects in boxes or drawers, then procure a glass tube, seven or eight inches long, and three-fourths of an inch in diameter, open at both ends, with a cork fitted to one end; as also a splinter of wood, sharp at both ends, and so long that one end may be stuck into the cork and the other may reach to the middle of the tube. When you catch a spider pin it through the thorax, put the legs in the right position with pins, cut off the abdomen with scissors, and stick it in the splinter of wood, put it into the tube, and hold this over the flame of a candle, turning it constantly till the abdomen appears dry and round; then let it cool in the tube, and when cold cut it off and fasten it again to the thorax with gum water, thickened with starch.

Caterpillars may be procured in a similar way, by being dried over the fire or candle in a tube, a slit being made, by which the inside may be pressed out, and the skin, by means of a blow-pipe, blown up to its proper size again.

1095.—*Muffins.*

Flour, one quartern; warm milk and water, one pint and a half; yeast, a quarter of a pint; salt two ounces; mix for fifteen minutes; then further add, flour a quarter of a peck, make a dough, let it rise one hour, roll it up, pull it into pieces, make them into balls, put them in a warm place, and when the whole dough is made into balls, shape them into muffins, and bake them on tins; turn them when half done, dip them into warm milk, and bake to a pale brown.

1096.—*Oil Colour Cakes.*

Grind the colours with oil of turpentine, in which has been dissolved in the cold, about one-sixth of its weight of powdered mastic; let them dry, then place the stone over a slow charcoal fire, so as to soften the colour, and add of a warm solution of spermaceti in half its weight of poppy oil, a sufficient quantity to make the mass into a proper paste; remove the heat, work till it begins to harden, then form the mass into pieces, and mould them into cakes.

*** Used by artists, rubbed down with poppy, nut, or linseed oil, and turpentine as required.

1097.—*Cheap Air-pump.*

Get a pair of bellows that are made with good leather and well nailed; undo a sufficient quantity of the nailing to enable you to fix an Indian-rubber strap tight across the valve, and then nail it up again. Into the pipe of the bellows put a valve, open outward; which may be made with a piece of cork fitted tight into the pipe, with a small hole bored through it, and covered by a flap of cartridge paper and oiled silk, kept tight by an Indian-rubber string. Then fix this machine on a stand, with the valve-board free to move up and down. A bell-glass, resting on a piece of wet leather in the shape af the letter O, placed over the valve, will be exhausted by working the lower handle.

1098.—*To Write in Silver.*

Mix one ounce of the finest pewter or block tin, and two of quicksilver together, till both become fluid, then grind it with gum water, and write with it. The writing will then look as if done with silver.

1099.—*American Cement.*

Soak isinglass in water till soft, then dissolve it in proof spirit; add a little galbanum, or gum ammoniac, and mix it with one-fourth the quantity of tincture of mastic. It must be kept well stopped, and when wanted, liquified, by the phial being immersed in hot water; used to cement jewels upon watch cases; also to mend china, or replace leaves torn out of books.

1100.—*Ink to Write on Zinc.*

After repeated attempts a few months ago, to manufacture an ink to write on zinc, that would stand the action of the weather, I succeeded, at last, by employing the following:—Nitrate of copper, one drachm; sal ammoniac, two drachms; lamp black, two scruples; aqua, four ounces. This ink will be found superior to any other to write on zinc. For labels, the floriculturists will find it extremely useful; the ink flowing from the pen as readily as any other writing fluid.—*From a Correspondent.*

1101.—*Shaving.*

This is a very simple operation (the difficulty all lies in the razor), and easy to perform. The face must be clean, for a razor is not made to scrape road-sand away. Hot water helps the razor by softening the beard; yet a good tool will work with cold water. Be cautious not to immerse a razor in boiling water; it is trying the temper, and although I am not sure, believe it is prejudicial. Many degrees below boiling will do as well, and all danger avoided. Work the lather well on the beard, making it carry sufficient moisture.

A badger hair brush is a great acquisition; it lays a regular and even coat of lather wherever it touches; and does not irritate the skin.

After shaving, cleanse the razor with a *clean soft* cloth: always strop it on the plain side of the strop, leaving it in a condition to use when next wanted.

Lay the razor flat; the least motion will impel it; avoid stopping frequently, or *scraping*. The razor should *cut* close, and take away all above the skin. It may be needful to go twice over the chin, or *to clear stragglers*. Much depends upon the razor and how it is handled.—*From a Pamphlet by Mr. J. Teetgen, called "My Razor and Shaving-tackle."*

1102.—*Method of Cleaning Playing Cards.*

Nothing soils sooner than playing cards. The following method will be found to remove everything from them but a stain, and will give the dirtiest pack possible the appearance of being new. Rub the soiled card with a piece of flannel and fresh butter, until the butter shall have cleaned off all the dirt. So soon as the dirt is removed, wipe off the butter with a clean rag; and, to restore the card to its former gloss, rub the surface sharply with a piece of flannel and some flour. Cut the edges neatly with a pair of scissors, and the operation is completed.

1103.—*French Polish.*

Take three quarters of an ounce of seed lac, three drachms gum juniper, two drachms gum mastic, and four ounces spirit of wine, avoirdupois; powder the ingredients, and mix them with the spirits in a glass bottle that will contain double the quantity. Set the mixture in a warm place, and shake it twice or thrice a day, taking care to loosen the cork during the shaking. Four or five days will be sufficient for dissolving the resin, when it will be fit for use.

1104.—*To Make Bronze for Brass.*

One ounce of muriate of ammonia, half an ounce of alum, and a quarter of an ounce of arsenic, dissolved in a pint of strong vinegar, will make a good bronze for brass work.

1105.—*A very fine method for Marbling Paper.*

The paper must first be prepared, that i may more easily retain the colours. This i performed by wetting the paper with a spong dipped in roch-alum water, then letting i dry. When the sheets are prepared, have pan full of water, and, with a large long handled paint-brush, take off one colour, an shake it in the water; take off another, and d the same, till you have taken off all th colours you intend to have on your pape. Each of these colours falls to the bottom c the water; but take, with a similar brush a at first, a mixture of bullock's gall and a so lution of soap in water; then shake on the water all over its surface, and you will soon see all the colours rising up again and swimming on the top of the water, each separately, as you put them; then lay the sheet of paper on it, give it a turn, and take it up again; wash and set it to dry, then burnish it, and it is finished.

1106.—*Permanent Marking Ink, requiring n Preparation.*

Dissolve one grain of argenti nitras (ni trate of silver) in three quarters of an ounc of water; add to the solution as much liquic ammonia as will redissolve the precipitate oxide, with sap-green to colour it, and gum water to make the volume amount to on ounce. Traces written with this liquid should be first heated before the fire, to expe the excess of ammonia, and then exposed t the sun to blacken.

1107.—*To Preserve the Skins of Beasts an Birds.*

Powder lime, four drachms; camphor, fi drachms; white soap, two ounces; arsen in powder, two ounces; salt of tartar, twel drachms.

1108.—*A Test for Silver.*

Dissolve a piece of the metal to be e amined, in pure nitric acid; then dilute with water, and stir it about with a bri copper wire; if any silver be present, it w precipitate upon the copper, covering it w silver. Or add a little table-salt to the s lution, and a white cloud of muriate of sil will fall down.

1109.—*Oil Colours in Tubes or Bladders*

Prepared with the same mixture as No. 10 but thinned sufficiently with any pale dry oil before putting them into the cases.

1110.—*To Make an Infusion of Gentian.*

Sliced gentian root, half an ounce; dri bitter orange peel and coriander seeds, of ea one drachm; boiling water, twelve liqu ounces. Macerate one hour in a lightly covered vessel, and then strain.

1105.—*Magilp.*

Mastic varnish, one part; pale drying oil, two parts; mix. Used by painters to apply their glazings with. It may be thinned by adding turpentine. Artists often vary the proportions according to their work.

1106.—*Stye.*

The stye is strictly only a little boil, which projects from the edge of the eyelid. It is of a dark red colour, much inflamed, and occasionally a great deal more painful than might be expected, considering its small size. It usually disappears of itself, after a little time, especially if some purgative medicine be taken.

If the stye should be very painful and inflamed, a small warm poultice of linseed meal or bread and milk, must be laid over it, and renewed every five or six hours, and the bowels freely acted upon by a purgative draught, such as the following:—Take of Epsom salt, half an ounce; best manna, two drachms; infusion of senna, six drachms; tincture of senna, two drachms; spearmint water, one ounce; distilled water, two ounces. Mix; and take three, four, or five tablespoonfuls.

When the stye appears ripe, an opening should be made into it with the point of a large needle, and afterwards a little of the following ointment may be smeared over it once or twice a day, *Ointment.*—Take of spermaceti, six drachms; white wax, two drachms; olive oil, three ounces. Melt them together over a slow fire, and stir them constantly until they are cold.

1107.—*The best Bronze for Brass Work.*

Take one pound of muriatic acid and half a pound of white arsenic. Put them into an earthen vessel, and then proceed in the usual manner.

1108.—*To Erase Spots of Grease, Wax, Oil, &c.*

Wash the part with ether, and place it between white blotting-paper; then with a hot iron press above the parts stained, and the defect will be as speedily removed. In many cases, where the stains are not bad, rectified spirits of wine will be found to answer the purpose.

1109.—*Test for the Purity of Volatile Oils.*

Many of the volatile oils being produced in small quantities are high priced; there is therefore some temptation to adulterate them with fixed oils to increase the quantity. To detect the fraud let a single drop of the suspected oil fall on clean paper, and expose it to a gentle heat. If the oil be pure the whole will be evaporated, and no trace will remain on the paper; but if it has been mixed with a fixed oil a greasy spot remains behind.

1110.—*Bruises.*

1.—In slight bruises, and those that are not likely to be followed by inflammation, nothing more is usually required than to bathe the part with spirit, as Eau-de-Cologne, brandy, &c., mixed with an equal proportion of vinegar and water.

2.—In more severe cases, and where the accident is near an important part, as the eye, or any of the joints, it becomes a desirable object to prevent the approach of inflamation. For this purpose leeches must be employed, repeating them according to circumstances. If considerable fever be present, bleeding from the arm, purgatives, and low diet, may become necessary.

3.—In the last stage of a bruise, where there is merely a want of tone in the parts, and swelling from the effused blood. &c., friction should be employed, either simply or with any common liniment. Wearing a bandage,—pumping cold water on the part, succeeded by warm friction,—a saturated solution of common salt in water, have each been found successful. The roots of briony and Solomon's seal, bruised and applied as a poultice, are highly useful in hastening the disappearance of the discolouration caused by bruises.

1111.—*Treatment of Bunions.*

This consists in removing all pressure from the part. The formation of a bunion may in the beginning be prevented, *but only in the beginning*; for when once actually formed, it is scarcely possible ever to get rid of it, and it remains an everlasting plague. To prevent the formation of a bunion, it is necessary, whenever and wherever a shoe or boot pinches, to have it eased at once, and so long as that part of the foot pinched remains tender, not to put on the offending shoe again. When a bunion has once completely formed, if the person wish to have any peace, and not have it increase, he must have a last made to fit his foot, and have his shoe made upon it And whenever the bunion inflames, and is painful, it must be bathed with warm water and poulticed at night.

1112.—*White Ink for Writing on Black Paper*

Having carefully washed some egg-shells, remove the internal skin, and grind them on a piece of porphyry; then put the powder in a small vessel of pure water, and, when settled at the bottom, draw off the water, and dry the powder in the sun. This powder must be preserved in a bottle. When you want to use it, put a small quantity of gum ammoniac into distilled water, and leave it dissolve during the night. Next morning the solution will appear white; and, if you strain it through a linen cloth, and add to it the powder of egg-shells, you will obtain a very white ink.

1113.—*To take out Stains of Ink, Oil, and Grease from Books.*

Oxymuriatic acid removes perfectly stains of ink; and should the paper require bleaching, the operation will answer both ends at the same time. Nearly all the acids remove spots of ink from paper; but it is important to use such as do not attack its texture. Spirits of salt, diluted in five or six times the quantity of water, may be applied with success upon the spot, and after a minute or two, washing it off with clean water. A solution of oxalic acid, citric acid, and tartaric acid, is attended with the least risk, and may be applied upon the paper and plates without fear or damage. These acids, taking out writing ink, and not touching the printing, can be used for restoring books where the margins have been written upon, without attacking the text.

1114.—*Apricot Tart.*

For tarts the apricots do not require to be too ripe. Procure about two dozen, or according to the size of your dish, split each one in halves, break their stones, and take out their kernels, which blanch and skin, lay the apricots in your dish, building them in a form of a dome above the level of your dish, and interspersing the kernels here and there, cover them over with half a pound of lump sugar very small; have ready sufficient tart-paste; a band of which, the eighth of an inch in thickness, lay round the rim of your dish, previously wetting it, then roll out a sheet of your paste large enough to cover the fruit, and a quarter of an inch in thickness, wet the band of paste upon your dish and lay the cover over, in which prick a hole in each side between the fruit and the edge of the dish, forming a well all round, and closing the paste well at the edges, trim round with a knife, with which also decorate the edges, wet the top well with white of egg beat to a light froth, over which sprinkle two ounces of finely powdered sugar, sprinkle with water until the sugar, is well dissolved (but not to run off), place in a moderate oven, and bake about an hour, keeping it a very light brown colour, serve when cold. [This receipt will serve for all tarts made of fruits with stones in them.]

1115.—*To make Green Ink.*

According to Klaproth, a fine green ink may be prepared by boiling a mixture of two parts of verdigris in eight parts of water, with one of cream of tartar, till the total bulk be reduced to one half, The solution must then be poured through a cloth, cooled and bottled for use.

1116.—*To Dye Ivory Blue.*

When Ivory is kept immersed for a longer or shorter time in dilute solution of indigo (the sulphate) partly saturated with potass, it assumes a blue tint of greater or less intensity.

1117.—*Brisket of Beef a la Garrick.*

This dish will, I am sure, be as popular with the English public as the celebrated tragedian and comedian whose name I have borrowed, even if he were now alive. Procure a nice brisket of beef with as little fat as possible attached, if two much cut a little of it off, and detach the whole of the bones from it, then make a pickle with twenty pounds of salt, three quarters of a pound of saltpetre, four cakes of sal prunella, two pounds of moist sugar, and two cloves of garlic, with which rub the meat well, and leave it rather more than a week, rubbing and turning it over every day; then drain and cut it into two equal parts, place one upon the other, mixing the fat and lean well, tie them together, and afterwards in a clean cloth, put into a large stewpan or stock-pot containing six gallons of water, and let it simmer for eight hours, (but to ascertain correctly if done run a trussing-needle into it, if tender it is quite done;) then take it out and let it remain ten minutes upon a dish to drain, have ready a large tin dish-cover, eighteen inches long, twelve wide, and deep in proportion, place it upon a trivet and put the beef into it, opening the cloth to lie smoothly in the cover, and with a fork arranging the meat, fat and lean together, all over the bottom; you have a common piece of board half an inch in thickness made to fit into the cover, place it upon the meat with half a hundred weight upon it, and let remain in a cold place until the next morning, then take off the weight and the board, pull the cloth gently at each angle, and when loose turn it over upon your dish, take the cloth off gently, garnished with sprigs of parsley, fresh watercresses, and small radishes (if in season), cut in thin strips crosswise. Nothing could be nicer than this for a breakfast or luncheon; it will keep good for a fortnight in winter, and as long as a week in the summer but putting it in a cold place. I have frequently made some in my Kitchen at Home, procuring a piece weighing ten or twelve pounds, from the bones and trimmings of which I have also made very excellent soup, which last of course must be fresh. The pickling will answer to salt three or four other joints, as it will keep good nearly a month in summer, and much longer in winter.—*Soyer's Kitchen at Home.*

1118.—*To Stain Beech a Mahogany Colour.*

Take two ounces of dragon's blood, break it in pieces. and put it in a quart of rectified spirits of wine; let the bottle stand in a warm place, shake it frequently, and when dissolved it is fit for use.

1119.—*Flexible Paints.*

Yellow soap, cut into slices, one pound and a half; boiling water, one gallon; dissolve and mix while hot with oil paint one a quarter hundred-weight. Used to paint canvas.

1120.—*How to make differently coloured Stains for Paper.*

Paper may be stained as follows—

Blue, by a solution of indigo in sulphuric acid. One part of indigo is to be digested in four parts of sulphuric acid for twenty four hours; to the solution, one part of dry carbonate of potass is to be added, and then it is to be diluted with eight parts of water.

Yellow, with a strong decoction of either quercitron or fustic, the paper must be washed with a solution of alum in water before it is washed with the decoction; two ounces of either quercitron or fustic, to one pint and a half of water, to be boiled down to a pint.

Red, with a decoction of either Brazil wood or cochineal; with the latter the colour is finest. The paper must be sponged over with a solution of pearlash before using the Brazil wood, and with a solution of nitro-muriate of tin before using the cochineal.

Green, by a mixture of the blue and yellow stains.

Orange, by a decoction of turmeric; the paper to be previously washed over with a solution of pearlash.

Purple, with a decoction of logwood, the paper to be previously washed over with a solution of alum.

1121.—*Liquid Barm, or Yeast.*

The following will be found an excellent receipt, by which bakers and others may manufacture their own yeast, in an expeditious and economical manner:—Take one pound of the Patent Concentrated Extract of Malt and Hops, and mix in well in one gallon of boiling-hot water; allow it to cool to 70 deg. or 80 deg., and then add half-a-pint of common brewers' yeast. Now lay it aside to ferment. In twelve or fourteen hours it will be ready for immediate use, after rousing it well up; or it may be bottled, tying a piece of cloth over the neck, instead of using a cork. In a cool place, it will keep perfectly good a week or more. The liquid yeast thus prepared makes excellent bread, it does not cost half what is usually bought by the baker, and gives the bread a degree of tenacity not obtained from other yeast. One gallon made as recommended, will raise two sacks of flour of twelve score each, equal to one and a half sacks of flour in London. It will raise fully this quantity, or rather more, being sufficient for as much flour as would require six pounds of the ordinary barm or yeast.—*Mechanics' Magazine, No.* 1242.

1122. — *To Fatten Fowls in a Short Time.*

Mix together ground rice well scalded with milk, and add some coarse sugar. Feed them with this in the day-time, but not too much at once: let it be pretty thick.

1123.—*To solder Iron or any other Metal without Fire.*

Take one ounce of sal-ammoniac and one of common salt, an equal quantity of calcined tartar, and as much of bell metal, with three ounces of antimony. Pound well all together, and sift it. Put this into a piece of linen, and enclose it well all round with Fuller's earth about an inch thick. Let it dry; then put it between two crucibles over a slow fire, to get heat by degrees. Push on the fire till the lump becomes red-hot, and melted altogether; let the whole cool gradually, and pound it into powder. When you want to solder anything, put the two pieces you want to join on a table, approaching their extremities, as near as you can, to one another. Making a crust of Fuller's earth, so that holding to each piece and passing under the joint, it should open over it on the top; then throw some of your powder between and over the joint. Have some borax, which put into hot spirit of wine till it is consumed, and with a feather rub your powder at the joint, you will see it immediately boil. As soon as the boiling stops, the consolidation is made; if there be any roughness, grind it off on a stone.

1124.—*To Dye Wood Yellow.*

Take two pounds of the root barberry, reduce it, by sawing, to dust, which put in a copper or brass trough; add two ounces of turpentine, to which put two gallons of water; then put in as many veneers as the colour will cover; boil them for three hours, often turning them. When cold, add two ounces of aquafortis, and you will find the dye strike through much stronger. White holly is the best wood for this colour.

1125.—*Etching on Ivory.*

The ivory must be first covered with wax, or, what is better, the following composition: —two ounces of asphalte, one ounce of white rosin, half an ounce of white wax; either of the grounds being applied, the figure or pattern must be traced through it; the surface must then be covered with strong sulphuric or muriatic acid: after the operation the wax may be washed away with turpentine,

1126. — *To discover whether Bread is Adulterated with Alum.*

The bread must be soaked in water, and to the water in which it has been soaked, a little of the solution of muriate of lime must be added; upon which, if any alum be present, the liquid will be pervaded with milkiness: but if the bread be pure the liquid will remain limpid. Rationale: sulphuric acid has a stronger affinity for lime than for the alumina and potass; with which it forms alum; it therefore quits those bodies to form sulphate of lime with the lime of the test, which produces the milkiness.

1127.—*Making Coffee, by Dr. Ratier.*

Take four ounces of good coffee, properly roasted and ground. Dilute it in two glasses of cold water, with a spoon. Let it steep all night, covering the vessel which contains it. Next day pour this pap with care on fine linen placed in a glass funnel in a bottle. You have an extremely strong effusion, of which a single spoonful, poured in a cup of boiling milk, is sufficient to give the whole a delightful perfume. One part of this infusion and two parts of water, put on the fire until it just boils, gives a water coffee of superb colour and perfect paste. It may indeed be conceived, that coffee, treated cold, may not have parted with every portion of its aromatic principle. Now, can cold water draw from coffee all that can be obtained from it? I answer yes; approved by experience. Indeed I have tried the process related above with boiling and with cold water, and I have assured myself by comparison, that the powder drained by the cold water, and treated then with boiling water, gave nothing but a water slightly tinted with yellow, and devoid of odour and flavour. It is besides proper to pass an equal quantity of water to the first, over the grounds, in order that the second water may serve for new powder. There is thus both economy of fuel and time. since the operation is done at once, and constantly succeeds, if done in this manner. This process is not spoilt in the boiling, nor can it frequently overflow, as in the apparatus called Marize, and others which answers the purpose well, but are expensive to purchase, and require repairs. As for myself, fwo small decanters of glass, and a funnel of the same material, compose all my apparatus. One of the decanters contains the prepared coffee, and has a ground stopper. The other, in which the funnel is placed, receives the second water, and its turn contains the coffee, add thus both are used in succession: all the care required is in passing a little water through them at times. Every person who has tasted my coffee, whether made with water or with milk, has found it of a superior quality. I am astonished that so simple a process has not been adopted. For the coffee-houses it would have the great advantage of always having coffee ready made, not by adding water to the milk, which contains enough already, or making the coffee from the hand to the mouth, but in a manner which none of the qualities sought for by true amateurs are lost, I may here mention, that the process was suggested to me in reading a memoir of M. Boullay, apothecary at Paris, upon the preparation of tinctures and extracts by a method which he calls "deplacement."—*Quarterly Journal of Agriculture.*

1128.—*To Fatten Geese and other Poultry.*

Boil brand in the blood of some beast to the consistence of a black pudding, and they will soon become fat.

1129.—*Permanent Red Ink, for Linen.*

Take half an ounce of vermilion, and one drachm of salt of steel; let them be levigated with linseed oil, to the thickness or limpidity required for the occasion.

1130.—*Short Paste for Fruit Tarts.*

Put a pound of flour upon your pastry slab, with six ounces of butter, and rub them well together with your hands, then make a hole in the centre, in which put two ounces of powdered sugar, two whole eggs, and rather more than a wineglassful of water; mix the eggs, sugar, and water well together, then draw in the flour and butter, shaking the whole well, and when dry work it together lightly with the hands.

1131.—*To solder with Fire.*

Make a paste with chalk and gum-water, which put round the two broken pieces placed on a table. Rub over the two united extremities with melted soap; and after having thrown some of the above powder at the place of the joint, hold a piece of kindled charcoal over it. This will set the matter in fusion, which is no sooner done but you may take off the paste, and you will find it consolidated.

1132.—*Mock Indian Ink.*

Dissolve six parts of isinglass in twice its weight of boiling water, one part of liquorice in two parts of boiling water. Mix both together while warm; then incorporate, by little at a time, on a stone with a spatula, one part of the finest ivory black. When the mixture has been perfectly made, heat it in a water-bath till the water has evaporated; it will then form a paste. Any form may be given it, by moulding it as usual.

1133.—*To Stain Boxwood Brown.*

Hold your work to the fire, that it may receive a gentle warmth; then take aquafortis, and with a feather rub over the wood till you find it change to a fine brown; always keep it near the fire; then oil and polish it.

1134.—*To make Glue Fire and Water Proof.*

Boil a handful of powdered quick lime in four ounces of linseed oil; boil it thick, and spread it on tin plates in the shade, and it will become very hard: it is easily dissolved over a slow fire.

1135.—*To obtain Skeletons of Small Animals.*

The most easy way is by burying them for a few weeks, when the bones will be found beautifully cleaned by the worms. They have then to be fixed together by wire. A natural skeleton may be easily made by removing all the soft parts, macerating in water for a short time, and cleaning with a knife, so as to leave the bones attached by their own ligaments.

1136.—*The Mode of Varnishing with Mastic Varnish.*

When the painting is ready, wash and dry it; then placing it flat on a table, that the varnish may not run, go over it as rapidly as you can, consistently with care, uniformity of motion, and firmness of touch, beginning at the top of the picture, and descending to the bottom in a straight line; then lift the brush, and repeat the same movement next to the band of varnish already laid, until the whole surface is spread. Without taking any more varnish, you then go over the breadth of the picture in the same manner, with the same brush, in order to equalise the coat, and to spread it moreover on the spots that have not yet taken it. Leave the picture as it lies, until the varnish is sufficiently stiff to permit you hanging it up without danger, to complete the drying.

It is presumed you will have taken more than usual precautions against dust, and the like annoyances. Should, however, any substance, whether insect or down, have been arrested by the varnish, the better course is to wait until the couch be perfectly dry, when the blemish may be removed.

The brushes used are of various widths, as well as of different materials. The badger-hair is the softer kind; and the size should be, in proportion to the picture, as large as you can use conveniently. When you have done the work, let the brush dry, until you can put it aside with a loose envelope of paper, so secured to it as not to bend the hair; and when you have a new occasion for it, let it soak a while in spirit of turpentine, until the old resin is completely dissolved, and removed to the very last grain.

Put the couch on thin; for you can always add another, when the first is thoroughly dry.

If by any accident the varnish of a painting have become dull, and it be wished merely to revive its transparency and lustre, you may go over it with a very thin coat of pure spirit of turpentine,—applying it very radidly, otherwise the varnish would be dissolved.

1137.—*To Darken Light Mahogany.*

In repairing old furniture, it frequently happens that we cannot match the old wood; therefore after the repairs are completed, to prevent the pieces introduced looking like patches, wash them with soap-lees, or dissolve quick-lime in water, and use in the same manner; but be careful not to let either be too strong, or it will make the wood too dark; it is best, therefore, to use it rather weak at first, and if not dark enough repeat the process till the wood is sufficiently darkened.

1138.—*Worms.*

Dr. Graham has the following remarks on the treatment of worms:—"A great deal has, at different times, been said about the efficacy of certain medicines in the cure of worms, but I believe that there are few cases which will resist the proper use of salt, more especially if the usual means of strengthening a weakly constitution be resorted to, and saccharine substances be avoided as much as possible. Salt is a natural and necessary stimulant to the digestive organs; it excites them to a healthy and vigorous action, and is particularly obnoxious to all kinds of worms. I would, therefore, advise persons troubled with these animals to increase their quantity of salt at each meal; to lessen that of every kind of sweet food; to avoid partaking much of vegetables; to regulate the bowels by the occasional employment of a mild pill, (see below,) and to avail themselves of the usual means of strengthening the general habit, by having recourse to active exercise daily, early rising, the use of the cold or tepid bath, &c. These measures are highly advisable and useful, whatever kind of medicine be employed, and this is a point which I wish the reader to bear in mind. At the same time a dose of salt and water, for example, an ounce or two of common salt, dissolved in nearly half a pint of water, should be taken in the morning fasting, and repeated at the end of three or four days. This will generally act as a purgative, and will certainly bring away almost every kind of worm. This plan is applicable to the cases of children, as well as to those of adults, and, from what I have before said, it will be perceived how necessary it is for them to be restricted in the use of sweet things, and be taught to make a free use of salt at almost every meal. As a purging potion for young children, half an ounce of salt dissolved in a quarter of a pint of water will usually be sufficient.

The Mild Pill.—Take of compound extract of colocynth, half a drachm; compound rhubarb pill, one scruple; Castile soap, ten grains; oil of juniper, five drops. Beat them into a mass, and divide into twelve pills.—One pill taken at bed-time is generaly sufficient, but some persons may take two."

1139.—*To make Blacklead indelible on Zinc Labels.*

The part of the label intended to be written on should be rubbed over with pumice-stone; then write on it with a black-lead pencil, and when the writing has been exposed to the air for a few days it will become indelible, and if the label should by any means get covered with mould, it may be washed off it, and the writing will reappear. Labels for this purpose are preferable when made of old zinc.

1140.—*Cleaning Carpets, Hearth-rugs, and Painted Floor-Cloths.*

We are indebted to the "Hand-Book of the Laundry" for the following information.

The dirty carpets must first be taken up, well-beaten, and laid down again. This should be done in the spring. On the carpets being laid down, every spot of grease must be removed from them by the following process. Scrape and pound together, in equal proportion, magnesia in the lump, and Fuller's earth. Having mixed these substances well together, pour on them a sufficient quantity of boiling water, to make them into a paste. Lay this paste as hot as possible upon the grease spots upon the carpet, and let it dry. Next day, when the composition is quite dry, brush it off, and the grease spot will have disappeared.

The liquid for washing the carpet must now be prepared in the following manner:—In each two gallons of boiling water, dissolve one ounce of yellow soap, and one drachm of soda. As soon as it is cool enough for the hand to be immersed in it without inconvenience, a pail or tub of it must be placed upon the carpe tnear the spot where the washing is to begin. Near it must stand a second pail, filled with clean hot water. The operator now dips a clean flannel into the detergent liquid, soaps it well, and begins to wash the carpet. The instant the dirt is removed, and before the carpet can dry, it must be washed over again with abundance of the clean hot water, for which purpose another clean flannel must be used. Thus each portion, as it is washed with the detergent liquid, mu t be finished with the clean water, which must remove every drop of the compound liquor; the flannel last used must be wrung dry, and the carpet wiped with it as dry as possible. In this manner the whole surface of the carpet must be gradually washed, and rinsed, not more than two or three square feet of the surface being done at a time.

Let the carpet so washed have plenty of time to dry, setting the windows open whenever the air is dry, and the weather fine. When perfectly dry, the carpet should be well wiped over with a mixture of ox-gall and water. For this purpose a clean flannel must be provided, aud care taken that it is not used too wet, of the ox-gall liquid.

Hearth-rugs and stair-carpets may be treated in the same manner, only that these may be spread and washed upon a table.

Printed floor-cloths should be washed in he same manner as carpets; first with the detergent mixture, then with the clean warm water. They should next be rubbed until they are nearly dry, and then wet all over with milk, by means of a sponge. In this state they should be rubbed with a dry flannel, until they are perfectly dry, when they will *bear a beautiful lustre.*

1141.—*Quick Method of Killing Inse*

Cause a tin box to be made, say suffic large to hold a pint, and let it have a forated partition fixed in the middle; lin upper apartment with a piece of sil something soft, to prevent the tip of wings being injured in the case of th sects fluttering. Inclose your destined v in its silken chamber, and introduce pounded or bruised laurel leaves into lower apartment, close the box at both and the prussic acid from the laurel will tually do its work in a few minutes. the cossus ligniperda, or goat moth, an i so remarkably tenacious of life that the sev pressure will not quiet it, is, I believe, by means killed in eight or ten minutes. Sh this, or some equally efficient plan, be gene resorted to, that most interesting branc natural history entomology might be purs with pleasure, even by the most human *Gardner's Chronicle.*

1142.—*Substances in the Eye.*

1.—A substance getting in the eye either lie disengaged on its surface, or, ha penetrated the external coat, may there main fixed. In the former case, it is e removed by a camel-hair pencil, or a pie paper rolled into the size of a crow with the end softened in the mouth.

2.—Sometimes the substance sticks in corner, when, if it cannot be removed w probe or fine forceps, the point of a la should be *carefully* passed under it so lift it out.

3.—If the removal cannot be effected v out considerable dificulty, it is better to l it to be detached by ulceration, taking e precaution to keep off undue inflamma by avoiding a strong light, fomenting warm water, &c.

4.—To remove fine particles of gr lime, &c., the eye should be syringed luke-warm water till free from them. particular not to worry the eye under the pression that the substance is still t which the enlargement of some of the mi vessels makes the patient believe to be act the case.—*The Medical Remembrancer.*

1143.—*To Clean Oil Paintings.*

Oil paintings frequently become soiled smoke or dirt, when they must be tre with great care. Dissolve a small quanti salt in some stale urine; dip a woollen in the mixture, and rub the paintings with it till they are clean; then wash t with a sponge and clean water, dry them dually, and rub them over with a clean cl Should the dirt be not easily moved by above preparation, add a small quantity soft soap. Be very careful not to rub painting too hard.

1144.—*To Prepare Wood previous to Dyeing.*

Dyeing wood is mostly applied for the purpose of veneers, while *staining* is more generally had recourse to, to give the desired colour to the article after it has been manufactured. In the one case, the colour should penetrate throughout; in the latter, the surface is all that is essential.

In dyeing pear-tree, holly, and beach, take the best black; but for most colours holly is preferable. It is also best to have your wood as young and as newly cut as possible. After your veneers are cut, they should be allowed to lie in a trough of water for four or five days before you put them into the copper; as the water, acting as a *purgative* to the wood, brings out abundance of slimy matter, which, if not thus removed, the wood will never be of a good colour. After this purificatory process, they should be dried in the open air for at least twelve hours; they are then ready for the copper. By these simple means, the colour will strike much quicker, and be of a brighter hue. It would also add to the improvement of the colours, if, after your veneers have boiled a few hours, they are taken out, dried in the air, and again immersed in the colouring copper. Always dry veneers in the open air; for fire invariably injures the colours.—*Stokes' Complete Cabinet Maker and Upholsterer's Guide.*

1145.—*To make a Cheap Spirit-Lamp.*

A very cheap and useful spirit-lamp may be formed, by procuring a two-ounce *wide-mouth* phial; to the mouth of which, fit accurately a sound cork, having another smaller cork inserted in it, and projecting about half an inch beyond the larger cork. The spirit-lamp is then complete; but, as it is frequently desirable to keep the alcohol in the lamp, in order to avoid the trouble and waste of constantly pouring it back into the bottle, I propose that a small bottle be procured, the body of which is about the size of the smaller cork; the neck and shoulders are then to be taken off, by running a heated iron round it; and, while it is still warm, plunge it into water; a crack will then be found in the part which was heated, and, by repeated application of the heated iron, it may be extended all round; and if, when the lamp is not in use, the cap be placed over the cork, it will effectually prevent any waste of the spirits. I have constructed one, and find it equal, in practical utility to the three shilling glasses now in use.—*From a Correspondent.*

1146.—*Rosemary Pomatum.*

Strip from the stem two large handfuls of recently gathered rosemary. Boil it in a copper saucepan, well tinned, with half a pound of hog's-lard, until reduced to four ounces. Strain it, and put it into a pomatum-pot.

1147.—*Ablution.*

One of the most important duties of the toilet is ablution, and this should always be duly performed in the morning—those who value their health, will imitate many of the oriental nations in this respect. It has not yet become the custom in this country, probably from the varying nature of the climate, to indulge in the wholesome practice of frequent bathing, so common in the East. But, although baths may not be used, yet every lady can sponge herself with water of a sufficient temperature as to be healthful and pleasant,—if in the summer season it can be born cold, so much the better.

The great utility of the practice of ablution or frequent sponging, is evident; during sleep the thicker particles of the perspirable fluid fill up the beautiful and delicate pores of the skin, and consequently obstruct the free passage of the perspirable fluid, which is subsequently secreted for the purpose of lubricating the surface of the body, and consequently preserving it in a sound condition. This is materially effected by daily sponging, and the benefit is soon discovered, as the individual feels invigorated and refreshed. This practice has also another advantage, it tends to preserve the delicate softness of the skin, while it has imparted to it all the bloom and beauty of health.

1148.—*How to Prune Flowering Shruos.*

Flowering shrubs may be pruned when their leaves fall off. Cut off all irregular and superfluous branches, and head down those that require it, forming them into handsome bushes, not permitting them to interfere with, nor overgrow other shrubs, nor injure lower growing plants near them. Put stakes to any of them that want support, and let the stakes be so covered with the shrub, that the stake may appear as little as possible.

1149.—*To Engrave Figures on Glass.*

Cover one side of a flat piece of glass, after having made it perfectly clean, with bees' wax, and trace figures upon it with a needle, taking care that every stroke cuts completely through the wax. Next make a border of wax all round the glass, to prevent any liquid when poured on from running off. Now take some finely powdered fluate of lime (flour spar), strew it evenly over the glass plate (upon the side), and then gently pour upon it, so as not to displace the powder, as much sulphuric acid, diluted with thrice its weight of water, as is suficient to cover the powdered flour spar. Let everything remain in this state for three hours, then remove the mixture, and clean the glass by washing it with oil of turpentine. The figures which were traced through the wax will be found engraved on the glass while the parts which the wax covered will be uncorroded.

1150.—*Unfermented Bread.*

1. *To make White Bread.*—Take of flour, dressed or household, three pounds avoirdupois; bi-carbonate of soda, in powder, nine drachms, apothecaries' weight; hydrochloric (muriatic) acid, (specific gravity 1-16) eleven and a quarter fluid drachms; water about twenty-five fluid ounces.

2. *To make Brown Bread.*—Take of white meal, (that is wheat well ground, but retaining the whole of the bran,) three pounds avoirdupois; bi-carbonate of soda, in powder, ten drachms, apothecaries' weight; hydro-chloric (muriatic) acid, (specific gravity, 1-16) twelve and a half fluid drachms; water, about twenty-eight fluid ounces.

Directions.—First, mix the soda and meal or flour as thoroughly as possible. This is best done by shaking the soda from a small sieve over the meal or flour with one hand, while they are stirred together with the other, and then passing the mixture once or twice through the sieve.—However, when the quantities are small, the mixing may be effected by rubbing the flour and soda together carefully with the hands; on a very large scale it may be done by the miller.—Next, pour the acid into the water, and diffuse it perfectly, by stirring them well with a rod of glass or wood. Then, mix intimately the meal or flour and the water so prepared as speedily as possible, using a wooden spoon for the purpose. The dough thus formed will make two loaves somewhat larger than half-quartens. They should be put into a quick oven without loss of time. This is most conveniently done in tins, or in iron or earthen pots or pans. The earthen deserve the preference, as they yield a better bread than either the tin or the iron. Common flower-pots suit particularly well. Iron does better than tin. But the loaves may be made into a batch, and baked in the same way as fermented bread; and, if a thin flat tile be placed between each loaf, the tendency to cohere, which however is not greater in this than in other dough, will be obviated, and the bread will be in all respects equal, or rather superior, to that baked even in earthen pans. The dough may also be formed and baked like cottage loaves. The oven should be made hotter than for fermented bread. A portable one, where there is no other, and a common fire, will answer the purpose. About an hour and a half will be required for the baking.

*** Bread made in this manner has an agreeable natural taste, keeps much longer than common bread, is more digestible, and much less disposed to generate acid.

Paste.—It is worth mentioning, that the dough of this process forms a very superior paste, better looking and more digestible than any made in the common way, and adapted equally for baking or boiling. The following proportions make a good plain pudding, which may be enriched as desired by the addition of fruit, &c. Flour, one pound and a half; bi-carbonate of soda, half an ounce, apothecaries' weight; hydro-chloric acid, five fluid drachms; suet, a quarter of a pound, or more or less; ginger, in powder, half a drachm; water, about one pint. Mix according to the directions given before, and boil in the usual way. When made quite plain, and with little or no suet, this pudding may be eaten with meat, as a substitute for potatoes when these cannot be obtained, or when they are bad in quality.

Cakes.—It may be agreeable to some to subjoin a receipt for unfermented cakes. Take of flour, one pound and a half; bi-carbonate of soda, half an ounce; hydro-chloric acid, five fluid drachms; sugar, one ounce and a half; butter, one ounce and a half; milk, twenty one ounces. Mix the flour with the soda as before advised, and then with the butter by rubbing them together. Next, dissolve the sugar in the milk, and diffuse the acid through it by stirring; then mix the whole intimately, adding fruit at discretion, and divide the product into two or more portions for baking, which is effected best in flat earthen pans.—For further information, see "*Instructions for Making Unfermented Bread,*" published by Taylor and Walton.

1151.—*Glass Paper.*

Take any quantity of broken window-glass; that which has rather a green appearance on the edge, is best; pound it in an iron mortar, then have two or three sieves of different degrees of fineness ready for use when wanted. Take any good tough paper, (fine cartridge is the best,) level the lumps on both sides with pumice-stone; tack it at each corner on a board, and with good clean glue, diluted with about 1-3rd more water than is used generally for wood-work, go quickly over the paper, taking care to spread it even with your brush; then, having your sieve ready, sift the pounded glass over it lightly, but to cover it in every part; let it remain till the glue is set, take it from the board, shake off the superfluous glass into the sieve, and hang it in the shade to dry: in two or three days it will be fit for use.

*** This paper will be much better than most of that which you can buy, *sand* being frequently mixed with the glass, and coloured to deceive the purchaser.

1152.—*Poisoning from Corrosive Sublimate.*

Give immediately the whites of several eggs, or wheaten flour with water, or *milk*, till either of these can be procured. The stomach having been thoroughly cleared by the stomach-pump, or otherwise, give saline purgatives and emollient clysters.

1153.—*The Preparation of Lutes.*

Under the term *lutes*, a variety of compounds are used by the practical chemist for the purpose of securing the junctures of vessels, or protecting them from the action of heat. Glaziers' putty is a very good lute for all the common purposes of a laboratory; but it is necessary that the whiting be first thoroughly dried before it is mixed with the oil. Linseed oil and sifted slaked lime, well mixed and made thoroughly plastic, form an excellent coating for retorts; if made thicker, this mixture is an impenetrable luting, that is not liable to crack. A mixture of four parts sand and one of common clay, was recommend by Dr. Black as a good common lute, except where it is to be exposed to an intense heat; in such situations, he advised to use six parts of sand and one of clay. A mixture of martial pyrites and muriate of ammonia, forms a good lute for stopping iron utensils; but the following artificial compound is preferred, on account of the proportion of the ingredients being more exactly ascertained:—To two pounds of iron turnings or fillings add one ounce of sal ammoniac, and one ounce of flour of sulphur; blend the mixture with water till the whole of it is of a proper consistence. This lute is employed by engineers to stop the joints of steam engines, &c. A mixture of salt and whiting, kneaded with water, makes a very hard and durable lute for many purposes, particularly for securing the joints of the apparatus for the production of carburetted hydrogen. Slips of wetted bladder, or a paste made of linseed meal and water, forms a very useful lute.

1154.—*A very Pleasant Drink.* (*For the Sick Room.*)

Put a tea-cupful of cranberries into a cup of water, and wash them. In the mean time boil two quarts of water with a large spoonful of oatmeal and a bit of lemon-peel; then add the cranberries; as much fine sugar as shall leave a smart flavour of the fruit, and a quarter of a pint of sherry, or less, as may be proper; boil all for half an hour, and strain off.

1155.—*To remove Glass from Old Sashes.*

Take the sashes and lay them singly on a stable dung heap, cover them with dung and straw, as taken from the stable, from twelve to eighteen inches in thickness: in one week the putty will be soft. Take them out, and saw the sashes apart at the corners. The sash may then be taken away from the glass with ease.—*The Builder, No.* 225.

1156.—*To make a good Lacquer for Brass.*

Take of rectified spirits of wine, two quarts, and three pounds of seed lac, picked particularly clean, and clear of all black and brown specks and pieces, as upon that depends the entire beauty of the laquer; add them together, keep them warm, and shake them often.

1157.—*The Choice of a Tooth Brush.*

The brush is an important instrument employed for the preservation of the teeth: those usually employed seldom answer the intended purpose. Those recommended by Mr. Saunders appear to us the best adapted, consequently we cannot do better than quote that gentleman's description of the brush here mentioned; he says: "The brush which I have been in the habit of recommending, consists of only three rows of bristles, of a moderate hardness, the knots being somewhat spaced, by which arrangement sufficient play is allowed from its narrowness, and a degree of elasticity is gained, which allows the bristles to spring in between the teeth, and thus to free them from tartar, where it has the greatest tendency to accumulate. This, combined with the palate-brush, adapted to the inner surface of the teeth, and which for similar reasons, should not be, as it usually is, of a rounded form, but square, and of a small size, is amply sufficient for ordinary purposes. A pointed brush is sometimes useful in keeping the crowns of the molar (or grinding) teeth clean; and if any are extensively decayed, then decomposition is very much retarded by its frequent use."

1158.—*Turner's Cerate.*

The following is a cooling drying cerate, very useful in excoriations, simple ulcers, and burns after the inflamation has abated. Take of prepared calamine, yellow wax, of each, half a pound; olive oil, one pint. Mix the oil with the melted wax; then remove the mixture from the fire, and as soon as it begins to thicken, add the calamine, stirring constantly until it be cold.—*Dr. Graham's Modern Domestic Medicine.*

1159.—*Treatment of Wounds caused by some Cutting Instrument.*

In addition to the advice given in No. 53, and after all foreign bodies have been cleared away, as well as all clots of blood, the following directions should be attended to. The parts must be brought together neatly, closed by strips of sticking plaster, (placed across the wound,) and supported by a bandage. Spaces are to be left between the strips of sticking plaster, for the escape of any matter which may be formed, or blood which may be effused. If the cut have divided a muscle transversely, the limb should be placed in such a position that the divided muscle may be relaxed, by which means the edges of the wound will be much more readily retained in opposition.

1160.—*To make Cheap Blacking.*

Ivory black and brown sugar-candy, of each two ounces; sweet oil, a tablespoonful; add gradually a pint of cold vinegar, and stir the whole gently till incorporated.

1161.—*Chapped Hands or Face.*

A good application for chapped hands or face is the following; and during its use, the skin should be protected as much as possible from cold water and cold winds by gloves, cuffs, &c., and also from the parching heat of the fire.

Cerate for Chaps.— Pure olive oil, one ounce; yellow beeswax, half a drachm. Melt the beeswax in the oil, with a gentle heat, in a sand or water-bath, and when melted, stir in, new honey, one drachm; white flowers of zinc, half a drachm; keep stirring till cold.

After well washing and drying the skin, a little of this cerate should be gently but briskly rubbed into the part with the palm of the opposite hand, so as to reach the bottom of the cracks, and then wiped off with a dry towel, leaving no trace of grease on the skin. This process should be repeated at bed-time, before sitting near the fire, and after each washing, and the rubbing should be continued each time, provided it does not cause bleeding, until the chapped skin is quite warm.—*Healthy Skin.*

*** Another very useful cerate for chaps is made by substituting half a drachm of powder of camphor for the honey and zinc of the above formula.

1162.—*Inflammation of the Surface of the Eye.*

Slight inflammation of the membrane covering the globe of the eye, and lining the inside of the eye-lids, is not unfrequently occurring when the eye has been exposed to a current of cold air. This may usually be got rid of by one or two smart purges of calomel and rhubarb, and bathing the eye with warm poppy-water. If after all the pain and redness have ceased, the eye feel weak, it may be improved by washing it frequently during the day with a lotion composed of a grain of sugar of lead to a large tablespoonful of soft water.

1163.—*To Silver Copper.*

Take a small quantity of pure silver and pour over it twice its weight of nitric acid, and twice as much water as acid. The silver will be quickly dissolved. The solution, if the metal and acid be both pure, will be transparent and colourless. Then precipitate the silver by the immersion of polished plates of copper. Take of the silver twenty grains, cream of tartar two drachms, of common salt two drachms, and of alum half a drachm, mix the whole well together. Take then the article to be silvered, clean it well, and rub some of the mixture, previously a little moistened, upon its surface. The silvered surface may be polished with a piece of soft leather. The dial-plates of clocks, scales of barometers, &c., are all plated thus.—*See No.* 100

1164.—*To make Impressions of Leaves upon Silks, Satin, Paper, or any other substance.*

Prepare two rubbers of wash-leather, made by tying up wool or any other substance, in wash-leather; then prepare the colours which you wish the leaves to be, by rubbing up with cold-drawn linseed oil the colours you want, as Indigo for blue, chrome for yellow, indigo and chrome for green, &c.: get a number of leaves the size and kind you wish to stamp, then dip the rubbers into the paint, and rub them one over the other, so that you may have but a small quantity of the composition upon the rubbers; place a leaf upon one rubber and moisten it gently with the other; take the leaf off and apply it to the substance you wish stamped; upon the leaf place a piece of white paper, press gently, and there will be a beautiful impression of all the veins of the leaf. It will be as well if only one leaf be used one time. The leaves picked should be of one size, as the work will not look uniform.

1165.—*How to treat the Stings of Hornets, Wasps, and Bees.*

These stings are the result of wounds not made by the insect to obtain food, but in anger and for its own defence. They are made by a sharp dart at the extremity of the body, through which, (it being hollow,) a poison is projected.

It is always necessary to look carefully and see if any part of the sting be left behind, and if so, it should be carefully pulled out with a pair of tweezers. If, however, it be incautiously rubbed, and a bit of the sting broken off and left in, this increases the mischief; the sides of the wound should then be gently squeezed, if possible to pull it out. When the wound is thus cleared, Mr. South (Household Surgery) advises the wound to be anointed "with sweet oil, which generally relieves the pain; the swelling, however, does not subside for some hours. If the wound become "angry" and tender it is best to apply a poultice." A French practitioner recommends the part to be rubbed with garlic.

*** In eating summer fruits people should be cautious that no lurking wasp be swallowed, as instances of death are not wanting in consequence of the insect stinging the gullet. *See No.* 22.

1166.—*Macassar Oil.*

Castor oil, half a pint; alkanet root, an ounce; oil of bergamot, ten minims; of cloves, ten minims; civet, one and a grain. The castor oil must be gently heated when sufficiently hot, it should be poured upon the alkanet root, which immediately communicates its colour. It must then be strained, and, when cold, the other ingredients are to be stirred into it.

1167.—*Rheumatism.*

This disease needs no description, being unfortunately too well known: it is divided into two kinds, the acute and chronic.

In the acute kind, the treatment in inflammatory fever is applicable. In the chronic, the remedies ordered below will be found generally useful. The warm salt water bath has often performed wonders in this disease. When the pain is very severe at night, anodynes should always be given.

Tincture of guaiacum, one drachm; tincture of aloes, half a drachm; spirit of turpentine, three drachms. Mix, to be taken in half a pint of milk or gruel every night. I have known this perfectly relieve in five or six nights.

Should the pain be very severe, give the following pills:

Aloes, half a scruple; opium, three grains; syrup of buckthorn, to form a mass. Mix, and divide into three pills, give one at bedtime.

Or, compound powder of ipecacuanha, eight grains; camphor mixture, one ounce and a half. Mix and give a draught every night.

Liniment.—Soap liniment, one ounce; tincture of opium, half an ounce; oil of cajeput, two drachms; hartshorn, two drachms. Mix, and rub the parts affected night and morning: flannel or chamois leather, should be worn in winter.

Wine of the seeds of colchicum, one ounce. Give from ten to twenty drops in gruel or water three times a day, with one of the following pills:

Sulphate of quinine, twenty-four grains; syrup to form it into twelve pills.

Or, hydriodate of potash, one drachm; distilled water, two ounces. Mix, and give a teaspoonful in a wineglass of water, morning, noon, and night. This seldom fails in affording relief.—*Pocket Book of Practical Medicine.*

1168.—*To Dress Cold Fish.*

By the following plan, a good dish may be made from cold fish which has been left from dinner of the previous day. Any kind of fish will be suitable. Free the fish from the bone, and cut it into small pieces. Season this with onions and parsley chopped, and salt and pepper. Beat two eggs well with a spoonful of catsup. Mix the whole together with the fish, and put it in a baking dish with two or three small slices of bacon over it. Bake before the fire in a bachelor's or Dutch oven. Serve with oyster sauce or melted butter.

1169.—*To make Turpentine Varnish.*

Take one gallon of spirits of turpentine, and add five pounds of resin, pounded; put it in a tin can on a stove, and let it boil half-an-hour. When cold, it is fit for use.

1170.—*A New Pomade against Baldness.*

Take of extract of yellow Peruvian bark, fifteen grains; extract of rhatany root, eight grains; extract of burdoch root, and oil of nutmegs (fixed), of each, two drachms; camphor (dissolved with spirits of wine), fifteen grains; beef marrow, two ounces; best olive oil, one ounce; citron juice, half a drachm; aromatic essential oil, as much as sufficient to render it fragrant: mix and make into an ointment. Two drachms of bergamot, and a few drops of otto of roses would suffice. This is considered a valuable preparation.

1171.—*To take Mildew out of Linen.*

Wet the linen which contains the mildew with soft water; rub it well with white soap, then scrape some fine chalk to powder and rub it well into the linen, lay it out on the grass in the sunshine, watching to keep it damp with soft water. Repeat the process the next day, and in a few hours the mildew will entirely disappear.—*Etiquette of the Toilette Table.*

1172.—*Liniment for Chilblains.*

Mercurial ointment, half an ounce; liquid ammonia, one fluid ounce; powdered camphor, three quarters of a drachm. To be made into a liniment. It is a most effective application; to be applied night and morning. When there is the least appearance of ulceration, no liniment should be used, but immediate recourse had to surgical advice.

1173.—*Test for Jelly.*

Let a grain of isinglass, glue, or any other gelatinous matter, be dissolved in a goblet full of water, and let a few drops of tincture of galls be added to the solution, the immediate product will be an abundant flocculent precipitate. This precipitate is a compound of the tan of the gall and the pure gelatine of the jelly.

1174.—*To make Black Varnish.*

Best sealing-wax, half an ounce; rectified spirits of wine, two ounces; powder the sealing-wax, and put it in with the spirits of wine, into a four ounce phial; digest them in a sand heat or near the fire, till dissolved. Lay it on warm with a fine hair-brush. Spirits of turpentine may be used instead of spirits of wine. *See No.* 669.

1175.—*To Sweeten Meat, Fish, &c., when Tainted.*

When meat, fish, &c., from intense heat and long keeping, are likely to pass into a state of corruption, a simple mode of keeping them sound and healthful, is by putting a few pieces of charcoal, each the size of an egg, into the pot or saucepan wherein the meat or fish is to be boiled.

1176.—*Purkis's Receipt for Oyster Catsup.*

Boil three pints of spring water with three quarters of a pound of bay salt, fifty oysters fresh, half an ounce of white pepper, one drachm of mace well pounded to powder. Boil it slowly half an hour, strain off the oysters when cold, pound them in a mortar to paste, mix them again with the liquor, let them lay twelve hours and strain them through a sieve. Boil the liquor again in a clean pan, with a quarter of an ounce of white pepper, and a little mace in a muslin bag, half an hour—skimming off any dark scum that may arise. Strain it again through a sieve or straining cloth; bottle, and cork it well. A tablespoonful of white wine vinegar boiled with it greatly improves it.

1177.—*Cure for Smokey Chimneys.*

Inflate a large ox bladder with air, and tie it by the neck to the middle of a stick, which place across the inside of a chimney, about two feet from the top, or at the foot of the chimney-top. The buoyancy of the air keeps the bladder continually in a circular motion, and thereby prevents the rush of air into the tunnel from descending so low as the fire-place.

1178.—*Sir Henry Halford's Receipt for Nervous People.*

Three ounces and a half of camphor julep, three ounces and a half of peppermint water, three drachms of spirits of ammonia, three drachms of syrup of saffron, one drachm of tincture of camphor—well mixed. Three tablespoonfuls to be taken when required. It is intended for occasional, not constant use.

1179.—*To Clean the Face of Soft Mahogany, or other Porous Wood.*

After scraping and sand-papering in the usual manner, take a sponge and well wet the surface to raise the grain; then with a piece of fine pumice-stone, free from stony particles, and cut the way of the fibres, rub the wood in the direction of the grain, keeping it moist with water: let the work dry; then if you wet it again, you will find the grain much smoother, and it will not raise so much; repeat the process, and you will find the surface perfectly smooth, and the texture of the wood much hardened: by this means, common soft Honduras mahogany will have a face equal to fine Hispaniola.

If this does not succeed to your satisfaction, you may improve the surface, by using the pumice-stone with cold-drawn linseed oil, in the same manner as you proceeded with water; this will be found to put a most beautiful, as well as durable face to your work, which may then be polished or varnished.

1180.—*To Mix Paints.*

In mixing paints, observe that for out-door work you must use principally or wholly boiled oil, unless it be for the decorative parts of houses, &c., then mix as for in-door work.

For in-door work use linseed oil, turpentine, and a little "dryers," observing, that the less oil, the less will be the gloss, and that for "flatted white," &c., the colour being ground in oil, will scarcely require any further addition of that article, as the object is to have it dull.

The best "dryers" are, litharge and sugar of lead;—the former for dark and middle tints, and the latter for light ones.

1181.—*To Distinguish Iron from Steel.*

Let a drop of diluted nitric acid fall on the metal, and after a few minutes wash it off with water. If the metal be steel a black spot will be left on it; if it be iron a whitish-grey spot will remain. Rationale: the nitric acid dissolves the iron in both cases, but the charcoal that enters into the composition of the steel remains undissolved, and constitutes the blackness.

1182.—*Blisters on the Feet from Walking.*

When these annoyances occur from over exercise, the fluid in the blister may be let out with a worsted needle, and if much pain is caused, bathing the feet immediately in warm water will speedily give the wished-for relief: but it should always be punctured just before going to retire to rest for the night.

1183.—*To Harden and Temper Cast Steel.*

Various compositions have been recommended for hardening and tempering cast steel, according to the nature of the article. For saws and springs in general, the following is an excellent liquid:—

Spermaceti oil.....	20 gallons
Beef suet, *rendered*....	20 lbs.
Neat's foot oil.....	1 gallon
Pitch.....	1 lb.
Black resin.....	3 lbs.

The last two articles must be previously melted together, and then added to the others ingredients, when the whole must be heated in a proper iron vessel, with a close cover fitted to it, until all moisture be evaporated and the composition will take fire on a flaming body being presented to its surface.—*Technological Repository.*

1184.—*Blotches on the Face.*

For blotches on the face, the best remedy is camphor spirit dabbed on the spot after washing, or twice or thrice in the day; or the following lotion used every morning after washing,—

Sublimate Lotion.—Sublimate of mercury two grains; almond emulsion, half a pint. Mix.

1185.—*To Flavour Wines.*

Various ingredients are added to inferior wines to give them the flavour of others more expensive, and to British wines to make them resemble those imported. Substances are also added in a similar manner to communicate the aroma of the high-flavoured grape wines. Among the first are bitter almonds, or the essential oil of almonds, or preferably its alcoholic solution, which are used to impart a sherry or nutty flavour to weak-flavoured wines, as cherry, white cape, malt, raisin, parsnip, and other similar British wines;—rhatany, kino, oak sawdust and bark, alum, &c., to convey astringency;—and tincture of the seeds of raisins to impart a port-wine flavour. Among the substances employed to communicate the bouquet of the finer wines may be mentioned—orris-root, eau de fleurs d'oranges, neroli, ambergris, vanilla, violet petals, cedrat, sweetbriar, clary, elder flowers, quinces, cherry laurel water, &c. By the skilful though fraudulent use of the above flavouring substances and perfumes, the experienced wine-brewer manages to produce in the dark cellars of London, from white cape, currant, gooseberry, raisin, rhubarb, parsnip, and malt wine, very excellent imitations of foreign wine, and which pass current among the majority of English wine-drinkers as the choicest productions of the grape, "genuine as imported." A grain or two of ambergris, well rubbed down with sugar, and added to a hogshead of claret, gives it a flavour and bouquet much esteemed by some connoisseurs.

1186.—*Poisoning by Opium.*

The first object to be accomplished in cases of poisoning by opium, is the evacuation of the stomach. If sulphate of zinc can be procured, from twenty to thirty grains dissolved in water are to be given immediately, must or, failing this, a mustard emetic, be administered, and the back of the throat tickled with a feather. Vomiting must be encouraged by draughts of tepid water; during this time, let the patient be walked up and down between two persons, and no attention ought to be paid to the entreaties of the sufferer to be allowed to rest. This constant exercise is essential to the action of the emetic, for it is found that vomiting cannot be excited unless the patient be kept awake. Cold water dashed suddenly on the face, will often produce a temporary consciousness. There is no antidote for opium, though vinegar has been strongly recommended; it may be used with advantage after all the poison has been removed from the stomach, but if given before, it will only increase the bad symptoms; strong coffee is useful under the same circumstances.—*Johnson's Ready Remedies in Cases of Poison, &c.*

1187.—*For Scouring Black, Blue, and Dark Brown Woollens, such as broad and narrow Cloths, Gentlemen's Coats, &c., &c.*

Supposing the article to be cleaned is a man's coat, first dry about two ounces of Fuller's earth by the fire, then pour a sufficient quantity of boiling water on it to dissolve it to the consistence of treacle; take a sufficient quantity of this on the top of three fingers, and plaster thinly over such spots of grease as may be on the coat, particularly on the cuffs, collar, the pocket-holes, &c. This done, dry it by the fire or in the sun; procure a little ox-gall, and mix with it half a pint of stale urine; add to this, if required, a little boiling water, to make the quantity of alkaline liquor sufficient for your purpose, such as chamber-lye, potash liquor, &c. You must take care not to weaken this too much with water; but instead of it, add as much as you like of the chamber-lye. Dip a hard brush in this liquor, and brushing the spotted places on your coat, you will find it to produce a white froth, like soap lather. After this you must mind and dip the coat in a bucket of cold water, (spring water is the best,) to wash off the filth and bad smell. Then take a walking-stick, and put through the two arm-holes, and putting a string round the middle of the stick, hang the coat to dry. When it is nearly dry, take your brush and lay the nap the right way of the cloth, and when quite dry, pour a small drop of oil of olives in your hand, and pass it over the brush, with which strike your coat; and if too much oil is not used it will give it the appearance of new.

1188.—*Iceing.*

Have ready a pound of the best white sugar, which pound well and sift through a sieve, put it into a basin with the whites of three fresh eggs, beat well together with a wooden spoon, adding the juice of half a dozen lemons, keep beating well until it becomes very light and hangs in flakes from the spoon (if it should be rather too stiff in mixing, add a little more white of egg, if, on the contrary, too soft, a little more sugar), it is then ready for use.

1189.—*Chocolate Iceing.*

Is made similar to the last, but when finished have ready a piece of the common chocolate, which melt in a stewpan over the fire, keeping it stirred; when quite melted stir some of it in with the iceing until you have obtained the colour required, moistening the iceing with a little more white of egg.

1190.—*To Communicate Roughness to Wine.*

A roughness or astringency is readily communicated to wine by the cautious use of kino, catechu, or rhatany.

1191.—*Practical Hints for Drawing and Engraving on Wood.*

A Friend has kindly communicated the following valuable hints on drawing and engraving upon Wood. His name alone would be a sufficient guarantee of the value of the remarks, were we at liberty to disclose it.

Possess yourself of a piece of box-wood, of a rich yellow golden colour, containing neither specks of white nor redish tints.—Blocks ready for use can be obtained from Mr. Martin, 2, Buck Street, Barbican,* from 1d. to 2d. the square inch, according to the quantity: but always choose the best as it is a consideration both to artist and engraver.

The surface of the wood being too smooth to receive the marks of the pencil, some artists use a solution of flake white and gum; the French use flake white and sugar; others merely rub the surface with a little Bath-brick, finely powdered, (by rubbing two pieces together,) mixed with water. This latter is by far the best plan. After the block is rubbed lightly over with the above, it should be placed on its side in a cool place until thoroughly dry; when, by passing the hand lightly over the surface, all the extraneous matter will be removed, and a fitting surface remain to receive the pencil. Commence your outlines with a H.H.H. pencil, and for all delicate work—H.H. will be quite soft enough, if good, for all dark or broader lines. When greater depth of colour is required, or decided black, a wash of Indian ink, with a dash of indigo mixed, will have a good effect, using a camel's hair pencil, and re-pencil over when dry. It must be distinctly understood that all lines made with the pencil are to be left standing on the block by the engraver,—the sky and such tints being merely washed on as previously mentioned. The subjects best adapted for copying by amatures, as examples, are impressions from good wood-engravings; they should be chosen for their bold simplicity, at commencing. The superiority of our engravings on wood consists in the forcible and decided lights and shadows, which can be produced with a most brilliant and delightful effect, and are very far superior to the niggling style of the French.

For Engraving on Wood.—The tools used by engravers on wood are extremely simple; they consist of gravers, tint-tools, chisels, and gouges, and may be obtained at Buck's or Fenn's in Newgate Street.

The gravers are used to cut the various lines—straight, crooked, curved, or cross lines, termed cross-hatching.

Tint-tools, which are distinguished by the flatness of the blade, are used to cut parallel lines, and denominated *tints*.

Gouges and chisels are used for clearing out and around the blocks.

A *Turkey stone*, to sharpen the tools.

Printers ink, *slab* and *bladder* can be obtained of Mr. Izod, printer's-broker, Wheatsheaf Yard, Farringdon Street.

Indian paper, for taking proofs, of Day and Hauge in Lincoln's Inn Fields.

It need hardly be mentioned that it requires great practice, *patience*, and application to use the tools effectually.

Besides the above mentioned there, are required for engraving a leathern sand bag, or cushion, a glass, and stand; to be obtained from Buck's or Fenn's.

The *Sand Cushion* affords a firm rest for the block, and allows it to be turned freely by the left hand, while the right is being used in cutting the lines.

A magnifying Glass of medium power, should be used to examine the work as it proceeds. It allows the engraver an opportunity of giving a degree of finish to his work unattainable without. It is a decided error to suppose that the using a glass affects the sight; by long experience we have found it quite the reverse.

As the pencil lines are liable to be effaced, apply by smearing a small portion of beeswax to the sides of the block; then fix over it a smooth piece of paper from side to side, rubbing it with the handle of one of the tools until it adheres. Some engravers tie the paper with thread or string; we prefer the wax, being more expeditious. Tear off a piece of the paper from the part to be commenced, and so remove it as the work proceeds.

Taking Proofs, which is not usually done until the whole of the subject is engraved; you proceed to distribute a small portion of ink on the slab with the dabber; then apply the dabber to the surface of the cut, striking it very gently and perpendicularly; then lay over it a piece of Indian paper. Place a piece of card above the paper, to equalize the friction; proceed rubbing the back of the card with a burnisher or ivory knife, and when every part has been rubbed over sufficiently the proof may be removed. Great care should be taken to hold the card steadily, for if the Indian paper be allowed to move, the proof is spoiled—*blurred*. Before using the Indian paper it is necessary to examine it closely, as it contains numerous small specks and grit, which should be removed with the point of a pen-knife, as they are liable to injure the surface of the engraving.

1192.—*To Clean Japanned Articles, such as Tea-trays, &c.*

A little olive oil poured into the hand, and rubbed gently over the article, and then rubbed off with a piece of flannel. Warm water destroys the varnish.

* Mr. Williamson, Grosvenor Row, Pimlico, also prepares wood for engravers, in a very superior manner.

1193.—*To Fine Wines.*

We give additional information on this subject, from what we stated in No. 89.

Sometimes hartshorn shavings, or pale sweet glue, is substituted for isinglass; and for some strong red wines, abounding in tannin, a little sheep's or bullock's blood is very commonly employed. The use of blood is not, however to be recommended, as it communicates a very trifling, but still an unpleasant, flavour and odour, which is easily recognised by the palate of a professed "wine-taster;" besides which the practice is dirty and disgusting. Gypsum is frequently used to clear muddy white wines; as also milk of lime. Some persons add about one ounce of sugar of lead dissolved in water to a hogshead of such wine, and, after well mixing it in, further add a like quantity of bisulphate of potash (sal enixum), also dissolved in water, and rummage well. In this process the sugar of lead is decomposed, and falls down as an insoluble sulphate, and hence it is argued that it is not so dangerous as has been generally represented by Accum and others afflicted with the poison mania. The use of lead, however, in any shape is objectionable, and should never be adopted by the wine-dealer, however plausible the above statements may appear. In France a person known to employ lead in wine would subject himself to fine and imprisonment.

1194.—*Tracing Paper.*

In order to prepare a beautiful, transparent, colourless paper, it is best to employ the varnish formed with Damara resin in the following way: — The sheets intended for this purpose are laid flat on each other, and the varnish spread over the uppermost sheet by means of a brush, until the paper appears perfectly colourless, without, however, the liquid therein being visible. The first sheet is then removed, hung up for drying, and the second treated in the same manner. After being dried, this paper is capable of being written on, either with chalk or pencil, or steel pens. It preserves its colourless transparency without becoming yellow, as is frequently the case with that prepared in any other way.—*See No.* 274.

1195.—*Cement for Attaching Metal to Glass or Porcelain.*

M. Heberger ("Jahrb. fur Pharm.," x., 249) recommends as an excellent cement for attaching metal to glass or porcelain a mixture of a solution of eight ounces of strong glue and one ounce of varnish of linseed oil, or three quarters of an ounce of Venice turpentine, which are to be boiled together, agitating all the time, until the mixture becomes as intimate as possible. The pieces to be cemented ought to be kept in opposition for forty-eight or sixty hours.

1196.—*To make Clouted Cream.*

Devonshire is celebrated for a delicacy prepared from the milk, well known as *clouted cream*. In order to obtain this, the milk is suffered to stand in a vessel for twenty-four hours, It is then placed over a stove, or slow fire, and very gradually heated, to an almost simmering state, below the boiling point. When this is accomplished, (the first bubble having appeared,) the milk is removed from the fire, and allowed to stand for twenty four hours more. At the end of this time, the cream will have arisen to the surface in a thick or clouted state, and is removed. In this state it is eaten as a luxury: but it is often converted into butter, which is done by stirring it briskly with the hand or a stick. The butter thus made, although more in quantity, is not equal in quality to that procured from the cream which has risen slowly and spontaneously; and in the largest and best dairies in the Vale of Honiton, the cream is never clouted, except when intended for the table in that state.—*From a Correspondent.*

1197.—*The Sweating-In of Wine.*

The technical terms "sweating "and "fretting in" are applied to the partial production of a secondary fermentation, for the purpose of "amalgamating" the flavour of foreign ingredients (chiefly brandy) added to the wine. For this purpose four or five pounds of sugar or honey are commonly added to a hogshead, and, when the wine is wanted in haste, a spoonful or two of yeast, or a little crude tartar, or bruised vine leaves, are also mixed in, or the cask is placed in a moderately-warm situation till the effect is nearly complete, when it is removed to the wine-seller and fined down.

1198.—*To make Furniture Paste.*

Scrape two ounces of bees' wax into a pot or basin; then add as much spirits of turpentine as will moisten it through; at the same time powder an eighth part of an ounce of resin, and add to it, when dissolved to the consistence of paste, as much Indian red as will bring it to a deep mahogany colour: stir it up, and it will be fit for use.—*Cabinet Maker's Guide.*

1199.—*Rice Bread.*

Take one pound and a half of rice, and boil it gently over a slow fire in three quarts of water about five hours, stirring it, and afterwards beating it up into a smooth paste. Mix this while warm into two gallons, or four pounds of flour, adding at the same time, the usual quantity of yeast. Allow the dough to work a certain time near the fire, after which divide it into loaves, and it will be found, when baked, to produce twenty-eight or thirty pounds of excellent white bread.

1200.—*To Clean Specimens for the Microscope.*

If the object is to be mounted whole, the first process is to thoroughly cleanse it. This is done either by brushing it with a camel's hair pencil or washing it in water or turpentine. If it be a hard and brittle creature, it must be soaked in hot water; and as fresh insects contain much fat, a little caustic alkali should be added. When thus softened, the insect, if intended for an opaque object, is to be spread out on a piece of cork and held in a proper position until dry, by means of small pieces of card pinned down to the cork; these pins and cards are called by entomologists *braces*. When the specimen has hardened, the braces can be removed, and the object is ready to be fastened by gum or cement to a disc.

If the subject is to be mounted as a transparent object, as soon as soft it must be laid on a slip of glass, and spread out and the two bound together by thin twine. In this condition the object must remain until quite dry, when the slips of glass are to be separated. It is now ready for mounting.—*Microscopic Objects.*

1201.—*To Promote the Ripening of Wine.*

To promote the maturation of wine, various plans are adopted by the growers and dealers. One of the safest ways, especially for strong wines, is not to rack them till they have stood fifteen or eighteen months upon the lees, at the same time regulating the temperature upon the principles described under "Fermentation." In this way the slow or insensible fermentation which causes the maturation of wine will be promoted, without the access of the acetous fermentation, or that which causes acidity. Another safe method is to remove the racked wine into a rather warmer situation than usual, observing properly to exclude the action of the air, which cannot be done with wine in wood if the place be very dry. A third method is to remove the corks or bungs, and to substitute bladder tied or fastened over air-tight. Bottled wine treated in this way ripens very quickly in a temperate situation.

1202.—*Hiccough.*

This may usually be removed by the exhibition of warm carminatives, cordials, cold water, weak spirits, camphor julep, or spirits of sal volatile. A sudden fright or surprise will often produce the like effect. An instance is recorded of a delicate young lady, that was troubled with hiccough for some months, and who was reduced to a state of extreme debility from the loss of sleep occasioned thereby, who was cured by a fright, after medicines and topical applications had failed. A pinch of snuff, a glass of *cold* soda-water, or an ice-cream will also frequently remove this complaint.

1203.—*Lemon Sugar.*

Rub the rind of some fresh lemons upo large piece of sugar, and as it discolours part upon which it is rubbed scrape it with a knife; when you have obtained a ficient quantity, dry a little in the screen, bottle for use when required. Orange su may be made in the same manner, substi ting very red oranges for the lemons.

1204.—*Test for the Purity of Magnesia*

The common magnesia of the shops (wh is a carbonate) is frequently adulterated v chalk. This may be detected by addin little diluted sulphuric acid, which, with m nesia, forms a very soluble salt, but with l a very insoluble one. Pure magnesia (cal calcined magnesia in the shops) dissolves diluted sulphuric acid entirely and with effervescence.

1205.—*To Remove Mustiness in Wine.*

This is easiest removed by violently aggit ing the wine for some time with a little of t sweetest olive or almond oil. The cause the bad taste is the presence of an essent oil, which the fixed oil seizes on and ris with it to the surface, when it may be skimm off. A little coarsely-powdered fresh-bu charcoal, or even some slices of bread toast black, will frequently have a like effect. little bruised mustard is used by so persons.

1206.—*For the Relief of the Tooth-ache*

Take of creosote, one drachm; rectif spirits of wine, half an ounce; distil water, half a pint. Mix. The mixture is be used daily and habitually. Let the too brush be first moistened with the mixtu and applied to the teeth; and then a l cold water; afterwards whatever tooth-pow a person may be in the habit of using.—*Fr a Correspondent.*

1207.—*A Glue for Inlaying Brass or Sil Strings, &c.*

Melt your glue as usual, and to every add of finely powdered rosin and finely p dered brick-dust, two spoonfuls each; corporate the whole well together, and will hold the metal much faster than p glue.

1208.—*Lambs' Fry.* (*French.*)

Procure two sets of lambs' fry, wh blanch ten minutes in boiling water, d them on a sieve, and when quite dry egg with a paste brush, tnrow them into bre crumbs, with which you have mixed s chopped parsley, fry them in very hot lar a nice light brown colour, dress pyram cally upon a napkin, garnish with fried p ley, and serve.

1209.—*How to use American Isinglass.*

The refined American isinglass is equal in strength to Russian isinglass for table jellies; it is also of great service in diseases where delicate animal food is required, and is well calculated for long sea voyages. It improves by age if kept dry, and can be made into soap in a few minutes, and is very useful in clarifying cider, beer, and wine. We give receipts for its use.

To make Table Jellies.—Use at least two ounces of Cooper's Refined American Isinglass, which should be first soaked in cold water for two hours; drain off that water, then take two quarts of cold water, one and a half pound of sugar, put in it the white of three eggs, the juice of three good sized lemons, the peel of one, a stick of cinnamon, a little nutmeg, orange peel, or other spice to suit the taste; stir all the ingredients well together while cold, then boil the whole mass five or ten minutes, and then pour it through a jelly bag, when it may be put into glasses or moulds, and when cold will be fit for use. The moulds should be first wet with a little white of egg and water, just before the jelly is put in them, in order to make it easy to turn them out on plates.

*** The jelly bag is made of flannel, eight or ten inches across the opening, and about half a yard deep, narrowing to a point at the bottom. The liquid that runs through first should be poured back into the jelly bag until it runs through clear,

Add one pint of wine to the above for wine jelly. Other liquids made from preserves, may be jellied by using the same proportion of the isinglass.

Blanc Mange may be made by using at least one ounce of isinglass for two quarts of milk or cream, the peel of two lemons, sugar and spice to suit the taste—bring the whole to a boiling heat, strain it, and when nearly cool, stir it well to mix the cream that will rise while cooling, pour it in moulds, and when perfectly cold it may be turned out, and will then be ready for use. The moulds should be first wet with cold water, which will prevent it from sticking to them.

To Refine Liquors.—Dissolve two ounces in one quart of cider, beer, or wine; it should not be boiled, though warmed sufficient to dissolve it; put in when dissolved into a barrel of the liquor, where it should be well stirred, and when clear racked off. It should be put into cider as soon as it is drawn from the press, and should be racked as soon as clear; if it be not racked off at a proper time, a fixed air will form and cause the sediment to mingle again with the whole mass.

*** The American isinglass can be procured in any quantity at Eve and Phythian's, 435, West Strand.

1210.—*Croup.*

On the first appearance of croup, a teaspoonful of the following mixture:—Ipecacuanha wine, half an ounce; tartar emetic, one grain; distilled water, half an ounce. Mix—should be immediately given, and repeated every ten minutes, until it excites vomiting. After its operation, the child should be put in a warm bath, for ten to fifteen minutes, and a dose of calomel and James's powder given. If relief be not obtained from these measures, the entire throat should be covered with leeches, say eight or ten, and the bowels emptied by the following injection: — Take of common turpentine, two drachms, beat it up with the yolk of an egg, and add by degrees half a pint of decoction of chamomile flowers, in which an ounce of Glauber salts has been dissolved; strain it, and divide it into two equal parts; one of which is to be administered night and morning. If the alarming symptoms are not checked in twelve hours, the warm bath is to be repeated, and calomel, in doses of from three to five grains, with three grains of James's powder in each, should be given every third hour.

If a child recover from the attack of croup, every affection of the chest or lungs should be considered as important; it should, therefore, be carefully guarded against cold, especially in damp weather, for which purpose the child should wear a chamois leather waistcoat next its skin, made to cover the neck, and great attention be paid to the stomach and bowels. *A child having been once attacked with croup, is very liable to its return from any slight exposure to cold.*

1211. — *Amalgation of Wrought Iron, Cast Iron, and Steel, so as to Prepare them for Fine Gilding.*

Place in a glazed earthenware or porcelain vessel twelve parts, by weight, of mercury, one of zinc, two of sulphate of iron, twelve of water, and one and a half of hydrochloric acid of 1.2 sp. gr., then introduce the iron or steel into the mixture, which is to be heated to ebullition. In a little time the objects become covered with a thin coating of mercury, which enables us to apply immediately the amalgam of gold that is used in the gilding. All that is now necessary is to apply a strong heat, which will drive off the mercury, and the trace of zinc that may have attached itself to the iron, leaving a surface of pure gold. By the ordinary way, it becomes necessary to cover the iron first with a coat of copper.—*Poggend, Ann.*, 1846.

1212.—*Emetic Draught.*

Take of emetic tartar, one grain; powder of ipecacuanha, fifteen grains; common water, one ounce and a half. Mix. This is commonly employed for unloading the stomach on the accession of fevers and in ordinary cases.

1213.—*Modes of Curing Bacon.*

The following methods of curing bacon are extracted from a work, entitled "Pigs; their Origin and Varieties, and Treatment under Disease, with Directions relative to the Curing and Preserving their Flesh;" by H. Richardson.

Bacon is cured in very different ways. For domestic use, it is usually laid upon a table, and salt with a little nitre added, well rubbed in, first on one side and then on the other, either with the bare hand or the salting glove. Some straw is then placed upon the floor of an out-house, a flitch laid thereon, with the rind downwards—straw laid above this, then another flitch, and so on; above the whole is placed a board, and heavy stones or weights above all. In three weeks or a month the meat is sufficiently salted, and is hung up to hooks in the kitchen rafters. The general practice of burning wood and turf in Irish kitchens, imparts a sweetness to the bacon thus saved that is not to be met with in any which you can purchase.

Another mode is as follows:—Prepare a pickle, by boiling common salt and nitre in water; mix, for a single pig, of tolerable size, one pound of coarse brown sugar with half-a-pound of nitre, and by mixing all the sugar and nitre you require to use in the first instance, you will prevent its being purloined by children or servants; rub this well in with the salting glove, then put the meat into the pickle, and let it lie in this for two days; afterwards take it out of the pickle, and rub it with salt alone, then put it back into the pickle.

For a *mild cure*—Form *sweet pickle*, by boiling molasses with salt and water; rub the meat with sugar and nitre—add a small portion of strong pickle to the meat; put the meat into this, and let it lie in it for three weeks. If there be any spare room in the cask, fill up with molasses—eight pounds of salt, one pound of nitre, and six pints of molasses will about suffice for each hundred weight of meat; and will take about five gallons of water.

In about three weeks, less or more time being required according to size, take the meat out of pickle, and hang it in the drying-house. While in the drying-house, the flitches should be hung, neck downwards. You may cut out the ham, and trim the flitch according to fancy—nearly every county in England has, in this respect, a fashion of its own.

You then, if you possess the means, remove your hams and bacon to the smoking-house: they should not be suffered to *touch each other:* with this precaution you may hang them as closely as you please. Smoke-houses are of every dimensions, but the smallest answer as well as the most extensive. Before suspending the meat in the smoke-house, it should be previously well rubbed over with bran. The fire is made of saw-dust, which burns with a low smouldering glow, giving out far more smoke than if actually flaming.

In the process of smoking, your meat will lose from about fifteen to twenty pounds per hundred weight—a fact necessary to be borne in mind.

Sometimes the pigs are killed before they arrive at full size, and their hair removed by singeing: the bacon and hams of these are said to possess peculiar delicacy of flavour.

The best saw-dust for smoking hams or bacon is that made from oak, and it should be thoroughly dry. The saw-dust of common deal imparts a flavour of a disagreeable character, not unlike that of red herrings.

1214.—*Bayley's Cakes for Liquid Blacking.*

This blacking was the source of an ample fortune to the patentee, Mr. Bayley, of Cockspur Street, Charing Cross. It is made, according to the specification of the patent, with one part of the gammous juice which issues from the shrub called *goats' thorn*, during the months of June, July, and August; four parts of river water, two parts of neats'-foot, or some other softening and lubricating oil; two parts of a deep blue colour, prepared from iron and copper; and four parts of brown sugar-candy, the water is then evaporated till the composition becomes of a proper consistence, when it is formed into cakes of such a size as to produce, when dissolved in hot water, a pint of liquid blacking.

1215.—*To Remedy Sourness in Wine.*

This is either occasioned by the wine having been imperfectly fermented, or from its having been kept in a cellar where it has been exposed to too much heat or air, or to continual vibrations, occasioned by the passage of loaded vehicles through the adjoining thoroughfare. The common remedy recommended in books for this purpose is to saturate the acid with chalk, milk of lime, or calcined oyster-shells; but such additions, made in sufficient quantity to affect this object, destroy the character of the wine, and render it sickly and vapid. Formerly it was a very common practice to add litharge to alleviate the acidity; but the wine was thus rendered highly injurious to health, and frequently converted into a certain and deadly poison. Owing to the exertions of the Council of Salubrity, this practice has been wholly put down in France; and this example, combined with the easy means of detecting lead in wine, which are now so generally known, have also led to its discontinuance in England. The best and safest remedy is to mix it with a considerable portion of full-bodied new wine, adding at the same time a little brandy, and in two or three weeks to fine it down, and either to put it into bottles or to consume it as soon as possible.

1216. — *To Mount Miscroscopic Objects in Canada Balsam.*

We are indebted to Mr. Pritchard for the suggestion of this superb mode of embalming. Warm the glass slips, &c., to a temperature just below the boiling heat of water. If there is any doubt of the balsam penetrating all the interstices and readily adhering to the specimens, it will be well to pour a few drops of clear turpentine upon the specimens, which will greatly facilitate the taking of the balsam; the latter, however, must not be used until the turpentine has nearly evaporated. The moment when the balsam is to be added with the best effect can only be known by experience. Clear old Canada balsam is the best suited for these purposes. When used it must also be heated to a temperature just below boiling water, and then poured upon the object, previously arranged upon a slip of glass. The top slip of glass, which is usually smaller and thinner than the under one, is now to be placed upon it; one end of each slip being brought into contact first, and then the other allowed to fall upon it. By this means no air-bubbles will be inclosed. The exact quantity of balsam must be learned by practice. Of two faults, namely, too much or too little, the former is to be preferred.

Be careful not to press the glasses together too hard, otherwise, on the removal of the pressure, the air will enter between the glasses, and the preparation will be spoilt. Having thus mounted your object, it must be slowly dried in a warm situation. This will take one or two days; after which the slide is to be cleaned by scraping off the surplus balsam with a strip of plate glass. Finally, wipe it clean, using first a linen rag moistened with turpentine, and then a piece of dry clean leather.—*Miscroscopic Objects.*

1217.—*Savoy Cake in Mould.*

Have ready a large high mould lightly buttered, (with a soft brush, and clarified butter,) turn the mould up to drain, and when the butter is quite set throw some finely sifted sugar into it; move the mould round until the sugar has adhered to every part, after which turn out the superfluous sugar, tie a band of buttered paper round at the top, and place it in a cool place until the mixture is ready. Place the yolks of fourteen eggs in a basin with one pound of sugar (upon which you have rubbed the rind of two lemons previous to pounding), beat well together with a wooden spoon until nearly white, then whip the whites of the eggs very stiff, add them to the yolks and sugar, with six ounces of flour and six ounces of potato-flour, mix the whole lightly, but well together, and fill the mould rather more than three parts full, place it in a very moderate oven one hour, keeping the oven door shut; then try when done as directed for sponge cake; if done take off the paper and turn it upon a sieve until quite cold.

1218.—*Decolouring of Wine.*

The colour of wines is precipitated by age and by exposure to the light. It is also artificially removed by the action of milk, lime water, or fresh burnt charcoal. Wine merchants avail themselves of this property for the purpose of whitening wines that have acquired a brown colour from the cask, or which are esteemed pale; and also for turning "pricked" red, or dark-coloured wines into white, in which a small degree of acidity is not so much perceived. The milk should be well skimmed before being mixed with the wine, and should be used in the same manner as ordinary finings, for which it will be found a good substitute. In this way brown sherry is commonly converted into pale or gold-coloured sherry. For the latter purpose one to three pints are usually sufficient; but to decolour red wine, two to three quarts or more will be required, according to the nature and intensity of the colour, or the shade of colour desired. Charcoal is seldom used, as it removes the flavour as well as colour, but a very little milk of lime may sometimes be advantageously substituted for milk when the wine has much acidity.

1219.—*Vanilla Sugar.*

Chop a stick of well-frosted vanilla very small, and put it into a mortar with half a pound of lump sugar, pound the whole well together in a mortar, sift through a hair sieve, and put by in a bottle or jar, corking it up tight, and using where required.

1220.—*To Rack Wine.*

This should be performed in cool weather, and preferably early in the spring. To avoid disturbing the dregs, a clean syphon, well managed, will be found better than a cock or faucet. The bottoms, or foul portion, may be strained through a wine-bag, and added to some other inferior wine.

1221.—*Queen's Oil. (For the Hair.)*

Oil of ben, one pint; civet, three grains; Italian oil of jasmin, three fluid ounces; otto of roses, three minims. If otto of roses is not to be had, ten or twelve minims of common oil of roses may be substituted.

1222.—*To Polish Brass Ornaments inlaid in Wood.*

If your brass work be very dull, file it with a small smooth file; then polish it with a rubber of hat dipped in Tripoli powder mixed with linseed oil, in the same manner as you would polish varnish, until it has the desired effect.

1223.—*To Soften Ivory.*

Slice a quarter of a pound of mandrake, and put it into a half a pint of the best vinegar, into which put your ivory; let it stand in a warm place for 48 hours, you will then be able to bend the ivory to your mind.

1224.—*Prevention of Oxidation of Metals.*

A correspondent of the *Mining Journal*, says,—"I have been led to adopt a simple method of coating metals, by the agency of an acid, so as to secure them most efficiently from the deteriorating influence of oxidation. The article to be coated is first dipped in a dilute acid, composed of two parts sulphuric acid and one nitric acid, in nine parts water. After immersion in this solution, the article is to be washed in clean water, and then allowed to drain; and so soon as it appears to be dry, it is to be brushed over with copal or lac varnish; the varnish attaches itself firmly to the acidulated surface of the metal, and never peels off. The best species of varnish for this purpose is probably copal, to which is added a little litharge. I have subjected sheet-iron thus treated to the continued action of sea water for several months, without its sustaining injury. It is, perhaps, worth while for ship-owners to consider whether a considerable economy would not result from the application of this method to the copper sheeting of ships."

1225.—*Savoy Biscuits.*

Have the weight of nine eggs of sugar in a bowl, which put in a jar of hot water, weigh the same weight of flour, which sift through a wire sieve upon paper, break the eggs into a bowl, and proceed as directed for sponge cake; then with a paper funnel or bag, with a tin pipe made for that purpose, lay it out upon papers into biscuits three inches in length, and the thickness of your little finger, sift sugar over, shaking off all that does not adhere to them; place them upon baking-sheets and bake in rather a warm oven of a brownish yellow colour, when done and cold detach them from the paper by wetting it at the back, place them a short time to dry.

1227.—*Diseases of the Dog.*

The less any one *quacks* his dog the better. If a veterinary surgeon can be called in, let him prescribe, and do you implicitly follow his directions. It may happen that you are not so circumstanced as to be able to obtain such assistance; then let nature work her own will, and, in nine cases out of ten, you will find her successful. Still, however, though nature does not require absolute *aid* in her operations, she requires the removal of *obstacles*—of such attendant circumstances as might interfere with her operations. I shall not pretend to offer more than a little advice on such subjects generally; and I may here observe, that when a human surgeon happens also to be a dog-fancier, you will find his opinion and advice far more valuable than that of half a hundred quack pretenders.

1226.—*Dumb Madness.*

Is chiefly characterized by stupidity, and, at the same time, restlessness of demeanour; the tongue becomes of a dark colour, and much swollen; the animal is also constantly rubbing its jaws with its paws, as if seeking to remove a bone from its throat; and is in general unable to keep its mouth shut, or the tongue within it.

If a person be bitten by a dog supposed to be rabid, let the bitten part be carefully excised, and liquid caustic copiously applied to the wound thus formed. Rabies has been known to supervene, after seven months from the infliction of the bite, having lain dormant in the system during that period. Although horror at the sight of liquids is not present in this disease, when occurring in the dog, it is one of its strongest characteristics, when occurring in the human subject, and the disease is then, with propriety, termed Hydrophobia.—*Richardson's Treatise on the Dog.*

1228.—*Rabies, or Canine Madness, sometimes improperly called Hydrophobia.*

Hydrophobia, a term expressing *fear of water*, is, when applied to this malady as occurring in the dog, grossly incorrect, a dog labouring under rabies drinking water not only willingly, but greedily to the very last.

I need scarcely say that no curative treatment will avail, once that a dog has been seized with this terrible disease: my duty, therefore, merely consists in describing the symptoms which indicate the approach of danger, that the affected animal may be timely destroyed; and also to point out the treatment to be pursued in the event of a fellow-creature having been bitten. One of the earliest symptoms of rabies in the dog is *restlessness*. He is constantly turning round and round before he will lie down; his countenance becomes anxious: his eyes bloodshot; he fancies that he sees objects around him which have no real existence, and he snaps at the empty air; his fondness for his master increases, and with it his propensity to lick the hands and face—a filthy practice at any time, and one most dangerous;—the appetite becomes depraved; his natural food is neglected, and, at the same time, every sort of filthy trash is greedily devoured; *eating his own excrement* is an early symptom, and so sure a one, that the moment a dog is seen doing so, he should be destroyed, or, at all events, carefully confined.

Rubbing the paws against the sides of the mouth. If this be done to remove a *bone*, the mouth will remain open; but when it takes place as the precursor of rabies, the jaws close after the rubbing ceases.

Soon follows an *insatiable thirst*—so insatiable that the poor animal often plunges his whole muzzle into the water; and here you may observe *spume* left upon the surface. Soon the dog falls or staggers, and sometimes, but not invariably, becomes delirious. Death speedily ensues.

1229.—*French Custard.*

Have ready ten custard glasses, or small coffee cups, measure one of them ten times full of milk, which place in a stewpan, and set upon the fire until boiling, when add a quarter of a pound of powdered sugar, and the rind of two lemons, free from pith, place the lid upon the stewpan, take from the fire and let infuse ten minutes, then in a basin have ready the yolks of eight eggs, with which stir in the milk by degrees, pass through a strainer and fill the cups; have ready upon the fire a large flat stewpan, containing water sufficient to cover the bottom two inches in depth, and just simmering, stand in the cups, and let remain still simmering until the custards are quite firm, when take them out, let remain until cold, when wash the cups outside, dress them upon a napkin and serve; any kind of flavour may be introduced into the above; but for

1230.—*Coffee Custard,*

Proceed as follows: make half a pint of strong coffee according to the usual method, add half a pint of thin cream or milk previously boiled, sweeten to palate, mix with the yolks of eggs, pass through a strainer, and proceed precisely as directed for French custard.

1231.—*Beautiful and Permanent Red Ink.*

It is well known that a solution of carmine in caustic ammonia gives a fluid of a very beautiful tint. The following proportions are recommended:—pure carmine, twelve grains; solution of ammonia, three ounces. Place the carmine in a porcelain vessel; pour thereon the solution of ammonia; heat over a spirit-lamp for a space of five to eight minutes, carefully managing the temperature so as not to boil; and to the solution thus formed add (continually stirring) eighteen grains of powdered gum arabic. When dissolved, the ink is ready for use. After using, the inkstand must be well closed. Instead of using carmine, which is expensive, drop lake (being a mixture of carmine precipitated with alum) may be employed, since the ammonia redissolves the carmine therefrom, and leaves the alumina.—*Buchner's Repert.*

1232.—*To Remove Flatness in Wine.*

This is best done by addition of a little new brisk wine of the same kind; or by rousing in two or three pounds of honey, or bruised sultana raisins, and three or four quarts of good brandy per hogshead. By this treatment the wine will usually be recovered in about a fortnight, unless in very cold weather. Should it be wanted sooner, add a tablespoonful or two of yeast, and remove it to a warmer situation.

1233.—*Cabinet Pudding.*

Well butter a plain round mould or basin, round the interior of which stick a quantity of dried cherries, or Smyrna raisins, then about three parts fill the mould with sponge cake, interspersing two ounces of ratafias, over which sprinkle a good glass of brandy, then have ready the following custard: boil a pint of milk, in which infuse the rind of two lemons, free from pith, in a basin, have six whole eggs, which well whisk, with a quarter of a pound of powdered sugar, and add the milk by degrees, pass through a strainer and fill up the mould, round the edge of which place a band of buttered paper, have a convenient-sized stewpan, with about two inches in depth of boiling water, place in your pudding, cover a sheet of paper over, and let simmer gently over the fire, keeping the stewpan covered down close until the pudding becomes quite firm, by which time you should be ready to serve it, take out, detach the paper, and turn from the mould over upon a dish; have ready the following sauce: put half a pint of melted butter into a stewpan, into which stir the yolks of two eggs, and add a glassful of brandy, with the juice of a lemon, and sufficient sugar to sweeten it, stir over the fire until becoming a little thick, when pass it through a strainer, sauce over the pudding and serve.

1234.—*Fomentations.*

Although the decoctions usually employed, such as that of chamomile flowers or of poppy-heads, are useful in aiding the warmth, by their soothing or sedative influence, yet they are secondary objects in the application of fomentations, the intention being to convey heat, combined with moisture, to the part fomented. Flannel cloths, wrung out of boiling water, by means of two sticks turned in opposite directions, form the best fomentations. If they be shaken up, and laid lightly over the part, they involve a considerable quantity of air, which, being a bad conductor, retains the heat in them for a considerable time. In every process of fomenting, there should be two flannels, each three yards long, with the ends sewed together, to admit of the boiling water being wrung out of them; and the one flannel should be got ready whilst the other is applied. The fineness or the coarseness of the flannel is not a matter of indifference: the coarser it is, the less readily does it conduct heat; thence it retains its warmth longer, and becomes a more efficient fomentation.—*A. T. Thomson, M.D.*

1235.—*Sweetbreads.* (*For the Sick Room.*)

These, when plainly cooked, are well adapted for the convalescent. They should be slowly boiled, and very moderately seasoned with salt and cayenne pepper.

1236.—*To Clarify and Boil Sugar.*

Break three pounds of fine white sugar, the hardest and closest grained is the best, put it into a sugar-pan with three pints of clear spring water, set over a sharp fire, and when beginning to boil place it at the corner to simmer, and squeeze in the juice of half a lemon, skim well and reduce to two thirds, it is then ready to use for jellies, &c.

If not able to obtain the best quality sugar it would be necessary to use white of eggs as an assistance in the clarification, by putting the white of one egg in a basin and whipping it well with a pint of cold water, add half of it to the sugar, whipping it well in, let simmer, adding the remainder by degrees whilst simmering, and passing it through a fine cloth into a basin. The boiling of sugar is divided into seven different degrees, which may be ascertained by the following directions.

The first degree is known by dipping a copper skimmer into it whilst boiling, turning it over two or three times, if the sugar falls from it in sheets it has attained the first degree.

The second is known by boiling your sugar rather longer, dipping your finger and thumb into cold water, then your finger into the boiling sugar, putting your finger and thumb together, and again opening them, it will form a kind of thread; if it is too weak boil a little longer, this is the most useful degree for fruit or water ices.

The third degree is attained by boiling it a little longer, and trying it in the same manner, upon the thread breaking, should it form a kind of pearl, it has attained the above degree; the sugar in boiling would also be covered with a quantity of small bubbles resembling pearls.

The next degree is attained by boiling it still longer, dip a skimmer into it, turn, take out and blow it hard, when the sugar will form little bladders and float in the air, this degree is called the soufflé.

For the next degree boil still longer, trying it in the same manner, but blowing harder, the bladders will be larger and adhere together, forming feathers; this degree is called la plume, or the feather.

The next is called au petite casée, and is obtained by boiling the sugar a little longer, to know this degree have a pint of cold water in a basin into which you have put a piece of ice, dip your finger into it, then into the boiling sugar, and then into the water again, take the piece which adheres to the finger and bite, if rather crisp, but sticking to the teeth, it has attained that degree.

The seventh and last requires great attention, to attain it boil rather longer, dip your finger in as before, if it cracks and does not at all adhere to the teeth in biting it is done, take from the fire and it is ready for use for making any kind of sugar ornament.

When intended for such purposes, however, add a little tartaric acid when it arrives to the degree la plume, and pour it into a smaller sugar-pan, allowing it to reach the rims, it will be then unable to burn round the sides as if in a larger pan; if such a thing should, however, happen in a larger pan, wipe the interior of the pan round with a sponge previously dipped in cold water, or it would discolour the sugar.

Ornaments of spun sugar I have a very great dislike to for a dinner, but if required, the sugar must be boiled to the last degree. Should the sugar grain it may be brought back by adding more water, and when dissolved, boiling over again; in spinning sugar you must keep the bulk of it in a warm temperature, having a little in a smaller pan for use, which keep in a melted state by placing it in a bain marie of hot water or in a hot closet.—*Soyer's Regenerator.*

1237.—*Almond Custard Cream.*

The flavour of almonds, which appears to be so generally liked, is obtained by the use of an essence which we cannot at all approve of, but consider the following method to obtain that delicious flavour to be much more commendable: blanch and skin two ounces of sweet with a few bitter almonds, pound them well, with sufficient sugar to sweeten a pint of milk, which you have in a stewpan, when boiling throw in the almonds and sugar, cover the stewpan, let infuse ten minutes in another stewpan, have the yolks of eight eggs, upon which pour the infusion, stirring it well and mixing by degrees, stir over the fire until thickening, when pass it through a strainer into a bowl, which place in cold water, keeping it stirred until quite cold, when mix a gill of cream whipped very stiff, fill your cups, sprinkle crushed ratafias over, and they are ready to serve.

By adding a little dissolved isinglass to the above when cooling, any description of spirits or liqueurs may be introduced.

1238.—*Greengage Tart.*

Procure a sufficient number of ripe green gages, which put into your dish whole, giving them the form of a dome at the top, and about two dozen covering them with ounces of powdered sugar; cover with pa

Any description of plum tart is made cisely in the same manner, as also are gr berry, cherry, currant and raspberry, berry, &c.

1239.—*Chocolate Custard.*

Scrape half a cake of good cho which put into a stewpan, and mois degrees with a pint of warm milk and when well dissolved mix with the y eggs, and finish the same as for oth tards.

1240.—*To Prepare Litmus Paper.*

We here give a fuller account of the mode of preparing litmus paper than that presented in No. 780. We extract it from Professor Faraday's "Chemical Manipulations."

For the preparation of litmus paper some good litmus is to be rubbed to powder with hot water in a mortar, the mixture poured into an evaporating-basin or a flask, and water added until the proportion is about half a pint for each ounce of litmus. It is to be covered up so as to remain warm for an hour, after which the clear liquor is to be decanted, and fresh hot water poured on to the residue. This is to be covered up as before, suffered to stand, and the liquid evaporated. The operation is to be repeated a second time, and, if much colour appears to be removed, even a third. The first solution is to be kept apart from the second and third, which may be mixed. The first portion will not require evaporation, but the others are to be so far reduced in quantity, that when a piece of filtering paper is dipped into them, and dried, they will impart to it a blue colour of sufficient intensity for use. Paper is then to be dipped into the prepared solution. The paper should in all cases be bibulous, and not sized, so that fluid dropped upon it should be instantly absorbed. Sized paper often presents a fairer tint of colour upon the surface, but is by no means so delicate as a test. The paper should be of a good colour, that the tint may not be injured; of sufficient thickness not to become almost transparent when wet; and particular care should be taken that it be free from earthy matter, especially carbonate of lime, and alkalies. It may be examined as to these points in the manner recommended for filtering paper, *i.e.*, by burning and estimating the amount of ash. The paper selected should be cut into pieces of a size convenient to be dipped, somewhat less, for instance, than half a sheet of post paper. The litmus solution should be poured into a dish or soup-plate, and the paper should be drawn through it piece by piece, in such a manner that the fluid may be in contact with both sides, and then having been held to drain a few seconds, it should be hung on lines of thread or twine to dry, in a convenient place. No fumes of acid or burning charcoal should have access to it, for they injure the colour; and as soon as the paper is dry it should be taken down, and laid together. The tint ought to be a full blue, or, if light, not faint or undecided: it may be judged by touching a piece of the paper with a very weak acid, and observing whether the red colour produced is vivid, and in strong contrast to the blue tint of the rest of the paper. If the solution should have been made so dilute as to produce too weak a tint, the paper may be dipped a second time; but this is to be avoided if possible, as it involves a second exposure to the air.

1241.—*Sponge Cake.*

Put one pound of powdered sugar in a good sized bowl, which stand in a jar of hot water; sift one pound of flour upon a sheet of paper, then break twelve eggs into the bowl with sugar, which whisk rather quickly until they become a little warm and rather thickish, when take the bowl from out of the jar, and continue whisking until nearly or quite cold, when add the chopped rind of a lemon and the flour, which mix lightly with a wooden spoon; have ready your mould or baking-dish lightly buttered, into which you have put a little flour, knocking out all that does not adhere to the butter, pour in the mixture and place it one hour in a moderate oven, it may require longer or not so long, but that will depend entirely upon the compass you have it in; if done it will feel firm to the touch, but the surest method is to run a thin wooden skewer into the centre, if it comes out clean the cake is done, but if not some of the mixture would adhere to it; care should be taken not to disturb it until quite set, or it would sink in the centre, and never properly bake; when done turn it out upon a sieve to cool.

1242.—*Colouring of Wine.*

Wines are as commonly doctored in their colour as their flavour. A fawn yellow and golden-sherry yellow are given by means of a tincture or an infusion of saffron, turmeric, or safflower, followed by a little spirit colouring to prevent the colour being too lively. All shades of amber and fawn to deep brown and brandy colour may be given by burnt sugar. Cochineal (either alone or with a little alum) gives a pink colour;—beetroot and red sanders give a red colour;—the extracts of rhatany and logwood, and the juice of elderberries, bilberries, &c., a port wine colour. A hogshead of inferior pale sherry or white cape is commonly converted into a full-flavoured brown sherry by the "honest" wine-dealer, by the addition of a quarter of a pint of spirit colouring, a gallon of brandy, and a few drops of the essential oil of bitter almonds dissolved in spirit; the whole being well mixed and fined down.

1243.—*Red Mullet.*

Procure two red mullets, which place upon a strong dish not too large, sprinkle some chopped onions, parsley, a little pepper and salt, and a little salad-oil over, and put them into a warm oven for half an hour, then put a tablespoonful of chopped onions into a stewpan, with a tablespoonful of salad-oil, stir over a moderate fire until getting rather yellowish, then add a tablespoonful of sherry, half a pint of melted butter, with a little chopped mushrooms and parsley; reduce quickly over a sharp fire, keeping it stirred until becoming rather thick; when the mullets are done sauce over and serve.

1244.—*Cupping.*

The following description of the mode of cupping is extracted from that most useful work, "Household Surgery."

Cupping is the most certain way of obtaining precisely the quantity of blood required: it has the advantage of being easily learnt, and of very rarely being followed by ill consequences.

The regular apparatus for cupping consists of cupping glasses of two or three sizes; a "scarificator," or box of lancets which are made to shoot out and return with a spring; and a spirit-torch, which is a small hollow metal globe filled with spirits of wine, with a long tube stretching from it and filled with some cotton threads which pass into the globe, and from it are fed with spirit.

The place of cupping having been determined on, and the glasses, one or more to be applied, being chosen, the glass is to be placed with its mouth downwards, upon the part, on one side of its edge, leaving, however, sufficient room for the entrance of the pipe of the spirit-torch; which, being lighted, its end is to be quickly pushed in, taking care, however, to hold it so that it shall not burn the skin, which is the most troublesome and difficult part of the operation. The pipe must be held a few seconds in the glass to rarefy the air; then quickly withdrawn, and the cupping-glass is quickly brought down upon the skin, so as to apply the whole of its edge. Immediately the torch has been withdrawn and the glass completely turned down, the rarefied air within recovers its ordinary condition; and a vaccum, or space unoccupied by air, being thus formed, the skin draws into the glass, and fills the vacancy. The glass does not fall off, as the weight of the external air holds it firmly down. In this state it is to be left two or three minutes, by which time the indrawn skin will become very deep red, or almost blue, in consequence of being gorged with blood, which is prevented escaping by the pressure of the edge of the glass. Now is the time to remove the glass, which is done by grasping its upper part with one hand and inclining it a little on one side, whilst the thumb of the other hand pressing the skin firmly near its edge, the air rushes in with a hiss, and the glass comes off. Immediately this done, the "scarificator"—its lancets having been set, is to be placed with its face upon the skin which has been drawn up; and then, by touching its spring, the lancets make their cuts and return home. The cupping-glass is now again put on, in the same way as at first and upon the same part, and very soon the blood is seen ozzing up through the wounds, and fills the cupping-glass more or less completely, as the vaccum is more or less perfect. If sufficient blood be not obtained at the first application of the cup or cups, they must be removed as soon as they cease to fill the wounds wiped lightly with a sponge, and the glasses put on as before. The wounds generally cease bleeding when the cups have been taken off; and a piece of lint spread with ointment or of sticking-plaster, is put on merely to keep them free from dirt." Such is the orthodox mode of performing this operation.

*** "If no cupping instruments are to be had, an off-hand cupping may be performed, with a little dexterity, with very simple materials. A small tumbler or tea-cup, either of which is preferable if bellying, or a tumbler of the old-fashioned shape known as a "rummer," is the best of all, and answers for the cupping-glass; a bit of lighted tow or paper is then to be put into it, and as soon as the tumbler gets pretty warm, and the air within is rarefied, it is to be turned down upon the skin, which will rise tolerably well into it. There is, to be sure, a little danger of slightly burning the skin; but as the tow is extinguished from want of air immediately the glass is turned down, not much damage is done. The place of the "scarificator" is supplied by wounding the skin, till it bleeds in half-a-dozen different places, within the circuit of the glass, with a lancet, or with the point of a razor or of a sharp knife, after which the glass is put on as at first."

It sometimes, though very rarely, happens that, as with leeches, so in cupping, a little artery may be wounded, and bleed pertinaciously, in which case it must be treated in the same way with needle and thread. *See No.* 1030.

1245.—*Lobster Salad.*

Break up a lobster, obtaining as much of the flesh as possible, which cut into slices, have likewise two hard-boiled eggs also in slices, two anchovies filleted, and two cabbage lettuces, or any other salad cut up small; mix the whole well together in a basin, season with half a teaspoonful of chopped eschalots, one of chopped parsley, one of chopped tarragon and chervil, a little pepper and salt, six spoonfuls of salad oil and two of vinegar; when well mixed, turn the whole into a salad-bowl and serve. Crab may be dressed the same.

1246.—*Liquid Manure.*

They prepare liquid manure in the German States, the Netherlands, &c., by sweeping the excrements of their stall-fed cattle into underground reservoirs, mixing with it four or five times its bulk of water, according to the richness of the dung: five reservoirs are generally employed, of such a size that they each take a week to fill, and thus each has four weks allowed to *ferment* before the mass, which in this time becomes of an uniform consistence, is removed, by a portable pump, in watercarts, or large open vessels.—*Farmer's Almanac.*

1247.—*Beef Steak Pudding.*

At home I can frequently make a very excellent dinner from a meat pudding, made as follows:

Put one pound of flour upon a pastry slab, in the centre of which form a well, in which put half a pound of beef or mutton suet, whichever is most convenient, add a teaspoonful of salt, and mix the whole, with water, into a stiffish paste, adding more flour to detach the paste from the slab, and make it dry to the touch; then slightly butter the interior of a round-bottomed basin, of the size you may require, which line with two thirds of the paste, rolled to the thickness of half an inch; you have previously cut two pounds of rump-steak into slices, the thickness of two five-shilling pieces, and as large as the palm of your hand, with a certain quantity of fat attached, or if no fat, add a few separately, dip each piece in flour, and cover the bottom of your basin, over which sprinkle some pepper, salt, chopped parsley, and eschalots (which you have previously mixed upon a plate in the following proportions: two teaspoonfuls of salt, half ditto of black pepper, two of chopped parsley, and one or two of chopped onions or eschalots), then more meat, and seasoning alternately until the pudding is filled, add a wineglassful or two of water, lay a bay-leaf upon the top, wet the edges of the paste, the remainder of which roll to the same thickness, with which form a lid, closing it carefully at the edges; have ready boiling in a stewpan upon the fire a gallon of water, in which stand your pudding, having previously well wrapped it up in a cloth, and let boil continually for three hours, now and then adding a little more water to keep the quantity; when done, untie the cloth, from which take the basin, pass your knife carefully round between the pudding and the basin, and turn over upon a dish, lifting the basin carefully and you will have an excellent pudding, not one drop of gravy escaping until you have dug in your spoon, which will cause it to eat much more delicate than by breaking the pudding on purpose to fill the dish with gravy when going to table, particularly if soup and fish are served before, and the pudding is kept half an hour waiting, the top pieces would then eat very dry and indigestible, being deprived of their succulence. At home I never carve such a pudding with a spoon, but lightly cut the crust with a knife, cutting along the top instead of down, and laying a piece of crust upon each plate, taking the meat and gravy from the centre with a spoon thus leaving the bottom until the last, which, if any remain, is excellent cold.*

The above may also be either steamed or baked, in which case it will not require to be tied in a cloth to steam it, place a quart of water in a middling-sized stewpan, and when boiling place in your pudding, cover the stewpan down close, and draw it to the corner of the fire, replenishing occasionally with more water; the pudding will require the same time cooking, and is served as before.

If baked, the time required in cooking would of course greatly depend upon the heat of your oven, but it would require about two hours baking in a moderate oven, which is the best adapted The pudding, when baked, may be kept entirely to be eaten cold. Should the onion or bay-leaf be objectionable to some, they may of course be omitted observe, that by shaking the pudding gently previous to turning it out upon your dish, you will mix the gravy with the flour upon the meat, thus forming, when the pudding is cut, a thinnish sauce, without having a greasy appearance.

This very long and minute receipt will probably surprise many, but by thus entering into it, I have given at least ten receipts in one, as I make all other savoury puddings precisely the same; the following sorts most frequently. I sometimes introduce one or two mutton kidneys in a steak pudding which, although a very old custom, is nevertheless a very good one. Mutton pudding is also very excellent. especially if made from the meat cut from the chumps of the loins, and made similar to the beef-steak puddings, not, however, requiring quite so long a time to boil. Short mutton cutlets, cut without showing the bones, with slices of raw potatoes between them also make very excellent puddings, as also do cutlets of lamb, but in either case requiring an hour less time to cook. have also frequently made very good puddings from veal, rabbits, poultry, and game, all of which are very acceptable for a change. Vension pudding is also very beautiful. I consider it is a pity so few people make any experiment in cookery, which, like other arts, is almost inexhaustible. Some people who have partaken of some of these puddings, previous to their being sent to table have said they were sure they would not be approved of; but to my great satisfaction they have been totally deceived.

For the veal pudding I cut slices (from any part of the leg) about the same size as the beef for steak puddings, and put them into a sauté-pan, over the bottom of which I have rubbed an ounce of butter, seasoning them with a little pepper and salt, adding a little thyme, and a couple of bay-leaves; about half cook, and leave them in a pan until quite cold, then dip each piece in flour lay them in the basin with a few slices of streaked bacon, finish the pudding, and boil it two hours For young rabbits and fowls I proceed the same, and cook the pudding the same time but to the last two I frequently add a spoonful of currie-powder to make it palatable. For venison, I previously stew it well, except I have left the remainder of a haunch, which I con-

* It would be very easy to ascertain when done by running a packing-needle or sharp-pointed knife through, if tender it is done; this remark also applies to any description of meat pies.

vert into a hash, making the pudding of it when cold; this pudding will require very little more than an hour boiling.

I frequently also make puddings of various kinds of fish, of which one made from the fillets of mackerel is very excellent, the fillets cut into good slices, rather highly seasoned, and laid lightly in the pudding; it will require an hour and a half boiling, and must be eaten very hot to be well appreciated. Eels also make a good pudding, by cutting them into pieces an inch and a half in length slantwise, and blanching them ten minutes in boiling water, to extract the oil, previous to putting them in your pudding, before making which dip each piece of eel in flour.—*Soyer's Kitchen at Home.*

1248.—*To Bottle Malt Liquor.*

Mr. Mackenzie recommends the following mode:—Cork loose at first, and afterwards firm. For a day or two keep the bottles in cold water or in a cold place, or throw some cold water over them. Steep the corks in scalding water, to make them more elastic. Lay the bottles on their sides. When it is desired that the liquor should ripen soon, keep the bottles in a warmer place. If the ale is flat, or stale, put three horse-beans, or raisins, into each bottle; and to prevent the bottles bursting, make a hole in the middle of the cork with an awl; or put into each bottle, one or two pepper-corns. If it is desired to ripen it quick, boil some coarse sugar in water, and when cold, ferment it with yeast. Then put three or four spoonfuls of it, with two cloves, and if kept in a warm place, it will be ripe the next day. When the ale is sour, put into it a little syrup of capillaire, and ferment it with yeast; when settled, bottle it, and put a clove or two, with a small lump of sugar, into each bottle.

1249.—*Jugged Hare.*

Put nearly half a pound of butter into a good sized stewpan with ten ounces of flour, making rather a thinnish roux by continually turning over a slow fire until becoming of a yellowish tinge, then add a pound of good streaked bacon, previously cut into square pieces; keep stirrring a few minutes longer over the fire; you have previously cut the hare into nice pieces, throw them into a stewpan, and stir over the fire until becoming firm, when moisten with four glasses of port wine, and sufficient water to cover them, when beginning to boil, skim well, season in proportion to the size of your hare, let simmer, add two bay-leaves, four cloves, and, when about half done, forty button onions, or ten large ones, cut into slices; let simmer until the whole is well done, the sauce requiring to be rather thick; dress the pieces as high as possible upon your dish, sauce over, and serve. The remains are excellent either cold or warmed up again in the stewpan.

1250.—*To Improve Wines.*

This is the cant term of the wine trade, under which all the adulteration and "doctoring" of wine is carried on. A poor sherry is improved by a little almond flavour, honey, and spirit; a port deficient in body and astringency, by the addition of some red tartar (dissolved in boiling water), some kino, rhatany, or catechu, and a little honey and brandy.

1251.—*Sugar in Grains.*

Is made by pounding a quantity of sugar in a mortar, and sifting off all the fine through a hair sieve, then again what remains in the sieve put into a rather coarse wire sieve, and that which passes through is what is meant by the above term.

1252.—*Salad of Cold Meat, &c.*

This salad in France is very much in vogue, and frequently made with the remains of meat from the pot-au-feu, but any meat, either roasted, boiled or stewed, can be used.

Cut your meat in slices (with a little of the fat) about the size of half-a-crown, place them upon a dish, with three eschalots chopped very finely, a spoonful of chopped parsley, one of chopped tarragon and chervil, and a little salt and pepper, pour six tablespoonfuls of salad-oil and two of vinegar over, toss well together without breaking the meat, and serve either in a salad-bowl or upon another dish; the above proportion is for a pound of meat.

Another method is to have as many slices of cold potatoes as of meat, cut the same size, and after well seasoning the whole, dress them alternately round the dish, one resting upon the other; mix two spoonfuls of oil with one of vinegar, which pour over and serve. Spring onions, slices of beet-root, and radishes, may also be introduced. The remains of poultry can be dressed in a similar manner.

1253.—*Cellaring of Wine.*

A wine-cellar should be dry at bottom, and either covered with good hard gravel or be paved with flags. Its gratings or windows should be open towards the north, and it should be sunk sufficiently below the surface to ensure on equable temperature. It should also be sufficiently removed from any public thoroughfare, as not to suffer vibration from the passing of carriages. Should it not be in a position to maintain a regular temperature, arrangements should be made to apply artificial heat in winter and proper ventilation in summer. A celebrated wine establishment known to the writer, whose cellars are above ground, have a number of theremometers suspended on the walls, and, whenever the mercury sinks below 48° F., several Arnot's stoves, arranged for that purpose, are immediately lighted, and their action properly watched and regulated.

1254.—*Soufflé Rice Pudding.*

Well wash two ounces of Carolina rice, which when dry put into a stewpan with nearly a pint of milk, an ounce of butter, half the rind of a lemon, free from pith, a little salt, and a spoonful of powdered sugar; set upon the fire until boiling, when draw it to the corner, where let simmer very gently (or place the stewpan upon a trivet at a good height from the fire) until the rice is very tender, when take it from the fire, and beat well with a wooden spoon until forming a smoothish paste, when add the yolks of four eggs, mixing them well, pour the whites of the eggs into a bowl, whisk them until very stiff, and mix lightly with the preparation; have ready, buttered lightly, a deep pie-dish, pour in the mixture, and about a quarter of an hour before ready to serve place it in a moderate oven, serving when done, and the moment you take it from the oven. Half the above quantity may of course be made.

Soufflé of ground rice is made the same as the above, the rice, however, not requiring so long to simmer as when whole. As also are soufflés of tapioca, semoulina, vermicelli, &c., changing their flavours according to taste, using vanilla, lemon, orange, orange-flower water, or a small quantity of any description of liqueur. A few currants may also be mixed with any of the preparations, or laid at the bottom of the dish, as also may any description of light preserves.

1255.—*To Prepare Turmeric Paper.*

Turmeric paper is to be prepared in a similar manner to the litmus paper described in No. 1240. A hot infusion of finely bruised or coarsely ground turmeric is to be made, by boiling one ounce of the root with ten or twelve ounces of water for half an hour, straining through a cloth, and leaving the fluid to settle for a minute or two. The liquid should be of such strength that paper, when dipped into it and dried, should acquire a fine yellow colour. The paper should be of the kind before described. No particular care is required during drying, relative to exposure to air, except that acid and alkaline fumes should not have access, as they may transfer injurious matter to the paper, and diminish its delicacy. When dry it should be wrapped up and preserved with care.—*Faraday's Chemical Manipulations.*

1256.—*Flounders—Water Souchet.*

Procure four or six Thames flounders, cut each in halves, put half a pint of water in a sauté-pan, with a little scraped horseradish a little pepper, salt, sugar, and forty sprigs of fresh parsley; place over the fire, boil a minute, then add the flounders, stew ten minutes, take them out and place in a dish, reduce the liquor they were stewed in a little, pour over and serve.

1257.—*Apple Tart.*

Peel and cut two dozen russet apples in slices, which put into your dish, interspersing them with lemon peel, free from pith, cut into strips, six cloves, and a little grated nutmeg; build the apples up in a dome to the centre of your dish, and cover over with half a pound of powdered sugar, then have ready half a pound of puff-paste made as directed, with which make a band a quarter of an inch in thickness, laying it round the rim of the dish, roll out the remainder of the paste to the thickness of a quarter of an inch, and large enough to cover the fruit, wet the band of paste upon the dish with a little water, lay the cover gently over, pricking a hole with your knife at the top to let out the air, closing it gently at the edges, which trim neatly with a knife; egg the top over with a paste-brush, and place in a moderate oven to bake, which will take about an hour; just before taking from the oven sift a little sugar over, and let remain until melted, forming a nice glaze over the tart, which may be served either hot or cold.

1258.—*Mixing of Wines.*

Few wines are sold without admixture. It is found that the intoxicating properties of wine are increased by mixing them with other wines of a different age and growth. In many cases the flavour is at the same time improved. Thus, a thin port is improved by the addition of a similar wine having a full body, or by a little malaga, teneriffe, or rich old sherry; and an inferior old sherry may be improved by admixture with a little full-bodied wine of the last vintage. In this consists the great art of "cellar management;" and to such an extent is this carried, both abroad and in England, that it may be confidentialy asserted that no wine ever reaches the consumer in an unmixed or natural state.

1259.—*Remedy for Snails, &c.*

Mr. George Toms, of Taunton, among various experiments, spread in the evening in his garden some grains (the remains of malt after brewing), about one inch in thickness. About midnight he went to the spot and found the grains literally covered with snails and slugs; and by sifting slacked lime over them he destroyed the whole. The experiment has become in general use, and so successfully, that gardens are cleansed of these insects in a few nights.—*Taunton Courier.*

1260.—*Abernethy Biscuits.*

Make into a stiff biscuit paste, one pint of milk, three eggs, four ounces of loaf sugar, and a quarter of an ounce of carraway seeds, with flour sufficient to make it of the required consistency. Bake in an oven not very hot. —*From a Correspondent.*

1261.—*Fish Salads.*

Are very good, and may be made with the remains of John Doree, turbot, salmon, or brill.

Cut the fish into very thin slices, have also two young cos lettuces, which separate into leaves and cut lengthwise; add a few leaves of tarragon, a little chervil, season with a little pepper and salt, six or eight spoonfuls of salad-oil, and two of vinegar, or according to taste; mix well together, turn into a salad-bowl and serve. The above salads are excellent for dinner upon a hot summer's day.

1262.—*The Diseases of Cows and their Remedies.*

1.—*Cleansing Drink*—One ounce of bayberry powdered, one ounce of brimstone powdered, one ounce of cummin-seed powdered, one ounce of diapente. Boil these together for ten minutes; give when cold in a little gruel.

2.—*Colic.*—The best remedy is one pint of linseed oil mixed with half an ounce of laudanum.

3.—*Calving.*—The treatment before calving is to keep the cow moderately well, neither too fat nor too lean; remember that she commonly has the double duty of giving milk and nourishing the fœtus: dry her some weeks before calving; let her bowels be kept moderately open; put her in a warm sheltered place or house her; rather reduce her food; do not disturb her when in labour, but be ready to assist her in case of need; let her have warm gruel; avoid cold drinks. A pint of sound good ale in a little gruel is an excellent cordial drink.

4.—*A Cordial* is easily made by one ounce of carraway seeds, one ounce of aniseeds, a quarter of an ounce of ginger powdered, two ounces of fenagreek seeds. Boil these in a pint and a half of beer for ten minutes, and administer when cold.

5.—*Fever.*—Bleed; and then give one ounce of powdered nitre and two ounces of sulphur in a little gruel. If the bowels are constipated, give half a pound of Epsom salts in three pints of water daily, in need.

6.—*Hoove or Hoven.*—Use the elastic tube; but as a prevention, let them be well supplied with common salt, and restrained from rapid feeding, when first feeding, upon rank grass or clover.

7.—*Mange.*—Half a pound of black brimstone, a quarter of a pint of turpentine, one pint of train oil. Mix them together, and rub the mixture well in over the affected parts.

8.—*Milk Fever, or Garget.*—Two ounces of brimstone, one ounce of diapente, one ounce of cummin-seed powdered, one ounce of powdered nitre, Give this daily in a little gruel, and well rub the udder with a little goose-grease.

9.—*Murrain.*—Half a pound of salts, two ounces of bruised coriander seeds, one ounce of gentian powder. Give these in a little water.

10.—*Pleura Pneumonia.*—The only chances in this disease are the adoption of very *prompt* measures:—Bleed *early*, and repeat it if necessary. Then give a drench, composed of one pound of Epsom salts, one ounce of powdered saltpetre, half a drachm of tartar emetic. Give it in two pints of gruel, and repeat in six or eight hours.

11.—*Poisons* swallowed by oxen are commonly the yew, the water dropwort, and the common and the water hemlock. One pint and a half of linseed oil is the best remedy.

12.—*Purge in Poisoning.*—Either one pound of salts in a quart of water or gruel, or one pint to one pint and a half of linseed oil

13.—*Redwater.*—Bleeding, says Youatt, first, and then a dose of one pound of Epsom salts, and half a pound doses repeated every eight hours until the bowels are acted upon. In Hampshire they give four ounces of bole *ammoniac*, and two ounces of spirits of turpentine in a pint of gruel.

14.—*Scouring.*—Give half an ounce of powdered catechu, and ten grains of powdered opium in a little gruel.

15.—*Sprains.*—Embrocation: eight ounces of sweet oil, four ounces of spirits of hartshorn, half an ounce of oil of thyme.

16.—*Sting of the Adder or Slowworm.*—Apply immediately to the part strong spirits of hartshorn; for stings of bees apply chalk or whitening mixed with vinegar.

17.—*Worms.*—Bots: give half a pound of Epsom salts with two ounces of coriander seed bruised in a quart of water.

18.—*Wounds.*—*Flesh* tincture. Socotorind or Barbadoes aloes in powder four ounces, myrrh coarsely powdered one ounce, rectified spirit of wine one pint, water two pints. Let them stand fourteen days, occasionally shaking; then fit for use: wounds are best without sewing: cleanse from dirt or gravel. If much inflamed, apply a poultice. If unhealthy fungous granulation arises, wash the part with the following mild caustic wash previous to applying the tincture. Blue vitriol (sulphate of copper) one ounce, water one pint, dissolve.

19.—*Yellows.*—Two ounces of diapente, two ounces of cummin-seed powdered; two ounces of fenagreek powdered. Boil these for ten minutes in a quart of water, and give daily in a little gruel.—*Johnson's Farmer's Encyclopædia.*

1263.—*Puff Paste.*

Put one pound of flour upon your pastry slab, make a hole in the centre in which put the yolk of one egg and the juice of a lemon, with a pinch of salt, mix it with cold water (iced in summer, if convenient) into a softish flexible paste, with the right hand dry it off with a little flour until you have cleared the paste from the slab, but do not work it more than you can possibly help, let remain two minutes upon the slab; then have a pound of fresh butter from which you have squeezed all the buttermilk in a cloth, bringing it to the same consistency as the paste, upon which place it; press it out with the hand, then fold the paste in three so as to hide the butter, and roll it with the rolling-pin to the thickness of a quarter of an inch, thus making it about two feet in length, fold over one third, over which again pass the rolling-pin; then fold over the other third, thus forming a square, place it with the ends top and bottom before you, shaking a little flour both under and over, and repeat the rolls and turns twice again as before; flour a baking-sheet, upon which lay it, upon ice or in some cool place (but in summer it would be almost impossible to make this paste well without ice) for half an hour, then roll twice more, turning it as before, place again upon the ice a quarter of an hour, give it two more rolls, making seven in all, and it is ready for use when required, rolling it to whatever thickness (according to what you intend making).—*Soyer's Regenerator.*

1264.—*The Hands.*

In order to preserve the hands soft and white, they should always be washed in warm water, with fine soap, and carefully dried with a moderately coarse towel, being well rubbed every time to ensure a brisk circulation, than which nothing can be more effectual in promoting a transparent and soft surface.

If engaged in any accidental pursuit which may hurt the colour of the hands, or if they have been exposed to the sun, a little lemon juice will restore their whiteness for the time; and lemon soap (*See No.* 501.) is proper to wash them with. Almond paste is of essential service in preserving the delicacy of the hands; it is made thus: blanch and beat up four ounces of bitter almonds, add to them three ounces of lemon juice, three ounces of almond oil, and a little weak spirit of wine. The following is a serviceable pomade for rubbing the hands on retiring to rest:—Take two ounces af sweet almonds; beat with three drachms of white wax, and three drachms of spermaceti, put up carefully in rose water.—*See also Nos.* 412 & 427,

*** Gloves should be always worn on exposure to the atmosphere, and are graceful at all times for a lady in the house, except at meals.

1265.—*To Clarify Isinglass.*

Put a quarter of a pound of isinglass in a small stewpan, just cover it with a little clear spring water, and add a piece of lump sugar the size of a walnut, place it upon the fire, shaking the stewpan round occasionally to prevent its sticking to the bottom; when upon the point of simmering add the juice of half a lemon, let simmer about a quarter of an hour, skim and pass it through a fine cloth: if the isinglass is good it will be as clear as crystal, but if it should be a little clouded, clarify it again thus: pour it into a larger stewpan adding half a gill of water, place it upon the fire, and when on the point of boiling have the white of an egg in a basin, whip well with half a gill of water, pour it into the isinglass, which keep whisking over the fire until boiling, when place it at the corner of the stove, and let reduce to its former consistency, it will keep good some days if kept in a cool place.

1266.—*To render Plaster Figures very Durable.*

Set the figure in a warm place to get thoroughly dry; then have a vessel large enough to contain it, which fill so that when the plaster figure is placed in it, it will be quite covered with the best and clearest linseed oil just warm; let it remain in the vessel for twelve or fourteen hours: then take it out, let it drain, and set it in a place away from dust; when the oil is quite dry, the ornament, or whatever is thus prepared, will look like wax, and will bear washing without injury.

1267.—*Stimulating Astringent Mixture.*

Infusion of mint, cinnamon water, of each, one ounce; tincture of catechu, two drachms; sal volatile, one drachm; laudanum, twelve drops; syrup of orange-peel, two drachms.—In severe cases of infantile cholera, a moment should not be lost in attempting to stop the purging and vomiting which accompany this disease; a teaspoonful of this mixture may be given every hour or half-hour, until the purging and vomiting be checked.

1268.—*Half Puff Paste.*

Put one pound of flour upon your pastry slab with two ounces of butter, rub well together with the hands, make a hole in the centre, in which put a pinch of salt and the yolk of an egg with the juice of a lemon; mix with water, then roll it out thin and lay half a pound of butter (prepared as for puff paste) rolled into thin sheets over, fold it in three, roll and fold again twice over, lay it in a cold place a quarter of an hour, give another roll and it is ready for use where required; this paste is mostly used for fruit tarts, for which it is well adapted.

1269.—*Cements.*

We have already given several valuable formulæ for cements (see receipts No. 231, 288, 405, 482, 562, 614, 700, 879, 1099, and 1134). We think the following will nearly complete the subject.

Alabaster Cement.—1. Finely-powdered plaster of Paris made into a cream with water.

2. Melt yellow resin, or equal parts of yellow resin and beeswax; then stir in half as much plaster of Paris.

The first is used to join and fit together pieces of alabaster or marble, or to mend broken plaster figures. The second is used to join alabaster, marble, porphyry, Derbyshire spar, and any similar substances that will bear being heated. It must be applied hot, and the stone must be made warm. Derbyshire and some other stones may also be joined by heating them sufficiently to melt a lump of sulphur, with which their edges must be then smeared, after which they must be placed together, and held so until cold. Little deficiences, as chips out of the corners, &c., may be filled up with melted sulphur or bleached shellac, coloured to any shade, as required.

Architectural Cement.—1. Reduce paper to a smooth paste by boiling it in water; then add an equal weight each of sifted whiting and good size; boil to a proper consistence.

2. Paper, paste, and size, equal parts; finely-powdered plaster of Paris, to make it of a proper consistence. Use it as soon as mixed.

To make architectural ornaments, busts, statues, columns, &c. It is very light, and receives a good polish, but will not stand the weather.

Bruyere's Water Cement.—Mix three gallons of clay with one gallon of slacked lime, and expose them to a full red heat for three hours.

Building Cement.—This is made by exposing a mixture of clay or loam, broken pottery, flints, or silicious sand, or broken bottle glass, with wood ashes, to a considerable heat in a furnace, until it becomes partially vitrified. It must then be ground to a fine powder, sifted, and mixed with one third of its weight of quicklime, also in fine powder, after which it must be packed (tight) in casks to preserve it from air or moisture. For use it is mixed up with water and applied like Roman cement.

Botany Bay Cement.—Yellow gum and brickdust equal parts, melted together. Used to cement coarse earthenware, &c.

Chinese Cement.—1. Dissolve shellac in enough rectified spirit to make a liquid of the consitence of treacle.

2. Instead of spirit use wood naphtha (pyroxilic spirit.)

3. Boil borax one ounce and shellac four ounces in water until dissolved.

To mend glass, china, fancy ornaments, &c. The first form produces a cement so strong that pieces of wood may be joined together cut slopingly across the grain, and will afterwards resist every attempt to break them at the same place. In many of the islands of the Indian Ocean, in Japan, China, and the East Indies, a similar cement is used to join pieces of wood for bows, lances, &c. The fluid is thinly smeared over each face of the joint, a piece of very thin gause interposed, and the whole pressed tightly together and maintained so until the next day. Joints so made will even bear the continual flexture of the bow without separating.

Coppersmiths' Cement.—Bullocks' blood thickened with finely-powdered quicklime.

To secure the edges and rivets of copper boilers, to mend leaks from joints, &c. It must be used as soon as mixed, as it rapidly gets hard. It is extremely cheap and very durable, and is suited for many purposes where a strong cement is required. It is frequently called blood-cement.

Cutlers' Cement.—1. Black resin four pounds; beeswax one pound; melt, then add one pound of finely-powdered and well dried brickdust.

2. Equal weights of resin and brickdust melted together.

To fix knives and forks in their handles.

Egg Cement.—White of egg thickened with finely-powdered quicklime.

To mend earthenware, glass, china, marble, alabaster, spar ornaments, &c. It does not resist moisture.

Singer's Electrical and Chemical Cement.—1. Resin five pounds; wax and dry red ochre, in fine powder, of each one pound; plaster of Paris four ounces; melt the first two, then add the ochre, and, lastly, the plaster. Mix well together.

2. Black resin seven pounds; well-dried red ochre and plaster of Paris, of each one pound; as above.

To cement the plates in voltaic troughs, join chemical vessels, &c.

Engineers' Cement.—1. Mix ground white lead with as much powdered red lead as will make it of the consistence of putty.

2 Mix equal weights of red and white lead with boiled linseed oil to a proper consistence.

Employed by engineers and others to make metallic joints. A washer of hemp, yarn or canvass smeared with the cement is placed in the joint, which is then "brought home," or screwed up tight. It dries as hard as stone.

This cement answers well for mending broken stones, however large. Cisterns built of square stones, put together while dry

with this cement, will never leak or come to repair. It is only necessary to use it for an inch or two next the water; the rest of the joint may be filled with good mortar. It is better, however, to use it for the whole joint.

Extemporaneous Cement.—Shellac melted and run into small sticks the size of a quill. To join glass, earthenware, &c. The edges must be heated sufficiently hot to melt the cement, which must be then thinly smeared over them, and the joint made while they are still hot. This is the cement so commonly vended in the streets of London.

French Cement.—Make a thick mucilage with gum arabic and water, then add starch in fine powder to thicken it.

Employed by naturalists and French artificial flowermakers. A little lemon juice is sometimes added.

Cement for Iron Boilers, &c.—Dried clay in powder six pounds; iron filings one pound; make a paste with boiled linseed oil. Used to stop the cracks and leaks in iron boilers, stoves, &c.

Cement for Broken Glass, China, &c.—Various preparations and methods are adopted for mending broken china, earthenware, and glass, among which are the following:—The white of an egg beaten with quicklime, in impalpable powder, into a paste; to which is sometimes added a little whey, made by mixing vinegar and milk. A little isinglass, dissolved in mastic varnish, is another cement. Nature supplies some cements ready to our hands, as the juice of garlic and the white slime of large snails; and it has been stated in a respectable scientific journal that a broken flint has been joined so effectually with this snail cement, that when dashed upon a stone pavement the flint broke elsewhere than at the cemented part. In their anxiety to unite broken articles, persons generally defeat themselves by spreading the cement too thickly upon the edges of the article, whereas the least possible quantity should be used, so as to bring the edges almost close together; and this may be aided by heating the fragments to be joined.—*Chambers' Information for the People.*

Gad's Hydraulic Cement.—Mix three pounds of well-dried and powdered clay with one pound of oxide of iron; then add as much boiled oil as will reduce them to a stiff paste.

For work required to harden under water.

Glass Grinders' Cement.—1. Melt pitch and add thereto one fourth of its weight each of finely-powdered wood ashes and hard tallow. For coarse work.

2. Melt four pounds of black resin, then add one pound of each of beeswax and whiting previously heated red hot and still warm.

3. Shellac melted, and applied to the pieces previously warmed.

To fix the articles while grinding.

Glue Cement.—1. Melt one pound of glue without water, then add one pound of black resin and four ounces of red ochre.

2. Melt glue without water, then stir in one fourth of its weight each of boiled oil and red ochre.

For various common purposes, especially to fix stoves in their frames.

Iron Cement.—This is formed of the borings or turnings of cast iron, which should be clean and free from rust, mixed with a small quantity of sal ammoniac and flour of sulphur. When wanted for use, it is mixed up with just enough water to thoroughly moisten it, and it is rammed or caulked into the joints with a blunt caulking-chisel and hammer, after which the joint is screwed up by its bolts as tightly as possible. If the turnings or borings be very coarse, they are broken by pounding in an iron mortar, and the dust sifted off before use. The following are good proportions:—

1. Sal ammoniac in powder two ounces; flour of sulphur one ounce; iron borings five pounds; water to mix.

2. Sal ammoniac one ounce; sulphur half an ounce; iron borings five pounds; water to mix.

3. Sal ammoniac two ounces; iron borings seven or eight pounds; water to mix.

4. Iron borings four pounds; good pipe-clay two pounds; powdered potsherds one pound: make them into a paste with salt and water.

The first of these forms is that generally employed for common purposes, but formerly much more sulphur and sal ammoniac were used. We are informed by one of the leading engineers of London that the strongest cement is made without sulphur, and with only one or two parts of sal ammoniac to one hundred of iron borings (see the third form); but that when the work is required to dry rapidly as for steam joints of machinery wanted in haste, the quantity of sal ammoniac is increased a little, and occasionally a very small quantity of sulphur is added. This addition makes it set quicker but reduces its strength. As the power of the cement depends on the oxidizement and consequent expansion of the mass, it is evident the less foreign matter introduced the better. No more of this cement should be made at a time than can be used at once, because it soon spoils. We have seen it become quite hot by standing a very few hours when it contained sulphur; and we have been informed by workmen that, when much sulphur is used, and it has been left together in quantity all night, combustion has taken place.

The last form produces a cement which gets very hard when allowed to dry slowly.

Keene's Marble Cement.—The following is an abstract of a paper read by Mr. White before the Society of Arts, and will explain the preparation of this beautiful and useful cement:—"Keene's marble cement is described as a combination sulphate of lime and alum. The gypsum undergoes the same preparation as for plaster of Paris, being deprived of its water of crystalization by baking. It is then steeped in a saturated solution of alum; and this compound, when recalcined and reduced to a powder, is in a fit state for use. The cement has been most extensively employed as a stucco; but the finer qualities (when coloured by the simple process of infusing mineral colours in the water with which the cement powder is finally mixed for working), being susceptible of a high degree of polish, produce beautiful imitations of mosaic and other inlaid marbles, scagliola, &c. The cement is not adapted to hydraulic purposes, or for exposure to the weather, but has been used as a stucco in the internal decorations of Windsor and Buckingham Palaces. From its extreme hardness it has been found serviceable when used for imbedding and setting the tiles of tesselated pavements, &c.; and has been adopted for this purpose at the French Protestant Church, the new fire-proof chambers, in Shorter's-court and the Reform Clubhouse."

In the course of the discussion which followed, Mr. C. H. Smith and Mr. Lee adverted to the extreme hardness of the cement as its principal recommendation, when applied as stucco and for mouldings.

Mahogany Cement.—1. Melt beeswax four ounces; then add Indian red one ounce, and enough yellow ochre to produce the required tint.

2. Shellac, melted and coloured as above. Very hard.

To fill up holes and cracks in mahogany.

Seal Engravers' Cement.—Common resin and brickdust melted together.

To fix the pieces of metal while cutting, and also to secure seals and tools in their handles. It grows harder and improves every time it is melted.

Plumbers' Cement.—Melt black resin, one pound; then stir in brickdust one to two pounds. Sometimes a little tallow is added.

Turners' Cement.—Pitch, resin, and brickdust melted together.

1270.—*Saveloys.*

Young pork, free from bone and skin, three pounds; salt it with one ounce of saltpetre, and half a pound of common salt for two days; chop it fine; put in three teaspoonfuls of pepper; one dozen sage leaves, chopped fine; and one pound of grated bread; mix it well, fill the skins, and bake them half an hour in a slack oven. They are good either hot or cold.

1271.—*Burns.*

M. Guerard recommends a concentrated solution of caustic ammonia to be applied to the injured part by a compress wetted with it. The application speedily relieves pain, and must be continued for half an hour. After this, no other dressing is required.—*Medical Times.*

1272.—*Apple Marmalade.*

Peel and cut thirty apples in slices, taking out the cores, and if for preserving to every pound of fruit put three quarters of a pound of broken sugar, (but if for immediate use half a pound would be quite sufficient,) place the whole into a large preserving-pan, with half a spoonful of powdered cinnamon and the rind of a lemon chopped very fine, set the pan over a sharp fire, stirring it occasionally until boiling, when keep stirring until becoming rather thick, it is then done; if for immediate use a smaller quantity would be sufficient, which put by in a basin until cold, but if to keep any time put it in jars, which cover over with paper, and tie down until wanted.

1273.—*Rules for a Sick Room.*

1.—A sick room should be kept very sweet and airy; there should never be a close smell in it; if the weather is warm enough, let the door or window be open; if cold, let there be a small fire; the chimney should never be stopped up.

2.—It should be made rather dark, by a blind over the window; but bed-curtains should not be drawn close.

3.—It should be very clean; the floor should be wiped over with a damp cloth every day; all chamber-vessels should be removed as soon as used, and if there is any bad smell, a little *bleaching liquid* should be put into them, and be sprinkled on the floor.

4.—The medicine should be kept in one particular place, and all bottles, cups, &c., that are done with, should be taken away at once.

5.—The room should also be very quiet, there should be no talking or gossiping; one or two people at the most, besides the invalid, are quite enough to be there at a time; more people make it close and noisy, and disturb the sick. Neighbours should not be too anxious to see the sick person unless they can do some good.

6.—The sick person's face and hands and feet should be often washed with warm water and soap, and the mouth be rinsed with vinegar and water; the hair should be cut rather short, and be combed every day.

7.—Never give spirits unless ordered by the surgeon; sick people always feel weak, but yet such things given at a wrong time would only make them weaker.—*See No.* 1033

1274.—*Food for Pigs.*

The best kind of food for feeding pigs, says Mr. Karkeek, is a mixture of barley-meal, peas and potatoes. Potatoes are frequently used by themselves for this purpose, but neither the fat nor muscle of pigs fed in this way can be compared to corn and peas-fed pork, the fat having a tallowy appearance, and both fat and muscle shrinking for want of firmness when boiled. Potatoes will do very well for store pigs, but should never be depended for 'feeding.' Some feeders reject the grey pea, from an idea that it partakes in some degree of the nature of the bean, in rendering the meat tough and hard. The same effect is produced, although in a more considerable degree, in the feeding of pigs on the acorn, which tends to render the meat firm and hard This is owing to the astringent or tannin principle contained in the bean and the acorn. Vegetable astringents of all kinds are found to contract the muscular and vascular tissues, to diminish secretion, lessen irritability, and in many instances to impart strength or increased tone to an organ or part. It is the tannin principle contained in beans which renders them so valuable a food for hard-working horses. When the farmers around the New Forest feed their swine with acorns in the sty, they invariably give other food mixed with them, such as wash, brewer's grains, potatoes, turnips, beet, &c., as they find that swine fed on acorns only seldom thrive. — *Journal of the Royal Agricultural Society, Vol.* 5.

1275.—*To Take Bruises out of Furniture.*

Wet the part with warm water; double a piece of brown paper five or six times, soak it, and lay it on the place; apply on that a hot flat-iron till the moisture is evaporated; if the bruise be not gone, repeat the process. Generally, after two or three applications the dent or bruise is raised level with the surface.

*** If the bruise be very small, merely soak it with warm water, and apply a red-hot poker near the surface; keep it constantly wet, and in a few minutes the bruises will disappear.

1276.—*Confectioner's Paste.*

Weigh one pound and a half of flour, which put upon your slab, make a hole in the centre, in which put one pound of sifted sugar, mix it well with twelve eggs into a stiffish paste, having first well dissolved the sugar with the eggs, work it well, it is then ready for use.

1277.—*To make Emery Wheels, as used by Machanical Dentists.*

Emery, four pounds; shel-lac, half a pound. Melt the shel-lac over a slow fire; stir in the emery, and pour it into a mould of plaster of Paris; when cold it is ready for use.—*From a Correspondent.*

1278.—*To Prepare Objects for the Microscope.*

The first requisite is to select perfect specimens of the various objects to be mounted. By the term *perfect* is here to be understood specimens which have not been mutilated nor undergone decomposition, The next requisite is to collect the largest and most highly developed specimens. In the lower tribes of animals there are often great diversities in the forms of different individuals of the same species: hence it is necessary that we be well assured that we are examining a normal specimen before coming to any conclusion thereon. This is also very necessary before making drawings of microscopic objects; and the want of such precaution has led to the publication of many erroneous descriptions.

Again, in order to unravel the true form and structure of a minute body, it is absolutely necessary that the organs to be examined be perfectly developed; otherwise it will be difficult, if not impossible, to understand correctly the functions performed by such organs.

Due regard being had to the above directions, the skill and labour of the preparator will not be wasted. It not unfrequently happens that specimens of certain objects are very rare, and thus we have little choice in the selection. When this happens, it is always wise to commence our operations on the most defective, and conclude with the perfect. By this means we shall acquire facility and experience.— *Microscopic Objects, Animal, Vegetable, and Mineral.*

1279.—*To Increase the Age of Wine.*

The sparkling wines are in their prime in from eighteen to thirty months after the vintage, depending on the cellaring and climate. Weak wines, of inferior growths, should be drunk within twelve or fifteen months, and be preserved in a very cool cellar. Sound, well-fermented, full bodied wines are improved by age, within reasonable limits, provided they be well preserved from the air, and stored in a cool place, having a pretty uniform temperature. To promote the ripening of wine, some persons cover the mouths of the casks or bottles with bladder, and others remove them into a warmer situation. A very little diluted sulphuric acid is commonly added to the coarser wines for the same purpose; but a small quantity of pure acetic or tartaric acid would be preferable. Two or three drops of the former, added to a bottle of some kinds of new wine, immediately give it the appearance of being two or three years old.

1280.—*Anchovy Sauce.*

Is made by adding a spoonful of Harvey sauce and two of essence of anchovy, with a little cayenne, to half a pint of melted butter; shrimps, or blanched oysters may be served in it.

1281.—*Transferring Prints to the Surface of Wood, and either reversing them or not; and on Making and Applying Hard White Spirit Varnish.*

This process is very analagous to that formerly employed in transferring prints to the surface of glass, and to the back of which prints coloured were afterwards applied, so as in some degree to imitate oil pictures. Here, however, they are applied upon the surface of wood, such as cornel, sycamore, horse chesnut, stained wood, *aer wood*, or the curly-veined maple, &c., which is afterwards to be varnished.

The wood having been planed smooth and even, is to have a slight coat of the best glue applied upon it; when this has become dry, it must be rubbed with glass paper, to remove the small filaments which the glue has raised, and render the surface uniform. We then apply a layer of white alcoholic varnish, taking care not to cross the marks left by the brush, and pass as few times as possible over the same place; it is then left to dry. We afterwards apply in succession, three, four, five, or six other coats of varnish upon it, according as the varnish may be thinner or thicker.

The edges of the print are then to be cut close to the engraving; and it must be laid upon a proper table with the impression downwards; it must be then uniformly moistened with a wet sponge, or in any other manner. When it has been equally and thoroughly wetted, it must be placed between two leaves of blotting paper, in order to remove any drops of water. We then apply another coat of varnish over the surface of the wood; and before it is become dry, apply the moistened print upon it with the engraving downwards. In order to do this, we lay one edge of the print first upon the surface of the wood, holding it suspended by the other hand, and wipe successively over the back of the print in such a manner as to drive out all the air and prevent the formation of blisters. We then lay a sheet of dry paper upon it, and pass a linen cloth over every part of the print, in order to fix it securely upon the varnish. We must take great care to place the print steadily upon the varnished wood, lest we may make a false or distorted impression of it. We then leave it to dry; and when it has become thoroughly dry, we moisten the back of the paper with a sponge, and pass or lightly rub the fingers backwards and forwards over it repeatedly, so as to remove the moistened paper in small rolls curled up. When, however, the marks of the picture begin to appear, we must take care, lest in rubbing we should remove any portion of the paper upon which the impression is taken. When we find, therefore, that we can remove no more of the paper without incurring the risk of injuring the print, we suffer it to dry; in drying, the engraving will entirely disappear at the back of the print, it remains covered with a slight film of paper. But, on again giving one coat of varnish, it will be rendered entirely transparent. It must then be again suffered to become quite dry. If by chance we have raised any small parts of the engraving, we must retouch those defects with fine lamp-black and gum water, before we proceed to varnish, as we have before mentioned; great care must be used in laying on a second coat of varnish, passing rapidly over the retouched parts. When this last coat of varnish is become perfectly dry, we may remove any projecting part of the paper, and polish it with Dutch rushes, steeped for three or four days in olive oil; we then remove the oil by rubbing with a fine linen cloth, and sprinkle it all over with starch or hair powder; this will absorb the least remains of the oil, and we remove it by first passing the palm of the hand over it, and then by carefully wiping or rubbing it with a fine linen cloth; we next apply three or four more layers of varnish, taking care to let it dry between each coat. When the last coat is become quite dry (in three or four days' time), we polish the varnish with a piece of fine woollen cloth, and chalk or whiting of the finest kind.

In order to prepare this fine chalk, we must grind the ordinary chalk in a mortar with a little water; and when it is well ground, we add more water, and pour it into a glass vessel, suffering it to remain at rest for five or six minutes, it will then have deposited its coarser particles. We then decant the liquid, which hold in suspension the finer particles of the chalk; let it rest, and when the water has become clear we pour it off, and shall find the sediment in the form of a paste, and which we use to polish the varnish with. We must take care to use it in the moist or wet state; as, if it becomes dry, it is impossible to preserve it in the minutely divided state, and we should run the risk of polishing the varnish in streaks. If, however, we would have the varnish still more shining, we must wash off all the remains of this fine chalk with water, and polish it with the palm of the hand only slightly moistened. But to have it still more brilliant, after having washed away all the chalk and suffered it to become quite dry, we must pass all over it a thin coat of varnish, either in the sunshine, or near a warm stove, in order that the varnish may be extended uniformly upon the surface.

White Spirit of Wine Varnish.

Rectified spirit of wine	24 oz.
Fine sandarac	4
Fine turpentine	1
Spirit or oil of turpentine	1
Camphor	2 gros.

We must select the most transparent sandarac, and that which is the least yellow

but if it be not of the best possible kind, we must wash it in a weak lie of potash, and then in a large quantity of water, and let it dry perfectly. For the quantity above directed, we must take a bottle of white glass well dried, and of the capacity of forty ounces; and after pulverising the sandarac, we reduce the particles of it to a kind of thin paste, by triturating it with some of the spirit of wine, and put it by degrees into the bottle. We likewise mix the turpentine and the oil of turpentine together, by rubbing them up in the same mortar; and when the turpentine becomes more liquid, we may increase its liquidity by adding some spirit of wine to it, and pour it into the bottle, when we must shake it for some time, in order to mix the materials well together. We likewise put the camphor into the mortar, and beat it up with some drops of spirit of wine; we then add a larger quantity of the spirit, which will entirely dissolve it; this is then to be poured into the bottle, and it must again be well shaken for some time, in order thoroughly to mix all the materials together. The bottle must then either be exposed to the heat of the sun or that of a warm stove, for ten or twelve days, taking care to shake it from time to time, and to unstop it, in order to suffer the vapour to escape; but finally it must be close stopped, and the varnish kept for use.

On applying the Varnish to Wood.—We place the subjects which we would varnish, either in the sunshine or near a warm stove. We then apply six, eight, or ten coats of varnish. We must take care never to apply a second coat until the former one has become quite dry. If we would give the piece of work a fine lustre, we may polish the varnish after the last coat is become quite dry, with finely-washed chalk, applied whilst wet upon a soft woollen cloth; or we moisten the palm of the hand and rub the varnish with it, until it has acquired a perfect polish. Before applying the varnish upon wood, however, we must always prepare it by a coat of glue.

On fixing Prints upon Wood, in their natural position, and removing the Paper from them.—We select a surface of any kind of wood, the size of the print; we then moisten a piece of thick drawing paper, of a proper size, and apply upon its surface a layer of thin glue; we then suffer it to dry, and give it two or three more coats of the same glue, letting it dry between each coat; we then prepare the surface of this paper, to receive the print, in the same manner as the wood was prepared, as described in the first part of this article, by coating it with several layers of spirit varnish. We then apply the print, and conduct the operation exactly as before, to the period when we remove the last portions of oil by means of starch, and give several layers of varnish. The wood being then prepared to receive the print by the coat of glue, and several layers of varnish applied in the manner before described, we fix upon it the leaf of drawing paper, bearing the print upon its prepared surface. We then apply a coat of varnish to the wood, and affix the prepared paper, and print upon it whilst it is still moist; and so as to prevent the forming of any blisters of air blubbles between them. When we think that the varnish has become hard, with the help of warm water and a sponge, we moisten the glued paper which covers the whole; we then remove that paper, which readily comes off; and with the aid of warm water and the sponge we cause the glue to disappear from the varnished surface of the print; we then polish it with prepared chalk, and finish it, as before stated. This process may also be employed, not only to apply prints upon the surface of wood, but also upon metals, &c.

1282.—*Mock Brawn.*

Take the head and belly piece of a young porker, well saltpetred; split the head and boil it; take out the bones and cut it to pieces; then take four ox-feet boiled tender, and cut them in thin pieces; lay them in the belly piece with the head cut small; roll it up tight with sheet tin, and boil it four or five hours. When it comes out set it up on one end, put a trencher on it within the tin, press it down with a large weight, and let it stand all night. The next morning take it out of the tin and bind it with a fillet, put it into cold salt and water, and it will be fit for use; it will keep a long time, if fresh salt and water are put into it every four days.—*See No.* 407.

1283.—*Decanting of Wine.*

This only refers to small quantities of wine, ready for consumption. In decanting wine, be careful not to shake or disturb the crust when moving it about or drawing the cork, particularly port wine. Never decant wine without a wine-strainer, with some fine cambric in it to prevent the crust and bits of cork going into the decanter. In decanting port wine do not drain it too near; there are generally two thirds of a wine-glass of thick dregs in each bottle, which ought not to be put in; but in white wine there is not much settling; pour it out, however, very slowly, and raise the bottle up gradually; it should never be decanted in a hurry. Be careful not to jostle the decanters against each other when moving them about, as they easily break, especially when full.

1284.—*Black Ink.*

Bruised galls, three pounds; gum and sulphate of iron, of each, one pound; vinegar, one gallon; water, two gallons; macerate with frequent agitation for fourteen days. To produce three gallons. Fine quality.

1285.—*Puff Paste with Beef Suet.*

Where you cannot obtain good butter for making paste, the following is an excellent substitute: skin and chop one pound of kidney beef suet very fine, put it into a mortar and pound it well, moistening with a little oil, until becoming as it were one piece, and about the consistency of butter, proceed exactly as in puff paste using it instead of butter.

1286.—*To Remedy Ropiness or Viscidity in Wine.*

This arises from the wine containing too little tannin or astringent matter to precipitate the gluten, albumen, or other azotized substance occasioning the malady. Such wine cannot be clarified in the ordinary way, because it is incapable of causing the coagulation or precipitation of the finings. The remedy is to supply the principle in which it is deficient. M. François, of Nantes, prescribes the bruised berries of the mountain ash (one pound to the barrel) for this purpose. A little catechu, kino, or the bruised footstalks of the grape, may also be conveniently and advantageously used in the same way. Any other substance that precipitates albumen may likewise be employed.

1287.—*To Keep Flowers for Distillation.*

It is said that common salt applied to flowers will preserve them, with nearly all their characteristic odour, for several years. Thus roses and aromatic plants may be preserved to any time most convenient for distillation, or may be imported for that purpose. The process of salting roses is to take one pound of the leaves or other vegetable substance, one pound of salt, and rub them together a few minutes. The friction of the salt forces out the juice of the flower, and the whole is reduced to an aromatic paste, which is put away in a cool place until wanted. When distilled, the paste is placed in a retort with twice its weight of water.

1288.—*Rhubarb Pudding.*

Peel and cut small sufficient stalks of rhubarb to weigh about a pound or a pound and a quarter, which put into a clean saucepan with eight or ten ounces of sugar, the rind of one lemon grated off, the juice, and half a teaspoonful of ground cinnamon. Place the whole on the fire and stir it occasionally at first, but constantly at last, until reduced to a sort of marmalade; take it from the fire, and, if appearance is to be regarded, pass it through a hair sieve into a basin; mix with it about an ounce or two of good sweet butter, or a little good cream. Line rather a flat dish with puff paste; let it be thin at the bottom but thick on the edge. When the preparation is cold fill the dish as far as the edge, and bake it in a moderate oven until the paste is done.

1289.—*The Diseases of Sheep and their Remedies.*

1.—*Apoplexy.*—Bleed copiously; then give two ounces of Epsom salts in a pint of water.

2.—*Blackwater.*—Keep the bowels open with Epsom salts; and give a teaspoonful of elixir of vitriol, or sulphuric acid, diluted with seven parts of water, in an infusion of oak bark.

3.—*Blackmuzzle.*—Mix an ounce of verdigris (acetate of copper), four ounces of honey, half a pint of vinegar; simmer them together over a fire for ten minutes in an earthen pipkin. Apply it to the mouth on a piece of rag.

4.—*Cough or Cold.*—Bleed; give a solution of Epsom salts.

5.—*Fly.*—Fly powder; two pounds of black sulphur, half a pound of hellebore; mix them together, and sprinkle the sheep from the head to the tail with a dredging box.

6. *Sheep Wash.*—The farmer will find this an excellent receipt: half a pound of powdered white arsenic (arsenious acid), four pounds and a half of soft soap. Boil these for a quarter of an hour, or until the arsenic is dissolved, in five gallons of water. Add this to the water sufficient to dip fifty sheep The quantity of arsenic usually recommended is too large.

7.—*Foot Rot.*—One drachm of verdigris (acetate of copper), one drachm of blue vitriol (sulphate of copper), one drachm of white vitriol (sulphate of zinc), two ounces of water, two drachms of nitric acid, two drachms of butter of antimony; pare away the horn, and apply the lotion upon a feather to the part affected.

8.—*Rot.*—To prevent, let the sheep have always a lump of salt to lick in their troughs.

9.—*Scab or Schab.*—Apply a lotion formed of one ounce of corrosive sublimate, four ounces of sal ammoniac, dissolved in four quarts of rain water. This is a powerful stimulant, and must be used with caution. *Mercurial Ointment* for Schab:—quicksilver one pound, rancid lard seven pounds; rub the quicksilver with a small quantity of the lard, until the globules entirely disappear; afterwards add the remainder of the lard; some persons add a little powdered charcoal, to make it darker.

10.—*Wounds.*—Wash the part, and apply a lotion formed of vinegar one pint, spirits of wine one ounce, spirits of turpentine one ounce, Goulard's extract one ounce. If the wound be a recent one, it is better to stitch it up with separate ligatures, which can be easily withdrawn, and dress with cold water.

1290.—*Hall's Patent Process for Preserving and Rendering Waterproof Woollen and other Fabrics, and Leather.*

Take of alum, powdered, two ounces; distilled water, one pint, and dissolve the alum in the water. Then take of dry whitelead of commerce, one ounce, rubbed well down in half a pint of water; when well united, put the two solutions together, and let the precipitate subside; which done, decant the supernatant liquid, and pass the cloth, &c., through it immediately. Or take of dry whitelead and alum, powdered, of each one ounce, and of acetic acid two fluid drachms; distilled or rain water, one pint imperial; rub the whitelead down in a little of the water, and dissolve the alum in the remaining water; mix the acetic acid with the dissolved alum, and then mix the solution of whitelead and and water with the solution of alum and acetic acid; let the precipitate subside, and then pass or immerse the cloth &c., through the supernatant liquor directly. Having submitted the woollen, or other fabrics, or leather, to either of the above chemical combinations, they may be submitted to the following preparation:—Take of quicklime, half a pound, mix it with one gallon and a half of water, cold, and pass the fabric through this; when this has been done, dry, or partly dry, the fabric, and pass it through a solution formed thus:—Take of clean picked Irish moss (*moss Carragreen*), two ounces, to be boiled in three gallons of water, to be boiled down to two gallons; then strain through a fine flannel, so that no specks are seen in the solution; when strained, add to it two gallons more of pure water, and then, when well mixed, pass the fabric through the liquor, taking care to press the cloth &c., so that too much of the fluid mucilaginous matter does not remain. The preservative solution is made thus:—Take of camphor, one ounce and two drachms; crude arsenic, reduced to powder, eight ounces; white soap, eight ounces; salt of tartar, three ounces; prepared chalk, reduced to a fine powder, one ounce. Cut the soap into fine slices, and put it into a pot over a slow fire, with a little water, stirring it often with a *wooden* spoon; when melted, put in the salt of tartar and prepared chalk; take it off the fire and add the arsenic; saturate the whole gently; lastly, put in the camphor, which must be in fine powder. To make the preservative liquid, take the above preparation, and add to it one gallon of water.

1291.—*Rowland's Kalydor.*

Is made by bruising blanched bitter almonds, one ounce; with bichloride of mercury (corrosive sublimate) five grains; and adding by degrees, rose water, half a pint. Triturating well, and straining through muslin.

1292.—*Fricassée of Fowl.*

Cut a fowl or chicken into eight pieces, that is, the two wings and legs, dividing the back and breast into two pieces each, wash well, put them into a stewpan and cover with water, season with a teaspoonful of salt, a little pepper, a bunch of parsley, four cloves, and a blade of mace, let boil twenty minutes, pass the stock through a sieve into a basin, take out the pieces of fowl, trim well, then in another stewpan put two ounces of butter, with which mix a good spoonful of flour, moisten with the stock, and put in the pieces of fowl, stir occasionally, until boiling, skim, add twenty button onions, let simmer until the onions are tender, when add a gill of cream, with which you have mixed the yolks of two eggs, stir in quickly over the fire, but do not let boil, take out the pieces, dress upon your dish, sauce over and serve.

1293.—*To Check Inordinate Fermentation in Wine.*

Inordinate fermentation, either primary or secondary, in wine or any other fermented liquor, may be readily checked by racking it into a cask which has been previously fumigated with burning sulphur; or one half of the wine may be drawn off from the cask, and a lighted match, made by dipping some rags in melted brimstone, may be held by a pair of tongs in the bunghole, slightly covered, so as to impregnate the liquor with the fumes. The decanted portion of the wine is then returned to the cask, which is immediately bunged down close, and well agitated for a few minutes. One ounce of brimstone thus employed is sufficient for a hogshead. This is the common plan adopted in the wine districts of France, either to allay the fermentation of wine, or to preserve *must* or grape juice in the sweet state. Another method which is very convenient and harmless, is to mix about half a pound to a pound of bruised mustard-seed with each hogshead. A fourth method is to add to the wine about $\frac{1}{1000}$th part, or less, of sulphite of lime. This substance seldom fails of arresting the fermentation. In addition to the above remedies, a little sulphuric acid is sometimes employed, and the use of black oxide of manganese or chlorate of potash has been proposed on theoretical grounds.

1294.—*Hashed Goose.*

The remains of a goose is only fit for hashing, or devilling, when for hashing put a spoonful of chopped onions into a stewpan, with an ounce of butter, pass over the fire until becoming rather brown, when add a tablespoonful of flour, mix well, cut up the remains of a goose into moderate-sized pieces, season with pepper and salt, add about a pint of stock or water, let simmer ten minutes, when pour out upon a dish and serve.

1295.—*Cheap Dishes.*

The following valuable receipts are extracted from "The Cottage Farmer's Assistant," by Cuthbert W. Johnson, Esq., Editor of the "Farmer's Encyclopædia," &c.

1.—*Cabbage Soup.*—Clean and cut a cabbage into very small bits, and throw it into a quart of water; add a handful or two of potatoes chopped small, a bunch of sweet herbs, and about two ounces of fat pork, or fat bacon, or good lard, and an onion or two. Let this all boil three or four hours. When it is ready, pour it into the different basons upon slices of bread cut into squares. This is nutritious food for a large family.

2.—*Gruel.*—Have ready in a stew-pan, a pint of boiling water; then mix well together by degrees one or two spoonfuls of oatmeal, with three of cold water in a basin. Pour the boiling water by degrees upon this mixture—return it into the stewpan, and boil it five minutes. Stir it all the time.

3. — *Stir-about.* — Oatmeal is excellent, stirred gradually into boiling water with a stick, having a little salt sprinkled into it. Boil it ten minutes after the oatmeal has been put in, and stir it the whole time to make it keep smooth. If well done, it becomes a solid stiff pudding. It should be eaten with a little milk or treacle, This is an excellent wholesome dinner or supper for children. The cottager should always have a clean bag, or earthen pan, full of oatmeal at home. It keeps well in a dry place; and so do rice and dried peas; a good store of these articles on a shelf, or in a box, would be economy in the end. The peas he might grow, and "broken rice" can be bought equally clean and good as the very highest priced rice. A teacup full of rice goes a great way in cooking.

4.—*Peas Porridge.*—Boil a pint and a half of shelled green peas in two quarts of water till they are quite tender. Then have ready four spoonfuls of oatmeal or flour, mixed by degrees with a quart of milk, and stir it into the pot of boiled peas, till the whole mass becomes thick. Season it with a bit of lard or dripping, and a little pepper and salt.

This porridge is also very good made with twelve good sized onions, or leeks, instead of peas.

5.—*Milk Porridge.*—Let four large spoonfuls of oatmeal be wetted by degrees with milk, till it has taken up a quart, and then stir it briskly into a quart of *boiling* water, letting the whole boil together till it becomes thick. Keep stirring it all the time it is boiling, or it will be lumpy.

If milk is not to be got, this porridge may be made with water, in which case, a little treacle should be eaten with it.

This is a warm substantial breakfast for a labourer, and it will send him in strength and cheerfulness to his work. It is also excellent for children.

7.—*Excellent Soup.*—Take a pound of salt beef or pork, and cut it in very small pieces into the iron saucepan. Pour six quarts of water over it, and let it boil on a very slow fire three quarters of an hour. When this is done, then put in some carrots, turnips, potatoes well cleaned, and a cabbage; all cut into slices. Let this boil slowly another hour, and then thicken it with a pint of oatmeal, stirring it after the oatmeal is put in, to keep it smooth and nice. Season it with pepper and salt, and there is a noble dinner for a large family.

If any soup remains when all have dined dinner, keep it in a clean earthenware dish or pan till the next day, when it can be warmed up again.

7.—*Good Peas Soup.*—Soak a quart split peas over night in water, and then put them into two gallons and a half of water with two pounds of cold boiled potatoes well mashed, plenty of herbs, and some pepper and salt. Cover the soup-pot close down and boil the whole very gently for five hours. This will make two gallons of good soup, and it can be warmed up every day while it lasts, so that a man may have a good hot bowl of soup twice a day if he likes, from the produce of his garden alone.

Be very careful *always* to soak the dried peas twelve hours. It makes all the difference in the world in eating them.

8.—*Good Soup.*—Cut *half a pound* of good coarse beef, or half a pound of pork, into small pieces, and put them into *seven quarts of water*, with half a pint of green peas, four sliced turnips, six sliced potatoes, two onions, and plenty of herbs. Let all these things boil gently over a slow fire, two hours and a half. Before it is quite ready, thicken it with a quarter of a pound of oatmeal or flour, stirring it continually after the oatmeal is put in, and give it one more boil but no more. Season it with pepper and salt.

In winter this soup can be made with dried peas, instead of green peas.

9.—*Oxcheek Soup.*—Stew an oxcheek, with two pecks of potatoes, a *quarter of a peck* of onions, plenty of sweet herbs, and any garden stuff you like, in ninety pints of water. Boil or stew it slowly till the *ninety pints* are reduced to *sixty*. This is a most nourishing soup. A pint of the soup and bit of meat is a dinner for a grown person. Warm it up every day while it lasts. It will be better each time it is warmed. Mind always to pour your soup into clean earthen pipkins, or jugs, when any is to be kept. It will get sour, if this is not attended to.

10.—*Barley Broth.*—Put four ounces of well washed Scotch barley into five quarts

of water, with some sliced onions, and plenty of sliced carrots, turnips and sweet herbs. Let the whole stew gently four hours. Season it with salt and pepper.

11.—*Cheap Dish.*—Soak a quart of split peas, for twelve hours, and then throw them into your stew-pot, with *seven quarts* of water, but don't boil it yet. Now slice plenty of carrots, onions, celery and turnips, and add thyme, mint, parsley to them, and fry these vegetables for a quarter of an hour in two ounces of lard. Pour these vegetables when fried, into the soup-pot of water and peas, and let the whole boil together till the peas are quite soft Then put in pepper and salt. This is an excellent nourishing meal, made entirely from the produce of a cottager's garden.

12.—*Another Cheap Dish.*—Cut two ounces of lean bacon, or a red herring in pieces, and put it into a pot with three sliced onions, a few pepper corns, and some parsley and thyme. Pour three pints of water over this, and let it boil gently three quarters of an hour. When that is done, add a pound of rice, and let it boil again only *three minutes.* Draw off the pot to the side of the fire, and let it stand there till the rice swells, and becomes soft.

13.—*Good and Cheap Stew.*—Put some raw potatoes, and slice them thin into a deep frying pan, with some onions and a little water. Put a strip of salt meat into it; cover it down close, and let it stew an hour.

14.—*Potatoe Pudding.*—Mix twelve ounces of boiled mashed potatoes, one ounce of suet, one ounce of cheese, and one-sixteenth of a pint of milk, with as much *boiling* water as is needful to bring it into a paste. Work it well with your spoon. Bake it in a pan.

15.—*Cornish Potatoe Pie.*—Pare and slice potatoes, strew among them a little pepper and salt, sage and onions, put some slices of pork on the top, and cover it with crust, and when baked there will be a nice hot savoury meal.

1296.—*To Paint Cloth, Cambric, &c., so as to render them Transparent.*

Grind to a fine powder three pounds of clear white rosin, and put it into two pounds of good nut-oil, to which a strong drying quality has been given; set the mixture over a moderate fire, and keep stirring it till all the rosin is dissolved, then put in two pounds of the best Venice turpentine, and keep stirring the whole well together. If the cloth, cambric, &c., be thoroughly varnished on both sides with this preparation, it will be quite transparent.

*** The surface must be stretched tight and made fast during the application. This mode of rendering cloth transparent, is well adapted for window-blinds. The varnish will likewise admit of any design in oil-colours being executed upon it as a transparency.

1297.—*Brandying of Wine.*

Brandy is frequently added to weak or vapid wines, to increase the strength or to promote their preservation. In Portugal one third of brandy is commonly added to port before shipping it for England, as without this addition it generally passes into the acetous fermentation during the voyage. A little good brandy is also usually added to sherry before it leaves Spain. By recent regulations of the customs of England, 10% of brandy may be added to wines in bond, and the increased quantity is only charged the usual duty on wine. The addition of brandy to wine injures its proper flavour, and hence is chiefly made to port, sherry, and other wines whose flavour is so strong as not to be easily injured. Even when brandy is added to wines of the latter description they require to be kept for some time to recover their natural flavour. To promote this object, the wine-doctors employ the process called "fretting in," by which they effect the same change in three or four weeks as would otherwise require some months, at the very least.

1298.—*Soaps for Medicinal Purposes.*

Almond Soap.—Take of caustic solution of soda 1,000 parts; oil of sweet almonds 2,100 parts. Mix the oil and solution of soda carefully together, and keep the mixture for some days in a temperature of about 68° Fahr., agitating from time to time, until it has acquired the consistence of a soft paste, place it then in moulds, and leave it until it has become hard. This soap must not be used for medicinal purposes until it has lost, by one or two months' exposure to the air, the excess of alkali. The success of this preparation depends much upon the purity of the lye employed.—*Paris Codex.*

Animal Soap.—Take of purified beef-marrow five hundred parts; caustic solution of soda two hundred and fifty parts; water 1,000 parts; chloride of sodium one hundred parts. Put the marrow with hot water into a porcelain vessel and heat until it is melted; then add the caustic solution by degrees, stirring continually; continue until the saponification is complete. Add then salt, assisting its solution by slight stirring; collect the soap which rises to the surface, drain it, melt it with a gentle heat, pour into moulds, and allow it to solidify.—*Paris Codex.*

Soap of Turpentine.—Take of carbonate of potassa one hundred parts; oil of turpentine one hundred parts; Venice turpentine one hundred parts. Triturate the carbonate of potass, in a marble mortar, first with the oil and then with the Venice turpentine; when they are well mixed, grind by small portions at a time until it has acquired the consistence of hard honey, and has become homogeneous. —*Paris Codex.*

1299.—*Fowl with Mushrooms.*

Proceed as in fricassée of fowl, but add twenty mushrooms (peeled, if very black), not too large, about ten minutes before adding the cream and yolks of eggs.

1300.—*To Stuff Birds.*

The principal beauty of stuffed birds, consists in their being well shot; for the large species, ball-shot from a rifle should be used, and, for smaller ones, dust-shot. As soon as one is killed, a little wool should be laid upon the bleeding orifice, the feathers laid in order, and the head wrapped up in tow; it should then be packed in hay, and then quickly conveyed home. You then lay it upon a clean cloth, and part the feathers of the breast and abdomen; then divide the skin, taking care not to soil the feathers from the breast to the rent; or they may be opened under the wing: and those who have beautiful breasts, as the divers, &c., may be opened on the back. Separate the skin from the muscles and cellular tissue, by means of the finger or a blunt instrument. Push up the thighs, and deprive them from the flesh, and break the bone about its middle; draw the skin over the body, and remove it also from the wings to the second joint; treat them as you have done the thighs; then turn the skin over the head, and remove the occipital part of the skull, so that you may be able to scoop and wash out the brain. Remove the eyes, dissect away as much flesh as possible from the skull, and, when you have finished shining it, rub the skin over with chalk, to remove adipose matter; wash it clean with a sponge and warm water, then cover it all over with either the following solution, powder, or soap:—

Solution.—Muriate of mercury, one ounce; alcohol, eight ounces.

Powder.—Muriate of mercury, half an ounce; burnt alum, half an ounce; tanner's bark, three pounds; camphor, four ounces.

Soap.—Camphor, five ounces; arsenious acid, two pounds; white soap, two pounds; subcarbonate of potass, twelve ounces; powdered lime, four ounces.

1301.—*Fowl Sautéd in Oil.*

Cut a fowl in pieces as described for the fricassée, and put them into a stewpan, with four spoonfuls of oil, place over the fire, and when of a light brown colour add a good tablespoonful of flour (mix well), and moisten with a pint of broth or water, let simmer a quarter of an hour, keeping well skimmed, add a few mushrooms, season with little pepper, salt, sugar, and a little scraped garlic the size of a pea, take out the pieces of fowl, which dress upon your dish, reduce the sauce over the fire, keeping it stirred until adhering to the back of the spoon, when pour over and serve.

1302.—*To Prepare*

Glue is principally prepared ings and waste pieces of hides refuse of tanneries, and the other offal of slaughter-hous should be preferably obtained dry state, to prevent decomposi they are first steeped for four days in milk of lime, then drai this constitutes the "cleansing paration." Before conversion are usually again steeped in lime, well washed in water, a the air for twenty-four hours. placed in a copper boiler tw with water, and furnished wit false bottom, to prevent them and as much is piled on, as will and rest on the top of it. He plied, and gentle boiling contin liquor, on cooling, forms a fi mass. The clear portion is the another vessel, where it is k water-bath, and allowed to re hours to deposit, when it is "congealing boxes," and pla situation. The next morning t tinous masses are turned out wetted with water, and are cu into thin cakes, with a piece brass wire, and then into s with a moistened flat knife. T next placed upon netting to dr they are dipped one by one in and slightly rubbed with a brus boiling water, to give them a gl lastly stove-dried for sale. Du the undissolved portion of skin the copper is treated with fresh whole operation is repeated aga as long as any gelatinous matte The first runnings produce th best glue.

1303.—*To Exterminate*

1—Place a few lumps of u where they frequent.

2.—Set a dish or trap, cont beer or syrup at the bottom, an sticks slanting against its sides, a sort of gangway for the beetl by, when they will go headlong set for them.

3.—Mix equal weights of red and flour, and place it nightl haunts.—This mixture made forms the beetle-wafers sold at t

1304.—*For Stuffing Decaye*

Take of quicksilver, ten g silver filings, five grains. The silver will unite and form an ama after being stuffed into the toot hours, turn as hard as the tooth *a Correspondent.*

1305.—*Veneering, Inlaying, &c.*

Veneering is the method of covering an inferior wood with a surface of a very superior kind, so that the parts of the article of furniture thus manufactured which meet the eye, appear to the same advantage as if the whole work were of the best description. The principal requisites to ensure success are to select well-seasoned wood for the ground, and to use the best and strongest glue. Be careful to exclude the air in gluing on the veneer, or a blister will arise and spoil the work in that part.

1.—*Glueing and Veneering as applicable to Card and other Table Tops, Secretary and Book-case fronts, &c.*—Select that piece of deal which is freest from knots; slit it down the middle, or, take a piece out of the heart, and place the boards, when cut to the required length, in a warm place for two or three days; then joint them up, placing a heart edge and an outside edge together; when dry, cut the top again between each joint, and joint it afresh. You have now a top glued up of pieces about two inches wide, and if you have been careful in making the joints good, you will have a top not so liable to cast after it is veneered, as many of the tops which are now done by the method usually in practice.

*** You may use wainscoat or other wood, instead of deal, but make the joints exactly in the same manner. It is a good plan, after the top is veneered, to lay it on the ground on some shavings, with the veneer downwards, because it dries gradually, and is less likely to cast thin by drying too quick.

2.—*To Raise Old Veneers.*—In repairing old cabinets, &c., workmen are often at a loss to know how to get rid of those blisters which appear on the surface. We will describe how the operation may be performed without difficulty. First wash the surface with boiling water, and with a coarse cloth remove dirt or grease; then place it before the fire; oil its surface with linseed oil, place it again to the fire, and the heat will make the oil penetrate quite through the veneer and soften the glue underneath; then whilst hot raise the edge gently with a chisel, and it will separate completely from the ground. Be careful not to use too much force, or you will spoil the work.

If the work should get cold during the operation, apply more oil, and heat it again. When you have entirely separated the veneer, wash off the glue, and proceed to lay it again as a new veneer.

3.—*A Strong Glue for Veneering, Inlaying, &c.*—The best glue is readily known by its transparency, and being of a light brown, free from clouds or streaks. Dissolve this in water and to every pint add half a gill of the best vinegar, and half an ounce of isinglass.

4.—*To Veneer Tortoise-shell.* — Have the shell of an equal thickness; scrape and clean the under-side very smooth; grind some vermillion very fine, and mix it up with spirits of turpentine and varnish; lay two coats of colour on the under-side of the shell, till it becomes opaque; when dry, lay it down with good glue.

1306.—*Stewed Ducks and Peas.*

Procure a duck trussed with the legs turned inside, which put into a stewpan, with two ounces of butter and a quarter of a pound of streaked bacon, let remain over a fire, stirring occasionly until lightly browned, when add a tablespoonful of flour (mix well) and a pint of broth or water, stir round gently until boiling, when skim, and add twenty button onions, a bunch of parsley, with a bay-leaf, and two cloves, let simmer a quarter of an hour, then add a quart of young peas, let simmer until done, which will take about half an hour longer, take out the duck, place it upon your dish (taking away the string it was trussed with,) take out the parsley and bay-leaf, season the peas with a little pepper, and salt, reduce a little if not sufficiently thick, pour over the duck and serve.

1307.—*Furniture Paste.*

Take of bees wax, one pound; turpentine, two pounds. Melt the wax, and stir in the turpentine; it may be coloured with rose-pink or a little alkanet root steeped in the turpentine. Apply it with a piece of flannel; then a piece of linen; finish with a silk handkerchief.—*From a Correspondent.*

1308.—*Food of Animals.*

"An ox," says Mr. Gyde, "requires two per cent of his live weight of hay per day; if he works, two and a half per cent.; a milch cow, three per cent; a fatting ox, five per cent, at first, four and a half per cent. when half fat, and only four per cent. when fat; grown up sheep, three and a half per cent. to keep them in store condition. An ox requires to replace the daily loss of muscular fibre from twenty to twenty-four ounces of dry gluten, or vegetable albumen: this would be supplied in—

120lbs. turnips	17lbs. clover hay
115lbs. wheat straw	12lbs. pea straw
75lbs. carrots	12lbs. barley
67lbs. potatoes	10lbs. oats
20lbs meadow hay	5lbs. beans.

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1309.—*To Clean Hair Brushes.*

As hot water and soap very soon soften the hairs, and rubbing completes their destruction, use *soda* dissolved in cold water, instead. Soda having an affinity for grease, it cleans the brush with little friction. Do not set them near the fire, nor in the sun, to dry, but after shaking them well, set them on the point of the handle in a shady place.

1310.—*A Cure for Toothache.*

Take of gum mastic, one scruple; pure tannin, one scruple; sulphuric ether, one ounce. The ether will readily dissolve the mastic and tannin. Apply it with the point of a pen. It should be kept in a stopped bottle.

1311.—*Broiled Fowl.*

Procure a fowl trussed as for boiling, cut out the back-bone and press quite flat, season well with pepper, salt, and chopped eschalots, place in a frying-pan, fry upon both sides, take out, egg over with a paste-brush, dip into bread-crumbs, place upon a gridiron, over a moderate fire, and broil a very light brown colour, glaze over, if any, and serve with a little plain gravy, or mushroom sauce, made by putting half a pint of melted butter into a stewpan, with about twenty button mushrooms, well washed, let simmer ten minutes, add two tablespoonfuls of catsup, and two of Harvey sauce, with a pat of butter, pour the sauce in the dish, dress the fowl over and serve.

1312.—*Glyphography; or, Engraved Drawing. (Palmer's Patent.)*

Spread an extremely thin layer of white composition upon a blackened metal plate, and upon this sketch the intended design with a very soft blacklead pencil. When the drawing is complete, take a tool formed of steel wire, inserted in cedar, and sharpened to a five-sided point—the bluntness or fineness of which produces either a bold or a fine effect—with which trace the design, scratching the composition until the black ground exhibits itself; by which means the effect can be observed the same as if the operator were drawing upon paper. When finished an electrotype cast must be taken, which will form the block to be printed from.

Obs. In this process it should be remembered that the design is not to be drawn backwards, as in other methods of engraving. The light and free touches sometimes introduced in the shades should be reserved until the cast is taken, when they may be put in upon the copper block with the graver. If the white ground should show any disposition to crack, which sometimes occurs from the influence of the temperature, it should be warmed a little by placing the plate upon the palm of the hand, or by carefully holding it at a safe distance from the fire. It is only requisite to take the chill off; but it would be the best plan to keep the apartment constantly to the temperature of 65 deg. Fahr. If on the contrary the weather or the room be too warm lay the plate upon a larger one of cold metal; or pour some cold water upon its back.*

* Some very excellent specimens of this mode of engraving are sometimes to be found in the "Pictorial Times" newspaper.

1313.—*Gibelotte of Rabbits.*

Cut two young rabbits into joints, cut also half a pound of streaked bacon into dice, fry the bacon in butter in a stewpan, then put in the pieces of rabbits; when slightly browned add a good spoonful of flour, mix well, and moisten with rather more than a pint of water, season with salt and pepper, when beginning to boil skim well, add fifty button onions, and a few button mushrooms, let simmer a quarter of an hour, take out the pieces of rabbit, which dress in pyramid upon a dish; let the sauce boil, keeping it stirred, until the onions are quite tender, and the sauce thick enough to adhere to the back of the spoon, when add a little colouring, pour over the rabbit and serve.

1314.—*Method of Painting in Enamel.*

Enamel painting is performed on plates of gold and silver, and most commonly of copper enamelled with enamel; whereon they paint with colours which are melted in the fire, where they take a brightness and lustre like that of glass. This painting is prized chiefly for its peculiar brightness and vivacity, which is very permanent; the force of its colours not being effaced or sullied with time, as in other painting, and continuing always as fresh as when it came out of the workman's hand. It is usual in miniature, it being the more difficult the larger it is, by reason of certain accidents it is liable to in the operation. Enamelling should only be practised on plates of gold, the other metals being less pure. Copper, for instance, scales with the application, and yields fumes, and silver turns the yellow white. Nor must the plate be made flat, for, in such case, the enamel cracks; to avoid which they usually forge them a little round or oval, and not too thick. The plate being well and evenly forged, they usually begin the operation by laying on a couch of white enamel on both sides, which prevent the metal from swelling and blistering; and this first layer serves for the ground of all the other colours. The plate being thus prepared, they begin at first by drawing out exactly the subject to be painted with red vitriol, mixed with oil of spike, working all parts of the design very lightly with a small pencil; after this the colours, which are to be before ground with mortar of agate extremely fine, and mixed with oil of spike somewhat thick, are to be laid on, observing the mixtures and colours that agree to the different parts of the subject, for which it is necessary to understand painting in miniature; but here the workman must be very cautious of the good or bad qualities of the oil of spike he employs to mix his colours with, for it is very subject to adulterations. Great care must likewise be taken, that the least dust imaginable come not to your colours, when you are either painting or grinding, for the least

eck, when it is worked up with it, and when e work comes to be put into the reverbera- y to be made red hot, will leave a hole, and deface the work.

When the colours are all laid, the painting ist be gently dried over a slow fire to evapo- e the oil, and the colours afterwards melted incorporate them with the enamel, making e plate red-hot in a fire, like that which the ameller uses. Afterwards that part of the inting must be passed over again, which the e has anything effaced, strengthening the ade and colour, and committing it again to e fire, observing the same method as before, hich is to be repeated till the work be ished.

1315.—*Colourings for Confectionery.*

1. *Pink Colour.*—You may make a pink lour with either archil, lake, Dutch pink, rose pink. Take as much of either of iem as will be enough for your purpose, and oisten it with spirits of wine; grind it on marble slab, till quite fine, and add spirits f wine, or gin, till it is of the thickness of ream.

2. *Red.*—Red colour is made with cochineal, rind half an ounce of cochineal fine enough to o through a wire sieve, put into a two-quart opper pan, half an ounce of salts of worm- vood and half a pint of cold spring water; ut the cochineal into it, and put it over a lear fire; let them boil together for about a ninute; mix in three quarters of an ounce of ream of tartar, and let it boil again; as soon s it boils, take it off, and put in of powdered oche-alum rather less than half a teaspoon- ul; stir it well together, and strain into a ottle; put in a lump of sugar, to keep it; ork it up, and put it by for use.

3. *Scarlet.*—Vermillion, ground with a ttle gin or lemon juice, and then mixed with ater, makes a bright scarlet; but in using it *careful not to take too much, for it is highly rnicious.*

4. *Cherry Red.*—Boil an ounce of cudbear three half pints of water over a slow fire, l reduced to a pint, then add an ounce of eam of tartar, and let them simmer again. hen cold, strain them, add an ounce and a lf of spirits of wine to it, and bottle for use; is is rendered red when mixed with acid, and reen with alkali; it is not a good colour, and utch grappe madder may be substituted for : take two ounces, tie it in a cloth and beat in a mortar with a pint of water, pour this ff and repeat the same operation until you ave used four or five pints, when the whole f the colour will be extracted; then boil it or ten minutes, and add one ounce of alum issolved in a pint of water, and one ounce nd a half of oil of tartar; let it settle, and ash the sediment with water; pour this off nd dry it, and mix some of it with a little pirits of wine or gin.

A tincture made by pouring hot water over sliced beet-root, will give a good red for ices and jellies.

5. *Blue.*—Dissolve a little indigo in warm water, or put a little warm water intoa plate, and rub an indigo stone on it till you have sufficient for your purpose. This will do for ices, &c. But to use indigo for sugars, you must first grind as much as you will require as fine as you can on a stone, or in a mortar, and then dissolve it in gin or spirits of wine, till of the tint you wish.

You also make a good blue by grinding Prussian or Antwerp Blue fine on a marble, slab and mixing it with water.

6. *Yellow.*—You may get a yellow by dissolving turmeric, or saffron, in water or rectified spirits of wine. Tincture of saffron is used for colouring ices, &c. The roots of barberries prepared with alum and cream of tartar, as for making a green, will also make a transparent yellow for sugars, &c. Saffron or turmeric, may be used in like manner.

7. *Green.*—Boil an ounce of fustic, a quarter of an ounce of turmeric, two drams of good clear alum, and two drams of cream of tartar, in half a pint of water, over a slow fire, till one-third of the water is wasted; add the tartar first, and lastly the alum; pound a dram of indigo in a mortar, till quite fine, and then dissolve it in half an ounce of spirits of wine. When the ingredients you have boiled (and which make a bright yellow) are cold, strain the solution of indigo, and mix it with them. You will have a beautiful transparent green, strain it, and put it into a bottle, stop the bottle well, and put it by for use. You may make it darker or lighter by using more or less indigo. This may be used for colouring boiled or other sugars, or any preparation in ornamental confectionery.

A good green for colouring ices, &c. may be made as follows: Carefully trim the leaves of some spinach, and boil them in a very little water for about a minute, then strain the water clear off, and it will be fit for use.

8. *Brown.*—Burnt umber ground on a marble slab with water, will make a good brown colour, and you need not use much to obtain the tint you require. Burnt sugar will also answer the same purpose.—*The Confectioner's and Pastry Cook's Guide, by G. Read.*

1316.—*Spitting of Blood.*

Syrup of poppies, a quarter of an ounce; diluted sulphuric acid, ten drops; infusion of red roses, two ounces and a half.—One or two tablespoonfuls four times a day.

1317.—*Dutch Sealing Wax,*

The best is made by melting, light coloured shellac, four pounds; adding first, Venice turpentine, one pound; and then Chinese Vermillion three pounds.—*From a Correspondent.*

1310.—*A Cure for Toothache.*

Take of gum mastic, one scruple; pure opium, one scruple; sulphuric ether, one ounce. The ether will readily dissolve the mastic and tannin. Apply it with the point of a pen. It should be kept in a stopped bottle.

1311.—*Broiled Fowl.*

Procure a fowl trussed as for boiling, cut out the back-bone and press quite flat, season well with pepper, salt, and chopped eschalots, place in a frying-pan, fry upon both sides, take out, egg over with a paste-brush, dip into bread-crumbs, place upon a gridiron, over a moderate fire, and broil a very light brown colour, glaze over, if any, and serve with a little plain gravy, or mushroom sauce, made by putting half a pint of melted butter into a stewpan, with about twenty button mushrooms, well washed, let simmer ten minutes, add two tablespoonfuls of catsup, and two of Harvey sauce, with a pat of butter, pour the sauce in the dish, dress the fowl over and serve.

1312.—*Glyphography; or, Engraved Drawing.* (*Palmer's Patent.*)

Spread an extremely thin layer of white composition upon a blackened metal plate, and upon this sketch the intended design with a very soft blacklead pencil. When the drawing is complete, take a tool formed of steel wire, inserted in cedar, and sharpened to a five-sided point—the bluntness or fineness of which produces either a bold or a fine effect—with which trace the design, scratching the composition until the black ground exhibits itself; by which means the effect can be observed the same as if the operator were drawing upon paper. When finished an electrotype cast must be taken, which will form the block to be printed from.

Obs. In this process it should be remembered that the design is not to be drawn backwards, as in other methods of engraving. The light and free touches sometimes introduced in the shades should be reserved until the cast is taken, when they may be put in upon the copper block with the graver. If the white ground should show any disposition to crack, which sometimes occurs from the influence of the temperature, it should be warmed a little by placing the plate upon the palm of the hand, or by carefully holding it at a safe distance from the fire. It is only requisite to take the chill off; but it would be the best plan to keep the apartment constantly to the temperature of 65 deg. Fahr. If on the contrary the weather or the room be too warm lay the plate upon a larger one of cold metal; or pour some cold water upon its back.*

* Some very excellent specimens of this mode of engraving are sometimes to be found in the "Pictorial Times" newspaper.

1313.—*Gibelotte of Rabbits.*

Cut two young rabbits into joints, cut also half a pound of streaked bacon into dice, fry the bacon in butter in a stewpan, then put in the pieces of rabbits; when slightly browned add a good spoonful of flour, mix well, and moisten with rather more than a pint of water, season with salt and pepper, when beginning to boil skim well, add fifty button onions, and a few button mushrooms, let simmer a quarter of an hour, take out the pieces of rabbit, which dress in pyramid upon a dish; let the sauce boil, keeping it stirred, until the onions are quite tender, and the sauce thick enough to adhere to the back of the spoon, when add a little colouring, pour over the rabbit and serve.

1314.—*Method of Painting in Enamel.*

Enamel painting is performed on plates of gold and silver, and most commonly of copper enamelled with enamel; whereon they paint with colours which are melted in the fire, where they take a brightness and lustre like that of glass. This painting is prized chiefly for its peculiar brightness and vivacity, which is very permanent; the force of its colours not being effaced or sullied with time, as in other painting, and continuing always as fresh as when it came out of the workmen's hand. It is usual in miniature, it being the more difficult the larger it is, by reason of certain accidents it is liable to in the operation. Enamelling should only be practised on plates of gold, the other metals being less pure. Copper, for instance, scales with the application, and yields fumes, and silver turns the yellow white. Nor must the plate be made flat, for, in such case, the enamel cracks; to avoid which they usually forge them a little round or oval, and not too thick. The plate being well and evenly forged, they usually begin the operation by laying on a couch of white enamel on both sides, which prevent the metal from swelling and blistering; and this first layer serves for the ground of all the other colours. The plate being thus prepared, they begin at first by drawing out exactly the subject to be painted with red vitriol, mixed with oil of spike, working all parts of the design very lightly with a small pencil; after this the colours, which are to all be before ground with mortar of agate extremely fine, and mixed with oil of spike somewhat thick, are to be laid on, observing the mixtures and colours that agree to the different parts of the subject, for which it is necessary to understand painting in miniature; but here the workman must be very cautious of the good or bad qualities of the oil of spike he employs to mix his colours with, for it is very subject to adulterations. Great care must likewise be taken, that the least dust imaginable come not to your colours, when you are either painting or grinding, for the least

1318.—*To convey Sparkling, Creaming, and Briskness to Wine.*

These properties are conveyed to wine by racking it into close vessels before the fermentation is comp'ete, and while there still remains a considerable portion of undecomposed sugar. Wine of this description which has lost its briskness may be restored by adding to each bottle a few grains of white lump-sugar or sugar-candy. This is the way in which champagne is treated in France. The bottles are afterwards inverted, by which means any sediment that forms falls into the necks, when the corks are partially withdrawn, and the sediment is immediately expelled by the pressure of the gas. If the wine remains muddy, a little solution of sugar and finings are added, and the bottles are again placed in a vertical position, and, after two or three months, the sediment is discharged as before. Sometimes this process is repeated a third and a fourth time if the wine continues muddy.

1319.—*Old Remedies for the Destruction of Bugs.*

Probably some of the following receipts may be found useful; they are extracted from the "Dictionnaire Œconomique" of Monsr. Chomel.

1.—Take equal quantities of wormwood, rue, common oil, and water; boil the mixture till the water is evaporated, then strain it, and mix therewith a quantity of grease, thus making an ointment, with which rub the chinks and joints of the bedstead.

2.—Take some juice of wormwood and olive oil, boil them together till all the juice is consumed, then strain the oil, melt some quick sulphur therein, and with the mixture rub the beds, &c.

3.—Take some ox-gall and hemp oil, mix them together.

4.—Equal quantities of ox-gall and strong vinegar.—*See No.* 215.

1320.—*Fricassée of Rabbits.*

Cut two nice young rabbits into very neat joints, and put them into lukewarm water to disgorge for half an hour, take out and put them into a stewpan with a large onion cut into slices, two cloves, a blade of mace, a little parsley, one bay-leaf, and a quarter of a pound of streaked bacon cut in dice; just cover with water, let simmer a quarter of an hour, keeping it well skimmed, pass the stock through a sieve, and proceed precisely as for the fricassée of fowl.

1321.—*The Diseases of Calves and their Remedies.*

We extract the following excellent receipts from the "Farmer's Encyclopædia":—

1.—*Navel Ill.*—The best treatme dangerous disease is, first to admini three doses (about a wine glass full oil (linseed oil does just as well, an cheaper); and, secondly, cordials, be made of two drachms of carra two drachms of coriander seeds, tw of powdered gentian; bruise the s simmer them in beer or gruel for a an hour; give these once or twice a

2.—*Constipation of the Bowels.* doses of castor oil (or linseed oil), three ounces, are the best remedy.

3.—*Scouring.*—The farmer may following mixture. Let him keep by him; it will do for all sucking a

Prepared chalk	4 ou
Canella bark, powdered	1
Laudanum	1
Water	1 pi

Give two or three tablespoonfuls, to the size of the animal, two or thr day.

4.—*Hoose or Catarrh.*—Good bleeding, and then a dose of Ep with half an ounce of ginger in it.

1322.—*The Diseases of Horses a Remedies.*

1.—*Coughs or Colds*, are best t cold bran mashes, with half a pou seed, and one ounce of saltpetre ea

2.—*Gripes or Colic.*—In the ab veterinary surgeon in this danger plaint, the following is the best rem horse:—one and a half pint of li one and a half ounce of laudanum, a little warm gruel. Some persons operation of the above with a glys posed of half a pound of Epsom sa pound of treacle, dissolved in three warm water. *Mange.*—See Cows, the remedy is the same.

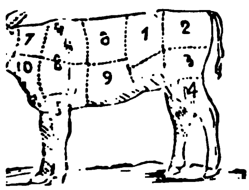
3.—*Powder Alterative* for disease surfeit; mix together half a pound o half a pound of saltpetre, a qua pound of black antimony, give a la spoonful night and morning in thei

4.—*Strains and Wounds.*—Mix o of Goulard's extract, one ounce of turpentine, one ounce of spirits of pint of the strongest vinegar; rub the hand, or a piece of tow, gent part affected.—*Farmer's Encyclopæd*

1323.—*Cure for the Common Disea Pigs.*

For the common diseases of pigs lowing receipt may be employed: hal of sulphur, half a pound of madder, of a pound of saltpetre, two ounces antimony; mix these together, an tablespoonful night and morning in

—*How to Choose Veal.*



	No.
1.	6. Neck, Best End.
End.	7. Neck, Scrag End.
	8. Blade Bone.
.	9. Breast, Best End.
	10. Breast, Brisket End.

be fat, finely grained, white, overgrown: for when very large coarse and tough. It is more p than any other meat except uld never be allowed to acquire ant before it is dressed, as any utridity renders it equally un- d offensive to the taste. The the shoulder, and the best en. re the parts generally selected he breast and knuckle are more or boiled. The udder, or firm e fillet, is much used by French f butter, especially in the ... ir forcemeats; for these, it ... , then left until ... roughly pounded before it ... other ingredients. The ... e calf are valuable articles he ... them ... les in ... idiners, ... , an ... the ... nown ... e very ... ally useful for ... soups and

- *Turkey-Sausages.*

he flesh remaining ... dice, if about a pound ... poonful of chopped ... vith a piece of butter of the ..., pass a few seconds ... half a tablespoonful of flour mince, which moisten with ... from the bones, simmer ... moved, season with a ... sugar, finish with ... stir in qui... oil ...

1326.—*Waterproof Cement (of Dihl).*

Pure clay, dried by a gentle heat, and powdered, mixed up to the consistence of a paste with boiled linseed oil.

It may be coloured by adding a little red or yellow ochre, or any other similar pigment. It is used to cover the fronts of ... of verandahs, &c. It may be ... turpentine.

1327.—*Bottling of Wine.*

The secret of bottling wine ... consists in the simple exercise of care and cleanliness. The bottles should be ... clean, and dry, and perfectly free ... the least mustiness or other odour. The corks should be of the best quality, and ... before being placed in the bottles ... compressed by means of a ... For superior or very delicate wines ... are usually prepared ... or copper, covering them ... them down, and then ... boiling water ... [illegible] ... the wine ... not ... a common ... this ... or not; ... uncorked, it ... various ... wine being ... preferably ... cleanliness ... the process ... be observed ... as to disturb ... portion that ... should be passed ... and when bottled ... to the rest. ... breakage and loss, ... corking it, in a small basket, ... made of soft cork. They ... break a bottle, though they ... hard. When the ... in a cool cellar, ... the bottles' bottoms, or ... their sides, ...

..., ...d ...ay, ...ire, ...f fat ... run- ... hold ... it over ... tears of ... mutton ...ance, and ...ss to roast ..., when done ... over with two ...d serve.

... *Cedrat.*

...ed from the flowers ...aking them for three ...d water, and then dis

1329.—*Indian Corn as used in the United States.*

The above is the title of a small pamphlet published at Liverpool. It contains receipts for the use of Indian corn, and from it we quote the following.

1. *Johnie (or Johnny) Cake.*—Take a quarter of a pound of Indian meal, stir into it half a pint of hot water, a little salt, and about half a spoonful of pearl-ash; mix it very well, spread it half an inch thick on a board, or in a tin, and toast close before the fire, or bake it in the oven. Before a quick fire it should be cooked in half an hour. Serve it up hot, split, and butter it.

2. *Pudding.*—Scald one pint of skim milk, whilst boiling shake into it nearly three quarters of a pound of meal; stir it well; add half a saltspoonful of pearl-ash, one tablespoonful of sugar, and a little nutmeg, or treacle instead; two eggs well beat, as soon as the mixture is cool, and tie it up loosely in a cloth, and boil it for two hours and a half or put it into a dish to bake.

*** The above quantity will make two moderate sized puddings; currants or raisins are sometimes added; and a sauce may be made of burnt-sugar and water.

3. *Indian Muffins.*—Sift and mix together one pint and a half yellow of Indian meal, and one handful of wheat flour; melt a quarter of a pound of fresh butter in one pint of milk; beat four eggs very light, and stir into them, alternately, (a little of each,) the milk when it is quite cold, and the meal, adding one small teaspoonful of salt; the whole must be beaten vigorously; then butter some "muffin rings"; set them on a hot griddle, and pour some of the batter into each. Send the muffins to table hot, and split them by pulling them open with your fingers, as a knife will make them heavy. Eat with butter, treacle, or honey.

4. *Indian Pound Cake.*—Sift one pound of fine yellow Indian meal and half a pint of fine wheat flour, and mix them well together; prepare a nutmeg, beaten and mixed with one tablespoonful of powdered cinnamon; stir together, till very light, half a pound of powdered white sugar and half a pound of fresh butter; adding the spice with one glass of white wine and one glass of brandy. Having beaten eight eggs as light as possible, stir them into the butter and sugar a little at a time, in turn with the meal; give the whole a hard stirring at the last; put it into a well-buttured *Turk's Head,* and bake one hour and a half. —*See Receipt No.* 1026.

1330.—*Tonquin Remedy.*

Powdered Valerian, twenty grains; musk, sixteen grains; camphor, six grains; mix. Antispasmodic, alexiterical, in doses of six to twelve grains, in hooping-cough.

1331.—*Ley of Mutton, the Housewife's M*

Have a good leg, beat it a little w rolling-pin, make an incision in the knu in which put two cloves of garlic, ther it into a braising-pan, with a pound of bacon cut into eight pieces, set over a derate fire half an hour, moving it now then until becoming a light brown co season with a little pepper and salt, add tw pieces of carrots of the same size as the b fifteen middling-sized onions, and when done fifteen middling-sized potatoes, two leaves, two cloves, and a pint of water, re it upon a moderate fire, moving round sionally, stew three hours, dress upon dish, with the carrots and onions dr tastefully around, take off as much of th from the gravy as possible (which will little thickened by the potatoes), take ou bay-leaves, and put the trimmings roun mutton, which serve very hot.

1332.—*Matico-leaf in Obstinate Hemorr*

The patient was a boy between four an years old, who, in falling, had bit his to the consequence of which was an oozi blood, which, when the child was brou Mr. Hamilton, had continued for two da the great alarm of his family, as his br had died from hemorrhage occasioned slight injury of the nose, and the boy hi had before nearly bled to death from slight wound about the mouth. A cautery first, and then a ligature, applie means of a sewing needle, had each b temporary effect; and finally the hemorr was stopped by persuading the child to sucking a piece of alum for an hour or It was long before the child recovered strength. The child was brought a se time to Mr. Hamilton, having again bit tongue three days before, during which a continual oozing of blood had gone causing a perfectly blanched appearance, withstanding that nitrate of silver had applied, and a piece of allum had been su as before. After in vain trying pres Mr. Hamilton took a piece of matico (piper angustifolium), and applied the l surface to the bleeding point, and retaini there as long as the child would keep tongue quiet, which was not half a mi He then found that the blood had ceas flow, and that the small spangle of ma leaf adhered to the tongue. It fell o half an hour, when there was scarcely appearance of bleeding; a second piec applied, and the hemorrhage comp stopped.—*Monthly Jour. Med. Science.*

1333.—*Gudgeons Fried.*

Gudgeons are floured, egged, b crumbed, or simply floured and fried as g ted for smelts in a previous receipt.

1334.—*Black Puddings.*

Very few people take the trouble to do them at home, it being part of the business of the pork butcher to prepare such delicacies. I shall, however, here describe a very simple method for making them more palatable than those purchased in England, which have so much spice in them as to entirely destroy their delicate flavour. Cut into rather small dice twenty large onions, having cut off the roots, being hard, put them into a stewpan with half a pound of lard or butter, let stew gently, cut three pounds of pig's flead, free from skin, into small dice, have ready boiled six heads of endive chopped fine, and put into the stewpan with the onions, add two ounces of salt, a saltspoonful of pepper, half a nutmeg, grated, and four spoonfuls of parsley, chopped with a little thyme and bay-leaf; then add six pints of pig's-blood, mix well, leaving no lumps; if too thin add a few handfuls of bread-crumbs, or half a pound of well-boiled rice; having ready the small intestines, which well scrape and wash in salt and water, tie one end upon a tin funnel, having a piece a yard in length, closing it at the other end, fill with the above preparation by pressing through funnel; take off the funnel, tie up the end, and put them into a stewpan of nearly boiling water, let simmer twenty minutes, pricking them occasionally with a pin; when no blood oozes out they are done; take up and place them upon a dish until cold; when ready to serve cut into pieces four inches in length, cut through the skin at different places, broil ten minutes over a sharp fire, serve plain, but very hot.

These puddings are best made whilst the blood is still warm from the pig, which if killed at home, the other ingredients may be prepared previously. The endive may be omitted, but for a real epicure procure it if possible; they are served in France on the best of tables, and are quite worthy of that honour. Many kinds of black puddings are also made in Scotland, where they more frequently use sheep's blood, using the interior of the sheep, fat and all, in the same proportions as if made of a pig, adding oatmeal, omitting part of the onions, and using the larger entrails.

It being usual in this country to introduce leeks, you must then omit the bread-crumbs and rice, or part of the onions. To prevent the blood curdling, it must be salted, by adding a handful of salt, and whisking well for ten minutes as soon as you obtain it from the pig.

Rice well boiled in broth but not too much so, is an excellent addition to black puddings (half a pound for the above quantity being quite sufficient), or grated bread; leeks also may be used instead of endive, or both may be omitted. I have mentioned these different articles, that if one cannot be procured another might be used instead, fill also very even, mixing fat and all well together, carefully avoid letting any air get in, or they would burst in boiling.—*Soyer's Kitchen at Home.*

1335.—*New Remedy for Asthma.*

M. Rayer's method of employing this new remedy is as follows:—He dips a roll of lint, about the length of the middle finger, in a mixture of four parts of strong water of ammonia and one of water, pressing out the superfluous liquid, and immediately applies it for a few seconds to the velum palati, as if about to cauterize the part. The patient is immediately seized with a feeling of suffocation; a fit of coughing ensuses, with much expectoration, and this is soon followed by a great feeling of comfort and facility of respiration. Should any return of the fit occur on the day following, the ammonia is again applied. The degree of tolerance of this remedy by patients varies very much; it is, therefore, always well to use it weak at first, which is easily done by moving the piece of lint, dipped in the solution, three or four times rapidly through the air, and then smelling it, when the strength is readily ascertained. In M. Rayer's experience extending to over a hundred cases, a single application rarely failed to afford relief, and in many instances prevented a return of the attack for three or four months. This mode of treatment is alone applicable to simple or idiopathic asthma, that form which is so often dependent on emphysema, and is attended with catarrh; it has, nevertheless, afforded relief in some cases of symptomatic asthma.—*Annales de Thérapeutique.*

1336.—*Leg of Mutton basted with Devil's Tears.*

Procure a fine but small leg of mutton which has been well kept, cut an incision in the knuckle, in which put a clove of garlick, rub all over with a spoonful of salt, a saltspoonful of cayenne, two ditto of black pepper, and another clove of garlic (well mixed), and let remain upon a dish until the following day, when place it upon a spit before a sharp fire, then procure about a quarter of a pound of fat bacon, place it upon a long toasting fork, running the prongs through the rind, and hold over the fire until in a blaze, then hold it over the mutton upon which it will drop in tears of fire, until all melted; it will give the mutton quite a peculiar flavour and appearance, and requiring a quarter of an hour less to roast than in the ordinary method; when done dress upon your dish, sauce over with two spoonfuls of Harvey sauce and serve.

1337.—*Essence of Cedrat.*

This essence is obtained from the flowers of the citron tree, by soaking them for three or four days in salt and water, and then distilling them.

1338.—*Etching on Copper and Steel.*

The plate of copper or steel is covered with a ground, or varnish, capable of resisting the action of the etching fluid; the design is next scratched on the metal by means of a species of needle or pointed tool of steel. A border of wax is then placed round the plate, and the "biting" menstruum poured on, and allowed to remain till the lights or finest portion of the design is sufficiently "bit in." The etching fluid is then poured off, the plate washed, and the light parts "stopped up" with wax or varnish, when the solvent is again poured on, and allowed to remain until the finest portion of the exposed parts are sufficiently deep, when the acid is again poured off, and the whole process is repeated till the very darkest lines or shadows are sufficiently formed. The plate is then cleaned, and is printed from in the same way as a common engraved copper or steel plate.

The most approved way of laying the design on the etching ground, is first to draw it with a black-lead pencil on paper, then to damp the paper, place it with the design next the wax or varnish, and to pass the whole through a rolling-press, by which means the picture will be transferred from the paper to the ground.

Etching Fluid for Copper. 1.—Aquafortis, two ounces; water, five ounces. Mix.

2.—Verdigris, common salt, and sal ammoniac, of each, four ounces; alum, one ounce; (all in powder); strong vinegar, eight ounces; water, one pound; dissolve by boiling for a moment. cool, and decant the clear.

Etching Fluid for Steel. 1.—Iodine, one ounce; iron filings, half a drachm; water, four ounces; mix, and dissolve.

2.—Pyroligneous acid, four ounces; alcohol, one ounce; mix, and add, nitric acid, one ounce; all by measure.

Etching Ground or Varnish.—This may be formed of any substance capable of resisting the action of the etching fluid, and, at the same time, sufficiently soft to allow of the the free use of the needle or point, and sufficiently solid to prevent an injury to the design during the "scratching-in."

1.—White wax, two ounces; black and Burgundy pitch, of each, half an ounce; melt together, add by degrees powdered asphaltum, two ounces; boil till a drop taken out on a plate will break when cold, by being bent double two or three times between the fingers; it must then be poured into warm water, and made into small balls for use.

2.—Linseed oil and mastic, of each, two ounces; melt together.

3.—Linseed oil, two ounces; gum benzoin and white wax, of each, a quarter of an ounce; boil to two-thirds.

1339.—*Compote of Pigeons.*

Put half a pound of lean bacon, cut into large dice, in a stewpan, with half an ounce of butter, pass a few minutes over the fire, then have three pigeons trussed with their legs turned inside, place them in the stewpan with the bacon, breasts downwards, let remain until becoming of a light brown colour, moving them round occasionally; add a tablespoonful of flour, move round until becoming a little browned, moisten with a pint, or a little more, water, mix well, add a bunch of parsley, with a bay-leaf, thirty button onions, a little pepper and salt, let simmer three quarters of an hour, skimming well, dress the pigeons upon a dish, with the bacon and onions round, reduce the sauce to a proper consistency, take out the parsley and bay-leaf, pour over and serve.

For stewed pigeons with peas proceed in the same way, only adding a quart of very fresh peas with the onions and parsley, omitting the bay-leaf; dress the pigeons upon a dish, pour the peas and sauce over when ready to serve.

1340.—*Universal Cement.*

Curdle skim milk, press out the whey, and dry the curd by a gentle heat, but as quickly as possible. When it has become quite dry, grind it to powder in a coffee or pepper mill, and mix it with one tenth of its weight of finely-powdered quicklime, and a piece of camphor the size of a pea, also reduced to powder, to every ounce of the mixture. Keep it in wide mouth one ounce phials, well corked. For use, make it into a paste with a little water, and apply it immediately.

1341.—*How to Choose Children's Boots and Shoes.*

The attention of every mother should be given to the state of her child's feet, as much subsequent pain, distortion, and lameness may be spared if a little consideration be given in time to the child's shoes and boots. As a general rule, if proper length and width be given, all will be well, but this must be seen to frequently, as little feet soon grow larger. If shoes are worn, they should be easy across the toes, and of a good form in the sole, hollow and arched at the waist, and snug at the heel. If the ankles are weak, a surgeon should be consulted without delay.

"I have benefited many children by making an elastic lace boot, which from the support it affords, compressing the muscles of the feet, and by bearing well up by means of a spring under the arch of the foot, has prevented lameness, and restored the feet and ankles to their natural form."—*Hall's Book of the Feet.*

1342.—*Nonpareils.*

Nonpareils are made in the same manner as comfits, but coloured sugar will answer all the purposes of nonpareils.—*See Comfits.*

1343.—*Guano, as a Manure. Its important uses in the Garden, Green-house, &c.*

Guano, now estimated as one of the most highly-fertilising manures, appears to have been long known among the Peruvians, by whom it has been used for ages. It is the excrementitious deposit of the numberless sea-birds with which the islands from which it is procured abounds, and on which rain or humidity are equally unknown.—By chemical analists, it is found to contain about one-fourth part of uric acid in combination with ammonia: it is also found to contain oxalic acid in combination with ammonia and potassa and phosphates of ammonia, of lime, and of potassa.

Guano, thus rich in ammoniacal salts, acts particularly favourably on vegetation. By abstracting the carbonic acid from the atmosphere, it is the means by which the primary principles, as starch, mucus, &c. are formed, of which the body of the plant is constituted.

Plants manured with guano usually present a dewy appearance on their leaves early in the morning. The guano absorbs the the vapour from the surrounding air, and this is especially fertilising to plants, particularly in dry sultry weather.

Compared with other excrementitious manures, guano is found to be by far the most preferable. It is about four times better than night soil, and more fertilising, in the proportion of nearly three to one, than even dove-cote manure. It is, however, but fair to add that its effects upon the soil are not so lasting as are those of the stable manure, although far more prolific for a time.

Considerable quantities of this manure are found in the islands of the Pacific ocean; vast deposits have also been discovered on the islands abounding on the western coast of Africa. That imported from the small island of Ichaboe, is the richest in quality, and most estimated from its being very soluble and most free from sand or other useless admixtures.

The first cargo of Peruvian guano for the use of the British farmer, was imported in 1840, and, since that time, the importation has rapidly increased; but the trade in guano, which has been opened to the S.W. coast of Africa, bids fair to be augmented to a degree which baffles calculation. In the first five months of the year 1844, nearly 7000 tons were imported into Liverpool alone.

The principal consideration, in using this fertilising manure, is to keep in mind its peculiar and powerful qualities.—In this respect, its application, as a manure, may be assimilated to the manner in which salt is applied. Salt, if used in its raw state, or in too powerful a solution, destroys vegetation. Guano, in like manner, must never come in close contact with plants; for all seeds, in the process of germination, give off a greater or lesser quantity of carbonic acid, and this acid, having a strong affinity for the ammoniacal portion of the guano, attracts it so powerfully, as to interfere with, and even destroy vegetation.

For farming purposes, guano should be mixed with about four times its bulk of finely-sifted mould, or charcoal ashes, but never with lime, nor used on land that has been lately limed, as lime rapidly expels the ammonia of the guano, and thus deprives it of its principal fertilising quality. For the kitchen-garden, the most simple and economical mode of preparing the guano, is as follows: spread upon the surface of the ground, about three inches thick, one hundred pounds weight of mould that has been sifted; sift upon this half that quantity of guano, and upon this sift another hundred pounds weight of mould. Protect the heap from the weather by matting, or any other kind of covering, and leave it for three days, at the end of which well mix it, and sift it through a garden sieve. This quantity is sufficient for the eighth part of an acre. It is now ready for use, and may be put upon the ground in the proportion of half a pound of this compost to each square yard. Its application for vegetables causes an exceedingly abundant crop, particularly if used in cloudy weather, or just before rain sets in.

For the flower-garden, it is perhaps best applied in a liquid state. In sifting guano for the kitchen-garden, some portion, such as decomposed bones, beaks, or claws of birds, will not pass through the sieve: if these be steeped in water, in the proportion of four ounces to one gallon of water, a rich liquid manure will be produced.—Or, if the guano itself be used, not more than from two to three ounces to each gallon of water should be taken. Potted flowers watered once a-week with this solution will be much benefited.

Guano is also useful to *fruit-trees*, and may be applied by well digging in and about the roots five or six pints of earth and guano prepared with sifting and mixing as previously directed. This quantity is for standard trees; about half that quantity will be amply sufficient for an espalier; and about one pint of the compost, well dug in and mixed with the earth about each currant, gooseberry, and raspberry bush, will be found highly beneficial.

In using it for potting, the compost must be well mixed with good earth, care having been taken to thoroughly powder all the lumps in the guano. If the plant be already potted, the guano compost may be carefully stirred with the earth in the pot to about the depth of one or two inches.

Where guano has been used in the compost state, that is, well mixed with sifted earth, as above directed, its subsequent application in a liquid state, should not be in a

greater proportion than at the rate of half an ounce of guano to one gallon of water.

The experiments which have been made, with a view to ascertain the effects which result from using guano as a manure, both in the kitchen-garden and flower-garden, lead to the conclusion that, in the kitchen-garden, it may be generally and successfully used, if carefully applied after having been first well mix with sifted earth, and not in too great a quantity. For potatoes, carrots, and onions, it is particularly good, and causes abundant crops, if used in about the proportion of one part of guano well mixed with nine parts of light soil, and half a spadeful of this compost spread upon a square foot of earth, and well watered immediately after. About two ounces of guano to the square yard, is the quantity we would recommend for small gardens.

Guano, to be effectual, should be used in wet weather, or upon a wet day, for the sooner it is washed into the earth, the better; on no account should it be used on a windy or boisterous day. Thus applied, it kills slugs, grubs, animalculæ, &c. and goes far to prevent the attack of blight and fly.

In the flower-garden its application must be even more carefully studied than in the kitchen garden. Perhaps it is most safely used in a liquid state for most flowers growing in beds. One pound of guano may be put into eight gallons of water and let stand for about four hours, when eight more gallons of water may be added. Stir this up for use, and it will be found a valuable liquid for pouring on land, especially for flowers.

As a general principel, it may be considered that guano may be applied to all hard wooded and hard fibre-rooted plants, whether vegetables or flowers; thus it is very good applied to most shrubs, like the myrtle, fushias, rhododendron, ribes sanguinea, rose-bushes, &c., but must be carefully and very sparingly used to plants of a succulent kind, particularly such as the balaam, and the like. To geraniums, its use is of rather a doubtful character, unless used in the liquid state, and then it must be much diluted, say to the extent of twice the usual quantity of water.

With a variety of potted plants, such as fushias, calceolores, roses, camellias, and the like, guano has been used with success; both flower and foliage have been much improved. Applied to potted plants, it should be used in the liquid state, about an ounce to a gallon of water, applied twice a week.

Several compounds are now in the market, ready for use for the kitchen-garden and flower-garden, manufactured from this highly prized manure; of these Potter's Guano, in bottles; Brain's Guano, and Humphrey's Compound, are the most esteemed. They are to be obtained, with full directions for use, at Mr. W. Clarke's, No. 25, Bishopsgate Within; to whom we are indebted for the principal of these observations; and where also guano may be had in large or small quantities, and of whom lists of flower-seeds, of dwarf and tall growth, suitable to large or small gardens, may be obtained, including some new and choice sorts, true to their kinds, as fine mixed pansy, auricula, polyanthus, and carnation seeds, &c.

1344.—*Queen's Gingerbread.*

Take two pounds of honey, one pound and three quarters of the best moist sugar, three pounds of flour, half a pound of sweet almonds, blanched and cut thin, half a pound of candied orange-peel, the rinds of two lemons, grated, one ounce of powdered cinnamon, half an ounce of nutmeg, cloves, mace and cardamons, mixed and powdered, and a wineglassful of water: put your honey and water into a pan over a fire, and make it quite hot; mix the other ingredients into the flour, and pour in your honey, sugar, and water, and mix all well together; let it stand till next day: make it into cakes, and bake it. Boil a little clarified sugar until it will blow in bubbles through a skimmer, and with a paste brush rub over your gingerbread when baked.

1345.—*How the Toe-nails are to be Managed.*

The first class of nails, from their belonging to young people and children, are liable not only to accidents, but also to great mismanagement. They should be examined at bed-time, and trimmed with a proper pair of scissors, and never be torn off on any account. This last practice, often is the origin of much pain and inflammation, and should be therefore avoided, as deformity of the toe-nails is often the result, particularly in those of the great toe.

The nails in the adult may be carefully pared short and slightly round, particularly that of the great toe, which has always a greater tendency to grow into the quick, than those of the smaller toes.—*The Toilet.*

1346.—*Opticians' Cement.*

1. Shellac softened with rectified spirit or wood naphtha. For fine work.

2. Melt wax, one ounce, and resin, fifteen ounces; then add whiting, four ounces; previously made red hot, and still warm.

3. Resin, one pound; melt, then add plaster of Paris (dry) four ounces.

To fix glasses, stones, &c., while polishing and cutting. The last is a very strong cement for rough purposes.

1347.—*Cedrat Cordial.*

Loaf sugar, powdered, half a pound; put it into a glass mortar with two hundred drops of the oil of cedrat; rub them together with a glass pestle, and put the mixture into a vessel containing two gallons of spirit. Sweeten it according to taste.

1348.—*Amaurosis, or Gutta Serena.*

Amaurosis is that diminution or total loss of sight which immediately depends upon a diseased state of the optic nerve, and its expansion on the bottom of the eye. It is a blindness in which the pupil is generally dilated and immovable, but without any other apparent defect.

1.—As in all other complaints, the treatment of amaurosis must be regulated, in a great measure, by the age, habits, and condition of the patient, and by the nature of the causes which have given rise to the amaurosis. If it seem to arise from a preternatural fullness of the blood-vessels of the brain, or eye, the quantity of blood must be diminished by bleeding from the arm, or by the use of leeches. Twelve or sixteen ounces of blood may be taken from the arm, and afterwards ten or twelve leeches applied to the temples and neck; a dose of the following aperient mixture being given every other morning, and the following alterative pill every night.

Aperient Mixture.—Take of Epsom salt, Glauber's salt, of each half an ounce; spearmint water, five and a half ounces; antimonial wine, two drachms; tincture of senna, half an ounce. Mix. Two three or four tablespoonfuls may be taken for a dose.

Alterative Pill.—Take of blue pill, twenty grains; tartar emetic, two grains; extract of hemlock, three scruples. Mix them well together, and divide the mass into twenty pills.

This plan is clearly not applicable to debilitated nervous patients, but to the plethoric and strong it is sometimes of much service.

2.—In amaurosis from general nervous debility, excessive loss of blood, convulsions from want of food, and long continued intense study, especially by candle-light, the alimentary canal should be regulated by the following aperient pill, given every other night, with tonic cordial medicines in the day, as cascarilla, or bark infusion, with tincture of the same, and carbonate of ammonia.

Aperient Pill.—Take of sulphate of quinine, thirty grains; compound rhubarb pill, one drachm; compound extract of colocynth, thirty grains; oil of anniseed, a sufficient quantity. Mix them together, and divide the whole into thirty pills.

Tonic Mixture.—Take of infusion of columba, five ounces and a half; compound tincture of cinnamon, two drachms; syrup of orange peel, two drachms. Mix. The dose is two tablespoonfuls every four hours.

At the same time, the vapour of the water of ammonia should be applied to the eyes, night and morning, by the patient's holding a cup, containing that liquid, sufficiently near the eyes to make them feel a smarting, occasioned by the very penetrating vapours with which they are enveloped. Everything which has a tendency to weaken the nervous system must be sedulously avoided; the diet should be nourishing and of easy digestion; and the exercise in fair weather, should be constant. Cold bathing may likewise be resorted to.

3.—But it is highly probable that the *curable* species of this disease commonly depends on some disease or irritation, existing in the stomach and bowels, which is occasionally complicated with general nervous debility in which the eyes participate. Here the most efficient mode of treatment is to exhibit mercurial alteratives, as the following pill, every night, with tonics and aperients during the day, the tonics being such as the following.

Alterative Pill.—Take of calomel, ten grains; emetic tartar, two grains; precipitated sulphuret of antimony, one scruple; guaiacum, in powder, one drachm. Rub them well together in a mortar for ten minutes, then, with a little conserve of hips, make them into a mass, and divide it into twenty pills.

Tonic Pill.—Take of myrrh, in powder, one drachm and a half; sulphate of zinc, twelve grains. Mix them well together in a mortar, and, with a sufficient quantity of conserve of roses, make them into a mass. Divide it into twenty-four pills.

4.—Some time since, a Wesleyan-methodist minister, was perfectly cured of amaurosis in both eyes, by the simple use of a large blister applied down the spine. The blister was nine inches long and three broad, and reached from the nape of the neck downwards.

1349.—*Currie of Rabbits.*

Cut four middling-sized onions and two apples in slices, and put them into a stewpan with two ounces of butter, place over a moderate fire, stirring occasionally, until the onions are slightly browned and quite pulpy, when add two tablespoonfuls of currie-powder and one of currie-paste; mix well, and moisten with half a pint of stock or water, let boil; have a couple of young rabbits cut into joints, and fried in butter in a frying-pan of a nice brown colour, put into the currie sauce, season with a little salt and juice of lemon, let stew gently over a very slow fire, stirring occasionally, until the rabbit is quite tender, when dress upon your dish, and serve with rice, plain boiled, separate.

1350.—*Diamond Cement.*

Isinglass, one ounce; distilled vinegar, five and a half ounces; spirits of wine, two ounces; gum ammoniacum, half an ounce; gum mastic, half an ounce. Mix well.—*From a Correspondent.*

1351.—*An excellent and cheap Washing Liquor, for Coarse Articles, Floors, &c.*

Slacked lime, half a pound; soda, one pound; water, six quarts. Boil two hours, let it settle, and strain.

1352.—*Red Currant Jelly.*

The currants for this purpose should be gathered in the dry, when fully ripe; pick and put them in a preserving-pan, over a slow fire, to draw the juice out, which you must pour away from them as it comes, or it will waste; when you have got what juice you can from them, pass it through a flannel bag, to take out the thickness: then, to every pint of juice, put one pound and a quarter of loaf sugar, broken small; put it over a brisk fire in a preserving-pan; when the scum rises, take it off with a spoon, boil your jelly by about ten minutes, try if it will jelly dropping a little on a cold plate; if it will not, boil it till it will: then pour it into your pots and glasses: let it stand about two days; then put paper dipped in brandy, on the top of the jelly, and skin over the pots or glasses; keep them in a dry place.

1353.—*Rout Cakes.*

Take one pound of sweet almonds, boil and skin them: then take one pound of loaf sugar; pound both in a mortar, and get as much as you can through a sieve; put the rest in a mortar again, with four yolks of eggs, and the rind of a nice lemon; pound it very fine, then put in what has passed through your sieve, and mix it all together; cut them in blocks, or make them in any shape your fancy may dictate; sprinkle them lightly with a little water; sift sugar over them: put them on tins that have been rubbed over with a bit of butter; see that they have room, so as not to touch each other; bake them in a rather brisk oven till they are lightly coloured over. If you see them colour too deep at the botton put a cold tin under them.

1354.—*To destroy Woodlice in Frames.*

A toad or two put into the frame will soon exterminate woodlice. Large quantities may also be caught by placing two boards over each other, between which they crawl in the morning to conceal themselves; and tiles laid over cabbage-leaves form good traps.—*Gardener's Chronicle.*

1355.—*Raised Pies.*

Take seven pounds of flour; then take one pound of mutton-suet clarified down, put it into a saucepan with one pint and a half of water, and set it over the fire till it boils; make a hole in the middle of your flour, and pour in your liquor boiling-hot; then mix in your flour with a spoon, till you can bear to put your hand in; mix it till it becomes a nice smooth piece of dough, cover it with a cloth, and raise your pies with as much of it as will make the size you want; when filled and nicely closed, wash with egg, and lay on your ornaments. Your oven must be brisk, if for small pies; but if for large ones, a more steady heat will be the best.

1356.—*How to Perfume Wines.*

This is chiefly performed on British wines for family use. For its application to foreign wines, see "Flavouring." Wines may be perfumed by the simple addition of any odorous substances previously well mixed with a little of the wine, or dissolved in a few ounces of spirit.

1357.—*Preston Smelling Salts.*

Slacked lime, half an ounce; sal ammoniac, half an ounce; carbonate of ammoniac, half an ounce; each to be well powdered and mixed. Add, essence of bergamot, six drops; oil of cloves, two drops; essence of musk, twelve drops; otto of roses, six drops; strong liquor ammonia, one drachm.

1358.—*Raspberry Tarts.*

Take your short paste, cut it into pieces of nearly the size of your patties, and about the thickness of a penny-piece; then with your thumbs drive it thin in the middle, leaving it thick at the edge; cut it round close to the patty, and notch it with the back of the knife; thin your raspberry jam with a little water, and fill the tart three parts full: bake them in a brisk oven. Or you may make them with puff-paste, if you choose.

1359.—*Diseases of Horses and their Remedies.*

The following extracts are made from a valuable "Treatise on the Breeding, Training, and Management of Horses," by W. Flint.

Drinks, &c., for the Gripes of Horses.

1.—Laudanum, one ounce; balsam capivi, one ounce; oil of aniseed, one drachm; powdered camphor, two drachms; in a pint of warm ale.

2.—Tincture of senna, one gill; spirits of sweet vitriol, one ounce; laudanum, six drachms; in a pint of decoction of marshmallows.

3.—Gum asafœtida, half an ounce; dissolved in a pint of boiling water; laudanum, one ounce; olive oil, four drachms; (when ready put into the horn) one ounce of ether and give instantly.

4.—Castor oil, one pint; laudanum, one ounce; oil of pimento, one ounce; in a pint of warm ginger tea.

5.—Senna, two ounces; salt of tartar, two drachms; Glauber salts, four ounces; dissolve in a pint of boiling water; add, oil of cloves, fifty drops.

Balls.—Aloes, four ounces; India rhubarb, two drachms; Calomel, two drachms.

An Asthmatic Drink for Horses.

Parsley root, twelve ounces; well clean, boil in one quart of water to a pint, strain, and add, oil of sweet almonds, four ounces; tincture of opium, three drachms. Give every other morning.

1360.—*Coventry Puff.*

Roll out your paste in a sheet about half an inch thick, and cut it in square pieces, according to the size you intend your puffs to be, roll it out rather thin: put some raspberry jam in the centre; fold up the sides so as to form a three-cornered puff; turn it over, notch the edges with a knife; and ice them, by first washing them over with white of egg that has been whisked to a froth; then dust them well with finely-powdered loaf sugar, and with a brush sprinkle them with clean water, just sufficient to moisten the sugar. If you sprinkle them too much, they will appear as if they were not iced at all, as it washes the sugar off again.

1361.—*To Roast Grouse.*

Handle the birds very lightly in picking them, draw, and wipe the insides with clean damp cloths. Truss the birds in the same manner as the black cock, and roast them half an hour at a clear and brisk fire, keeping them basted almost without intermission. Serve them on a buttered toast which has been laid under them in the pan ten minutes, or with gravy or bread sauce only.—*See No.* 1370.

1362.—*A common School, or Lunch Cake.*

Rub half a pound of moist sugar into two pounds of flour, make a hole in the middle of it, and put in a tablespoonful of good thick yeast, (not bitter,) warm half a pint of milk rather more than blood warm, but not hot enough to scald the yeast; mix it with the yeast and a little of the flour, about one-third part; when it has risen, which will be in about three quarters of an hour, if the yeast is good, melt half a pound of butter in a little more milk; be careful it is not hot enough to scald the yeast; add one pound and a half of currants, a little candied peel, and grated rind of lemon, and a teaspoonful of powdered allspice: mix altogether; butter your hoop or tin, put it in, and set it in a warm place to rise; when it has risen, bake it in a warm oven; when you think it is done, stick in a small twig of your whisk, and if it comes out dry, it is done; but if it is sticky, it is not sufficiently baked. The cake should be mixed up rather softer than bread dough. A few yolks of eggs mixed up with it will make it eat much better.—*Shoesmith's Biscuit Baker's Assistant.*

1363.—*Mandrang, or Mandram. (West Indian Receipt.)*

Chop together very small, two moderate-sized cucumbers, with half the quantity of mild onion; add the juice of a lemon, a salt-spoonful or more of salt, a third as much of cayenne, and one or two glasses of Madeira. This preparation is to be served with any kind of roast meat.

1364.—*Potted Shrimps, or Prawns.*

Let the fish be quite freshly boiled, shell them quickly, and just before they are put into the mortar, chop them a little with a very sharp knife; pound them perfectly with a small quantity of fresh butter, mace, and cayenne.

Shrimps (unshelled), two quarts; butter, two to four ounces; mace, one small salt-spoonful; cayenne, one-third as much.

1365.—*Parker's Cement.*

This valuable cement is made of the nobules of indurated and slightly ferruginous marl, called by mineralogists septaria, and also of some other species of argillaceous limestone. These are burnt in conical kilns with pit coal, in a similar way to other limestone, care being taken to avoid the use of too much heat, as if the pieces undergo the slightest degree of fusion, even on the surface, they will be unfit to form the cement. After being properly roasted the calx is reduced to a very fine powder by grinding, and immediately packed in barrels, to keep it from the air and moisture.

It is tempered with water to a proper consistence, and applied at once, as it soon hardens, and will not bear being again softened down with water. For foundations and cornices exposed to the weather it is usually mixed with an equal quantity of clean angular sand; for use as a common mortar, with about twice as much sand; for coating walls exposed to cold and wet, the common proportions are three of sand to two of cement; and for walls exposed to extreme dryness or heat, about two-and-a-half or three of sand to one of cement; for facing cistern work, water frontages, &c., nothing but cement and water should be employed.

This cement, under the name of compo, or Roman cement, is much employed for facing houses, water-cisterns, setting the foundations of large edifices, &c.

1366.—*Potted Ox-Tongue.*

Boil tender an unsmoaked tongue of good flavour, and the following day cut from it the quantity desired for potting, or take for this purpose the remains of one which has already been served at table. Trim off the skin and rind, weigh the meat, mince it very small, then pound it as fine as possible with four ounces of butter to each pound of tongue, a small teaspoonful of mace, half as much of nutmeg and cloves, and a tolerably high seasoning of cayenne. After the spices are well beaten with the meat, taste it, and add more if required. A few ounces of any well-roasted meat mixed with the tongue will give it firmness. The breast of turkeys, fowls, partridges, or pheasants may be used for the purpose with good effect.

1367.—*The Art of Swimming.*

Every one should learn the Art of Swimming, as well for its importance as a means of security from accidents by drowning, as for its powerful agency in promoting the health of the body. Its effects in developing and invigorating the system are indeed so great, that it is almost a necessity for every person to acquire a knowledge of its rules, which are by no means so difficult as generally imagined.

We first quote Dr. Franklin.

"When I was a boy, I made two oval pallets, each about ten inches long and six broad, with a hole for the thumb, in order to retain it fast in the palm of my hand.

They much resembled a painter's pallet. In swimming, I pushed the edges of these forward, and I struck the water with their flat surface as I drew them back. I remember I swam faster by means of these pallets, but they fatigued my wrists. I also fitted to the soles of my feet a kind of sandals; but I was not satisfied with them, because I observed that the stroke is partly given by the inside of the feet and the ankles, and not entirely with the soles of the feet.

I know, by experience, that it is a great comfort to a swimmer, who has a considerable distance to go, to turn himself sometimes on his back, and to vary in other respects the means of procuring a progressive motion.

When he is seized with the cramp in the leg, the method of driving it away is to give to the parts affected a sudden, vigorous, and violent shock, which he may do in the air as he swims on his back. During the great heats of summer there is no danger in bathing, however warm we may be, in rivers which have been thoroughly warmed by the sun; but to throw one's self into cold spring water when the body has been heated by exercise in the sun, is an imprudence which may prove fatal.

I once knew an instance of four young men, who, having worked at harvest in the heat of the day, with a view of refreshing themselves plunged into a spring of cold water; two died on the spot, a third the next morning, and the fourth recovered with great difficulty; a copious draught of cold water is, in similar circumstances, frequently attended with the same effect in North America.

The exercise of swimming is one of the most healthy and agreeable in the world. After having swam for an hour or two in the evening, one sleeps cooly in the night, even during the most ardent heat of summer. Perhaps, the pores being cleansed, the insensible perspiration increases, and occasions this coolness. It is certain that much swimming is the means of stopping a diarrhœa, and even of producing a constipation. With respect to those who do not know how to swim or who are affected with a diarrhœa at a season which does not permit them to use that exercise, a warm bath, by cleansing and purifying the skin, is found very salutary, and often effects a radical cure, while, on the other hand, persons subject to confinement of the bowels should indulge but occasionally in the luxury of a bath. I speak from my own experience, frequently repeated, and that of others to whom I have recommended this.

When I was a boy I amused myself by flying a paper kite; and approaching the bank of a pond which was near a mile broad, I tied the string to a stake, and the kite ascended to a considerable height above the pond while I was swimming. Being desirous of amusing myself a little time with my kite, and enjoying at the same time the pleasure of swimming, I returned, and loosing from the stake the string with a little stick which was fastened to it, went again into the water, when I found that, lying on my back, and holding the stick in my hands, I was drawn along the surface of the water, in a very agreeable manner. Having engaged another boy to carry my clothes round the pond, to a place I pointed out to him on the other side, I began to cross with my kite, which carried me quite over without the least fatigue, and with the greatest pleasure imaginable. I was only obliged occasionally to halt a little in my course, and resist its progress when it appeared that by following too quick I lowered the kite too much, by doing which occasionally I made it rise again. I have never since that time practised this singular mode of swimming, though I think it not impossible to cross in this manner from Dover to Calais; *the packet-boat, however, is still preferable.*"

1368.—*Strengthening Blamange.*

Dissolve in a pint of new milk, half an ounce of isinglass, strain it through a muslin sieve, put it again on the fire, with the rind of half a small lemon pared very thin, and two ounces of sugar, broken small; let it simmer gently until well flavoured, then take out the lemon-peel, and stir the milk to the beaten yolks of three fresh eggs; pour the mixture back into the saucepan, and hold it over the fire, keeping it stirred until it begins to thicken; put it into a deep basin, and keep it moved with a spoon, until it is nearly cold, then pour it into moulds which have been laid in water, and set it in a cool place till firm. This we can recommend for invalids, as well as for the table generally.

1369.—*To kill Moss on Meadow Land.*

The mossy parts of the meadow should be well manured with good well-rotted stable dung, in the autumn; and, if practicable, the grass should be fed off the following spring with sheep. Nitrate of soda sown on the mossy parts of the field will also kill the moss, and is an excellent manure for the grass, but this should not be sown at the rate of more than one and a half cwt. per acre.

1370.—*To Roast Black Cock and Gray Hen.*

These birds are tough and comparatively flavourless when too soon dressed. They should hang therefore till they give unequivocal indication of being ready for the spit. Pick and draw them with care, as the skin is easily broken; truss them like pheasants, lay them at a moderate distance from a clear brisk fire, baste them plentifully and constantly with butter, and serve them on a thick toast which has been laid under them in the dripping-pan for the last ten minutes of their roasting, and which will have imbibed a high degree of savour: squeeze a little lemon-juice over it before it is put into the pan. Send rich brown gravy and bread sauce to table with the birds. From three quarters of an hour to a full hour will roast them. In the earlier part of the season, when warm and close packing have rendered them, in their transit from the North, apparently altogether unfit for table, the chloride of soda may be used with great advantage to restore them to a fitting state for it; though the copious washings which must then be resorted to will diminish something of their fine flavour.

1371.—*Eau de Millefleurs.*

1.—Musk, ten grains; essence of lemon, one ounce and a half; essence of ambergris, two ounces; oil of cloves, and lavender, of each, one ounce; neroli and oil of verbena, of each, fifteen drops; rectified spirit two quarts. Macerate in a close vessel in a warm situation for a fortnight.

2.—Rectified spirits, one pint; essence of bergamot, a quarter of an ounce; lavender water and essence of jasmine, of each, one ounce; orange-flower water, eight ounces. Mix.

3.—Grain musk, fifteen grains; essence of ambergris, one drachm; eau d'ange, one quart. As before.

1372.—*Potted Anchovies.*

Scrape the anchovies very clean, raise the flesh from the bones, and pound it to a perfect paste in a mortar; then with the back of a wooden spoon press it through a hair-sieve reversed. Next, weigh the anchovies, and pound them again with double their weight of the freshest butter that can be procured, a high seasoning of mace and cayenne, and a small quantity of finely-grated nutmeg; set the mixture by in a cool place for three or four hours to harden it before it is put into the potting pans. If butter be poured over, it must be only lukewarm; but the anchovies will keep well for two or three weeks without. A little rose-pink may be added. The quantity of butter can be increased or diminished in proportion as it is wished that the flavour of the anchovies should prevail.

Anchovies pounded, three ounces; butter, six ounces; mace, third of a teaspoonful; half as much cayenne; little nutmeg.

1373.—*Ginger Drops.*

Are made the same way as peppermint drops, excepting that you must not put any lemon-juice into the water; and instead of mixing oil of peppermint, mix in about eight or ten drops of the essence of ginger. Colour them a light yellow.—*See No.* 1385

1374.—*Stewed Cucumbers.*

Pare, and split into quarters, four full-grown but young cucumbers; take out the seeds and cut each part in two; sprinkle them with white pepper or cayenne, flour and fry them lightly in a little butter, lift them from the pan, drain them on a sieve, then lay them into as much good brown gravy as will nearly cover them, and stew them gently from twenty-five to thirty minutes, or until they are quite tender. Should the gravy require to be thickened or flavoured, dish the cucumbers and keep them hot while a little flour and butter, or any other of the usual ingredients, are stirred into it. Some persons like a small portion of lemon-juice, added to the sauce; cucumber vinegar might be substituted with very good effect, as the vegetable loses much of its fine flavour when cooked.

1375.—*Damson-and-Rice Pudding.*

With five ounces of whole rice boiled soft and dry, mix an ounce of butter, ten ounces of damson-jam, a teaspoonful of lemon-juice, and five eggs. Beat the whole well together, and bake it half an hour.

1376.—*To Colour Loaf Sugar Dust.*

Sift as much powdered loaf sugar as you intend to use, and put it into an earthen pan; make it warm by placing it over a slow clear fire, at a short distance from it; mix it about in the pan with your hand, and be careful that it does not burn; then put some of one of the colours to it, (see Colourings for Confectionery) mixed with water to the consistence of cream, and mix it together; continue mixing and stirring it about with your hand till it is quite dry; then put it on paper to cool. Sift it when it is cold, and put it in jars or canisters. You must use your own judgment as to how much colour to use; but as a general rule use as little as possible, *for most of the colours are unwholesome, and some of them are highly injurious.*

1377.—*Barberry-and-rice Pudding.*

Mix ten ounces of barberries stripped from the stalks, with four ounces of whole boiled rice, eight ounces of sugar, a small slice of butter, and five large, or six small eggs.

1378.—*Nelson's Buttons,*

Are a large sort of peppermint drops, and coloured on the top. Drop them on paper. —*Read's Confectioner's Guide.*

1379.—*Dove-cotes and Pigeon-houses.*

Pigeons seem, formerly, to have been considered a more valuable kind of live stock, than at present. The right of keeping a dove-cote belonged almost exclusively to the lords of manors; and a tenant was not allowed to build one without paying a fine to the manorial proprietor for permission.

When a pigeon house is to be erected, attention should be paid to the situation and aspect. These birds are fond of calm and retired spots, at the same time they must be so lodged as to be protected from danger. Few places will be better adapted for them than the centre of a spacious court or farm-yard, where they are not likely to be annoyed by the rustling of high trees, shaken by the wind, or the roaring noise of water flowing from mill-dams.

A dove-cote may be constructed of wood, consisting of a number of cells, arranged in a four, six, or eight-sided, or triangular frame; the latter shape is, perhaps, the best adapted to the gable end of a house, a barn, or other building. Or the cells or pigeon-holes may be fitted-up in a circular frame, like a large barrel, and fixed on the top of a strong post, raised to such a height as to secure the birds from the attacks of cats or other climbing animals.

If the pigeon-house cannot be raised to a considerable elevation, it has been recommended that the lower part of the wall, or of the post, should be cased with plates of tin, or zinc, to prevent cats, rats, &c. from climbing. But, whatever the materials employed in the construction of these houses, they ought to be roomy and airy, and, at the same time, sheltered from cold blasts, and secured from damp. The cells should be at least a foot square every way, with a ledge below the entrance to each cell of about five inches in width, for the birds to settle on, before they enter their cells.

Pigeons, like many other birds, are very subject to vermin, something like lice, that stick to their skins, and annoy and worry the poor birds sadly; the best remedy for this is to fume their feathers with tobacco smoke. But it is much better to prevent them, and this can only be accomplished by care and cleanliness.

In erecting your pigeon-house, have it so constructed that it can be easily taken to pieces, cleaned, and readily put together again. This is easily done, by having the several compartments run in grooves, like a nest of drawers that takes to pieces, and having also the nest boxes loose, so as to be readily taken away from their temporary fixture. Every fresh nest should be made in a clean pan or box; the pigeon-house should, every now and then, twice a-year, at least, be taken to pieces, and the whole of it, as well as the several partitions and compartments, well cleansed out, and lime-washed. The nest-pans or boxes should be also well cleaned out and renewed, clean, for every succeeding nest.

A pigeon-house should, if possible, have a southern or south-western aspect. It is also requisite that it should not be far from a spring or small stream of clear sweet water. Pigeons take water up with their bills, and give that as well as solid food to their young.

The preceding observations relate more particularly to houses in which common pigeons are kept for profit; but more attention is necessary for providing habitations for fancy pigeons. However, the directions concerning situation and aspect are to be attended to in making any sort of pigeon-house.

Fancy pigeons may be kept in large cages, or in aviaries, or rooms fitted up on purpose. Perhaps, the more economical method of proceeding will be to make an opening into the attic, or roof of a house, and lay a flooring across the rafters of the roof. A flooring of cut and dressed slate, about three-quarters of an inch thick, would be much preferable to board, as being impervious to vermin, and easiest kept clean. The sides and roof of the loft, or attic, should also be lined with thin cut slate, a quarter, or even an eighth of an inch, is the best cutting; or a slate skirting round the place upon the slate floor, and above it plastered with Parker's cement, will also be clean and neat, and keep out vermin. If conveniently situated as to aspect, the opening should be in the flat wall of the gable; for if it is made through the tiling, it will be difficult to prevent the cats from getting in.

In order to preserve the pigeons from being destroyed by cats, rats, and mice, it has been recommended to keep in the loft a cat, which has been properly trained for the purpose. A young kitten must be procured, and as soon as it begins to notice the pigeons, an egg which has been heated is to be put against its nose while yet hot, and it must have its nose rubbed with a dead pigeon, which should be well pepered. Such are the directions which have been given; but probably if a kitten, as soon as it was able to feed was put into a pigeon-loft, and supplied with plenty of proper food and water, it would become familiarized with the pigeons, and there would be little danger of its molesting the young or the eggs.

Each pair of pigeons should be properly accommodated, so that the hen may be quiet while sitting; for if pigeons have not sufficient room, they will fight for the nests, and the eggs and young may be destroyed. The shelves of a pigeon-house should not be less than eighteen inches deep from the back to the front, leaving a square foot every way for each cell or nest; and the distance between one shelf and another should be about twenty inches, that tall pouters may not be obliged

to stoop for want of room, and spoil their carriage, by getting a bad habit of playing low. Let partitions be fixed upon these shelves, so as to leave the space of three feet between one partition and another, having a board nailed against the front, which serves as a blind on both sides of each partition; and thus there will be a foot and a half allowed for each pair of pigeons, who will thus sit dark and private.

Where the size and arrangement of the loft will admit of it, the nest may be placed on the floor, especially for the valuable sorts of pigeons, as being far more convenient, and preventing those accidents which will otherwise sometimes happen to the young birds by their falling out of their nests, and becoming bruised or wounded.

Every nest must be furnished with an earthen pan, box, or straw basket, of a size adapted to the pigeons for whom they are intended. Thus a pan proper for a tumbler, or any other small pigeon, ought to be three inches high, and about eight inches across at the top, sloping gradually towards the bottom, like a wash-hand basin. A small flat brick, or block of wood, should be placed in front of the pan or basket, to assist the pigeons in getting on or off their nests, as they may otherwise tilt the pan by getting on the edge of it.

Whether a pan, box, or basket be used for the nest, a little clean straw or frail, made soft and short, should be put in it. This is especially necessary, as the straw or frail will serve to keep the young pigeons warm and comfortable. Sifted gravel, or very coarse sand, must be sprinkled over the shelves, as the pigeons, like other granivorous birds, swallow it, to assist them in digesting their food. The shelves and pigeon-holes may also thus more easily be kept clean.

When the young ones are hatched, and are twelve days old, give them a fresh soft clean nest, made warm by rolling a hot egg in it, and while it is still warm, remove the young ones very gently into it, and place it exactly in the same place as the old nest, which take away; burn the dirty nest, and well wash the nest-box, as it is the only way you can keep your birds free from vermin; be careful not to handle them, as doing so will bring on scouring, which is apt to prove fatal.

An inclosed pigeon loft must always be provided with bottles for water, and proper meat boxes. The best bottles for this purpose, are the earthenware fountain bottles, somewhat of the shape of the birds' glass fountains; these hold about two or three quarts; and may be purchased at any dealer in stone and earthenware articles. By this contrivance, the water will descend gradually from the bottle as fast as it is taken from the pan, and will be always fresh and clean for the pigeons to drink.

Some two or three boxes, for grain, peas, tares, beans, or other solid food, should be provided, where a number of pigeons are kept; these boxes ought to be made like a hopper: the top or cover should be of the A shape, one part of which should open or, slide out, so as to allow the food to be put into the box. Each box should stand in a shallow square wooden dish, into which (the front part of the box not reaching quite down to the bottom) the food descends, and from which it is eaten by the pigeons. If this have a cover also, with holes, through which the birds can pick up the grain, or peas, or beans, they will be prevented from flirting it about and wasting it; or the box may be made flat at the back, and hang against the wall, in which case, it should have a bar of wood for the pigeons to stand upon while they eat.—*Rogers' Pigeon-keeper's Guide.*

1380.—*Walnut Catsup.*

To one peck of walnut huds from ripe walnuts in September, add as much salt and water, made strong enough to bear an egg, as will cover them. Let them lay in ten days, strain them, let them lay thin on baskets three or four days in the sun, when they will turn black, which will take much of the bitter from them, and put them in a pan. Boil two gallons spring water, and one pound and a quarter bay salt; pour it on them hot, let them stand ten days, then strain off the liquor, add a quarter of a pound long pepper, quarter of a pound black pepper, quarter ounce of mace, half a pound brown mustard seed, quarter of a pound of shalots cut small. Bruise the spices and mustard seed, and add as much burnt onions as will make it a good dark colour, a quarter of a pound of good anchovies, half a pint of vinegar, and one pint of Indian soy. Boil them an hour, turn them altogether into a jar, let them lay a month with the bung out, and you may then strain and use it—but the longer it lays on the spices the better.

1381.—*Indian Pudding.*

Put into a deep dish from six to eight ounces of rice which has been washed, and wiped in a dry cloth; just moisten it with milk, and set it into a gentle oven; add milk to it at intervals, in small quantities, until the grain is swollen to its full size, and is tender, but very dry; then mix with it two dessert-spoonfuls of fine sugar, and four or five table-spoonfuls of rich cream. Fill a tart-dish almost to the brim with fruit properly sugared, heap the rice equally over it, leaving it rough, and bake it in a moderate oven for half an hour, unless the fruit should be of a kind to require a longer time; when very hard, it must be half stewed with the sugar before it is put into the dish. The rice may be swelled over a very slow fire when more convenient; the Dutch oven will serve quite well to bake the pudding.

1382.—*Ague, or Intermittent Fever.*

The title of intermittent is applied to this fever, because it consists of a succession of paroxysms, between each of which there is a perfect intermission from all febrile symptoms.

The fit begins with shiverings, a small quick pulse, pain in the back and head, with nausea: to these succeed heat and fever, which terminates in profuse perspiration: the urine during the fit is pale, and without sediment, but in the interval turbid, with a plentiful sediment of a reddish colour.

In the Quotidian, the fit returns once a day. In the Tertian, every other day. In the Quartan it intermits two days.

Treatment. Commence with an emetic, after which give a gentle purgative, as under.

Emetic. Ipecacuanha, twenty grains. Work off with chamomile tea, or warm water.

Purgative Pill. Calomel, three grains; compound rhubarb pill, ten grains. Divide into three pills, to be taken immediately.

Or, jalap and rhubarb, of each three grains; calomel, two grains. Mix for a powder, to be taken immediately.

After which, give the following:—

Sulphate of quinine, two scruples; aromatic confection, one drachm. Mix and divide into twenty pills; three to be taken morning, noon, and night, and continued for four or five days, and repeated afterwards at intervals, to ensure success. The bowels must be carefully attended to.

1383.—*Lemon Pickle, for Fish, Cold Meat, &c.*

To one gallon best white French or pickling vinegar add twenty lemons; take one ounce bay salt, one ounce peeled garlic, quarter of an ounce cayenne pepper, half an ounce white pepper, one ounce mace, one good nutmeg, two ounces white mustard seed, all well powdered together in a mortar. Cut each lemon half way through with a knife, divide the powdered ingredients equally in the twenty lemons, squeezing it into the middle of them. Place them in an earthen dish large enough to lay them single. Bake them till quite brown and the moisture nearly out of them, turn them hot from the oven into the vinegar; close them down occasionally stirring them—it will be ready for use in ten days, but the longer it remains the better.

1384.—*Banbury Puffs.*

Cut the paste as directed for Coventry, without rolling it thin; lay some Banbury-meat in the middle, and fold up the edges of your paste, so as to form an ovel puff, thus O; this is done by pressing more of your paste together at the ends than in the centre. Turn them, and dust the tops well with loaf sugar dust, and bake them in a moderate oven.

1385.—*Best Peppermint Drops.*

Make a paste in the following manner:—Into a pint of spring water squeeze the juice of a lemon; put a pound of fine loaf sugar into a drop pan, (which is a deep copper pan with a spout and round bottom,) mix a little of the water and lemon-juice into the sugar, till it is a paste just thick enough to drop from a spoon, and so that the drops do not immediately sink into the rest, but remain on the top for a short time. Put it over a clear fire, and stir it till it just boils, then take it off the fire, and put in about eight or ten drops of the oil of peppermint, and a little more sugar, so as to make it just thick enough to drop out: put it over the fire to warm again, but you must not let it boil. Drop it in small drops upon tin or pewter plates; let them get cold, and then take them off, and put them on sheets of paper or in sieves; put them in an oven to dry. Colour them with any colour (see *Colourings for Confectionery*) when you put in the oil of peppermint.

1386.—*To Prepare Rabbit Skins.*

Lay the skin on a smooth board, the fur side undermost, and tack it in every direction, with tinned tacks. Dissolve two ounces of alum in a pint of warm water, and with a sponge dipped in this solution moisten the surface all over: repeat this every now and then for three days; when the skin is quite dry, take out the tacks, and rolling it up loosely the long way, the hair inside, draw it quickly backwards and forwards through a large smooth ring, or any thing of a similar kind, until it is quite soft, then roll it the contrary way of the skin, and repeat the operation. Skins prepared thus are useful for many domestic purposes.

1387.—*Poor Author's Pudding.*

Flavour a quart of new milk by boiling in it for a few minutes half a stick of well-bruised cinnamon, or the thin rind of a small lemon; add a few grains of salt, and three ounces of sugar, and turn the whole into a deep basin; when it is cold, stir to it three well-beaten eggs, and strain the mixture into a pie-dish. Cover the top entirely with slices of bread free from crust, and half an inch thick, cut so as to join neatly, and buttered on both sides: bake the pudding in a moderate oven for half an hour, or in a Dutch oven before the fire.

1388.—*Lemon Drops.*

Put a pound of sifted loaf sugar into a basin: mix lemon-juice into it till it is a thick paste, and a little yellow colour, (see *Colourings for Confectionery*); put it into a drop-pan, and then make it hot over a clear fire, stirring it all the while; it must not boil; take it off the fire again for a minute. Drop and dry them the same as the best peppermint drops.

1389.—*Mushroom Catsup.*

The mushrooms should be first carefully picked over, and the dirty roots cut off, but no more than the dirty end. To two gallons of mushrooms when broken up, add half a pound of bay salt, well dried and very finely powdered, carefully mixed well together with the mushrooms. Let them stand two days, and then add two gallons and a half of spring water, and one pound and a half of bay salt; boil the whole together one hour, strain off all the liquor, squeezing all the moisture from the mushrooms by pressure when boiled; turn the liquor again into the boiler, and add a quarter of a pound of black pepper, a quarter of a pound of long pepper, a quarter of an ounce of bruised mace, a quarter of an ounce of cloves, a little cayenne pepper, and a quarter of an ounce of pimento. Let them boil slowly three quarters of an hour, put them away spices and all together one month at least before you bottle them. Strain it bright through a bag. You may add a little burnt onion to colour it.—N.B. Bay salt is a superior flavour to the common salt, and will keep it much better

1390.—*To make Plantations of Strawberries.*

Plantations of strawberries should be made in July, with runners or seedlings.

Dig a spot of good loamy ground, and smooth it with a rake; mark out the beds three feet wide, leaving two feet from bed to bed for alleys; make four rows in each bed, one foot apart, and set the plants a foot apart in patches, three or four plants in each: put them in firm in the ground, and keep them moist till they have good roots. It is necessary to get a change of plants every three years, as strawberry plants will not bear well after that age.

1391.—*Common Raisin Pudding.*

Beat together three quarters of a pound of flour, the same quantity of raisins, six ounces of beef-suet, finely chopped, a small pinch of salt, some grated nutmeg, and three eggs which have been thoroughly whisked, and mixed with about a quarter-pint of milk, or less than this, should the eggs be large. Pour the whole into a buttered dish, and bake it an hour and a quarter.

1392.—*To Prevent the Bottom of Plant-sticks Rotting.*

Dip the bottom of the plant-sticks (as far as they are inserted into the mould) into hot asphalte three or four times, until the asphalte is the sixteenth of an inch in thickness on them; this will preserve them a long time. Those that have not the convenience of dipping them in asphalte may dip them in tar, until it adheres to them of the above thickness, and they will endure nearly as long a time as those that have been asphalted.

1393.—*A Cheap and Expeditious mode of Pickling Onions.*

Scald one gallon of small onions in salt and water of the strength to bear an egg. Only just let them boil, strain them off, and peel them after they are scalded, place them in a jar, cover them with best cold vinegar. The next day pour the vinegar off, add two ounces bruised ginger, one ounce white pepper, two ounces flour of mustard, two ounces of white mustard seed, half an ounce of chillies, boil them twenty minutes, turn all together boiling hot to the onions, let them remain ten days, turn the vinegar out again, boil it as before, turn it hot on the onions again, they will be ready for use as soon as they are quite cold.

1394.—*Puff Paste.*

A pound and a quarter of flour, and one pound of butter.—Or, one pound of flour, one pound of butter. Take a quarter or a sixth of the butter, rub it in with the flour; then mix it into a paste with cold water, it should be of the same consistence as the butter, in summer, a little weaker; lightly dust the board or marble slab with flour, and roll out the paste, or work it with your hands, until it is smooth and evenly mixed, then roll it into a sheet about an inch thick. Take the remainder of the butter, and cover the sheet of paste with small pieces, either by cutting it in thin slices with a knife, or by breaking it into small pieces with your fingers. Then give the sheet two or three folds, and roll it out thin; this is called one turn; the half turn is merely folding it in two, or doubling the sheet again; let it lay in a cold place, covered with a damp cloth for half an hour; or place some ice in a deep dish, with another on this, on which put the paste, over this put a third, covered with ice pounded small and let it lay as before, then roll it out again.

Do this three or four separate times, and your paste is fit for use. The number of turns which you give the paste, will depend on the thickness it is rolled out, it may require five or six turns.

*** In winter, those precautions of letting the paste lay, before rolling out a third or fourth time, may be dispensed with, if it is required in a hurry, as the butter being firm and the weather cold, it will admit of its being done so.

1395.—*To expand Tulips and other Flowers.*

Tulips, and many other flowers, when cut early on a dull, cold morning, are seldom very well expanded. If they are afterwards placed in a warm room, and their stems put to stand in warm water, it will cause them to expand their flowers as well as they would have done on the bed on the brightest day in spring. This is not only applicable to tulips but to many other flowers as well.

1396.—*Lemon Sponge, or Moulded Lemon Cream.*

Infuse in half a pint of cream the very thin rind of one large lemon, or, instead of this, rasp the fruit with the sugar which is to be used for the preparation. Add three quarters of an ounce of fine isinglass, and when this is dissolved throw in seven ounces of sugar in small lumps. Do not boil the mixture, to reduce it, but let it be kept near the point of simmering, until the sugar and isinglass are dissolved, and a full flavour of the lemon-rind has been obtained; then stir in another half pint cream, and strain the mixture immediately into a deep bowl. When it is quite cold, add to it very gradually the strained juice of one lemon and a half, whisking the preparation all the time; and when it begins to set, which may be known by its becoming very thick, whisk it lightly to a sponge, pour it into an oiled mould, and, to prevent its breaking when it is dished, just dip the mould into hot, but not boiling water; loosen the edges carefully and turn out the cream; to save time and trouble the whisking may be omitted, and a plain lemon-cream take place of the sponge.

Obs.—For dishes of this kind, a little more or less of isinglass may be required according to the state of the weather, a larger proportion being needed in summer than in winter.

1397.—*To remove Paint Lettering from Wire Gauze Window-blinds.*

Hold each portion of the letter, at about an inch distant, over the chimney of an argand gas-flame. In this manner treat every letter, or every part of the paint ornament, until the oil with which the colour has been mixed becomes decomposed and charred. Allow the gauze to cool, and then wash it well with strong acetic (pyroligneous) acid, rubbing it occasionally until the paint is removed. Next wash and dry the blind, rub off adherent rust by means of a wire or hair-brush, and polish with black-lead.

1398.—*Spice Nuts.*

Prepare seven pounds of treacle: rub half a pound of butter into nine pounds of flour; mix four ounces of ground allspice, four ounces of ground ginger, two ounces each of carraway and coriander seeds powdered, with your butter, flour, and treacle: roll half a pound of moist sugar, and strew it over the top, so that you take a little in every piece you cut from it; roll them out in long rolls about the size of your finger; cut them in pieces about the size of a nutmeg; place them on buttered tins, but not too touch; wash with water or small beer and bake in a good steady heat.

1399.—*Bandoline for the Hair.*

Boil a table-spoonful of linseed in half a pint of water for five minutes.

1400.—*Japanese Cement, or Rice Glue.*

Intimately mix the best powdered rice with a little cold water, then gradually add boiling water until a proper consistence is acquired, being particularly careful to keep it well stirred all the time; lastly, it must be boiled for one minute in a clean saucepan or earthen pipkin.

This glue is beautifully white, and almost transparent, for which reason it is well adapted for fancy paper work, which requires a strong and colourless cement.

1401.—*Baking of Pastry.*

In the baking of pastry, the heat of the oven should be regulated according to the article intended to be baked, or those things should be made first which will suit the heat of the oven. Light paste requires a moderately quick oven; for if the oven is too hot, the paste will be coloured before it is properly baked,; and if it is then taken out of the oven it will fall, and become flat: also, a cool oven will not cause it to rise sufficiently; and puff paste baked in an oven, with any thing that causes much steam, will not be so light as otherwise. Tarts or puffs that are iced, should be baked in a cooler oven than those that are not iced; or if the oven is too hot, the door should be left open, else the iceing will become brown before they are baked. Small articles of pastry, require to be baked in a hotter oven than large ones.

All pastry requires to be baked in clean tins or patty pans, without being buttered.

Pastry, when baked sufficiently, may be easily slid about on the tin, or pan, while hot: and puffs, patties, or small pies, may be lifted from the tin, without breaking, by putting your fingers round the edges, and carefully lifting them; which cannot be done unless they are baked enough to be taken from the oven.

1402.—*Peppermint Drops.*

Mix a pound of powdered and sifted loaf sugar with the whites of three or four eggs; add ten or twelve drops of the oil of peppermint, beat them up well, and drop them out on writing paper, with a small pipe and bag attached to it.

1403.—*White Wine Whey.*

This is a drink which is used to cause perspiration, in cases of colds, or other ailments where there is no inflammatory tendency in the patient. Take half a pint of milk, and put it on the fire in a saucepan, and immediately that it boils, put into it two glasses of white wine, with a little sugar dissolved in it. A light floating curd be instantly seen. Boil for a few minutes; pour it through a hair sieve, so that the whey may run from the curd. Serve the whey hot. Throw away the curd, for it is exceedingly indigestible, and should not be eaten.

1404.—*Method of Causing Leeches to Disgorge and Render them fit for use again.*

The "*Repertoire de Pharmacie*" has lately published a memoir presenting the results of certain experiments made in Paris on this subject. We quote the concluding portion.

The result of our experiments was, that, of all the means of promoting disgorgement, pressure between the fingers and thumb was the only one to be relied upon. This plan, deemed unsatisfactory at first, was only made to succeed by using certain simple but very essential modifications. The leeches, preparatory to this pressure being applied, were prepared for it, and disposed to yield up their blood by immersion in warm water. By this means the contained blood was rendered fluid, and the animals in most cases gave it up readily; whereas, if they were taken out of cold water and then pressed, they would frequently rather suffer their abdominal cells to be ruptured than to yield their contents.

The disgorged leeches are allowed to remain for some days in fresh water, then they are pressed again, and submitted to a second disgorgement; after which some more days of repose are allowed them. About this period many of the leeches are again effective, and may be used for the purpose of abstracting blood: of this their appearance will allow of their capability being estimated.

1405.—*Comfits.*

Get a comfit-pan of any convenient size; have a cross bar with a hook and swivel in the centre, and two chains with hooks at the end to fasten the pan, fix one of these chains at each end of your cross-bar; let the whole be suspended from the ceiling by the hook in the centre of your cross-bar, at a convenient height to be worked with ease over a charcoal fire, or hot stove, so as to keep the pan warm, but not too hot.

Prepare some mucilage of gum arabic; and clarify loaf sugar; boil it to the degree of a thread or smooth; keep the latter warm by the side of your stove or fire. Have ready some carraway seeds, almonds, &c. sifted free from all dust, put some in your comfit-pan, and give them a coating of gum arabic and flour or fine starch powder. When this is sufficiently dry, give them a coating of sugar, by throwing in the pan a ladleful of syrup, and shake the comfits, about the pan, by swinging it to and fro until the sugar is perfectly dry, when each almond or seed will have a coating of sugar. Continue in this manner until they are the required size. Let your sugar be boiled a degree less in finishing them off.

If they are for common or cheap comfits, give them occasionally a dust of flour, as you coat them.

1406.—*To Wash Coloured Muslins and Linens, and Silk Pocket-handerchiefs.*

In washing coloured muslins and linens, there are several very essential points to be observed, whereby the colours are preserved from injury. In the first place, they should not be soaped or soaked over night, as the more delicate of the hues would be deteriorated by such process. When ready for washing, they should, if not too dirty, be put into *cold* water and washed up very speedily; if very dirty, the water may be lukewarm and no more. *But above all, be careful not to use the smallest particle of soda.*

The best soap for washing articles made of this material, is the common yellow. It is much better than the mottled, because it is less harsh, and removes the dirt in a shorter period. The soap should not be allowed to remain any time on the linen; the latter should be soaped and washed as rapidly as possible, and not lie in the water during any length of time. One article should therefore be washed at a time, and immediately rinsed, the others remaining in a dry state by the side of the tub until they are taken to be washed each in its turn.

The liquid in which the articles are to be rinsed in succession immediately as they are washed, should consist of three or four gallons of cold, soft water, with a handful of table salt dissolved in it. The moment an article is taken from the rinsing tub, it should be wrung very gently, being twisted as little as can be helped.

Silk pocket-handkerchiefs require to be washed by themselves. Many very just complaints are made of the state in which these articles are sent home by professed laundresses. We have often seen, a new handkerchief at the first washing returned not only of a different colour from what it was when sent to the wash, but bearing the appearance of an old one. These pocket handkerchiefs, which constitute one of the most expensive parts of a gentleman's wardrobe, are generally treated with less care and ceremony than any other part of his toilet. Silk handkerchiefs containing snuff, should be put to soak by themselves in lukewarm water. Two or three hours after, they should be rinsed out and put to soak with the others in cold water for an hour or two. They should then be washed out in lukewarm water, being soaped as they are washed. If all the stains are not out of them, they must be washed through a second water of the same description..

When finished, they should be rinsed in cold soft water, in which a handful of common salt has been dissolved. They may be rinsed altogether, being thrown as fast as they are washed into a dry tub, whence, when all are done, they are transferred to the rinsing tub.—*Hand Book of the Laundry.*

1407.—*Engine for watering the Branches of Trees.*

For the purpose of watering the branches of infested wall-tress, in dry hot weather, there is nothing so convenient as a hand-watering engine, generally made of tin, or sometimes of copper, of small or larger dimensions, worked by means of a small single-handed pump, fixed therein, to discharge the water in a stream from a pipe to turn in any direction.

By the help of this small engine, a person may stand on the walks, and with great ease and expedition throw the water in a strong stream against any part of the wall trees, from the bottom to the top of the wall, and is the readiest, most expeditious, and effectual method of watering the branches of these trees, for the engine will throw the water with such considerable force against the trees as to displace caterpillars, and other insects, and will effectually clear the leaves and branches from dust, cobwebs, and from any sort of filth they may have contracted; and if the waterings are often repeated, in dry weather, where insects at any time appear, it will greatly diminish their increase, and prevent their spreading considerably.

This engine may also be used occasionally in watering the branches of espalier-trees, and young or old standard trees, where attacked by insects; also occasionally in watering different parts of the garden in a dry season.

These watering engines are made of tin and copper, and some of wood; and may be had, the two former, at most of the tin and copper manufactories, but those of copper are, confidently, the most durable; as also those of wood, which are generally made at the hydraulic engine-makers, &c.; but the tin ones are considerably the cheapest in purchase; small ones of the more simple construction are sold at about eight or ten, to twelve or fourteen shillings; others on a more complete plan, more convenient and effectual, are from one to two or three guineas; but those of copper, for greater durability, are much dearer.

The most eligible sorts are such as have the pump and discharging pipe fixed in the vessel for containing the water, of which some are of a moderate size for carrying about by the hand; but the larger ones are fitted upon a low, light, two or three wheeled carriage, for the more conveniently moving to different parts, and contains above four times the quantity of water, and capable of discharging it in a stronger stream, to a much greater extent: but the smallest sorts, of the most simple construction, consisting only of a small pump, and a fixed discharging pipe, are, when used, placed either in a large garden watering pot, filled with water, or in a pail or tub, &c. convenient for small gardens.—*Mawe's "Every Man His Own Gardener."*

1408.—*Proper Method of Washing-up China.*

The common method of washing china, is by turning it round three or four times in hot water, in a wooden bowl, and wiping it dry; but this is an untidy method, without making the china look half so clean as by the following way:—

First rinse each article, one at a time, in a basin or glazed pan of clean hot water, but no hotter than you can comfortably bear your fingers in; then have another pan of fresh hot water, in which rinse them again, wiping them dry as you do so with a clean linen tea-cloth. This mode saves much time and trouble, as your first water takes away the greater part of the grouts and greasiness; and the second is clear to finish them off in; whereas, if you wipe the things out of the first water, which must be dirty after one or two things have been dipped into it, they will never look clean and bright, and the tea-cloths will get dirty and greasy. Never put more than one article at a time into the bowl, or the china will get chipped.

The milk-pot and tea-pot should be filled with boiling water, left a few minutes to scald, and then wiped very dry.

Rinse your tea-board with the cleanest of the hot water, wipe it nice and dry with your tray cloth, and polish it a little with a soft wash-leather. Japanned tea-trays should be washed clean, and then polished with leather and a very little dust of flour.

Tea-cloths should be hung up on a line for that purpose, and when dry, folded and put away to serve again. Black Wedgewood tea-pots, and cream-pots, must be occasionally polished outside with a very little sweet oil, or a little butter, rubbed on a little piece of flannel, carefully avoiding to touch the inside.

1409.—*Pig a la Tartare.*

When the shoulders of a cold roast pig are left entire take them off with care, remove the skin, trim them into good form, dip them into clarified butter or very pure salad oil, then into fine crumbs highly seasoned with cayenne and mixed with about half a teaspoonful of salt Broil them over a clear brisk fire, and send them quickly to table, as soon as they are heated through and equally browned, with tomato sauce.

1410.—*Spice Gingerbread.*

Take three pounds of flour, one pound of butter, one pound of moist sugar, four ounces of candied orange or lemon peel, cut small, one ounce of powdered ginger, two ounces of powdered allspice, half an ounce of powdered cinnamon, a handful of carraway seeds, and three pounds of treacle; rub the butter with your hand into the flour, then add the other ingredients, and mix it in the dough with the treacle; make it into cakes or nuts, and bake it in a warm oven.

1411.—*The German System of Swimming, as Taught by General Pfuel.*

The depth of water should not be less than eight feet. The pupil wears drawers fastened by a string above the hips and covering about half the thighs. A girdle, about five inches wide, is placed rather loosely round the pupil's breast. The teacher takes a rope, which is fastened to a ring of the girdle, in his hand, and directs the pupil to leap into the water, keeping the legs straight and close together, and the arms close to the body. The rope is now fastened by a hook to one end of a pole, the other end of it being kept in the hand of the teacher; and the pupil stretches himself horizontally in the water, where he remains supported by the rope. The arms are extended stiffly forward, the hands clasped, the chin touches the water, the legs are also stiffly stretched out, the heels being together, the feet turned out, the toes drawn up. This horizontal position is important, and must be executed correctly. No limb is permitted to be relaxed.

The Motion of the Leg.—The motion of the leg is taught first; it is divided into three parts. The teacher first says, loudly and slowly, "*One,*" when the legs are slowly drawn under the body, and at the same time the knees are separated to the greatest possible distance; the spine is bent downwards, and the toes kept outwards. The teacher then says briskly, "*Two,*" upon which the legs are stiffly stretched out with a moderate degree of quickness, while the heels are separated, and the leg describe the widest possible angle, the toes being contracted and kept outwards. The teacher then says quickly, "*Three,*" upon which the legs, with the knees held stiffly, are quickly brought together, and thus the original position is again obtained. The point at which the motions two and three join, is the most important, because it is the object to receive as large and compact a wedge of water between the legs as possible, so that when they are brought together, their action upon this wedge may urge the body forward. In ordinary easy swimming, the hands are not used to propel, but merely to assist in keeping the body on the surface. By degrees, therefore, *two* and *three* are counted in quick succession, and the pupil is taught to extend the legs as widely as possible. After some time, what was done under the heads *two* and *three*, is done when *two* is called out.

The Motion of the Hands.—When the teacher sees that the pupil is able to propel himself considerably, which he frequently acquires the power of doing in the first lesson, and that he performs the motions already mentioned with regularity, he teaches the motion of the hands, which must not be allowed to sink, as they are much disposed to do, while the motion of the leg is practised. The motion of the hands consists of two parts; when the teacher says "*one,*" the hands; which were held with the palms together, are opened, laid horizontally an inch or two under the water, and the arms are extended until they form an angle of 90°, then the elbow is bent, and the hands are brought up to the chin, having described an arch upward and downward; the lower part of the thumb touches the chin, the palms being together; when the teacher says, "*two,*" the arms are quickly stretched forward, and thus the horizontal position is regained. The legs remain stiffly extended during the motion of the hands. If the motion of the hands is correctly performed, the legs and arms are moved together. So that, while the teacher says "*one,*" the pupil performs the first motion of the hands and legs; when he says "*two,*" the second and third motions of the feet, and the second of the hands. As soon as the teacher perceives that the pupil begins to support himself, he slackens the rope a little, and instantly straightens it if the pupil is about to sink.

When the pupil can swim about ten strokes in succession, he is released from the pole; when he can swim about fifty strokes he is released from the rope too; but the teacher remains near him until he can swim 150 strokes in succession, so that, should he sink, assistance could be given him. After this he may practise, under the care of the teacher, until he proves that he can swim unremittingly for above half an hour, when he may be wholly left to himself.

1412.—*Zest of Orange Peel.*

A zest of orange-pell, either China or Seville is made by paring the outside rind very thin, or by grating it, and strewing over it as much finely powdered sugar as it own moisture will take up. Dry it in a stove or oven moderately heated.

1413.—*To take the Hair from a Calf's Head with the Skin on.*

Put the head into plenty of water which is on the point of simering, but which does no positively boil, and let it remain in until it does so, and for five or six minutes afterwards, but at the first full bubble drew it from the fire and let it merely scald; then lift it out, and with a knife that is not sharp scrape off the hair as closely and as quickly as possible. After the hair is off, the head should be well washed, and if it cannot be cooked the same day it must be wiped extremely dry before it is hung up; and when it has not divided, it should be left whole until the time approaches for dressing it. The brain must be taken out, and both that and the head well soaked and washed with the greatest nicety. When the half head only is scalded, the brain should first be removed. Calves' feet are freed from the hair easily in the same manner.

1414.—*Wine Making.*

The high price of foreign wine renders the making good British wine an object of no mean importance in domestic economy, and many excellent British wines may be made with very little trouble, and at a trifling expense. The great defects of British fruits, as far as making wine is concerned, are a deficiency of sugar and a redundancy of malic acid, caused by the coldness of our climate; and to counteract these and imitate the better qualities of foreign fruit produced in warm climates, is all that is requisite to produce wine equal to theirs. To do this, regard must be had to the kind of season we have enjoyed; whether the fruit is well matured and possesses a good supply of saccharine matter within itself, or whether its superabundance of acid calls for more or less correction: and regard must be paid to these circumstances in the application of receipts for wine-making. Every person who possesses an extensive garden, will find it more advantageous to use his surplus fruit for the making wine, than to dispose of it by sale.

The process of wine-making is by no means so troublesome or laborious as brewing; and wine, when well made, will keep almost any length of time: indeed age, instead of deteriorating, adds to its goodness; and very good British wines may be made at a trifling expense.

1415.—*Grape Wine.*

The best grapes for wine in this country are the sweet water, because they ripen better than any other. These grapes contain a great quantity of juice, and should be gathered for wine when they are fully ripe; they are then to be carefully freed from the stalks, and when they have been completely bruised, care having been taken not to crush the stones, which would impart a rough and disagreeable taste to the wine, they must have the juice completely pressed out of them, either by wringing them in a coarse cloth or by means of a press. To every gallon of the juice from one to two pounds of sugar must be added, or even more, if the juice does not possess considerable sweetness. Set the liquor in a place where the temperature is about sixty degrees which is the usual warmth of rooms. The fermentation will begin in a day or two, when the wine, or *must*, as the juice of grapes is called by wine makers, may be put into the cask designed to receive it. As the fermentation proceeds, the scum will be thrown up in a similar manner to the yeast of beer, and the cask must be kept filled up with some reserved juice. If the temperature should be below sixty degrees, or the fermentation is scarcely perceptible, a small portion of yeast must be used, so as to make it work before it goes into the cask. When it has been sufficiently long in the cask for the fermentation to subside, or nearly so, the bung must be driven in, first clearing all impurities from round the bunghole, and filling up the cask. The vent-peg must be left out a few days. The peg should be put it slightly at first, and occasionally be loosened to admit of the escape of the carbonic acid gas. When all danger from expansion by continued fermentation is over, which is the case when no hissing noise is heard at the bung-hole, the peg must be driven in tightly, and the wine may then be left on the lees throughout the winter, or longer, as may be desired. If the fermentation has been well conducted, it may be bottled in December, but is much better for keeping longer.—*Housekeeper's Manual.*

1416.—*Barberry Drops.*

Mix the juice of ripe barberries, (which you must get by pounding them in a mortar, and straining off the juice through a piece of cloth), with powdered and sifted loaf sugar, till it is of a consistence thick enough to prevent your spoon from falling when put in upright: make it hot on the fire in a drop-pan, stirring it all the time, it must not boil; then take it from the fire for a minute, add a little more sugar, and just warm it again; drop it out, and dry them, as directed for the *best peppermint drops.*

1417.—*A Well Pudding.*

Make into a firm smooth paste, with cold water, one pound of flour, six ounces of finely-minced beef-suet, three quarters of a pound of currants, and a small pinch of salt, thoroughly mixed together. Form into a ball six ounces of good buttter, and enclose it securely in about a third of the paste (rolled to a half inch of thickness), in the same way that an apple-dumpling is made; roll out the remainder of the paste, and place the portion containing the butter in the centre of it, with the part where the edge was drawn together turned downwards: gather the outer crust round it, and after having moistened the edge, close it with great care. Tie the pudding tightly in a well-floured cloth, and boil it for two hours and a half. It must be dished with caution that it may not break, and a small bit must be cut directly from the top, as in a meat pudding.

1418.—*To Angle for Trout.*

In angling for trout, I should recommend a good bamboo rod, on account of its lightness, fifteen feet long, with a check winch, with thirty or forty yards of running line, to which attach four yards of fine strong gut, a cork float, and No. 5 hook. Bait with salmon roe, or a couple of well-cleaned lively marsh worms, and let the bait gantly touch the ground. Trout will not touch a worm that is at all mangled or stale. There are many fine trout at Maidenhead and Uxbridge.—*Cheek's Young Angler's Instructor.*

1419.—*To Angle for Barbel.*

Barbel are caught in vast quantities in the Thames beyond Richmond, where an experienced angler may secure from fifty to one hundred pounds weight by angling from a punt. Use a stiff hickory rod, nine feet long, with a winch and forty yards of fine eight plait silk running line, stout gut line, a good sized cork float, and No. 7 hook. In the Lea are numbers of fine barbel; but the Lea angler must use finer tackle than when angling for barbel in the Thames, or he will not succeed. A bamboo rod, at least fifteen feet long, will be requisite, with winch, thirty yards of the finest eight plait silk running line, a fine strong gut line, patent quill float, and No. 10 hook. Bait with well-scoured red worms, gentles, or greaves. Before angling for barbel, throw in a good quantity of ground bait; do not be fearful of giving too much. In the Thames, an extra hook is frequently used with success.

1420.—*Method of using Creta Levis or Grecian Chalks in Landscapes, &c.*

Have your paper stretched on a drawing board in the same manner as for water-colours, and sketch the subject first very slightly with a fine pointed lead pencil, then proceed to finish as follows:—For those parts which require a deep shade, the paper should be slightly wetted with a camel's hair pencil, when the chalk of the required shade is to be applied, and the colours then spread, according to the depth desired. When a delicate shade is desired, the chalks should be applied very lightly on the paper, and then softened with a damp brush, which will produce the greatest delicacy. Where any of the shades are found to be produced too dark, the white chalk may be used to great advantage, by being applied dry on the shades it is desirable to neutralize with it, then soften with a damp brush. In shading a deal of time may be saved by holding the wet brush in the left hand, damping the paper,, and then applying the chalk with the right instantly before it dries. Where the darker shades are required, this can be done with great ease and rapidity, and cannot be surpassed in any other style of drawing. The drawing may be done, if preferred, without the assistance of water, working the colours together the same as any other pencil. When finished, steep the drawing in water for a few minutes, which will dissolve the colours. When taken out it must be softened with a camel's hair pencil, and it will have a very delicate appearance, equal to the best colour drawing. It is impossible to determine which is the best method, I have done them both ways, but prefer the first. The best paper to use is Bristol board, as it gives the drawing a richer appearance than any other texture.—*From a Correspondent.*

1421.—*To Boil a Turbot.*

A fine turbot, in full season, and well served, is one of the most delicate and delicious fish that can be sent to table; but it is generally an expensive dish, and its excellence so much depends on the manner in which it is dressed, that great care should be taken to prepare it properly. After it is emptied, wash the inside until it is perfectly cleansed, and rub lightly a little fine salt over the outside, as this will render less washing and handling necessary, by at once taking off the slime; change the water several times, and when the fish is as clean as it is possible to render it, draw a sharp knife through the thickest part of the middle of the back nearly through to the bone. Never cut off the fins of a turbot when preparing it for table, and remember it is the dark side of the fish in which the incision is to be made, to prevent the skin of the white side from cracking. Dissolve in a well-cleaned turbot or common fish-kettle, in as much cold spring water as will cover the fish abundantly, salt, in the proportion of four ounces to the gallon, and a morsel of saltpetre; wipe the fish-plate with a clean cloth, lay the turbot upon it with the white side upwards, place it in the kettle, bring it slowly to boil, and clear off the scum thoroughly as it rises. Let the water only just simmer until the fish is done, then lift it out. drain, and slide it gently on a very hot dish, with a hot napkin neatly arranged over the drainer. Send it immediately to table with rich lobster sauce, good plain melted butter, and a dish of dressed cucumber. For a simple dinner, anchovy, or shrimp-sauce is sometimes served with a small turbot. Should there be any cracks in the skin of the fish, branches of curled parsley may be laid lightly over them. When garnishings are in favour, a slice of lemon and a tuft of curled parsley, may be placed alternately round the edge of the dish. A border of fried smelts, was formerly served, in general, round a turbot, and is always a very admissble addition, though no longer so fashionable as it was. From fifteen to twenty minutes will boil a moderate-sized fish, and from twenty to thirty a large one; but as the same time will not always be sufficient for a fish of the same weight, the cook must watch it attentively, and lift it out as soon as its appearance denotes its being done.

1422.—*Pineapple Jelly.*

Procure a middling-sized pineapple, peel it carefully, cut in halves lengthwise, then into slices, (rather thin,) have a quart of jelly in which you have infused the rind of the pineapple, previously well washed, place a little at the bottom of the mould, and when nearly set lay a border of the pineapple over one upon another, forming a ring, cover with more jelly, let it nearly set, then add another border of the pineapples, proceeding thus until the mould is filled.

1423.—*Diseases of Cage Birds, and their Remedies.*

1. *Moulting.*—This sickness is what all the feathered tribe is liable to, during which time (about three months,) they undergo much pain; they require, therefore, care and nourishing food, as well as being kept warm, and out of any draught of wind. Cold brings on swellings and inflammation in their little bowels, and frequently will, if not taken in time, cause death. During the first season they only cast their down feathers, but every year after they throw off the whole of their plumage; at least, this must be done by nature or by art, or they will be certain to die shortly. When you find them begin to moult, which may be known when their feathers are seen at the bottom of their cages, immediately put them in some warm place; or if their cages were to be covered over the top, back, and sides, with thin cloth or paper, they would moult off much faster; clean and feed them as usual. When clean moulted, take off the covering, by degrees; give them when moulting, in addition to their common food, a little chopped egg and bun, a little maw-seed, a few flakes of hay-saffron in their water, or toast and water. At other times put a rusty nail in their water; you must also sometimes put a little loam at the bottom of the cage, sometimes a little salt, unless you can get sea sand, which is better; and a piece of chalk. Continue to vary these things, as birds, like human beings, are fond of change of diet during sickness. If this plan is followed, the breeder will find its beneficial results, and the life of many a valuable bird will be saved.

After the second moulting, you will find the wing and tail feathers of your canaries become lighter every season; so that the fancy canary bird loses its fancy colours after one year old, and in five or six years, all his feathers will have become jonque or mealy coloured.

2. *Swelling or Inflammation.* — Most frequently proceeds from a sudden change of weather, or from the birds being kept in a room which has during the day a fire, and at night, when the birds are asleep, there is no warmth; or sometimes from feeding them on unripe herbage, therefore always give ripe groundsel or plantain, &c. When birds appear dull and heavy, with their heads under their wings, appearing all of a heap, take them out, and see if their bellies are inflamed or swollen; if so, give some grits amongst their seed, and a little boiled bread and milk, with moist sugar, in their tin pans; next day scald a little rape-seed and bread in a bit of cloth, squeeze out the water from the bread, bruise the seed to a complete pulp, then add a little yolk of hard-boiled egg and a little maw-seed; the next day give them bread and milk and clean water, with a few flakes of hay-saffron in it; so continue this regimen keeping them comfortably warm, until cured; which you may expect to take place in about a week or ten days. All this time take care to supply them every day with a fresh box of sharp sand or gravel, to dust themselves in; and a pan of clean luke warm water in their cage for an hour or two daily, to bathe themselves in; you must also supply them with a little lump of salt, and a piece of chalk to peck at; as well as a few sprigs of watercress, plantation, and other ripe greens, the bird by its natural instinct, will choose that which is best for its disorder. If, however, you find them, in about a week or ten days, getting no better, and the swelling or inflammation not abated, still continue the opening food, that is the bread and milk and sugar, until the inflammation and swelling are completely gone down. A little nourishing food, and a few grains of hemp-seed, must be given, now and then, to keep up their strength.

We have known a very small quantity of magnesia to be of service; take just as much as may be laid upon a sixpence, dissolved in a wine glass of spring water, and give it to them over night, so that they may drink two or three times the first thing in the morning; take it away at breakfast time and in lieu of it, give toast and water; so change for two or three mornings, and give at the same time scalded rape-seed, &c.

1424.—*To Angle for Perch.*

The perch is a bold fish, and it is necessary to have strong tackle; therefore choose a rod fifteen or sixteen feet long, made of hickory, in four joints, with a winch and strong running line; to which add a strong gut line, cork float, and stout No. 8 hook. Bait with well-scoured red worms; have at least two of the finest on your hook. If the perch run heavy, the most killing way is with a live minnow and No. 6 hook, float, &c. as before. Play your fish well before you land him. At the East and West India Docks, perch are taken in immense numbers. The Lea is also well stocked with perch.

1425.—*Bakewell Pudding.*

Line a shallow tart-dish with quite an inch-deep layer of several kinds of good preserve mixed together, and intermingled with them from two to three ounces of candied citron or orange-rind. Beat well the yolks of ten eggs, and add to them gradually half a pound of sifted sugar; when they are well mixed, pour in by degrees half a pound of good clarified butter, and a little ratifia or any other flavour that may be preferred; fill the dish two thirds full with this mixture, and bake the pudding for nearly an hour in a moderate oven. Half the quantity will be sufficient for a small dish.

1426.—*Lemon Suet Pudding.*

To eight ounces of finely grated bread-crumbs, add six of fresh beef kidney-suet, free from skin, and minced very small, three and a half of pounded sugar, six ounces of currants, the grated rind and the strained juice of a large lemon, and four full-sized well-beaten eggs; pour these ingredients into a thickly-buttered pan, and bake the pudding for an hour in a brisk oven, but draw it towards the mouth when it is of a fine brown colour. Turn it from the dish before it is served, and strew sifted sugar over it: two ounces more of suet can be added when a larger proportion is liked. The pudding is very good without the currants.

1427.—*To Prepare Lithographic Stones for Drawing upon, &c.*

To prepare them for chalk drawings, two stones, which have been perfectly levelled, are well washed, in order to free them from any of the coarser grains of sand which have been previously used upon them. They are now to be placed on a board over a trough, and a small quantity of water and very fine sand being strewed over the surfaces, they are to be rubbed face to face, adding, occasionally, a little fresh sand and water. The best sort of sand in England, is that called silver sand, for preparing the stone, and the common brown sand for giving a fine grain. The sand must be passed through a sieve of the fineness required, which will vary with the nature of the drawing; and the greatest care must be taken to have the sieves perfect, and to prevent any coarser particles of sand from being mixed with the rest. A single grain would fill the stone with innumerable scratches, which would all appear in the drawing. The upper stone is, in this operation, moved in small circles, carefully and equally all over the under one; taking care not to move the one beyond the edge of the other, or the faces would become rounded. When the grain is equal and sufficiently fine, the stones are carefully washed and wiped with a clean cloth. The stone, thus prepared, should have, when dry, a perfectly uniform appearance in the colour and grain, and resemble a sheet of vellum. It should be free from scratches, and have no shining parts. The upper is always the finer grained of the two. Sometimes dry sand alone is used; but it is better to use it with water. To prepare the stones for ink drawings or writings, the process just described is first followed; they are then well washed, to get rid of the sand, and the same operation of rubbing two together, is continued with powdered pumice-stone and water. When perfectly smooth, they are again washed, and afterwards separately polished with a large piece of pumice-stone, with a circular motion. The polish now given to the stone, should be such as to show the reflection of objects to the eye placed close to the stone, and looking along it towards the light.

When a writing or drawing has been fully used, and the stone is to be again prepared, sand is strewed over the surface, and it is sprinkled with water, and rubbed with another stone, as before described, till the drawing has disappeared. It must then be washed with aquafortis, diluted with twenty times its bulk of water. This is absolutely necessary to destroy the lines, which would otherwise partially reappear in printing a second drawing from the same stone. After this the stone is again prepared for a new drawing with fine sand, in the manner before described. Ink drawings sink deeper into the stone than the chalk, and require the stone to be more ground away to efface them. The longer drawings remain on the stone, the deeper the ink or the chalk penetrates.

1428.—*Ratifia Pudding.*

Flavour a pint and a half of new milk rather highly with bitter almonds, blanched and bruised, or, should their use be objected to, with three or four bay leaves and a little cinnamon; add a few grains of salt, and from four to six ounces of sugar in lumps, according to the taste. When the whole has simmered gently for some minutes, strain off the milk through a fine sieve, put it into a clean saucepan, and when it again boils stir it gradually and quickly to six well-beaten eggs which have been likewise strained; let the mixture cool, and then add to it a glass of brandy. Lay a half-paste round a well-buttered dish, and sprinkle into it an ounce of ratifias finely crumbled, grate the rind of a lemon over, and place three ounces of whole ratifias upon them, pour in sufficient of the custard to soak them; an hour afterwards add the remainder, and send the pudding to a gentle oven: half an hour will bake it.

1429.—*German Paste.*

Take one pint of pea-flour, in which rub up a new laid egg; then add two ounces of fresh lard, and three ounces of honey or treacle; continue to rub this well, so as to prevent its being in large lumps; when got to a fine powder, put it into a clean earthen pipkin, and place it over a slow and clear fire, until warm through, stirring it all the while, to prevent its burning; when sufficiently hot, take it off, and pass it through a fine wire sieve; then add about two ounces of maw-seed, and if hemp-seed is thought essential, give the small Russia whole, in preference to the common sort, bruised, as it only tends to bring on the husk or dry cough. They will eat it whole, and it will do them equal good, and prevent nasty and troublesome complaints which oftentimes stop the birds, when in full song, until they bring up the small particles of the hulls of the usual sized hemp seed.

1430.—*Food for Pigeons.*

Common pigeons are usually left to take food where they can get it, especially if kept in a farm-yard, where they will be likely to find plenty of waste corn and pulse; but in other situations, it will be advisable to feed them at least occasionally, especially before the time of going to roost, lest they should stray to a distance in search of provisions, and be killed or lost.

Fancy pigeons, however, require more frequent and regular supplies of proper food, according to circumstances. They will take any sort of grain, as wheat, barley, oats, canary, or hemp-seed; and also peas, beans, vetches, or tares. It is said that no food is more acceptable to them than tares, when the tares are old, and have been well preserved. But new tares should be given sparingly, especially to young pigeons. Small tick-beans, called, in some places, pigeon beans, are considered the next best kind of food, and *the smaller they are the better.* It has been recommended to mix tares, tick-beans, and grey-peas; a mixture known by the name of Scotch meat, with which some fanciers feed their pigeons; but where it is used, care should be taken not to have large beans, the small tick-beans, not horse-beans, are the propper kind.

Pigeons are extremely fond of hemp-seed; but this forms a stimulating kind of diet, and therefore should be used only occasionally in frosty or very wet weather, and with caution, according to circumstances.

Pigeons appear partial to lime or chalk; and it is advisable to furnish them, now and then, with some pieces broken into small fragments. These birds are of a warm temperament, and acidity in the stomach, arising from impaired action of the digestive organs, may be thus cured or prevented; besides which, lime seems not only essential to the preservation of their health, but also for the formation of the shell of the egg.

Pigeons are also very fond of salt; indeed they may frequently be seen, where nothing better is provided for them, picking at the saline incrustations on old walls. To indulge this natural craving for what is evidently conducive to health, these birds ought to be furnished with what is called a salt cat, prepared of the following ingredients:

Sifted gravel, bricklayer's clay, mortar from an old wall, and slacked lime, of each, one quart; carraway seeds, four ounces; bay salt, half a pound.—Mix these well together, and, with strong brine, work it up into a stiff paste.

This may be put into pots or stone jars, with large holes in the sides and placed where the pigeons can readily have access to them, and pick at the composition whenever they require it.—*Rogers' Pigeon Keeper's Guide.*

1431.—*Sympathetic Inks.*

The following are the most common and amusing sympathetic inks:—

1.—Sulphate of copper and sal ammoniac, equal parts, dissolved in water; writes colourless, but turns *yellow* when heated.

2.—Onion juice, like the last.

3.—A weak infusion of galls; turns *black* when moistened with weak copperas water.

4.—A weak solution of sulphate of iron; turns *blue* when moistened with a weak solution of prussiate of potash, and *black*, with infusion of galls.

5.—The diluted solutions of nitrate of silver and ter-chloride of gold, darken when exposed to the sunlight.

6.—Aquafortis, spirits of salts, oil of virtiol, common salt or saltpetre dissolved in a large quantity of water; turns *yellow* or *brown* when heated.

7.—Solution of nitromuriate of cobalt; turns *green* when heated, and disappears again on cooling.

8.—Solution of acetate of cobalt, to which a little nitre has been added; becomes *rose-coloured* when heated, and disappears on cooling.

1432.—*An Excellent Lemon Pudding.*

Beat well together four ounces of freshbutter, cream, and eight of sifted sugar; to these add gradually the yolks of six and the whites of two eggs, with the grated rind and the strained juice of one large lemon:—this last must be added by slow degrees, and stirred briskly to the other ingredients. Bake the pudding in a dish lined with very thin puff-paste for three quarters of an hour, in a slow oven.

1433.—*Another Lemon Pudding.*

Stir over a slow fire until they boil, four ounces and a half of butter with seven ounces of pounded sugar, then pour them into a dish and let them remain until cold, or nearly so. Mix very smoothly a large dessertspoonful of flour with six eggs that have been whisked and strained; add these gradually to the sugar and butter, with the grated rinds and the juice of two moderate-sized lemons; put a lining of puff-paste to the pudding, and bake it for an hour in a gentle oven.

1434.—*To Clean French Kid Gloves.*

Put the gloves on your hand and wash them, as if you were washing your hands, in some spirits of turpentine, until quite clean; then hang them up in a warm place, or where there is a current of air, and all smell of the of the turpentine will be removed.

*** This method is practised in Paris, and, since its introduction into this country, thousands of pounds have been gained by it.—*See No.* 270 *and* 557.

1435.—*Syrups.*

1.—Take of sugar ten pounds; water three pints. Dissolve the sugar in the water with a gentle heat.—*London.*

2.—Take of pure sugar ten pounds; boiling water three pints. Dissolve the sugar in the water with the aid of a gentle heat.—*Edinburgh.*

3.—In making syrups, for which neither the weight of the sugar nor the mode of dissolving it is specified, the following rule is to be observed:—Take of refined sugar, reduced to a fine powder, twenty-nine ounces; the liquor prescribed one pint. Add the sugar by degrees, and digest with a moderate heat, in a close vessel, until it is dissolved, frequently stirring it; set the solution aside for twenty-four hours, take off the scum, and pour off the syrup from the feces, if there be any.—*Dublin.*

4.—Take of sugar two and a half pounds; water a pint. Dissolve the sugar in the water with the aid of heat, remove any scum which may form, and strain the solution while hot. —*United States.*

5.—Take of pure sugar six hundred parts; water sufficient; whites of two eggs. Beat the albumen with 3,000 parts of water, and add two thirds of the mixture to the sugar in a copper vessel, together with 1,000 parts of water; heat over a gentle fire until the sugar is dissolved, stirring from time to time, and taking care that it does not boil before the solution is complete; when it froths up damp the fire, and add by degrees the solution of albumen in reserve, remove the scum from time to time, and evaporate until it has the sp. gr. of 1260 while boiling.—*Paris Codex.*

1436.—*To Plant Kidney Beans.*

About the beginning of June, plant a crop of kidney beans. For this purpose choose a piece of light rich ground for them, in a sheltered situation. If the ground be dry, after you draw the drills, which should be thirty inches apart, moisten the earth before you plant the beans. Plant the beans about four inches apart, and cover them about two inches deep. If the weather is warm and dry, give them an occasional watering, to enable them to vegetate more freely, and prevent their perishing for want of moisture This rule should be observed in dry weather, in the planting and sowing peas and beans, and all other seeds.

1437.—*Mallow Water.*

Take four ounces of dried mallows, and boil in four pints of water for a quarter of an hour, and strain. Sometimes two ounces of chamomile flowers are boiled with them; but we do not know that they are of much service.

1438.—*Fumigating Pastiles.*

1.—Powdered gum benzoin, sixteen parts; balsam of tolu, and powdered sandal wood, of each, four parts; a light charcoal, forty eight parts; powdered tragacanth and true laudanum, of each, one part; powdered nitre and gum arabic, of each, two parts; cinnamon water, twelve parts; heat to a smooth ductile mass, form into small cones with a flat tripod base, and dry in the air.

2.—Benzoin, two ounces; balsam of tolu, and yellow sandal wood, of each, half an ounce; laudanum, one drachm; nitre, two drachms; charcoal, six ounces; mix with a solution of gum tragacanth, and divide into pastiles, as above.

3.—Gum benzoin, olibanum in tears, storax in tears, of each, six ounces; nitre, four ounces and a half; charcoal, two pounds; powder of pale roses, half a pound; essence of roses, one ounce; mix with one ounce of gum tragacanth, dissolved in rose water, one pint.

*** The above are all of excellent quality; but cheaper pastiles may be made by the same formulæ, by increasing the weight of the charcoal and nitre. The whole of the ingredients should be reduced to fine powder before mixing them. The addition of a little camphor renders them more suitable for a sick chamber. Pastiles are burnt either to diffuse a pleasant odour, or to cover disagreeable smells.

1439.—*Clary Wine.*

At any period when the clary plant is in blossom take five gallons of soft water, add twelve pounds and a half of loaf sugar, boil one hour, and then skim it; add then the whites of six eggs; when cool put in half a pint of ale yeast, pour the liquor into a barrel, and add four quarts of clary flowers; stir it up each day for three days, then bung it up, and bottle it in October. Cowslip wine may be made by the same process.

1440.—*Cheesecake Cases.*

Roll out some pieces of paste, nearly half an inch thick, and large enough to cover the pans. Thin them a little in the middle, trim the paste from the edges, and notch them round. Put some curd in the centre of the paste; cut a slice of lemon peel and put it on the top. And bake them in a moderate oven.

If for a large cheesecake, line a flat pie dish or tin pan with puff or tart paste, put an extra rim of paste round the edge, spread some curd for cheesecakes over the paste within an inch or inch and a half of the edge, ornament the top with candied citron, or lemon-peel cut in thin slices, and sliced almonds to fancy, or sprinkle over a few currants, and bake it in a moderate oven.

1441.—*Curd for Cheesecakes.*

Put a quart of new milk into a clean pan, and set it by the side of the fire so that it will keep blood warm; put a tablespoonful of rennet into it, too much will make the curd hard and the whey very salt; in a short time, it will be separated into curd and whey, which cut into small pieces with a knife. Or, put in a small piece of alum, about the size of a nutmeg, into the milk, and let it boil. Strain the curd from the whey by means of a hair sieve, either let it drain, or press it dry; pass the curd through the sieve, by squeezing it into a basin. Melt three ounces of good butter, and mix with the curd, also two or three eggs, or else one egg and four yolks. Add sugar to your palate; with a little grated nutmeg, and a few currants if approved of; mix the whole together, and fill the cases.

1442.—*To Print from Lithographic Stones.*

When the stone is to be printed from, it is placed on the bed or platten of the press; at this time, a proper-sized scraper for the printing, is very carefully adjusted to the surface of the stone. The form on the stone is now sprinkled with rain-water, and, being gradually dissolved, and a wet sponge passed lightly all over it, the printer works the ink, which is on the colour-table placed beside him, with the roller in all directions, till it is equally and thinly spread all over the roller. He then (the stone being wet) passes the roller all over the stone, in both directions; observing (as his experience enables him to do) that all parts of the drawing takes the ink in due proportion. The roller should be applied with an equal motion and pressure, which must be regulated according to the mode in which the drawing takes the ink; if it does not take it readily, the pressure must be increased, and the roller moved more slowly. The roller should turn freely as it passes over the stone; if it slips, the cause is either that the stone is too wet, or that too much of the gum remains upon the stone. In the first case, a drier sponge will correct the evil; in the second, the stone must be again washed with a little water; but this must be done with caution, as the gum should not be entirely washed off the stone. At first, the drawing receives the ink with some difficulty; and it is frequently necessary to wet the stone, and roll it in several times, before it will take the ink readily. Care must now be taken not to wet the stone too much. The less dampness the better, provided it is sufficient to keep the stone from taking the ink in the parts where there is no drawing; at all events, no drops of water should be seen on the stone, as they spoil the printing-ink, and also are imbibed by the roller, which, therefore, becomes unfit for use. After the drawing is thus rolled in, the sheet of paper is placed on the stone, and the impression taken; when, after the impression, the paper is taken up, the stone appears dry, the moisture having been imbibed by the paper. It must again be wetted with a damp sponge, and rolled in with ink as before; taking care to work the roller well on the colour-table each time, before applying it to the stone. Generally, the first few impressions are imperfect, from the drawing not taking the ink fully; but this is gradually corrected.

During the printing, some gum must always remain on the stone, though it will not be visible; otherwise the ink will take on the stone, and also spoil the drawing. If by too much wetting, or by rubbing too hard with the sponge, the gum be entirely removed, some fresh gum-water must be laid on. If the stone has, in the first instance, been laid by with too small a quantity of gum, and the ink stain the stone on being first applied to it, gum-water must be used to damp the stone, instead of pure water. Sometimes, however, this may arise from the printing-ink being too thin. If some spots on the stone take the printing-ink, notwithstanding the above precautions, some strong acid must be applied to them with a brush; and, after this is washed off, a little gum-water is dropped on the place. A steel point is here frequently necessary to take off the spots of ink.

The edges of the stone are very apt to soil, and generally require to be wiped with an old sponge or rag, after the rolling in. They must also frequently have an application of acid and gum, and sometimes be rubbed with pumice-stone. Chalk drawings are much the most difficult to print. After this general description of the printing, the following development of the principles on which it is regulated, and notice of the difficulties which arrise in its progress, will be found useful.

An ink which is too thin, and formed of a varnish not sufficiently burnt, will soil the stone, notwithstanding the proper precautions are taken of wetting the stone, and preparing it properly with acid and gum.

Ink which is too stiff, will tear up the lighter tints of the chalk from the stone, and thus destroy the drawings. The consideration of these circumstances, leads us at once to the principles of the printing. These accidents arise at the extreme points of the scale, at which the printing-inks can be used; for it is evident, that the only inks which can be employed, are those which are between these points—that is thicker than that which soils the stone, and, at the same time, thinner than that which takes up the drawing. Lithographers are sometimes unable to print in very hot weather; the reason of this may be deduced from the above. Any increase of temperature will diminish the consistency of the printing-ink; the stone will, therefore, soil with an ink which couldbe safely used at

lower temperature; hence a stiffer ink must be used. Now if the temperature should increase so much that the stone will soil with any ink at all less thick than will take up the drawing, it is evident that the printing must cease till a cooler temperature can be obtained; for, as the drawing-chalk is affected equally with the printing-ink, the same ink will tear up the drawing at the different degrees of temperature. This, though it sometimes occurs, is a rare case; but it shows that it is desirable to draw with a chalk or ink of less fatness in summer than in winter; and, also, that if the printing-room be in winter artificially heated, pains should be taken to regulate the heat as equally as possibly.

1443.—*Diseases to which Pigeons are subject, with the Best Methods of Cure.*

1.—Pigeons kept in confinement are liable to various diseases, from which they would otherwise, if at liberty, probably be exempt. They are sometimes seized with a kind of cough, called the *wet roop*. In this case, three or four pepper-corns may be given once in three days; and a few sprigs of green rue may be infused in the water the pigeon drinks.

2.—There is another disease called the *dry roop*, attended with a dry, husky cough, supposed to be caused by excessive cold or damp, particularly when moulting. For this, give, once a day, three or four cloves of garlic.

3.—The *canker* is mostly caught by the cocks fighting and pecking each other. To cure this, rub the part affected, daily, with burnt alum and honey; or, if this be not successful, add to it five grains of Roman vitriol, dissolved in a half spoonful of white wine vinegar; and with this anoint the part affected, daily, as before.

4.—When pigeons do not moult freely, as shown by not throwing their feathers kindly, you may be sure that the birds are in a bad state of health. To assist them in such a case, remove the birds to a warm place, and pull out their tail feathers; mix hemp-seed with their food for a few days, and put a little saffron in their water.

5.—Vermin, such as the tick, lice, &c., sadly annoy pigeons, and cause them to lose flesh, and waste away, just as if they were attacked by a weakening disease; and when they once get into the nests, are very difficult to eradicate. The best way to clear vermin from the birds, is to fumigate the feathers with tobacco smoke; repeating the same, twice, and even three times, if necessary.

6.—But cleanliness in the pigeon-house, and cleanliness in the nests, is the only way to keep them clear of vermin. Once a-year, at the least, the entire house should be well cleaned out and lime-washed; and all the shelves, partitions, &c. if possible, taken entirely to pieces, that every part may be made thoroughly clean, by well scraping and washing with soap and water, letting the pieces dry before you put them together again. The straw or frail in the nests must be burnt, and the nest pans or boxes must be well cleaned, after every brood, before they are again used; and every means should be taken to ensure the utmost cleanliness, as the best way to prevent vermin, and as the most certain means of ensuring the health of your birds. If your nests be of straw, they must be taken away and burnt after every brood, as well as the nest itself. And it is also necessary to give your pigeons a new clean nest, besides changing the one for the young birds, because some pigeons will lay again, and begin to hatch another brood before the young ones are fit to leave the nest, and, therefore, it is best to provide them a fresh nest in good time, to prevent them injuring or neglecting their young. You must also be sure and burn the nest in which the young ones are brought up, so soon as they quit it, otherwise it would breed vermin.—*Rogers' Pigeon Keeper's Guide.*

1444.—*Orange Wine.*

To make nine gallons, take eleven gallons of soft water, in which boil the whites of thirty eggs; take two hundred of the finest ripe oranges, and forty lemons, or about thirty Seville oranges, should they be preferred to the lemons. Lump sugar, thirty pounds. Pare the fruit as thin as possible, and upon the parings pour the water, boiling. Upon this juice, having stood ten or twelve hours, and being strained, run the expressed juice of the oranges and lemons, adding the sugar. If required, ferment with half a pint of yeast four or five days, when the wine may be casked, and from one gallon to a gallon and a half of French brandy be added, when the fermentation subsides. Some substitute sherry, but it is inferior to brandy, and gives an alien flavour to orange wine. Bung down closely, but watch the process of fermentation. In six months it will be perfectly fine, this wine being less liable to remain turbid than any of our other wines. By the directions already given, a wine from any fruit may be made, observing, that the more sugar is used, the longer time it will require to complete the vinous fermentation.

1445.—*Yellow Ink.*

1.—Boil French berries, a quarter of a pound; alum, half an ounce; in water, one pint, for half an hour or longer; then strain, and dissolve in the hot liquor, gum arabic, half an ounce.

2.—Gamboge, in coarse powder, half an ounce; hot water, two ounces and a half; dissolved, and, when cold, add spirit, about half an ounce, or rather less.

1446.—*Bees.*

No farm or cottage garden is complete without a row of these busy little labourers, with their warm, neat, straw roofs, and their own particular, fragrant bed of thyme, in which they especially delight. Select a sheltered part of the garden, screened by a wall or hedge from the cutting north and easterly winds; let them enjoy a southern sun, but do not place them facing his early beams, because bees must never be tempted to quit their hive in the heavy morning dew, which clogs their limbs and impedes their flight. Place them, if possible, near a running stream, as they delight in plenty of water; but if none is within their easy reach, place pans of fresh water near the hives, in which mix a little common salt; and let small bits of stick float on the surface, to enable the bees to drink safely, instead of slipping down the smooth sides of the vessel, and perish. Never place hives in a roofed stand: it heats them, and induces the bees frequently to form combs outside of their hives, instead of swarming. Let the space before the hives be perfectly clear of bushes, trees, and every impediment to their movements, that they may wing their way easily to seek food, and return without annoyance. Bees, returning heavily laden and wearied, are unable to bear up against any object, should they hit themselves and fall. Let the passage to and from the hives be clear; but trees and bushes in the vicinity of their residence are advisable, as they present convenient spots for swarms to settle, which might otherwise go beyond sight or reach. A swarm seldom goes far from home, unless the garden is unprovided with resting-places, to attract the queen, who takes refuge in the nearest shelter. In the month of November remove your hives upon their stools, into a cool, dry, and shady room, or outhouse, where they will be protected as well from the winter sun as from the frosts. Warm days in winter often tempt bees to quit their cells, and the chilling air numbs and destroys them. Let them remain thus until February or March, should the spring be late and cold. Do not be satisfied with stopping the mouth of the hive with clay, the bees will soon make their way through it. *Remove them.* Bees are very subject to a disease in the spring, similar to dysentery. Before you place the hives in their summer quarters, examine the state of the bees, by turning up the hive, and noticing the smell proceeding from it. If the bees are healthy, the odour will be that of heated wax, but if diseased, it will appear like that of putrefaction. In this case, a small quantity of port wine, or brandy mixed with their food, will restore them. In the early spring feed them, and do the same when the flowers pass away in autumn, until they are taken into the house, then disturb them no more. The proper food is beer and sugar, in the proportion of one pound to a quart; boil it five minutes only. In May, bees begin to swarm, if the summer is warm. New and dry hives must be prepared, without any doorway; the entrance must be cut in the stool. Sticks across the inside of the hives are useless, and very inconvenient. Let the hive be well washed with beer and sugar, before you shake the bees into it. After swarming, place it upon a cloth with one side raised upon a stone; shade it with boughs, and let it alone till quite dusk, then remove it to the stool where it is to stand.

1447.—*Trifles.*

1. *A very good Trifle* may be made by laying macaroons and ratafia-drops at the bottom of a dish; pour on them as much raisin or other sweet wine as they will soak up. When this is done, pour over them cold rich custard, made with rather more eggs than are generally employed, and with a little rice flour. Let this custard stand on the cakes about two or three inches thick; then lay on it about the same thickness of raspberry or any other fruit jam you possess. Cover the whole with a very high whip of rich cream, made the day before, the whites of two eggs well between, sugar, lemon-peel, and some more of the same wine used at the first. The whole of these must be well whisked before pouring over the jam. This trifle is best if made the day before it is wanted.

2. *Rice Cake Trifle.* —Bake a rice cake in a mould. When the cake is cold, cut it round about two inches from the edge, but do not cut within two inches of the bottom. Remove the middle of the cake, and put in a thick custard, and a few spoonfuls of raspberry-jam; then put on a cream whip, as for other trifles.

3. *Apple Trifle.*—Scald as many apples as, when pulped, will cover the dish you design to use to the depth of two or three inches. Before you place them in the dish add to them the rind of half a lemon grated fine, and sugar to your palate. Mix half a pint of milk, half a pint of cream, and the yolk of an egg; scald it over the fire, keeping it stirring, and do not let it boil; add a little sugar, and let it stand till cold; then lay it over the apples, and finish with the cream whip. *Gooseberry Trifle* is made the same way, substituting a little nutmeg for the orange-peel.

4. *Lemon Vermicelli.*—Put half a pound of Savoy biscuits into a dish, and soak them in white wine, as for a trifle. Take the yolks of four eggs boiled hard; three ounces of fresh butter, the peel of one lemon grated; and sugar to your taste; beat three ounces of almonds with a little rose-water, when quite fine, add all the other ingredients to those in the mortar, and beat the whole well together. Rub them through a cullender over the biscuits.—*Housekeeper's Manual.*

1448.—*Diseases of Cage Birds, and their Remedies.*

3. *The Surfeit.*—This disorder proceeds from keeping the birds in a dirty state, and from neglecting to keep them well supplied with good food, gravel, and water; or from sudden change of diet; either from a poor to a luxurious and richer kind of food, or from being fed on unwholesome food, such as bad seed, unripe green victuals, &c. This distemper spreads itself in small scabs, particularly about their heads; the humour issuing from them so sharp as to eat off the feathers from the whole of the head, leaving it quite naked. When this disorder is first perceived, wash the bird's head in a strong solution of common salt and spring water, and rub it quite dry with a piece of soft muslin; then rub on a little clean fat with your finger; repeat the solution and ointment every morning for a week or so; this will kill the disorder, and most probably bring on the feathers, it will kill the disorder at all events, and as for the feathers, whether they come on immediately, or not until their next moult, is only a secondary consideration;—it will be of no injury to the bird, although of unpleasant appearance.

During this disorder, they require cooling diet; give them therefore grits, boiled bread and milk, with a little sugar in it. Care must be observed not to let it stand above five or six hours, as it is apt in hot weather to turn sour, and kill the birds instead of curing them. Give also, occasionally, some rape-seed, carrot seed, and lettuce seed; a little seeded groundsel, plantain, or chickweed, occasionally, and a little stick liquorice in thin slices in their water.

4. *The Pip* —All birds have a small projection on their rumps, from which they extract with their bills, a kind of oily substance, essential for them to dress and keep their feathers smooth and sleek. Many a person, on seeing this natural prominency, thinks immediately the bird has got the pip; with a pin they hastily make an incision, and force out that which is of the utmost service to the bird; and through this error many a poor bird has been killed. The pip does sometimes make its appearance, and may be known, being a large bladder of matter formed round this projection, very much inflamed, and extending with humour some considerable space round their natural projection. When this is found to be the case, give them the same cooling food as directed for egg bound, and that will, in a few days, most likely reduce the inflammation; but if it does not, you may pass a needle just through the surface of the inflamed skin, and with the same instrument gently press out the corruption: then drop a little fine pounded sugar on the place, and it will not require any further surgical operation; most probably completing a cure, without applying anything else.

5. *The Husk.*—This disease is similar in birds to a dry cough in the human body; it oftentimes arises from currents of cold air, and dampness, proceeding from neglect and carelessness. Persons are much in the habit of placing their birds out of doors when the sun shines, although there is no certainty of its remaining so for any length of time. In this variable clime we have often sudden and unexpected changes of weather; the poor birds, particularly canaries, whose cages but seldom afford any covering to shelter them from such sudden storms of wind and rain, are obliged to weather it out; and these birds are not at all calculated for being kept out of doors.

This disorder frequently happens to skylarks, from cold, or from eating the husk of hemp-seed, which frequently sticks in their throats, and brings on inflammation. This seed should therefore, not be bruised, as they will eat it quite as well whole. When troubled with this complaint, give them as follows:—

Take a piece of yolk of hard-boiled egg, about the size of a marble, on which drop two or three drops of clean cold water; this will immediately reduce it to a very fine paste, to which add a little loaf sugar, grated fine, and sponge biscuit; make it into a powder, and moisten it with a few drops of *oil of sweet almonds*. Give them some of this every morning in their tin pans; take also a small quantity of linseed and stick liquorice, boiled up for some time, and give them this liquor to drink; be careful, however, it is not too glutinous to prevent them doing so: let them have this for two days; then substitute clean water, in which a piece of sugar candy has been dissolved: a head or two of watercress is also good for them. They should be kept out of any current of wind, and comfortably warm.

1449.—*Banbury Meat.*

Crumble some stale savory or pound cake, and sweet biscuits together; mix with this some chopped apples, currants, candied peels cut fine, mixed spices, a little butter and sugar, the juice with the yellow rinds of lemons rubbed off on sugar, or a little essence of lemon may be used instead: moisten the whole with a little thin raspberry jam, or raw treacle, mix the whole to palate, making it either rich or poor, according to the price and size your Banburys are sold. Press the whole into a jar, and keep it for use.

1450.—*Perpetual Ink.*

Pitch, three pounds; melt over the fire, then add lamp-black, one pound; mix well. This is used in a melted state to fill the letters on tombstones, marbles, &c. Without actual violence, it will endure as long as the stone itself.

1451.—*Tomato Sauce.*

This sauce is very much admired, as imparting a flavour to a beef steak, &c. Take eight dozen tomatas or love-apples, and a quarter of a pound of capsicums, sliced; take also six good-sized shalots, a large clove of garlic, and a pint of vinegar, mix the whole well together, and let it stand over a slow fire for three hours: or put the whole in a jar, and let the baker place it in a cool oven for the same period. Then rub as much as you possibly can through a sieve, and boil it quickly till it is rather thick: boil in a quart of the best pickling vinegar, an ounce of ginger, a clove of garlic, six shalots, and a tablespoonful of salt, for not more than five minutes; strain this to the sauce when both are quite cold, and mix them, bottling the whole. This sauce will keep for years in any climate.

For present use you may boil down six tomatas in a small quantity of vinegar; rub them through a sieve, and add a little glaize or good gravy, with a small quantity of cayenne, a little salt, and a small spoonful of fresh lemon-juice.

1452.—*Bran Poultice.*

This is a very good application for setting up and keeping up perspiration on a part; but it requires to be often changed, for it very quickly becomes sour, and then has not the most agreeable smell. It merely consists of bran moistened, but not made wet, with hot water; and enough of it should be put into a flannel bag, sufficiently large to cover the part, to fill it about one-third; if more bran be put in, the bag becomes unpleasantly heavy. It must then be held before the fire, and the bran turned about again and again till it is thoroughly heated. Thus warmed, it must be quickly applied, and the bran should be gently spread, so as to cover the whole extent of the bag.

1453.—*Razor Paste.*

Prepared puttypowder, one ounce; powdered oxalic acid, a quarter of an ounce; powdered gum, twenty grains; make it into a stiff paste with water, and evenly and thinly spread it over the strop. With very little friction, this paste gives a fine edge to the razor, and its efficiency is still further increased by moistening it.

1454.—*Substitute for Cream.*

1. Beat two eggs, one ounce of sugar, and a small piece of butter, with a pint of warm milk; then put it into hot water and stir it one way, until it acquires the consistence of cream.

2. Instead of eggs, as above, use a spoonful of arrow-root, first beaten with a little cold milk.

1455.—*To Angle for Carp.*

For Carp, choose a long light rod, and very strong fine tackle; for Carp are very shy but strong fish, and grow to a large size; in the Lea and Thames they have been taken eight or nine pounds weight. It is therefore requisite for you to have a winch and a forty yard fine strong eight-plait silk running line, and a four yard fine gut line added, with a small tip capped patent quill float finely shotted, and No. 8 or 9 hook. Bait early in the season with red worms, and in the summer with gentles or new bread worked into a paste, and let your hook be well covered. It is advisable to ground bait the evening before you intend angling, so that you disturb the water as little as possible when angling. Very fine Carp are taken in Kensington Gardens and the Regent's Park. Tickets for permission to angle can be obtained on application to the Commissioners of Woods and Forests.

1456.—*Mince, or Eccles Cake.*

Get some pieces of tin, about a foot long, by six or nine inches wide, or larger, if you please. Roll out a sheet of puff paste, about an eighth of an inch in thickness, or rather thicker, and sufficiently large to cover the tin. Then put on a layer of Banbury meat, about half an inch thick. Roll out a sheet of paste as thick again as the bottom crust, and lay it over the top; trim the paste from the sides, and divide the top into small squares. Bake it in a moderate oven; as soon as it is done, dust the top well with loaf-sugar dust.

*** The thickness of your Banbury meat, and also the size of your squares, should be regulated entirely by the price they are sold at.

1457.—*To Prepare seven pounds of Treacle.*

Prepared treacle being required for several of the preceding receipts, particularly gingerbread, spice nuts, &c., the following is the proper manner of doing it, as practised by the best biscuit bakers.

Dissolve two ounces of alum in a quarter of a pint of boiling water, and stir into it seven pound of treacle; then dissolve four ounces of American pearlash in a quarter of a pint of cold water, and well incorporate it with the treacle by stirring.

1458.—*Apple-and-rice Pudding.*

Boil together one pound of good pudding-apples, and six ounces of sugar, until they are reduced to a smooth pulp; stir them often to prevent their burning; mix with them four ounces of boiled rice, two ounces of butter, and five large eggs. Should the apples be very acid, increase the quantity of sugar: add lemon rind or juice at pleasure. These puddings are better if mixed while the ingredients are still warm.

1459.—*Lemon Cream.*

Cream, one pint; yolks of three eggs; powdered sugar, six ounces; the yellow rind of one lemon (grated), with the juice; mix, apply heat, and stir until cold. If wanted white, the whites of the eggs should be used instead of the yolks.

1460.—*Biscuit Drops.*

Take half a teacup of water, six eggs, and one pound of sifted loaf sugar, whisk them together till thick; then add a few carraway-seeds, and eighteen ounces of flour: mix all lightly together, and drop the mixture on wafer-paper, about the size of a small walnut. Sift sugar over them and bake in a hot oven.

1461.—*Poppy Water.*

Take four ounces of dried poppy heads; break them to pieces, empty out the seeds, put them into four pints of water, boil for a quarter of an hour, then strain through a cloth or sieve, and keep the water for use.

1462.—*Easy Rules for Self-instruction in the Art of Swimming.*

1. *Entering the Water.*—The best way to enter the water, whether it be in a bath or stream, is to leap in head foremost, but somewhat obliquely or one-sided, so as to avoid striking the belly against the bottom; but, as the learner can seldom muster courage enough to do this properly, it is better for him to walk gradually down till he has nearly covered his breast, then ducking the head once or twice to prevent catching cold, which he is otherwise liable to do. The next thing is to place yourself in a posture for swimming, by laying down gently on your breast, keeping your head and neck upright, then withdraw your feet from the bottom, and immediately strike them out behind you; thrust your hands forward, with the palms closed; draw them back, at the same time gathering up your legs for a second attempt; and thus continue making use of the hands and feet simultaneously as long as you can, but not too fast; and the thing will soon become quite easy to you. You must not mind drinking in a little water at first, nor be discouraged because you sink sometimes, and feel almost stifled in holding your breath: these things you meet with only at the outset, and will soon avoid them by practice.

One of the principal difficulties the learner has to overcome, is the tendency to close the the eyes upon leaping or diving into the water, as though about to encounter something too dreadful to look at. The evils of this fear are very great. Captain Stevens says, on this subject: "This I insist upon, as being of greater importance than anything else—for I have known many good swimmers drowned on account of not keeping their eyes open when under water. I recollect being on board a vessel off Deptford dock-yard in 1811, when fourteen shipwrights were capsized into the water; all were drowned, two of whom could swim; but having closed their eyes, they were unable to avoid their fellow sufferers, who clung to them, and they all perished. Again in 1841, in the Lea river, at the immersion of eleven individuals, three of whom were noted and expert swimmers, all perished solely on account of not keeping their eyes open. I have frequently visited bodies that have been taken out of the water by order of the coroner's jury, and have invariably found their eyes closed, it being a well-known fact that the eyes remain as they were just previous to the breath leaving the body; and I have not the least hesitation in saying, that through not keeping their eyes open many thousands have lost their lives."

After practising some time the method of entering the water we have just recommended, and having got accustomed to it, so as to be able to keep your eyes open, we would advise you always to enter by diving head foremost, which more effectually prevents your taking cold, and prevents the rush of blood to the head, a common cause of apoplexy; you must, however, as we before stated, avoid descending flat on the belly, or you may sustain a shock against the bottom of the water, that would at once nearly expel the air from your body—one thing, however, is certain, that if you did so once, you would remember it all your life, and the pain endured would prevent your repeating the plan.

Corks, bladders, and other similar artificial aids, are worse than useless, for although they may enable you to learn the theory of swimming, and practise its evolutions, yet the time and difficulty of learning to leave them off is far greater than of learning the art itself in the first instance without them, and we have even known some persons, after practising with them, totally unable ever afterwards to swim without them.

2. *Swimming on the Back.*—This is easily learnt. You place your hands over your hips, the thumbs turned towards the back, and letting yourself sink perpendicularly in the water, bend your head backward, and make the common motion with your feet, when you will swim on your back; or, after having made a stroke, when swimming on the belly, you may leave one arm extended, and turn the palm of the hand upward, in which case the whole body will follow, and you will thus be placed on your back. To expedite the motion in swimming on the back, the arms may be used as paddles.

3. *To Swim with the Arms raised out of the Water.*—You may occasionally be desirous of conveying something across the surface of the water, and may effect this by disengaging your hands in the following manner: You must raise your breast, and keep it as much inflated as possible, at the same time

holding your arms out of the water; this method, however, although practised frequently by Dr. Franklin, is attended with some danger, as by imprudently drawing in the breath at a moment when your arms are raised, by expelling the air, and thus increasing the specific gravity of the body, you would instantly fall to the bottom.

4. *To Swim on the Left Side.*—This is a most graceful and easy mode of swimming, and is effected by simply turning on the belly, then depressing a little your left side, and raising your right, and you will find yourself in the correct position; then move your left hand horizontally.

5. *To Swim on the Right Side.*—You adopt just the reverse way of obtaining the position.

6. *To Swim without the use of the Hands.*—For this purpose you must keep your breast and your neck straight, and fix your hands behind your back or upon your head, and move forward by your feet. A great advantage of this way is, that it may be adopted when the arms are seized with cramp, or when, from any other reason, it is painful to exert them.

7. *To Tread Water.*—You remain upright, without making any motion with your hands, only moving the water round with your legs from you.

8. *To Make a Circle.*—The circle is made when one foot remaining immoveable the other turns round and describes a circle, ending where it began; in the same manner the head may remain immoveable, while the legs strike the water, and make the body turn round. To perform this, the body laying on the back, if you would begin to turn from the right to the left, first sink your left side somewhat towards the bottom than the other, and lift your legs successively out of the water.

9. *To Swim under the Surface of the Water*—Determine whether you are to swim at the bottom of the water, or near the surface, or in the middle. First of all dive down, the two hands turned back to back, and close to one another; after which extend them with all the swiftness you can, your thumbs turned upwards and your forefingers towards the bottom, and if you have a mind to descend yet lower, as your hands are extended, still strike them down lower in the water. If you would re-ascend towards the surface of the water, keep the palms of your hands open, and your thumbs towards one another, as when you swim on your belly, the palms being towards the bottom, and your thumbs, as we have just now said, towards one another. To swim in the middle, or between top and bottom, grasp with both arms the water before you, keeping in the meanwhile the thumbs turned more towards the bottom of the water than the rest of the hands.—*See Dyson's Hand Book of Swimming.*

1463.—*To Angle for Roach.*

In angling for Roach, you will meet with very little success unless you are extremely particular in choosing your tackle of the finest possible texture; therefore select a light stiff cane rod, eighteen feet in length, twisted hair line, with a single length next the hook, fine tip capped patent quill float, and single hair short shank hook No. 11; let your line be of such a length that the top of the rod will not be above ten to twelve inches from the float, or you will miss a fine bite. The Young Angler may use a fine single gut line, which will be stronger, but he will not meet with such good success. Bait with salmon roe, paste, small red worms, or live gentles; let your bait touch the bottom. The Thames, Lea, East and West India Docks, are well stored with Roach; fine Roach are also taken at Drayton and Rickmansworth.

1464.—*To keep Fish hot for Table.*

Never leave it in the water after it is done, but if it cannot be sent to table as soon as it is ready to serve, lift it out, lay the fish-plate into a large and very hot dish, and set it across the fish-kettle; just dip a clean cloth into the boiling water, and spread it upon the fish; place a tin over it, and let it remain so until two or three minutes before it is wanted, then remove the cloth, and put the fish back into the kettle for an instant that it may be as hot as possible; drain, dish, and serve immediately: the water should be kept boiling the whole time.

1465.—*Giblet Soup.*

Giblets should be well washed in warm water two or three times, the bones broken, the neck and gizzards cut into convenient pieces; the head, also, should be split in two. If goose giblets are used, a couple of sets should be dressed; but if duck-giblets are cooked, four sets will be wanted: a pint of water is to be allowed for each set. Put them into cold water, let them boil up gradually, take off the skum, and when they boil, add some sweet herbs, pepper and salt, mace, &c., and an onion. Let the whole stew an hour and a half, or two hours, until the gizzards are tender; take out the giblets; strain the soup, and thicken it with a little flour and a bit of butter; and flavour it with a tablespoonful of catsup, or a little of Harvey's or Reading sauce. Serve up the giblets and soup together.

1466.—*Whipt Cream.*

Whites of twelve eggs; cream, one quart; pale sherry, half a pint; essence of musk and ambergris, of each, ten drops; essence of lemon and orange peel, of each, three or four drops; whisk to a froth, remove the latter on to a sieve, fill the glasses with the cream, and then pile the froth on the top of them. Very fine.

1467.—*A Cheap Hash of Calf's Head.*

Take the flesh from the bone of a cold boiled head, and put it aside until wanted; take about three pints of the liquor in which it was cooked; break the bones, and stew them down with a small bunch of savoury herbs, a carrot, or two should they be small, a little carefully fried onion, four cloves, a dozen corns of pepper, and either a slice or two of lean unboiled ham, or the bone of a boiled one, quite cleared of flesh, well bruised and broken, and freed carefully from any of the smoked outsides. If neither of these can be had, from half to a whole pound of neck of beef should be stewed with the bones, or the whole will be insipid in flavour. When the liquid is reduced nearly half, strain it, take off the fat, thicken it with a little well made roux, or, if more convenient, with flour and butter, stirred into it, when it boils, mixed with a little spice, mushroom catsup, and a small quantity of lemon pickle. Heat the meat slowly in the sauce when it is ready, but do not allow it to boil. The gravy should be well seasoned.

1468.—*To Dress cold Calf's Head or Veal à la Maitre d'Hotel.* (*English Receipt.*)

Cut into small delicate slices, or into scollops of equal size, sufficient cold calf's head or veal for a dish. Next knead very smoothly together with a knife two ounces of butter, and a small dessertspoonful of flour; put these into a stewpan or well tinned saucepan, and keep them stirred or shaken over a gentle fire until they have simmered for a minute or two, but do not let them take the slightest colour; then add to them in very small portions (letting the sauce boil up after each is poured in) half a pint of pale veal gravy, or of good shin-of-beef stock, and when the whole is very smoothly blended, and has boiled for a couple of minutes, mix together and stir to it a tablespoonful of common vinegar, a dessertspoonful of Chili vinegar, a little cayenne, a tablespoonful of good mushroom catsup, and a very small bit of sugar; and when the sauce again boils, strew a tablespoonful of minced parsley over the meat, lay it in, and let it stand by the fire until it is quite heated through, but do not allow it to boil: if kept just at the simmering point for ten or twelve minutes it may be served perfectly hot without. The addition of the mushroom catsup converts this into an English sauce, and renders it in colour, as well as in flavour, unlike the French one which bears the same name, and which is acidulated generally with lemon-juice instead of vinegar. Pickled mushrooms are sometimes added to this dish: the parsley when it is objected to may be omitted, and the yolks of two or three eggs mixed with a little cream may be stirred in, but not allowed to boil, just before the meat is served. When veal is used for the hash instead of calf's head, it should be cut into slices not much larger than a shilling, and freed entirely from fat, sinew, and the brown edges. When neither broth nor gravy is at hand, a morsel or two of lean ham, and a few of the trimmings or bones of the head or joint, may be boiled down to supply its place.

Sufficient cold calf's head, or meat, for a dish; butter, two ounces; flour, one small dessertspoonful; gravy, or strong broth, half a pint; vinegar, and mushroom catsup, of each one tablespoonful; Chili vinegar, one dessertspoonful; small bit of sugar; little cayenne, and salt if needed; parsley, one tablespoonful (pickled mushrooms or not at pleasure).

Obs.—Soles or codfish are very good, if raised neatly from the bones, or flaked, and heated in this Maître d'Hotel sauce.—*Miss Acton's Modern Cookery.*

1469.—*Calf's Head Brawn.*

The half of a fine large calf's head, with the skin on, will best answer for this brawn. Take out the brains, and bone it entirely, or get the butcher to do this; rub a little fine salt over, and let it drain for ten or twelve hours; next wipe it dry, and rub it well in every part with three quarters of an ounce of saltpetre finely powdered (or with an ounce should the head be very large) and mixed with four ounces of common salt, and three of bay-salt, also beaten fine; turn the head daily in this pickle for four or five days, rubbing it a little each time; and then pour over it four ounces of treacle and continue to turn it every day, and baste it with the brine very frequently for a month. Hang it up for a night to drain, fold it in brown paper, and send it to be smoked where wood only is burned, from three to four weeks. When wanted for table, wash and scrape it very clean, but do not soak it; lay it, with the rind downwards, into a saucepan or stewpan which will hold it easily; cover it well with cold water, as it will swell considerably in the cooking; let it heat rather slowly, skim it thoroughly when it first begins to simmer, and boil it as gently as possible from an hour and three quarters, to a couple of hours or more, should it not then be perfectly tender quite through; for unless sufficiently boiled, the skin, which greatly resembles brawn, will be unpleasantly tough when cold. When the fleshy side of the head is done, which will be twenty minutes or half an hour sooner than the outside, pour the water from it, leaving so much only in the stewpan as will just cover the gelatinous part, and simmer it until this is thoroughly tender. The head thus cured is very highly flavoured, and most excellent eating. The receipt for it is entirely new, having originated with ourselves. We give the reader, in addition the results of our first experiment with it, which

was exceeding successful:—"A half calf's head, not very large, without the skin, pickled with three ounces of common salt, two of bay-salt, half an ounce of saltpetre, one ounce of brown sugar, and half an ounce of pepper, left four days; then three ounces of treacle added, and the pickling continued for a month; smoked nearly as long, and boiled between one hour and a half, and two hours." The pepper was omitted in our second trial, because it did not improve the appearance of the dish, although it was an advantage in point of flavour. Juniper-berries might, we think, be added with advantage, when they are liked; and cayenne tied in a muslin might supply the place of the pepper. It is an infinite improvement to have the skin of the head left on.—*Miss Acton's Modern Cookery.*

1470.—*Brown Rabbit Soup.*

Cut down into joints, flour, and fry lightly, two full grown rabbits; add to them three small onions, also fried to a clear brown; on these pour gradually seven pints of boiling water, throw in a teaspoonful of salt, clear off the scum with care as it rises, and then put to the soup a faggot of parsley, four not very large carrots, and a small teaspoonful of peppercorns; boil the whole very safely from five hours to five and a half; and more salt if needed, strain off the soup, let it cool sufficiently for the fat to be skimmed clean from it, heat it afresh, and send it to table with sippets of fried bread. Spice, with a thickening of flour, browned in the oven, and mixed with a spoonful or two of very good mushroom catsup.

1471.—*White Oyster Soup.*

If the oysters are small, from two to three dozens for each pint of soup should be prepared, but this number can, of course, be diminished or increased at pleasure. Let the fish (which should be natives) be opened carefully; pour the liquor from them, and strain it; rince them in it well, and beard them; strain the liquor a second time through a folded muslin, and pour it again over the oysters. Take a portion from two quarts of the palest veal stock, and simmer the beards in it from twenty to thirty minutes. Heat the soup, flavour it well with mace and cayenne, and strain the stock from the oyster-beards into it. Plump the fish in their own liquor, but do not let them boil; pour the liquor to the soup, and add to it a pint of boiling cream; put the oysters into the tureen, dish the soup, and send it to table quickly. Thicken it with four ounces of fresh butter well blended with three of flour.

1472.—*Rabbit Soup a la Reine.*

Wash and soak thoroughly three rabbits, put them whole into the soup-pot, and pour on them seven pints of cold water; when they have stewed gently about three quarters of an hour, lift them out, and take off the flesh of the backs, with a little from the legs, should there not be half a pound of the former; strip off the skin, mince the meat very small, and pound it to the smoothest paste; cover it from the air, and set it by. Put back into the soup the bodies of the rabbits, with two mild onions of moderate size, a head of celery, three carrots, a faggot of savoury herbs, two blades of mace, a half-teaspoonful of peppercorns, and an ounce of salt. Stew the whole softly about four hours, strain it off, let it stand to settle, pour it gently from the sediment, put from four to five pints into a clean stewpan, and mix it very gradually while hot, with the pounded rabbit-flesh: this must be done with care, for if the liquor be not added in very small portions at first, the meat will gather into lumps, and will not easily be worked smooth afterwards. Add as much pounded mace and cayenne as will season the soup pleasantly, and pass it through a coarse but very clean sieve; wipe out the stewpan, put back the soup into it, and stir in when it boils, a pint and a quarter of good cream, mixed with a tablespoonful of the best arrow-root: salt, if needed, should be thrown in previously.

1473.—*The Rajah's Sauce.*

Strain, very clear, the juice of six fine lemons; add to it a small teaspoonful of salt, a drachm of good cayenne-pepper, and a slight strip or two of lemon-rind cut extremely thin. Give the sauce three or four minutes simmering; turn it into a jug or basin; and when it is quite cold, strain it again, put it into small dry bottles, cork them well, and store them in a cool place which is free from damp.

1474.—*Stewed Celery.*

Cut five or six fine roots of celery to the length of the inside of the dish in which they are to be served; free them from all the coarser leaves, and from the green tops, trim the root ends neatly, and wash the vegetable in several waters till it is as clean as possible; then, either boil it tender with a little salt, and a bit of fresh butter the size of a walnut, in just sufficient water to cover it quite, drain it well, arrange it on a very hot dish, and pour a thick white sauce over it; or stew it in broth or common stock, and serve it with very rich, thickened, brown gravy. It has a higher flavour when partially stewed in the sauce, after being drained thoroughly from the broth. Unless very large and old, it will be done in from twenty-five to thirty minutes, but if not quite tender, longer time must be allowed for it. A cheap and expeditious method of preparing this dish is to slice the celery, to simmer it until soft in as much good broth as will only just cover it, and to add a thickening of flour, and butter, with some salt, pepper, and a small cupful of cream.

1475.—*Stewed Onions.*

Strip the outer skin from four or five Portugal onions, and trim the ends, but without cutting into the vegetable; arrange them in a saucepan of sufficient size to contain them all in one layer; just cover them with good beef, or veal gravy, and stew them very gently indeed for a couple of hours: they should be tender quite through, but should not be allowed to fall to pieces. When large, but not mild onions are used, they should be first boiled for half an hour in plenty of water, then drained from it, and put into boiling gravy: strong, well-flavoured broth of veal or beef, is sometimes substituted for this, and with the addition of a little catsup, spice, and thickening answers very well.

1476.—*Truffled Sausages.*

With two pounds of the lean of young tender pork, mix one pound of fat, a quarter of a pound of truffles, minced very small, an ounce and a half of salt, a seasoning of cayenne, or quite half an ounce of white pepper, a nutmeg, a teaspoonful of freshly pounded mace, and a dessertspoonful or more of savoury herbs dried and reduced to powder. Test a morsel of the mixture; heighten any of the seasonings to the taste; and put the meat into delicate clean skins. The substitution of a clove of garlic for the truffles, will convert these into *Saucisses à l'Ail*, or garlic sausages.

1477.—*Potage a la Reine.*

Stew four pounds of the scrag or knuckle of veal, with a thick slice or two of lean ham, a faggot of sweet herbs, two moderate-sized carrots, and the same of onions, a large blade of mace, and a half-teaspoonful of white peppercorns, in four quarts of water until reduced to about five pints, then strain the liquor, and set it by until the fat can be taken entirely from it. Skin and wash thoroughly, a couple of fine fowls, and take away the dark spongy substance which adheres to the inside; pour the veal broth to them, and boil them gently from three quarters of an hour to an hour; then lift them out, take off all the white flesh, mince it small, pound it to the finest paste, and cover it with a basin till wanted for use. In the mean time let the bodies of the fowls be put again into the stock, and stewed gently for an hour and a half; add as much salt and cayenne as will season the soup properly, strain it off when sufficiently boiled, and let it cool; skim off every particle of fat; steep, in a small portion of it, which should be boiling, four ounces of the crumb of light stale bread, sliced thin, and when it has simmered a few minutes, drain or wring the moisture from it in a clean cloth, add it to the flesh of the chickens, and pound them together until they are perfectly blended; then pour the stock to them in very small quantities at first, and mix them smoothly with it; pass the whole through a sieve, heat it in a clean saucepan, stir to it from a pint to a pint and a half of boiling cream, and add, should it not be sufficiently thick, an ounce and a half of arrow-root, quite free from lumps, and moistened with a few spoonfuls of cold milk or stock.

1478.—*French Batter. (For frying vegetables, and for Fritters.)*

Cut a couple of ounces of good butter into small bits, pour on it less than a quarter-pint of boiling water, and when it is dissolved, add three quarters of a pint of cold water, so that the whole shall not be quite milk warm; mix it then by degrees, and very smoothly, with twelve ounces of fine dry flour, and a small pinch of salt, if the batter be for fruit fritters, but with more if for meat or vegetables. Just before it is used, stir into it the whites of two eggs beaten to a solid froth; but previously to this, add a little water should it appear too thick, as some flour requires more liquid than other, to bring it to the proper consistency.

1479.—*To Prepare Bread for Frying Fish.*

Cut thick slices from the middle of a loaf of light bread, cut the crust entirely from them, and dry them gradually in a cool oven until they are crisp quite through; let them become cold, then roll or beat them into fine crumbs, and keep them in a dry place for use. To strew over hams or cheeks of bacon, the bread should be left all night in the oven, which should be sufficiently heated to brown, as well as to harden it: it ought indeed to be entirely converted into equally-coloured crust. It may be sifted through a dredging-box on to the hams, after it has been reduced almost to powder.

1480.—*Salsify.*

Wash the roots, scrape gently off the dark outside skin, and throw them into cold water as they are done, to prevent their turning black; cut them into lengths of three or four inches, and when all are ready put them into plenty of boiling water, with a little salt, a small bit of butter, and the juice of a lemon: they will be done in from three quarters of an hour to an hour. Try them with a fork, and when perfectly tender, drain, and serve them with rich brown gravy, or melted butter.

1481.—*Fried Salsify.*

Boil the salsify tender, as directed above, drain, and then press it lightly in a soft cloth. Make some French batter, throw the bits of salsify into it, take them out separately, and fry them a light brown, drain them well from the fat, sprinkle a little fine salt over them after they are dished, and serve them quickly. Scorgonera is dressed in precisely the same manner as the salsify.

1482.—*To make the Mixture for Furniture, usually called Bees-wax and Turpentine*

The proper way to make bees-wax and turpentine for mahogany furniture which is not French polished, is to shred half an ounce of bees-wax very thin and fine, and put it into such a thing as a clean blacking bottle, with a gill, or quarter of a pint of spirits of turpentine; well stir it, and put it by till next day, and then stir it about well with a piece of stick; and let it stand for another day, and it will be quite fit for use, if the bees-wax has been shred fine. Keep the stick in the bottle to take a little out with when you want to use it; as you must use only a very little at a time. It must on no account be melted over the fire, as it is so inflammable it would burst into a flame, and set fire to the house.—*The Housemaid's Complete Guide.*

1483.—*Treatment of Cutaneous Diseases.*

M. Divergie has recently (1847) published some interesting observations on the alkaline treatment of skin diseases. He has employed alkalis in both papular and scaly affections; but with most success in the former, and particularly in the various forms of lichen. He employs three salts—the bicarbonate of soda, the carbonate of soda, and the carbonate of potash. The first of these he administers only internally, and usually prescribes it in solution, in some mild stimulant, bitter infusion, or in carbonic acid water, the latter being an imitation of Vichy water. The dose at first is fifteen grains daily, in three or four glasses of the infusion, and this dose is augmented by eight grains every third day, until it arrives at one drachm, which dose is not exceeded. Externally the alkaline treatment is used in four different forms—in baths, in lotions, in powder, and in ointment. For the preparation of baths, either the carbonate of soda or carbonate of potash is employed—the quantity used for a single bath varying from eight to sixteen ounces, the strength being gradually increased. For scrofulous or debilitated individuals, he recommends the addition of one pound of common salt to each bath. The alkaline lotions are found of special benefit in skin diseases affecting parts covered with hair, as in the scalp, where they are usually so obstinate. For a lotion, from two to three drachms of carbonate of soda are dissolved in a pint of water. To the benefits derivable from the use of this alkaline wash in chronic eczema and impetigo of the scalp we can bear testimony, from an extensive experience of its employment, both in hospital and private practice. The alkalis are used in the form of powder, as a depilatory, in tinea and in sycosis menti. M. Divergie, however, employs the alkalis chiefly in the form of ointment, and sometimes combines a little quicklime, or a little sulphur, with them. He uses ointments of different strength, according to the nature of the disease. Thus, for lichen and its forms, the proportion is from eight to fifteen grains of carbonate of soda to the ounce of lard; for lepra, psoriasis, or ichthyosis, fifteen to thirty grains to the ounce of lard; and for porrigo favosa, thirty to sixty grains, with a grain or two of quicklime. It must be remembered that the carbonate of potash is more caustic than carbonate of soda. The following are some of the formulæ he employs:—*Alkaline Liniment*—Carbonate of soda, one ounce; olive oil, four ounces; the yolk of one egg; first moisten the carbonate of soda, and then incorporate it with the oil and yolk. *Alkaline Syrup*—Bicarbonate of soda, half an ounce; simple syrup, eight ounces; dose, a teaspoonful, morning and evening, in a glass of water. *Alkaline Powder*—Carbonate of soda, in an impalpable powder, one part; fine starch ten parts. For external use only.—*Annuaire de Thérapeutique.*

1484.—*Bullock's Heart, or Calf's Heart.*

Stuff either with veal stuffing, roast it before a good fire, baste it with butter, and when done, which will require rather more than a quarter of an hour to a pound of meat, serve up with melted butter, gravy, and currant jelly. Bullock's hearts may also be baked when stuffed as above. What is left cold may be hashed the next day, by cutting it into thin slices, and warming it in a little good gravy: the addition of a glass of port wine and a little currant jelly makes the dish delicious. Beef-heart roasted whole is not considered a genteel dish, but the appearance as well as flavour may be much improved by dividing it into half, and covering it with slices of fat bacon, laying force-meat over it, then rolling it round, and roasting it as just directed. The remaining half will make beef-alamode, or it may be larded with bacon dipped in chopped sweet herbs and vinegar, and, when half roasted, taken up, and stewed. It is an economical dish, very palatable, and, so managed, not inelegant. Heart should always be sent up as hot as possible.

1485.—*To Angle for Chubb.*

For Chubb, angle with a bamboo rod, &c. the same as for Barbel, in the Lea, and No. 9 hook. Immediately a Chubb is hooked, give it plenty of line, otherwise, if your fish is a heavy one, it will assuredly break away. Bait with gentles and red worms; groundbait well. The water belonging to the Horse and Groom, Lea Bridge, is famous for Chubb.

1486.—*French Polish with Naphtha.*

Naphtha, one quart; shellac, six ounces; sandarac, two ounces. Powder the gums, and mix the same as with spirits of wine. To be used in the ordinary way, and cleared off with pure naphtha.—*From a Correspondent.*

1487.—*Compound Tincture of Gentian.*

1.—Take of gentian, sliced, two ounces and a half; orange peel, dried, ten drachms; cardamoms, bruised, five drachms; proof spirit two pints. Macerate for fourteen days, and strain.—*London and Dublin.*

2.—Take of gentian, sliced and bruised, two ounces and a half; dried bitter orange peel, bruised, ten drachms; canella, in moderately fine powder, six drachms; cochineal, bruised, half a drachm; proof spirit two pints. Digest for seven days, strain, and express strongly; and then filter the liquor.—*Edinburgh.*

3.—Take of gentian, bruised, two ounces; orange peel an ounce; cardamom, bruised, half an ounce; diluted alcohol two pints. Macerate for fourteen days, express, and filter through paper.

This tincture may also be prepared from the same dry materials, in the state of powder, by moistening them thoroughly with diluted alcohol, allowing them to stand for forty-eight hours, then transferring them to an apparatus for displacement, and gradually pouring upon them diluted alcohol, until two pints of filtering liquor are obtained. — *United States.*

4.—Take of gentian-root thirty-two parts; carbonate of ammonia eight parts; alcohol, sp gr. 920, 1,000 parts. Macerate for eight days, press, and filter.—*Paris Codex.*

1488.—*To prevent Mice taking Peas.*

Previous to the peas being sown, they should be well saturated with a solution of bitter aloes; or, they may be saturated with salad oil, and then rolled in some powdered rosin previous to sowing, and the mice will not touch them.

1489.—*Compound Tincture of Senna.*

1.—Take of senna three ounces and a half; caraway, bruised, three drachms and a half; cardamoms, bruised, a drachm; raisins, stoned, five ounces; proof spirits two pints. Macerate for fourteen days, and strain.—*London.*

2.—Take of sugar two ounces and a half; coriander, bruised, one ounce; jalap, in moderately fine powder, six drachms; senna four ounces; caraway, bruised, and cardamom seeds, bruised, of each, five drachms; raisins, bruised, four ounces; proof spirit two pints. Digest for seven days, strain the liquor, express strongly the residuum, and filter the liquids.

If Alexandrian senna be used in this preparation, it must be freed of cynanchum leaves by picking,—*Edinburgh.*

3.—Take of senna leaves a pound; caraway seeds, bruised, an ounce and a half; lesser cardamom seeds, husked and bruised, half an ounce; proof spirit a gallon. Digest for fourteen days; then filter,—*Dublin.*

1490.—*Wine from Mixed Fruit.*

When a person possesses a garden, they have, perhaps, more fruit than enough for their consumption, and yet not sufficient of any one kind to make a quantity of wine; but excellent wine may be produced from a mixture of fruits, and the following receipt is for that purpose.

Take black, red, and white currants, ripe black-heart cherries, and raspberries, if the black currants be most abundant, so much the better. Take four pounds of the mixed fruit, well bruised, put one gallon of clear soft water, steep three days and nights in an open vessel, frequently stirring it up; then strain through a hair-sieve. The remaining pulp press to dryness: put both liquids together, and to each gallon of the whole, put three pounds of Jamaica or white sugar. Let the whole stand three days and nights, frequently stirring up as before, after skimming the top. Tun it into casks, and let it remain full, and working at the bung-hole, about two weeks. Then, to every three gallons, put one quart of good brandy, and bung closely. Ripe gooseberry wine may advantageously be mixed with the above; but it must be made separately.

1491.—*Banbury Cakes.*

Take two pounds of currants, half an ounce each of ground allspice, and powdered cinnamon: four ounces each of candied orange and lemon peel, eight ounces of butter, one pound of moist sugar; and twelve ounces of flour; mix the whole well together. Roll out a piece of puff paste, cut it into oval shapes, put a small quantity of your composition into each, and double them up in the shape of a puff; put the whole on a board, flatten them down with a rolling-pin, and sift powdered loaf-suger over them; do not put them too close together; bake them on iron plates, in a hot oven.

1492.—*Case-hardening.*

Cow's horn or hoof is to be baked, or thoroughly dried and pulverized. To this add an equal quantity of bay-salt; mix them with stale chamber-lye or white wine vinegar: cover the iron with this mixture, and bed it with the same in loam, or enclose it in an iron box; lay it on the hearth of the forge to dry and harden: then put it into the fire, and blow till the lump have a blood-red heat, and no higher, lest the mixture be burnt too much. Take the iron out, and immerse it in water to harden.—*Moxon's Mechanic Exercises.*

1493.—*French Milk of Roses.*

Rose water, one pint; tinctures of benzoin and storax, of each, half an ounce; spirits of roses, two drachms; rectified spirit, one ounce; mix. A cosmetic wash.

1494.— *The Diseases of Rabbits and their Remedies.*

Wild animals are subject to but few diseases, and those which befal them are usually owing to accidents, and seldom arise from constitutional debility. This is by no means the case with domesticated animals, which being compelled to adopt an artificial mode of life, are rendered more delicate and more susceptible of ailments, on various accounts, than those in a state of nature.

Nothing can contribute more to preserve the health of animals kept in confinement, than a clean, dry, and roomy lodging, and and plenty of fresh wholesome air.

Rabbit-houses should be always well-aired and ventilated, or the animals kept in them cannot be expected to be strong and healthy. If they can be allowed occasional exercise, by letting them run about in an enclosed court, or other secure place, in fine weather, it will be very advantageous to them.

Great attention should be paid to the food of rabbits kept in hutches. As they naturally live on green food, so when confined they will readily eat almost any kind of vegetable production. In their wild state, instinct enables them to distinguish wholesome from noxious herbs and roots, and consequently they are in no danger of being injured or destroyed by any thing taken into the stomach; but domesticated rabbits have their natural instincts so far impaired that they cannot be said truly to know what is good for them; and therefore those who keep rabbits should never give them any green food without carefully examining it, especially if it consists of wild herbs gathered in the fields. For want of this precaution, small sprigs of hemlock, laurel-leaves, bay-leaves, or other poisonous vegetables, may be put before the rabbits, the eating of which will cause their sudden death.

Common rabbits are hardly worth the trouble of nursing when they are ill; and as some of their diseases may be infectious, the sick ones should not be left in the same hutch with those that are healthy, but be removed as soon their illness is observed, or be killed at once out of the way. Fancy rabbits deserve more attention, and therefore more care may be bestowed on them as to their general management, and in the treatment to be adopted, if they should happen to become diseased.

1. *Looseness.*—Diseases of the bowels, both in rabbits and other animals, are most frequently owing to improper food. When they are kept upon cabbage leaves, turnip tops, and other succulent vegetables, without a proper proportion of drier and more nutritious provision, the dung will become moist, and be discharged in too great a quantity; the creatures become weak and sickly, and, if not relieved, pine away and die. The obvious remedy for this disease will be the substitution of more solid and wholesome food for the watery trash which has done the mischief. Bran, barley-meal, oatmeal, and split-peas will be proper, allowing at the same time a small quantity of good water, not more than two tablespoonfuls a day to each rabbit. A sprig or two of parsley or fennel may be given to the rabbit occasionally; and a little good sweet meadow hay will be found useful. Oatmeal and ground peas mixed up into a stiff paste, may be occasionally used for a time as principal food. It can hardly be necessary to observe that all diseases are most easily cured when taken in time, and that is particularly the case with looseness. Attention should therefore be paid to these animals; and when their dung is observed to be too moist, an immediate alteration should be made in the manner of feeding them, letting them have dry nourishing food instead of that which is poor and watery. It may be worth while to try the effect of a thin slice of brown bread, toasted, and afterwards slightly moistened with good ale, which may be given every day, or every other day.

2. *Red-water.*—This is a disease of the kidneys, in consequence of which the urine becomes scanty in quantity, high-coloured, and tinged with blood. It is most probably owing to exposure to cold and damp, but it may be caused in some cases by improper food.—When a rabbit is observed to be afflicted with this complaint, it should be placed in a warm, dry hutch; and be kept on farinaceous food, as oatmeal, bran, &c., with boiled potatoes, given warm, and a few lettuce leaves, or leaves of the milk thistle, in the summer season. Two or three table-spoonfuls of water in which bran has been steeped, may be allowed every day.

3. *Pot-belly.*—Rabbits are most liable to this complaint when young, and kept in a close confined place. Their bellies swell, and they become weak and poor, and if not relieved, soon die; air and exercise, by letting them run about in an inclosed court, in fine weather, when practicable, will be most beneficial to rabbits in this disease; care being taken at the same time to give them a full proportion of dry food, as oats, barley, and split peas; and they should be allowed but very little water. Parsley, and carrot tops, as well as the roots of carrots and parsnips, will be found useful; but the leaves of no other vegetables should be given.

4. *Diseased Liver.*—This malady is owing to a kind of parasitical animal, commonly called a *fluke*, becoming attached to the liver, which soon begins to decay, and at length is little more than a mass of rotten matter. It is only after death that the nature of the disease can be perfectly ascertained. If a rabbit, sheep, &c. that has died of the rot, be examined, bladders formed of thin skin, and filled with a limpid fluid, will be found attached to the surface of the liver, or rather to

the remains of it, its substance being wasted away. These bladders are the flukes, or, as they are also called *hydatids*, and that they are really distinct animals, appears from their power of contraction when touched with a knife, or otherwise stimulated.—All that can be done in this disease is by way of prevention, taking care to keep the rabbit-houses and hutches clean, dry, comfortably warm; and to supply the rabbits with sufficient quantities of good wholesome food. Indeed, whatever tends to promote the general health of these creatures will render them less liable to disease of the liver. It is supposed that the eggs or germs of the *hydatids* are taken into the stomach, being attached to some kinds of vegetables on which the rabbits feed, and that they only produce disease when the digestive powers are weakened by previous indisposition. When a rabbit is once attacked by this disease, it should be killed at once, as it is none the worse for present eating, but will become bad, if the disease get too strong a hold.

5. *Snuffles.*—Exposure to cold air and damp will affect rabbits as it does human beings, by occasioning more or less inflammation of the throat, windpipe, and lungs, whence will arise difficulty of breathing. This disease is called the *snuffles* in rabbits, from the snuffling noise they make in drawing breath, in consequence of the discharge of mucus occasioned by the irritation of the nostrils. Sudden changes of weather from heat to cold doubtless have considerable influence as a cause of this complaint; but rabbit-hutches ought to be so made and secured, as to guard against the danger arising from this source.—When rabbits have the snuffles, care should be taken not only to keep them comfortably warm, and dry, and to protect them from damp, but the nature of their food must also be attended to. A very little green food or water should be allowed while the complaint lasts; but they should be fed with boiled potatoes sprinkled well with salt, given warm, and good oats, with bran, or oat-meal; at other times, barley-meal, or oat-meal, and ground peas. When they recover, the diet should be altered gradually, giving at first meadow and clover hay, sliced carrots, and afterwards any vegetables to which they have been accustomed.

6. *Mange.*—This disease is in general owing to want of cleanliness; and there will be little danger of rabbits being troubled with it if their hutches are well cleaned and ventilated, and kept as free as possible from all kinds of impurities. Should any of them however be thus diseased, they must be separated from the rest, or they may all become infected. Sprinkling small quantities of flowers of sulphur daily over those parts of the skin where the blotches appear will be a probable means of cure.

1495.—*Treatment of Persons apparently Dead from Hanging.*

Remove the ligature from the neck. Lay the body in the posture recommended for drowned persons, but let the head and shoulders be raised higher.—*See No.* 951.

The same measures recommended for drowned persons are also necessary in these cases.

Bleeding may be requisite.

The cord compresses the veins of the neck, and prevents the blood from the head returning to the heart; but while respiration continues, blood is sent to the head. Great fulness of vessels, amounting in some cases to apoplexy, is the consequence. The jugular vein is recommended to be opened, rather than a vein in the arm. The quantity of blood to be abstracted must be enough to unload and relieve the vessels of the head, without weakening the powers of life, or cupping may be advantageously employed. After recovery, blood may be, and often is, required to be taken away in much larger quantity than previously to the renewal of respiration; for, although the circulation is first impeded, the cause of death is the suspension of respiration.—*Report of the Royal Humane Society.*

1496.—*To Angle for Bream.*

Immense quantities of Bream are taken in the East India Docks and Dagenham Breach; I have also known great quantities of fine Bream to be taken in the Paddington Canal. Use a long bamboo rod, reed or quill float, winch and running line, 3 or 4 yard gut line, and No. 9 or 10 hook; the best bait is red worms or gentles; let your bait drag the ground; ground-bait well the night before. From fifty to one hundred pounds weight have frequently been taken in a day's angling.

1497.—*To prevent attacks of Red Spiders.*

There is no insect so easily prevented as the red spider where the syringe can be often used; and there is no insect that will sooner get possession where a dry atmosphere is kept; so to prevent its attacks, a damp atmosphere should be kept up as much as possible by either syringing or steaming the house. In case neither of these can be resorted to with safety, the flues or pipes may be washed over with sulphur, and should be kept warm to raise an effluvia in the house, which will soon eradicate these pests. But in cases where the infested plants can be well syringed a few times, repeating this operation will cause them to disappear. If a little soft soap is mixed with the water to syringe with, it will prove very obnoxious to many other insects as well as red spiders, and will not injure the foliage of the plant, providing the plants are not syringed when the scorching hot sun is upon them.

1498.—*To Angle for Dace.*

The same rod and tackle are required when angling for Dace as for Roach. As they seldom exceed half a pound in weight, extremely strong tackle is not necessary; besides, you will kill three times the weight of fish with fine tackle. Bait with salmon roe, red worms, or liver gentles. In the Thames a good angler may take from twenty to thirty dozen Dace in a day. At Rickmansworth and Drayton there are exceedingly fine Dace.

1499.—*Diseases of Cage Birds and their Remedies.*

6. *Egg-bound.*—This complaint proceeds from cold, and is brought on too frequently from over anxiety by breeders in general, who turn their birds up to breed before the weather is sufficiently warm. It also arises from confinement; birds in cages, not having the same scope for exercise as when in a state of freedom, often suffer from this distressing malady, which is very dangerous: the poor hens get over this complaint but slowly, if at all; it frequently prevents their services for the whole season, and often kills them.

Most birds, when breeding their eggs, will appear dull and heavy, particularly as the time draws near of their laying, which they generally do, if in health, a day or two after they have finished their nest. You may know when the time of laying approaches, as the hens sleeps over night in her nest: look in the morning for an egg; if you do not find one, and she appears much swollen and heavy with egg, give her some grits, and some bread and milk boiled, and mixed with a little sugar as directed under "Inflammation." At the same time, give her a little rape seed, and a very little linseed; and of greens, let her have daily a few sprigs of water cress, ripe plantain, or groundsel, and a little tuft of seedy grass, with the earth to it. If you find she does not lay her egg in a morning or two, drop one or two drops of sweet salad oil, into her mouth and vent. Some foolish persons introduce the head of a pin to break the egg, thinking it may be brought away easier: this is a mistaken idea, and a very dangerous thing, for it can be brought away much safer whole than if broken. If oil does not do, nothing but the above change of food, a lump of salt, and a piece of chalk, for them to peck at; plenty of sand to dust themselves in, water to bathe in, and a large cage to exercise in, is at all likely to cure them.

7. *Perspiration.*—This complaint arises from the hen's over-anxiety, or too much care, sitting on her young till the heat produces this effect, or from natural weakness. When you notice the hen sit too much on her young, not allowing time to feed herself, nor feed her young, nor suffering the cock to foster the young, you may naturally conclude it proceeds from over fondness; and it frequently happens to young hens when they have hatched their first nest of young. Take away the cock for a day or two, hanging him by the side of the breeding-cage, and supply her with plenty of ripe green victuals; this will tempt her off her young to feed herself, and when she returns to her nest, the young will gape for food, and induce her to feed them. Keep plenty of fresh plantain, groundsel, and water cress, in a vial of water inside the cage, so as to keep it fresh; give also a saucer of cold water for them to wash in. When you find she feeds her offspring, the cock must be returned to assist in rearing them.

8. *Vermin.*—All birds, and their cages, unless kept with excessive niceness and care, are more or less infested with these small insects, which cannot well be seen by the naked eye, but will be found, on looking at them through a magnifying glass, to resemble the house bug; they nestle and breed in the joints or cracks of the cages, or in any crevices that will afford them shelter from observation.—Wherever a sort of mouldy appearance is seen round the opening of the cage door, or in the joints and corners, there they will be found in dirty cages in swarms. In the breeding season they become troublesome, frequenting the nest boxes and nests, oftentimes committing much damage both to the old as well as young birds. The only remedy for this nuisance is to keep their nest boxes, and cages clean, which should be washed clean with water and soft soap, and when dry, to wet them in the corners and joints with the following

Lotion:—Take one gill of spirits of wine and one gil of spirits of turpentine, in which dissolve camphor and soda, of each about the size of a horse-bean, keeping it close stopped; when wanted for use, shake it well, and with a clean painter's brush wet the inside of the nest boxes and cages, particularly into all the cracks and crevices. Do not turn the birds into such cages for a day or so; not that it will injure, but the smell will be too powerful for them if turned in immediately.

If the birds are much infested with these insects, particularly under their wings, sprinkle carefully a pinch of Scotch snuff among their feathers. If the snuff is not found sufficiently efficacious to destroy them, make a solution of precipitate powder; thus:—put a penny-worth into a wine glass of luke warm water, mix it well, and wash the bird all over with this solution; after which wash it well over with luke warm water and white soap; be careful none of the solution gets into its mouth or eyes, or it may prove injurious.

1500.—*Syrup of Lemon Juice.*

Squeeze the juice of lemons into a tall jar, let it settle, pour off the clear part, and add two pounds of loaf-sugar to every pint of juice.

1501.—*To prepare Calf's Head.* (*The Cook's Receipt.*)

Take away the brains and tongue from the half of the calf's head, and then remove the bones, being careful in doing so to keep the knife as close to them as possible, and to avoid piercing the outer skin: in this consists the whole art of boning, in which an attentive cook may easily render herself expert. Next wash the head and dry it in a clean cloth: sprinkle over the inside a little pounded mace and cayenne, or white pepper; roll it up tightly, and bind it round with tape or twine. Lay into a small stewpot three or four pounds of neck of veal or of beef, twice or thrice divided, and place the head upon it with the bones well broken; pour in half a gallon of cold water, or as much as will suffice to keep the head covered until it is done, and simmer it very gently from an hour and a quarter to an hour and three quarters. When it is extremely tender, lift it out, and if wanted for table, remove the binding, and serve it very hot, with currie sauce, rich oyster sauce, or egg sauce and brown gravy; but should the remains, or the whole of it be required for the following receipts, pour no gravy over it: in the latter case do not take off the tape for several hours. The tongue may be stewed with the head, but will require rather less time. We do not think it needful to repeat in every receipt our directions for adding salt to, and removing carefully the scum from, meats that are stewed or boiled, but the cook must not neglect either. When the trouble of boning is objected to, it can be dispensed with for some of the dishes which follow, but not for all. After the head is taken out, boil the gravy until it is well reduced, and rich: it should be strongly jellied when cold. A bone of ham, or a slice of hung beef will much improve its flavour; but vegetables must be avoided if it be wanted to keep: a little spice and a faggot of parsley may be added to it, and a calf's foot will be sure to give it the requisite degree of firmness. This receipt is for a head without the skin.—*Miss Acton's Modern Cookery.*

1502.—*Burlington Whimsey.*

Set aside until quite cold half a calf's head dressed by the preceding receipt. If, on cutting it, the gelatinous part should not appear perfectly tender, pare it off closely from the head, weigh, and mince it; put it into a pint of good gravy, and stew it gently from ten to fifteen minutes. Mince as much more of the head as will make up a pound in weight after the edges are trimmed off, and part of the fat is taken away; add to this three ounces of the lean of a boiled ham finely chopped, the grated rind of a large lemon, three teaspoonfuls of parsley and one of thyme shred very small, three quarters of a teaspoonful of mace, half a small nutmeg grated, a teaspoonful of salt, and a half quarter one of cayenne; stir the whole well together, and put it, with half a pint more of gravy, to the portion which has been already simmered. When the whimsey has boiled softly from four or five minutes, pour it into moulds or pans, in which slices of the tongue has been evenly arranged, and when quite cold it will turn out very firmly. It may be garnished, before it is sent to table, with branches of parsley, which should however, be perfectly dry; and when served for supper or luncheon, it may be accompanied by salad sauce.

Calf's head one pound; lean of ham, three ounces; gravy, one pint and a half; rind of one large lemon; parsley, three teaspoonfuls; thyme and salt, each one teaspoonful; mace, three quarters of a teaspoonful; half a nutmeg; cayenne, one eighth part of a teaspoonful: five minutes.

Obs.—The remains of a plain boiled head may be made to serve for this dish, provided the gravy used with it be well jellied and of high flavour. Slices from the small end of a boiled and smoked ox-tongue, from their bright colour improves greatly its appearance. It should be tasted before it is poured out, that salt or any other seasoning may be added if needful. After three or four days' keeping, should any mould appear upon the surface, take it off, re-melt the whimsey, and give it two minutes' boil. For change, the herbs may be omitted, and the quantity of ham increased, or some minced tongue substituted for it.—*Miss Acton's Modern Cookery.*

1503.—*Mutton Cutlets Stewed in their own Gravy.*

Trim the fat entirely from some cutlets taken from the loin; dredge them moderately with pepper, and plentifully, on both sides with flour; rinse a thick iron saucepan with water, and leave a couple of tablespoonfuls in it; arrange the cutlets in one flat layer, if it can be done conveniently, and place them over a very gentle fire; throw in a little salt when they begin to stew, and let them simmer as softly as possible, but without ceasing, from an hour and a quarter to an hour and a half. If dressed with great care, which they require, they will be equally tender, easy of digestion, and nutritious; and being at the same time free from everything which can disagree with the most delicate stomach, the receipt will be found a valuable one for invalids. The mutton should be of good quality, but the excellence of the dish mainly depends on its being most gently stewed; for if allowed to boil quickly all the gravy will be dried up, and the meat will be unfit for table. The cutlets must be turned when they are half done; a couple of spoonfuls of hot water or gravy can be added to them if they do not yield sufficient gravy.

1504.—*Orange-flower Macaroons.*

Have ready two pounds of very dry white sifted sugar. Weigh two ounces of the petals of freshly-gathered orange-blossoms after they have been picked from the stems; and cut them very small with a pair of scissors into the sugar, as they will become discoloured if not mixed with it quickly after they are cut. When all are done, add the white of seven eggs, and whisk the whole well together until it looks like snow; then drop the mixture upon paper without delay, and send the cakes to a very cool oven.

It is impossible to state with accuracy the precise time required for these cakes, so much depends on the oven: they should be very delicately coloured, and yet dried through.

1505.—*China Chilo.*

Mince a pound of an undressed loin or leg of mutton, with or without a portion of its fat, mix with it two or three young lettuces shred small, a pint of young peas, a teaspoonful of salt, half as much pepper, four tablespoonfuls of water, from two to three ounces of good butter, and a few green onions minced. Keep the whole well stirred with a fork, over a clear and gentle fire until it is quite hot, then place it closely covered by the side of the stove, or on a high trevet, that it may stew as softly as possible for a couple of hours. One or two half-grown cucumbers, cut small by scoring the ends deeply as they are sliced, or a quarter-pint of minced mushrooms may be added with good effect; or a dessertspoonful of currie-powder and a large chopped onion. A dish of boiled rice should be sent to table with it.

1506.—*To Blanch Almonds.*

Put them into a saucepan with plenty of cold water, and heat it slowly; when it is just scalding turn the almonds into a basin, peel, and throw them into cold water as they are done: dry them well in a soft cloth before they are used. If the water be too hot it will turn them yellow.

1507.—*To Pound Almonds.*

Almonds are most easily pounded, and less liable to become oily, if dried a little in a very gentle degree of heat after they are blanched; left in a warm room for two or three days, lightly spread on a large dish or tin. They should be sprinkled during the beating with a few drops of cold water, or white of egg, or lemon-juice, and pounded to a smooth paste: this is more easily done, we believe, when they are first roughly chopped, but we prefer to have them thrown at once into the mortar.

1508.—*To Reduce Almonds to a Paste.*

Chop them a little on a large and very clean trencher, then with a rolling-pin, which ought to be thicker in the middle than at the ends, roll them well until no small bits are perceptible among them. We have found this method answer admirably; but as some of the oil is expressed from the almonds by it, and absorbed by the board, we would recommend a marble slab for them in preference; and should they be intended for a sweet dish, that some pounded sugar should be strewed under them. When a board or strong trencher is used, it should be higher in the middle than at the sides.

1509.—*To Colour Almonds or Sugar-grains, for Cakes, or Pastry.*

Blanch, dry, and chop them rather coarsely; pour a little prepared coch neal into the hands, and roll the almonds between them until they are equally coloured; then spread them on a sheet of paper, and place them in a very gentle degree of heat to dry. Use spinach-juice to colour them green, and a strong infusion of saffron to give them a yellow tint. They have a pretty effect when strewed over the icing of tarts or cakes, especially the rose-coloured ones, which should be rather pale. The sugar is prepared in the same manner, after being first broken into lumps, and then, with the end of a paste roller, into grains about the size of a pea; but unless it be dry and hard, and carefully done, it will absorb too much of the cochineal.

1510.—*Spinach Green, for Colouring Sweet Dishes, Confectionary, or Soups.*

Pound quite to a pulp, in a mortar, a handful or two of young freshly-gathered spinach, then throw it into a hair-sieve, and press through all the juice that can be obtained from it; pour this into a clean white jar, and place it in a pan of water that is at the point of boiling, and which must be allowed only to simmer afterwards; in three or four minutes the juice will be set; take it then gently with a spoon, and lay it upon the back of a fine sieve to drain. If wanted for immediate use, merely mix it in the mortar with some finely-powdered sugar; but if to be kept as a store, pound it with as much as will render the whole tolerably dry, boil it to candy-height over a very clear fire, pour it out in cakes, and keep them in a tin box or canister. For this last preparation see the next receipt.

1511.—*Orange-flower Candy.*

Beat in three quarters of a pint, or rather more, of water; about the fourth part of the white of an egg, and pour it on two pounds of the best sugar broken into lumps. When it has stood a little time, place it over a very clear fire, and let it boil for a few minutes; then set it on one side, until the scum has subsided; clear it off, and boil the sugar until it is very thick, then strew in by degrees

three ounces of the petals of the orange-blossoms, weighed after they are picked from their stems. Continue to stir the candy until it rises into one white mass in the pan, then pour it into small paper cases, or on to dishes. The orange-flowers will turn brown if thrown too soon into the syrup: it should be more than three parts boiled when they are added. They must be gathered on the day they are wanted for use, as they become soon discoloured from keeping.

1512.—*Omelette aux fines Herbes.*

Break eight eggs in a stewpan, to which add a teaspoonful of very finely chopped eschalots, one of chopped parsley, half ditto of salt, a pinch of pepper, and three good tablespoonfuls of cream, beat them well together, then put two ounces of butter in an omelette pan, stand it over a sharp fire, and as soon as the butter is hot pour in the eggs, stir them round quickly with a spoon until delicately set, then shake the pan round, leave it a moment to colour the omelette, hold the pan in a slanting position, just tap it upon the stove to bring the omelette to a proper shape, and roll the flap over with a spoon, turn it upon your dish, and serve as soon as done. Take care not to do it too much.

1513.—*Omelette au Jambon.*

Break eight eggs, season, beat and fry as above, but adding two ounces of lean cooked ham, minced and chopped with the eggs, and using but half the quantity of salt. This must be served with brown gravy round it.

1514.—*Neck of Lamb à la Jardinière.*

Plain roast the neck; you have previously cut with a round tin cutter rather larger than a quill about fifty pieces of carrot, and one hundred pieces of turnip, half an inch in length, put them into a stewpan, with twenty button onions ready pealed, two ounces of butter, and a teaspoonful of powdered sugar; place them over a sharp fire (keeping them moved to prevent burning) ten minutes, add a tablespoonful of flour and a pint of broth, stand it at the corner of the fire, add a small bunch of parsley, thyme, and bay-leaf, and let boil until the vegetables are tender and the sauce becomes thickish, keeping well skimmed, then add a few ready boiled peas, French beans, Brussels sprouts, or any other green vegetables in season, pour the sauce in your dish, and dress the lamb upon it; if your sauce is not quite brown enough add a few drops of colouring to it.

1515.—*Loin or Neck of Pork, Normandy fashion.*

Procure a neck or loin, put it in a common earthen dish, having previously scored the rind, rub over with a little oil, place about twenty potatoes cut in halves or in quarters in the dish with the pork, ten onions peeled, and twenty apples peeled and quartered, place in a warm oven for an hour and a half or more, then dress it upon your dish with the apples, onions, and potatoes around. and serve.

1516.—*Pig's Cheek, a new method.*

Procure a pig's cheek nicely pickled, boil well until it feels very tender, tie half a pint of split peas in a cloth, put them into a stewpan of boiling water, boil about half an hour, take them out, pass through a hair sieve, put them into a stewpan, with an ounce of butter, a little pepper and salt, and four eggs, stir them over the fire, until the eggs are partially set, then spread it over the pig's cheek, egg with a paste-brush, sprinkle bread-crumbs over, place in the oven twenty minutes, brown it with the salamander and serve.—*Soyer's Kitchen at Home.*

1517.—*To Angle for Gudgeon.*

Gudgeons afford much amusement to the young angler, being bold biting fish, and easily taken; they are extremely numerous in the Thames and Lea, and remarkably fine. The New River boasts of immense quantities; but they are not near so fine as those in the two former places. The best way of angling for them in the Thames is from a punt, with a small bamboo rod, single hair line, large quill float, and No. 10 hook, baited with a small red worm. In the Lea, as you angle from the bank, a longer rod is required, say fifteen to sixteen feet, made of light bamboo, small patent quill float, single hair line, and No. 11 hook, very finely shotted. Bait with blood worms, or the smallest red worms. In Gudgeon fishing, always rake every quarter of an hour. In flavour the Gudgeon is superior to all fresh-water fish.

1518.—*Sausage Rolls.*

Have ready some nice sausage meat, which can always be obtained from the pork butcher's. If you wish to make it, get some nice pork chops, cut the meat from the bones, or take two-thirds of lean free from gristle, and one-third fat, chop the meat very fine, and season it well with pepper, salt, and spices, add a small quantity of sage, or basil, use a little water in chopping the meat, or else a little soaked bread.

Roll out some paste into square pieces, lay a roll of meat in the centre, lengthways; fold them so as to form long puffs, and wash them with egg before they are baked.

1519.—*Circassian Cream.*

Half a pint of almond emulsion; one drachm of essence of almonds, (dilute prussic acid,); four grains of bichloride of mercury; half a pint of spirits of wine, to which any esteemed perfume has been added

1520—*Derby Cakes.*

Rub one pound of butter in two pounds and a half of flour; make a hole, and put in one pound of powdered loaf sugar; beat two eggs, with three tablespoonfuls of honey water, and as much milk as will make half a pint; add half a pound of currants; mix all up together: make them of what size you please, and bake them in a steady oven.

1521.—*Application of the Camera Obscura to Photographic Purposes.**

The Camera Obscura, used for taking Daguerrotype Pictures is a wooden box, furnished in front with a brass tube, in which an achromatic lens is made to slide. The image is received on a piece of ground glass fitted in a frame, which slides in a groove in the back of the camera, and the focus is adjusted by a rack-work in the brass tube of the lens. The frame and glass may be withdrawn and another frame introduced,—consisting of a wooden back, made to hold the silver plate, and a sliding front which can be raised when the plate is to be submitted to the action of the rays of light passing through the lens. This Camera may be made of any dimensions, according to the diameter of the lens employed.

Willats's Improved Photographic Camera, is a great improvement on that just described. The lens, instead of sliding in a brass tube, is bedded in the front of the Camera, by which an increase of light is obtained, the quantity admitted being regulated by a diaphragm having apertures of different diameter. The back part of the camera slides into the front and, to secure a very accurate adjustment is mounted with a screw. It is moved in or out by turning a small handle at the back. This camera is arranged with two grooves, so as to allow the use of two lenses of different focal powers according as portraits or views are desired.

The frame with ground glass, is furnished with a moveable top and sides, which when extended, exclude the light, and aid the operator in determining the best focus.

A second frame, consists of a box made to receive thin wooden frames adapted to the various seized Daguerreotype plates, which may be placed horizontally or vertically, at pleasure:—this frame is furnished with a sliding door, laying over the top of the camera when raised.

These cameras are usually made eight inches broad by six inches and a half high, and will carry a four by three inch plate. The lenses of a very superior quality are of one inch and three quarters in diameter, and of five to six inches focus. Double combination lenses may be added.

* Abridged from No. 2 of the "Photographic Manuals", published by T. and R. Willats, Opticians, 98, Cheapside.

1522.—*Diseases of Cage Birds and their Remedies*

9. *Bread and Milk.*—For birds, should be made thus;—Scald the bread, squeeze it quite dry, and mix with it as much sweet milk as will well moisten it again,—you should always give it in something that will wash clean, as if any is left, after five or six hours, it will turn sour, and injure the birds: therefore it must be made fresh and fresh, in small quantities at a time.

10. *Bad Feet.*—Clogged up and bad feet are generally caused by not keeping the cages clean; and sometimes by fixing one perch so nearly under another, as to catch what drops from the bird on the upper one; it also is caused by not giving the birds water for an hour or two every day in which they can bathe and soften the dirt on their feet;—and also from want of a drawer or box of sharp sand in which they can scratch and dust themselves; all these causes of course can be prevented. But if, from neglect of any of these things, their feet become clogged up, and bad, you must soften them carefully in luke warm water, and cleanse them gently:—If you find the feet sore, dust on the sore part a little pounded loaf sugar, and put a little soft sweet hay into the sand drawer for a day or two; and, if their feet are very sore, at the bottom of the cage also, which must be changed every day: giving them also a little change in their food.

11. *Fits.*—Sometimes birds have sudden fits, in which they will die, unless relieved. The best mode is to open the bill, and make them take a drop or two of water, which will often recover them, but sometimes it will fail. Another mode is to plunge them suddenly into cold water, and if they recover, put them again into their cages in a warm place. Another mode is to pull one or two feathers out of their tail. Whichever remedy you use, it must be used quickly. One drop of spirits of nitre in their water, and an occasional change of food, with a little maw seed, and hemp seed, is all you can do for them, in the way of prevention.

1523.—*To Angle for Jack or Pike.*

The most easy method of taking Jack is with a live bait; for which purpose you should have rather a stout hickory rod, twelve feet in length, with a plain winch, forty yards of stout eight-plait line, cork float, fine gimp hook, No. 4. Bait with a middle-sized gudgeon; the best way of baiting your hook is by passing it under the back fin, which should be carefully done, or your bait will not live long; when you have a run, allow the Jack ten minutes to pouch, or you will most likely loose him. In the Brent, great amusement is afforded to the young angler from the vast number of Jack to be taken there.

1524.—*Rabbits.*

In the choice of rabbits for breeding, the largest should in general be preferred; and it has been observed that when the does produce but a moderate number of young in one kindle, they are usually finer and better than when they are more numerous. Some recommend that the smallest and weakest of the kindle should be destroyed as soon as possible after their birth; as the mother might otherwise become exhausted by suckling them all, and the young will be stinted in their growth, for want of a full supply of the nourishment provided by nature for their support. It may certainly be sometimes necessary to adopt this advice, as when any of the new born rabbits appear to be very feeble and sickly; but if they all look well, or there is no manifest difference between them, an attempt should at least be made to rear the whole kindle. The doe should be well supplied with succulent and nutritious food, as milk-thistles, lettuces, green corn, or young blades of oats or barley, (if in season), and also barley-meal mixed up with milk, and likewise fresh grains, or malt made into a mash; always bearing in mind that a doe while she suckles, will require a great deal of food, twice as much, at least, as when she does not suckle; so also when her young begin to eat, you must supply them with as much food as the whole can eat, at least twice a day.

Tame rabbits will breed at any season of the year, but the spring is the most favourable time to ensure a good heathly stock. Towards the time when the female may be expected to kindle, she should be furnished with fresh hay or oat straw, or both, for a bed; and it is a sign that she is about to become a mother when she begins to nibble the hay or straw, not to eat it, but to bite it into small pieces, and also to pluck the soft fur from her body; with these materials she forms a warm and comfortable nest.

At the age of about five weeks, the young rabbits, if strong and healthy, will no longer require to be suckled by the dam; they may then be removed, and kept two or more together, till they are four or five months old, when they must be separated, and confined singly in hutches; for they are pugnacious little animals, quarreling and fighting, if not prevented, till the weaker is killed or removed.

In six weeks after she has kindled, the doe may be allowed to take the buck again. But the time for putting them together ought to be regulated, in some degree, by the number and quality of the progeny. If a doe brings forth more young than is usual at once, two months from the time of kindling should be allowed, or even a longer period, if she has had a considerable number of sucklings. Doe rabbits may be coupled for breeding when eight months old; but it will be much better that both the buck and the doe should be ten or twelve months old before they are put together. They will retain their strength for propagation for two or three years longer, after which their progeny will be somewhat enfeebled, Much however will depend on the care with which they are kept and tended. When these animals have plenty of wholesome food, and clean, airy, and spacious habitations, they will have nearly the same strength of constitution with wild rabbits, and would probably continue to increase for several years without any sensible deterioration of their offspring. It will however be most prudent for those who keep rabbits in hutches not to keep them for breeding after the age of four years, not to let the doe have more than four kindles in a year.

The young rabbits, must be well protected from the old bucks, or they will kill them if they can get at them. The hutches must also be constructed in such a manner as to prevent rats and mice, or other vermin, from entering them; as they will not only devour the food of the rabbits, but the little animals also, while young and helpless.

As a general rule, it may be considered that one buck is sufficient to serve seven does: those therefore who breed rabbits for profit should rear the males and females nearly in that proportion.

Rabbits are naturally vegetable eaters, and they would probably live on almost any kind of plant not poisonous to man. Among their favourite sorts of food are the finer grasses, green stalks of corn, vetches, milk-thistles, turnip tops, lettuces, vine leaves, colewort and cabbage leaves; clover, tares, the tender tops of furze, hare-parsley, carrots, parsnips, the leaves and roots of white-beet, and Jerusalem artichokes.

When rabbits are kept in confinement, they may be fed with any of the above-mentioned vegetables; but some of them should be used rather sparingly, especially cabbage leaves, which are apt to disorder their bowels; and indeed too much moist food of any kind may make them pot-bellied. A mixture of dry corn food and juicy vegetable food will be found most conducive to the preservation of their health. In the summer time, when plenty of the leaves and stalks of plants may be obtained, rabbits, freely allowed to feed on them, should also be furnished with bran, oats, oatmeal, or split peas. In and near London, rabbits are often kept a great deal on grains from malt, in which case they should not be suffered to eat very many succulent vegetables, as cabbages, coleworts, or turnip-tops. Grains may be advantageously mixed with bran, pollard, oatmeal, or barleymeal. A little fine fresh hay should be frequently given to rabbits kept chiefly on any sort of moist food.

A gentleman, who has kept rabbits for twenty years, says he has found the stalks and leaves of chiccory, with a small quantity

of dry oats, the most beneficial food for rabbits, as it keeps them healthy and sound in their dung, which is of the greatest importance for their well doing. He uses this food for months together, in the summer;—the rabbits always looking well, and large enough to kill at ten weeks old; and that he never lost one, either young or old, while he had plenty of chiccory to give them. Potatoes boiled or roasted may be given to rabbits; these roots, when raw, are very unwholesome; parings of apples, pears, or turnips, will be relished by rabbits which are fed principally with bran, or other dry food. When rabbits are fed wholly or partly with corn, pulse, or the like, they ought to be furnished with a small quantity of fresh water every day.

Rabbits should be fed regularly twice a day, in the morning and early in the evening: the food should be given as early as may be in morning, and at five or six in the afternoon. Too much food should not be given at once, as rabbits are apt to waste and spoil what remains after they have satisfied their hunger.

Some rabbits will readily eat, and will therefore require, more food than others of the same age and size. As a general rule, it will be sufficient to state, that when rabbits are fed twice a day, one quarter of a pint of solid food, as oats or barley, with half a pint of clover chaff, mixed, may be allowed for each rabbit, at a time. But if other nourishing food, as barley-meal, or oat-meal, alone or mixed together, be the kind of food used, and no chaff, half a pint at each meal will be enough.

Some rabbits are very apt to waste their food, by scratching it out of the trough, or by wetting it, or soiling in it; in either of which cases a great loss is sustained.—To prevent the food being scraped out, run a piece of wire through the long way of the trough, about an inch from the inner part; and to prevent wetting or soiling in it, insert from the bottom of the hutch, through a hole made in the bottom of the trough, about midway, a stout piece of wire, about six or seven inches high; which will at once keep the trough firm, and by sticking up a few inches above the top of the trough, prevent the rabbit squatting in among the food.

It will now and then happen that the rabbit refuses its food, and you find the quantity given at the previous time of feeding but little, if any, diminished. The opinion too commonly entertained on this occasion, that the rabbit having blown on its food, will not afterwards eat it, is erroneous; for if the whole of the food be removed, and fresh food be given, the same result will take place, sometimes for several days together.—The cause appears to be a loss of appetite, from cold, or other derangement of the digestive organs; and the readiest way to remove it, is to give the rabbit a slice of bread soaked in hot milk but with no more of the milk than the bread itself holds; nor should it be given to the rabbit too warm; this, and a nice warm fresh bed of soft hay, will generally restore the appetite, and the relish of the rabbit for its usual food.

In fattening rabbits for the table, various methods have been recommended. Probably nothing would answer the purpose better than barley-meal, oatmeal, or split-peas, or a mixture of these, allowing at the same time a little sweet hay, and a tablespoonful or two of water daily to each rabbit. The best age at which to put up a rabbit for fattening is from five to eight months; and it will take about three months feeding to make it properly fat, and fit to be eaten. The flavour of a rabbit's flesh would probably be heightened by adding to its corn diet, daily supplies, in small quantities, of garden-parsley, carrot-tops, vine-leaves, sweet marjoram, &c. Rabbits should at all times be kept in clean, well-ventilated hutches; and this ought to be particularly attended to with rabbits that are fattening. Though much exercise cannot be good for them at such a time, yet if they were let out into a grass plot, or gravel walk, for an hour every day in fine weather, giving them a few leaves of vegetables to feed on, it certainly would contribute to their health, and to the improvement of their condition.

1525.—*Diet Bread.*

Put three quarters of a pound of loaf sugar into a saucepan with a quarter of a pint of water, over a steady fire, and stir it till it is dissolved; beat six eggs with a whisk in a pan: when the sugar boils, pour it gently on the eggs, keeping it well beat till cold; then stir it into three quarters of a pound of fine sifted flour; have your frames papered, fill them three parts full with the batter, sift sugar over them, and bake them in a steady oven.

1526.—*To clean Articles of Embroidery.*

Gold and silver fancy work of this description may be easiest cleaned with a little spirit of wine, either alone, or diluted with an equal weight of water. The common practice of using alkaline or acidulous liquors is very injurious, and frequently destroys the beauty of the articles instead of cleaning them.

1527.—*Japan for Leather.*

1. Boiled linseed oil, one gallon; burnt umber, eight ounces; asphaltum, three ounces; boil, and add oil of turpentine to dilute to a proper consistence.

2. Boiled oil, one gallon; the black of Prussian blue to colour.

*** Prussian blue, when heated, turns of a black colour; thus the black japanned cloth, used for table covers, is prepared by painting the cloth with Prussian blue and boiled oil, and then drying it by the heat of a stove, when in the drying it takes its intense colour.

1528.—*Drop Biscuits.*

Warm your pan, then put in one pound of powdered loaf sugar and eight eggs; beat it with a whisk till it becomes milk-warm, then beat it till it is cold; stir in a pound and two ounces of fine sifted flour, with about half an ounce of caraway seeds; have a bladder and pipe to put your batter in; then drop it on wafer-paper about the size of a nutmeg; sift sugar over them, and bake them in a quick oven.

1529.—*To Angle for Eels.*

The finest Eels near London are those taken from the Thames, where there are immense numbers, and frequently weigh several pounds each. Almost any common rod will do, if strong, with a fine plaited running line, cork float, and No. 7 gut hook, baited with marsh worms. Kill your fish immediately you have landed it, or you will find great difficulty in getting the hook from it.

1530.—*Ginger Cakes.*

Rub a quarter of a pound of butter into half a pound of flour, mix one egg, three ounces of powdered loaf sugar, and half an ounce of ground ginger, with the butter and flour, and make them all together into a paste; roll it out a quarter of an inch thick, and cut it into round cakes, about two or three inches across; bake them in a warm oven, on iron plates.

1531.—*Cheap and Simple Burning Lens.*

Take two circular discs of plate glass, of the requisite dimensions, and place one at each end of a shallow tube; an inch long will be quite sufficient for any size; they are kept in their position very firmly by means of screw clamps, in an analogous manner to the two lenses for showing Newton's concentric coloured rings. To the tube is fitted a short tube with a stop-cock attached; to the end of this tube a condensing syringe is fixed, and the cavity between the glasses filled with turpentine, varnish, bleached oil, or any other suitable substance of a high refractive power. When the glasses have attained the requisite degree of curvature, the stop-cock may be shut, the syringe screwed off, and the fluid lens (for such in reality it is) mounted for use.—*Chemist, Vol.* 3.

1532.—*Saffron Buns.*

Make the dough for them the same as for plain buns. Put a little of the best saffron in a teacup, and pour over it a little boiling water: let it stand on the top of the oven, to extract the flavour; and when you put in the butter, mix in as much of the saffron water as will make the dough of a bright yellow colour. You may put in a few currants, but saffron buns are seldom spiced.—*See No.* 1543

1533.—*To Remove Spots of Grease from Printed Books.*

The spot should be moistened with a camel hair pencil, dipped in rectified spirits of turpentine; when it is dry, moisten it with a little spirits of wine, which will effectually remove any stain the turpentine may have left.—*From a Correspondent.*

1534.—*Orange Jelly.*

Have ten fine Malta oranges and three or four lemons, peel off the rind of eight very finely, which put into a basin, clarify a pound of sugar, pass through a napkin into the basin (over the rind) whilst hot, and cover with a sheet of foolscap paper, twisting it tightly over the edge, and pricking a small hole in the centre with a pin to give a little vent; cut the oranges and lemons in halves, squeeze out all the juice through a hair sieve into another basin, and proceed to clarify it as follows: wash well two sheets of white blotting-paper in a basin of water, let well drain upon a sieve, bruise it in a mortar until forming quite a purée, take from the mortar and put it into the basin with the juice, which mix well with it; let it remain a quarter of an hour to settle, then pour it into your jelly bag, pouring what runs through back again into the bag until becoming as clear as spring water, strain the syrup again through a napkin, add the clarified juice, two ounces of clarified isinglass, and a few drops of liquid cochineal, to give an orange tint; mix all well together, and pour into a mould surrounded with ice, when set and ready to serve, turn out, which is done by dipping the mould in warm water, wipe quickly with a cloth, shake the mould gently, turn over carefully on a dish and draw the moulds off quite straight.

Lemon Jelly is made precisely as directed for the orange jelly, using all lemon-juice instead of orange, rather more syrup, and omitting the cochineal.

1535.—*Bronze for Medals.*

Copper, ninety-five parts; tin four or five parts. These are the proportions recommended by M. Chaudet, who casts it in moulds made of bone-ash, like cupels, and afterwards finishes and polishes the medals in a coining press.

*** Excellent for any small castings.

1536.—*Colic Ball for Horses.*

Powdered opium, half a drachm; Castile soap and camphor, of each, two drachms; ginger, one drachm and a half. Make into a ball with liquorice powder and treacle.

1537.—*Infusion of Hops.*

Hops, six ounces; boiling water, one pint: soak for four hours. Dose, half a wine-glassful. Like Bass' or East India ale, this is a good tonic.

1538.—*Buns.*

Into a pound and a half of well-dried flour rub four ounces of moist sugar; warm a quarter of a pint of milk about blood warm, but not hot enough to scald the yeast; make a hole in the middle of the flour, and put in a quarter of a teacupful, or thereabout, of good thick yeast, which is not too bitter, or it will taste in the buns; pour on it your warm milk, and mix about one third, or nearly half, of the flour with it, leaving the rest unmixed round the sides of the pan. Set it in a warm place to rise, for three quarters of an hour, or an hour. When it has well risen, melt a quarter of a pound of butter, and mix it with some milk, let it be on the fire until it is about blood warm, and then mix it with the rest of the flour and sugar into a dough. When mixed, it should be rather softer than bread dough. Put it to rise for about a quarter of an hour, and then mould them into round balls under the hands; put them on buttered iron plates, and then into a warm place to rise or prove; when well risen, bake them in a hot oven. If you wish to have currants or carraway seeds and spice in them, mix in either of these when you add the butter and milk. The spice to be used is equal quantities of ground ginger, allspice, coriander, and carraway seeds, mixed together; put as much of this as you think sufficient. When they are baked enough, brush them over with egg and water, mixed together, to give them a gloss.

1539.—*To Angle for Tench.*

Tench are not very numerous in England; they are sometimes taken in the Thames and Lea, likewise in the Canal at Croydon. In angling for Tench, use rather a stiff bamboo rod, gut line, reed or quil float, and No. 9 hook. Bait with red worms or live gentles. Ground-bait is very necessary while angling for Tench, for which purpose, bread and bran, with a few gentles, is best, which you must throw in frequently, but in small quantities.

1540.—*Noyeau.*

Bitter almonds, blanched, three ounces; coriander seed, quarter of an ounce; cinnamon, ginger, and mace, of each, one drachm; proof spirit, or plain gin, two quarts; white sugar, two pounds; dissolved in water, one pint and a half. Macerate for a week, and fine down with alum, (dissolved) quarter of an ounce.

1541.—*Mahogany Stain.*

Logwood, two ounces; madder, eight ounces; fustic, one ounce; water, one gallon; boil two hours, and apply it several times to the wood, boiling hot; when dry, slightly brush it over with a solution of pearlash, one ounce, in water, one quart; dry, and finish off with wax or oil tinged with alkanet.

1542.—*Bottle Wax.*

1. *Black.*—Black resin, six pounds and a half; bees'-wax, half a pound; finely powdered ivory black, one pound and a half; melt together.

2. *Red.*—As above, but substitute Venetian red or red lead for ivory black.

1543.—*Gilders' Pickle.*

Alum and common salt, of each, one ounce; purified nitre, two ounces; water, quarter of a pint. Used to impart a rich colour to gold surfaces, principally trinkets. Its application should not be too long continued, as it dissolves a small portion of the gold. For common purposes, it is best used diluted with water.

1544.—*Wash Balls.*

1. Soap, five pounds; starch, 2 pounds; essence of orange or citron, one ounce; eau pour la barbe, one gallon; beat together, and form into balls.

2. Soap and siliceous sand, of each, one pound; perfume (any), a sufficient quantity.

1545.—*Varnished Furniture.*

This may be finished off so as to look equal to the best *French polished* wood, in the following manner:—Take two ounces of tripoli, powdered: put it into an earthen pot, with just enough water to cover it; then take a piece of white flannel, lay it over a piece of cork or rubber, and proceed to polish the varnish, always wetting it with the tripoli and water. It will be known when the process is finished, by wiping a part of the work with a sponge, and observing whether there is a fair even gloss. When this is the case, take a bit of mutton suet and fine flour, and clean the work.

*** The above process is suitable to other varnished surfaces.

1546.—*Fusible Metal.*

1. Bismuth, eight parts; lead, five parts; tin, 3 parts; melt together. Melts below 212 deg. Fahr.

2. Lead, three parts; tin, two parts; bismuth, five parts. Mix. Melts at 197 deg. Fahr.

1547.—*Flash.*

Burnt-sugar colouring, one gallon; fluid extract of capsicum, or, essence of cayenne, half a pint, or enough to give a strong fiery taste.

*** Employed to colour spirits, and to give them a false strength.

1548.—*Britannia Metal.*

Melt together equal parts of plate brass, bismuth, antimony, and tin, and add the mixture at discretion to melted tin, until it acquires the proper degree of colour and hardness.

1549.—*A Dry Currie.*

Skin and cut down a fowl into small joints, or a couple of pounds of mutton free from fat and bone, into very small, thick cutlets; rub them with as much currie-powder, mixed with a teaspoonful of flour and one of salt, as can be made to adhere to them: this will be from two to three tablespoonfuls. Dissolve a good slice of butter in a deep, well-tinned stewpan or saucepan, and shake it over a brisk fire for four or five minutes, or until it begins to take colour, then put in the meat, and brown it well and equally, without allowing a morsel to be scorched. The pan should be shaken vigorously every minute or two, and the meat turned in it frequently. When this is done, lift it out and throw into the stewpan two or three large onions finely minced, and four or five eschalots when these last are liked; add a morsel of butter, if needful, and fry them until they begin to soften; then add a quarter pint of gravy, broth, or boiling water, and a large acid apple, or two moderate-sized ones, of a good boiling kind, with the hearts of two or three lettuces, or of one hard cabbage, shred quite small (tomatas or cucumbers freed from their seeds can be substituted for these, when in season). Stew the whole slowly until it resembles a thick pulp, and to it any additional liquid that may be required, should it become too dry; put in the meat, and simmer the whole very softly until this is done, which will be in from three quarters of an hour.

Prawns, shrimps, or the flesh of boiled lobsters may be slowly heated through, and served in this currie sauce with good effect.

1550.—*A Common Indian Currie.*

For each pound of meat, whether veal, mutton, or beef, take a heaped tablespoonful of good currie-powder, a small teaspoonful of salt, and one of flour; mix these well together, and after having cut down the meat into thick small cutlets, or squares, rub half the mixed powder equally over it. Next, fry gently from one to four or five large onions sliced, with or without the addition of a small clove of garlic, or half a dozen eschalots, according to the taste; and when they are of a fine golden brown, lift them out with a slice and lay them upon a sieve to drain; throw a little more butter into the pan and fry the meat lightly in it; drain it well from the fat in taking it out, and lay it into a clean stewpan or saucepan; strew the onion over it, and pour in as much boiling water as will almost cover it. Mix the remainder of the currie-powder smoothly with a little broth or cold water, and after the currie has stewed for a few minutes pour it in, shaking the pan well round that it may be smoothly blended with the gravy. Simmer the whole very softly until the meat is perfectly tender: this will be in from an hour and a quarter, to two hours and a half, according to the quantity and the nature of the meat. Mutton will be the soonest done; the brisket end (gristles) of a breast of veal will require twice as much stewing, and sometimes more. A fowl will be ready to serve in an hour. An acid apple or two, may be added to the currie, proper time being allowed for cooking. Very young green peas are liked by some people in it; and cucumbers pared, seeded, and cut moderately small, are always a good addition. A richer currie will of course be produced if gravy or broth be substituted for the water: either should be boiling when poured to the meat. Lemon-juice should be stirred in before it is served, when there is no other acid in the currie. A dish of boiled rice must be sent to table with it. A couple of pounds of meat free from bone, is sufficient quite for a moderate-sized dish of this kind, but three of the breast of veal are sometimes used for it, when it is to be served to a large family party of currie eaters: from half to a whole pound of rice should then accompany it. The small grained, or Patna, is the kind which ought to be used for the purpose. Six ounces are quite sufficient for a not large currie; and and a pound, when boiled dry, and heated lightly in a dish, appears an enormous quantity for a modern table.

To each pound of meat, whether veal, mutton, or beef, one heaped tablespoonful of good currie-powder, one small teaspoonful of salt, and a large one of flour, to be well mixed, and half rubbed on to the meat before it is fried, the rest added afterwards; onions fried, from one to four or five (with or without the addition of a clove of garlic, or half a dozen eschalots); sufficient boiling water to nearly cover the meat; vegetables, as in receipt, stewed, one hour and a quarter to two hours and a half: a fowl, one hour, or rather less; beef, two pounds, one hour and a half, or more; veal gristles, two hours and a half to three hours.

Obs.—Rabbits make a very good currie when quite young. Cayenne pepper can always be added to heighten the pungency of a currie, when the proportion in the powder is not considered sufficient.

1551.—*Selim's Curries.* (*Captain White's.*)

These curries are made with a sort of paste, which is labelled with the above names, and as it has attracted some attention of late, and the curries made with it are very good, and quickly and easily prepared, we give the directions for them. "Cut a pound and a half of chicken, fowl, veal, rabbit, or mutton, into pieces an inch and a half square. Put from two to three ounces of fresh butter in a stewpan, and when it is melted put in the meat, and give it a good stir with a wooden

spoon; add from two to three dessertspoonfuls of the currie-paste; mix the whole up well together, and continue the stirring over a brisk fire from five to ten minutes, and the currie will be done. This is a dry currie. For a gravy currie, add two or three tablespoonfuls of boiling water after the paste is well mixed in, and continue the stewing and stirring from ten to twelve minutes longer, keeping the sauce of the consistency of cream. Prepare salmon and lobster in the same way, but very quickly that they may come up firm. The paste may be rubbed over steaks, or cutlets, when they are nearly broiled; three or four minutes will finish them."—*Miss Acton's Modern Cookery.*

1552.—*Curried Maccaroni.*

Boil six ounces of ribband maccaroni for fifteen minutes, in water slightly salted, with a very small bit of butter dissolved in it; drain it perfectly, and then put it into a full pint and a quarter of good gravy, previously mixed, and boiled for twenty minutes, with a small tablespoonful of fine currie-powder, a teaspoonful of arrow-root, and a little lemon-juice. Heat and toss the maccaroni gently in this until it is well and equally covered with it. A small quantity of rich cream, will very much improve the sauce, into which it should be stirred just before the maccaroni is added, and the lemon-juice should be thrown in afterwards.

The pipe maccaroni, well curried, is extremely good: the sauce for both kinds should be made with rich gravy, especially when the onion is omitted. A few drops of eschalot-vinegar can be added to it when the flavour is liked.

1553.—*Potted Meats.*

Any tender and well-roasted meat, taken free of fat, skin, and gristle, as well as from the dry outsides, will answer for potting admirably, better, indeed, than that which is generally baked for the purpose, and which is usually quite deprived of its juices by the process. Spiced or corned beef also is excellent when thus prepared; and any of these will remain good a long time if mixed with cold fresh butter, instead of that which is clarified; but no addition that can be made to it will render the meat eatable, unless it be thoroughly pounded; reduced, in fact, to the smoothest possible paste, free from a single lump or a morsel of unbroken fibre. If rent into fragments, instead of being cut quite through the grain, in being minced, before it is put into the mortar, no beating will bring it to the proper state. Unless it be very dry, it is better to pound it for some time before the butter is added, and it must be long and patiently beaten after all the ingredients are mixed, that the whole may be equally blended and well mellowed in flavour.

The quantity of butter required will depend upon the nature of the meat; ham and salted beef will need a larger proportion than roast meat, or than the breasts of poultry and game; white fish, from being less dry, will require comparatively little. Salmon, lobsters, prawns, and shrimps are all extremely good, prepared in this way. They should, however, be perfectly fresh when they are pounded, and be set immediately afterwards into a very cool place. For these, and for white meats in general, mace, nutmeg, and cayenne or white pepper, are the appropriate spices. A small quanty of cloves may be added to hare and other brown meat, but allspice we would not recommend unless the taste is known to be in favour of it. The following receipt for pounding ham will serve as a general one for the particular manner of proceeding.

1554.—*Potted Ham.* (*An excellent Receipt.*)

To be eaten in perfection this should be made with a freshly cured ham, which, after having been soaked for twelve hours, should be wiped dry, nicely trimmed, closely wrapped in coarse paste, and baked very tender. When it comes from the oven, remove the crust and rind, and when the ham is perfectly cold, take for each pound of lean, which should be weighed after every morsel of skin and fibre has been carefully removed, six ounces of cold roast veal prepared with equal nicety. Mince these quite fine with an exceedingly sharp knife, taking care to cut through the meat, and not to tear the fibre, as on this much of the excellence of the preparation depends. Next put it into a large stone or marble mortar, and pound it to the smoothest paste with eight ounces of fresh butter, which must be added by degrees. When three parts beaten, strew over it a teaspoonful of freshly pounded mace, half a large, or the whole of a small nutmeg grated, and the third of a teaspoonful of cayenne well mixed together. It is better to limit the spice to this quantity in the first instance, and to increase afterwards either of the three kinds to the taste of the parties to whom the meat is to be served. We do not find half a teaspoonful of cayenne, and nearly two teaspoonfuls of mace, more than is generally approved. After the spice is added, keep the meat often turned from the sides to the middle of the mortar, that it may be seasoned equal in every part. When perfectly pounded press it into small potting-pans, and pour clarified butter over the top. If kept in a cool and dry place, this meat will remain good for a fortnight or more.

Lean of ham, one pound; lean of roast veal, six ounces; fresh butter, eight ounces; mace, from one to two teaspoonfuls; half a large nutmeg; cayenne, a quarter to half a teaspoonful.

Obs.—The roast veal is ordered in this receipt because the ham alone is generally too

salt; for the same reason butter, fresh taken from the churn, or that which is but slightly salted and quite new, should be used for it in preference to its own fat.—*Miss Acton's Modern Cookery.*

1555.—*Sweet Pickle of Melon.* (*To serve with Roast Meat.*)

Take, within three or four days of their being fully ripe, one or two well-flavoured melons; just pare off the outer rind, clear them from the seeds, and cut them into slices of about half an inch thick; lay them into good vinegar, and let them remain in it for ten days; then cover them with cold fresh vinegar, and simmer them very gently until they are tender. Lift them on to a sieve reversed, to drain, and when they are quite cold stick a couple of cloves into each slice, lay them into a jar (a glass one, if at hand) and cover them well with cold syrup, made with ten ounces of sugar to a pint of water, boiled quickly together for twenty minutes. In about a week take them from the syrup, let it drain from them a little, then put them into the jars in which they are to be stored, and cover them again thoroughly with good vinegar, which has been boiled for an instant, and left to become quite cold before it is added to them.

1556.—*To Pickle Mushrooms.*

Select for this purpose, the smallest buttons of the wild or meadow mushrooms, in preference to those which are artificially raised, and let them be as freshly gathered as possible. Cut the stems off quite close, and clean them with a bit of new flannel slightly moistened, and dipped in fine salt; throw them as they are done into plenty of spring-water, mixed with a large spoonful of salt, but drain them from it quickly afterwards, and lay them into a soft cloth to dry, or the moisture which hangs about them will too much weaken the pickle. For each quart of the mushrooms thus prepared, take nearly a quart of the palest white wine vinegar and add to it a heaped teaspoonful of salt, half an ounce of whole white pepper, an ounce of ginger, slightly bruised, about the fourth of a salt-spoonful of cayenne, tied in a small bit of muslin, and two large blades of mace. When the pickle boils, throw them in, and boil them in it over a clear fire moderately fast from six to nine minutes, or somewhat longer, should they not be very small. When they are much disproportioned in size, the larger ones should have two minutes boil before the others are thrown in the vinegar. As soon as they are tolerably tender, put them at once into small stone jars, or into warm wide-necked bottles, and divide the spice equally amongst them. The following day, or as soon as they are perfectly cold, secure them from the air with large corks, or tie skins and paper over them. They should be stored in a dry place, and guarded from the frost.

5557.—*Ground Glass.*

1. The frosted appearance of ground glass may be very nearly imitated by *gently* dabbing the glass over with a piece of glazier's putty, stuck on the ends of the fingers. When applied with *a light and even touch*, the resemblance is considerable.

2. Another method is to dab the glass over with thin white paint, or flour paste, by means of a brush, but this is inferior to the former.

*** Used for windows.

1558.—*Hints to Anglers.*

The following hints (some of which are not generally known) will be found highly useful to the young angler—

Let your dress sit as closely about your person as possible. On no account have metal buttons. Never be in too great haste in preparing your tackle previously to angling.

Take time in plumming your depth, and do it accurately, and with as little disturbance to the water as possible. When you have hooked a heavy fish, use your landing net. Keep as far from the water as you can. Take care your shadow is not thrown on the water. When you lose a fish after playing him, throw in ground-bait directly. A sitting posture is to be preferred. Avoid sitting on the grass. Prefer angling at mill-tails, in deep water, under overhanging banks, and by the entrance of small streams. Mark the situation where you have had good sport. Let your line (with the plummet) remain in the water to stretch, while you ground bait. Choose a mild cloudy day with little wind, or fine rain with the water just coloured. A number of fine shot is to be preferred to a few large ones. Never be without "Hope and Patience."

1559.—*Tea-buns.*

Make a hole in the middle of a pound of flour, in a pan, put in a desertspoonful of yeast, and pour upon it half a teacupful of milk warmed as for buns; mix it up with about one-third of the flour, leaving the rest round the sides of the pan, and put it in a warm place to rise. When it has well risen, put in half a pound of butter, (not melted) ten yolks of eggs, and two whites, and half a teaspoonful of salt; mix all well together with your hand. Put it into buttered teacups filling them half full; set them to rise, till nearly full; and bake them in a hot oven.

1560.—*Passover Cakes.*

These are the unleavened bread of the Jews, and are made as thin as possible, and of a very large size. First mix and prepare a dough of four pounds of flour with one pound of water, roll it out very thin, and about ten inches in diameter, dock it well on both sides, and bake them in a very hot oven.

1561.—*Rabbit Houses and Hutches.*

As a general rule, the rabbit-house should stand in a dry situation, and be well ventilated. The soil on which it is built should be one that will not retain moisture, or otherwise it must be perfectly drained. A sandy, gravelly soil is the most suitable. It is essential that the building should be so contrived as to admit of free passage for the air; and yet to allow the windows and doors being closed in very cold or wet weather, without preventing the necessary supply of fresh air.

An excellent method of judging whether the ventilation is sufficient, is to observe, when you first enter into the rabbit-house in the morning, whether there be any strong or unpleasant smell. If any such should be observed, a little more opening must be made to remain open by night as well as day; but all such openings must be covered with wire or lattice-work, to prevent the entrance of mice, rats, or other vermin, which would not only devour the food of the rabbits, but often also destroy the young ones.

Neither rabbits, fowls, nor pigeons, should be kept in a dwelling-house; for they will render the place unwholesome, and attract various kinds of vermin. The best plan therefore will be to erect a small building on purpose for them; which, if done carefully, need not be expensive.

Now, suppose the rabbit-house is to be erected in a yard or garden; commence by digging out a foundation about three or four inches deep; ram down or tread the bottom well, making it perfectly level all over; then put boards, six or seven inches high, all round the inside of the foundation, letting the top of the boards be level; next mix up *grouting* to the consistance of thin mortar,* and throw it into the place you have dug out, till it rises to the height of the top of the frame of boards; and it should be slightly rammed or trod down, as it is being done, so that it may be close and firm all over, finishing the top smooth. Next morning it will be as solid as stone, and in a fit state for the walls to be raised on it. They should be built with stock bricks, and nine inches in thickness, for the bottom courses, and then four inches in thickness will do for the rest of the wall; the mortar should be made of stone-lime, except three or four courses at the bottom, which must be laid with Parker's cement to keep out vermin and prevent damp. The windows and upper panels of the doors should be covered with grating of wire-work, which may be purchased at a reasonable price. Light wooden shutters may be made for the door on the inside, which should be put up if in cold weather. The roof, if constructed in the usual manner, should be slated, and ceiled inside; but the best way is to have it made nearly flat, and covered with large slates, with putty joints;* or it may be made of boarding, smooth inside, and rough on the outside, covered with thin pieces of slate, or flat tiles, nailed on to it, and again covered from half an inch to an inch thick with a cement composed of two parts of small clear gravel, two parts of sand, and one part of gas tar and pitch; all well mixed together over a fire made out of doors, and laid on while hot. On the top of such a flat roof as this, a pigeon-house may be placed.

If the rabbits are to be kept in an outhouse, or any other place already built, the first thing to be done is to fill up all the holes, cracks, and hollows, with pieces of tile and cement, or with pieces of brick and cement, making all close and solid: then mix up together one part of the best kind of Parker's cement, and two parts of clean sharp sand with clear water, to about the consistence of cream; and throw enough of it over the paved bottom, or flooring, to cover it about an inch and a half thick: this operation must be performed quickly and with dexterity, for the cement soon sets, and becomes like a solid stone, through which vermin cannot penetrate. The sides of the building within, which have been filled up and made even, are then to be plastered or coated about half an inch thick with the same kind of composition, but mixed up stiffer than that used for the floor; and the ceiling should be lathed and plastered.

If a part of a building be inclosed for a rabbit-house, the inner doors and the windows may be entirely of wire-work in light iron frames. If the walls of the building be of brick, they may be washed with lime, instead of being cemented; but if the building be constructed of boards nailed to posts or quartering, it will be better to fill or build up the spaces between such posts and quartering with pieces of bricks and cement, or pieces of tiles and cement, as before described, so as to present a smooth surface, like a wall, which may be afterwards cemented or lime-washed.

The huts or hutches are generally placed one above another to the height required, according to the number of the rabbits compared with the extent of the room. But if the extent of room will allow of a row of single hutches, it will be much the better; if not, place them row upon row, but not more than four rows in height. But whichever way you may place the hutches, it is necessary that the bottom hutch should stand at least from eighteen inches to two feet above the ground, that you may sweep underneath, and clear away all litter, as well as to keep

* Grouting is made by mixing up one part of unslaked powdered stone-lime, three parts of clean gravel, and three parts of clean sharp sand, with clean water enough to make it like rather thin mortar. It must be used as fast as it is mixed, while it is hot from the slacking of the lime.

* What are putty joints, may be ascertained of any slater: it is a simple plan, but rather difficult to be described.

the rabbits safe from vermin; for if hutches stand upon the ground, or near to it, mice, rats, &c. will get into the hutches, eat the food, and of course injure your stock, and also frequently kill the young rabbits. To prevent this, let the stand be thus made; a wood frame the same width as the length of one, two, or as many hutches as you intend to have lengthways, with holes in it for iron or wood turned legs to screw in, and on the top of each leg, and against the bottom of the frame, place a round tin shield about as broad as a plate, which, being smooth, will prevent rats, mice, or other vermin from getting into the hutches, even if they climb up the legs.

It will be proper to have the hutches for fancy rabbits made neatly; but most boys can make a common one. Indeed, a tea-chest, or an egg-chest, may be converted with little trouble into a passable rabbit-hutch. From three feet six inches to four feet long, two feet deep, and from a foot and a half to two feet high, will not be too large for good hutches. For good rabbits, one third of the space should be divided off by a partition, for a sleeping place:—Towards the front of the partition, at about three inches from the bottom, a round hole must be cut rather more than sufficiently large for the rabbit to pass easily through, the edges of which should be bound with tin; a hanging or a sliding door in the partition between the two rooms will be found convenient for confining the rabbits in the one part during the operation of cleaning. If a hanging door is preferred, the round piece cut out of the partition will serve to make it, if hung by one hinge from the top, and having a little iron button at the bottom to fasten it. Hutches of this size will be adapted for good common rabbits, or for fancy rabbits; but if you keep the largest hare-coloured kind, you must of course have higher and larger hutches, as they grow to be nearly as large as the hare itself.

Breeding hutches must have two rooms, a feeding-room and a sleeping-room; but for bucks, (which must be kept separate,) or for weaned rabbits, a single room will do, although two rooms are much preferable; for both the bucks and young ones will thrive best in hutches with sleeping places. Rabbits make a considerable quantity of urine, on which account, the floor of their hutch should be planed quite smooth, and slope towards the back, along the whole length of which a narrow opening should be left, to let the water run off, but flooring for hutches would be much better, and much sweeter, if made of one smooth slate, which are now very easy to be got of any size; half an inch thick would be strong enough, and be as cheap as a well-made wood floor, and be kept clean with less than half the trouble of a wooden one.

It must not be forgotten that the teeth of rabbits are very effectual implements of destruction to any thing not hard enough to resist them; for which reason the edge of the feeding-trough, and the edges of the opening in the partition, and every thing they can get at with their teeth, should be bound with thin tin, or what is much better, edged with zinc wire fastened in with wire hooks; this is much neater, and better than tin, as it never rusts, or comes undone, as tin does.

Rabbits are apt to scratch their food out of the trough, and dung in it; therefore plane the front edge to a bevil, and fasten a piece of thin board, an inch wide, covered with tin the whole length, so as to lean over the top of the trough; or, as before directed, run a stout zinc wire through the sides of the trough, about an inch from the feeding part, the whole length of the trough, which will render it difficult for them to get the food out by scratching.

The rabbit house should be furnished with a box or tub, for the day's supply of corn, hay, roots, or other food, which should be given in as fresh a state as possible; and another tub, with a cover, to hold the dung, which should be collected every morning. A hoe with a short handle, and a short broom, are all that is necessary to clean out the hutches. The dung should not be suffered to accumulate in the tub, but be carried out once or twice a week, or oftener, according to the quantity; and if thrown into a hole and now and then turned, will in about a twelvemonth make excellent manure.—*Roger's Rabbit-Keeper's Guide.*

1562.—*Regency Buns.*

Make them the same as Bath buns, only instead of putting in carraway seeds with the sugar, add a little candied peel, a few currants, a teaspoonful of powdered allspice; and do not put any comfits on the top.

1563.—*Boiled Almond Custards.*

Put four bay leaves, with a little cinnamon, a pint of cream and a pint of milk, into a clean saucepan over a slow fire, till they boil. While this is doing, grate twelve bitter and twice as many sweet almonds into a basin, break in four eggs and eight yolks of eggs, one at a time into a teacup, and as you find them good, put them into a basin; mix in sufficient loaf sugar in powder to sweeten it to your palate, whisk all well together, and when the milk boils, take it off the fire for a minute or two, before you pour it in; mix it well with the whisk, and strain it through a hair sieve into the saucepan that the cream was boiled in. Put it again on the fire, which must be slow, and stir it well till it begins to thicken, (it must not boil, or you will spoil it,) remove it from the fire, and keep stirring it well till it is cool, otherwise it may curdle. As soon as it is cold, you can put it into the glasses or cups; grate a little nutmeg on the top of each.

1564.—*Archery.*

1. *The Bow.*—The young Archer's attention is first drawn to the Bow, the inside of which is round, and called the belly, the outside is flat and called the back.

The flat part must invariably be outside when strung, or the Bow be of whatever shape it may, the flat part must be outside.

In stringing the Bow, hold the handle firmly to your right hand, pressing your wrist to your side.

Let the small horn of the Bow be placed in the hollow of your right foot, press the upper part of the Bow with your left wrist, and with the thumb and finger of the left hand, slide the string up to its proper place, taking care not to let your other fingers get under the string, or they will get severely pinched.

In shooting, do not stand fronting the mark, but sideways, with your face looking over your left shoulder.

The top of the left hand must be level with the top of the handle of the Bow, the left arm quite straight, with the wrist turned inwards, holding the Bow perpendicular.

In drawing, bring the nock of your Arrow up to your ear. Be particular and not hold out the fore finger of the left hand or the Arrow may unexpectedly penetrate it.

Do not let the Bow be kept on the stretch too long, or it will become weak, and in time break.

On no account must the Bow be drawn up more than the arrow's length; that is, twenty-four inches for a five feet or Ladies' Bow, and twenty-eight inches for a six feet or Gentleman's Bow; therefore it will be seen at once that a Bow should not be drawn up without its own Arrow, the best Bows being made on so nice a principle, that the above precaution should not on any account be neglected.

The inexperienced Archer should never draw a Bow while another person is standing opposite him, for fear his inexperience should cause the Arrow's springing from the Bow, or to avoid accident in case of the Bow breaking.

Never let another person who is inexperienced attempt to string your Bow.

2. *Arrows.*—Arrows from five feet or Ladies' Bows are twenty-four inches in length, and the weight according to the strength of Bow to be shot with, but the most useful arrows are those weighing from 2s. 3d. to 3s. silver weight.

For the six feet or Gentleman's Bow, the Arrows are twenty-eight inches long, the best weights are from 3s. 6d. to 4s. 6d.

Arrows should have three feathers, two of which are alike, the other is called the cock feather, so that when the Arrow is placed on the string, the cock feather must be uppermost.

Care must be taken that the feathers do not get injured, as the flight of the Arrow would be impeded.

If your arrows are allowed to get damp; they will twist, the feathers fall off, and become useless.

In shooting, if the distance will allow, have two targets; by which means the amusement is greatly increased, being enabled to shoot both ways.

When you have shot, turn round to the left, and go behind the person you are shooting with, who then comes forward and shoots, turns round to the left as the first did, and so on in rotation.

Besides the bow and arrows, it is necessary to have a

3. *Shield*, which buckles round the left arm for the string to strike against, which prevents the arm from being bruised.

4. *A Glove*, for three fingers of the right hand, which protects them from the friction of the string.

5. *A Belt and Pouch*, which buckles round the waist to receive the arrows in use.

6. *A Tassel*, which is suspended from the belt, and used to wipe the head of the arrows after being drawn from the ground.

7. *A Grease Box*, which is likewise suspended from the belt, and contains a composition, by placing a little of which on the fingers of your shooting glove, the string is enabled to glide off more readily.

8. *A Quiver*, to contain your arrows when not in use; one additional

9. *String*, at least, for each bow, in case of need; and a

10. *Bow Bag.*

1565.—*Bath Buns.*

Make a hole in the middle of a pound of flour, and put in half a tablespoonful of good thick yeast; warm half a tea-cupful of milk about blood-warm, and pour it upon the yeast; mix them up with about one third of the flour, and let it stand for about three quarters of an hour, or an hour, to rise. When it has risen, put in six ounces of cold butter, and break in four eggs, add a few carraway seeds, and mix all together, along with the rest of the flour Set it in a warm place to rise, for a short time, then put it on your paste board, and flatten it with your hand. Sift six ounces of loaf sugar, about the size of peas, and sprinkle it over the dough: roll or chop it together, a little, to mix the sugar; then put it in a warm place; in the pan, to rise, for about a quarter of an hour; make it into buns, by laying them on a buttered iron plate with a spoon or knife as rough as you can; sift some sugar on the tops, put half a dozen comfits on each, and just sprinkle them with water with a paste brush, to slightly melt the sugar, and give them a gloss; prove them a little before baking; bake them in a pretty hot oven.

For Bath Buns your butter must not be melted.

1566.—*Fowls.*

These are most valuable to the farmer as yielding eggs, broods, and feathers. Fowls should be kept very clean and dry in the hen-house, and particular care must be taken to furnish them with clean sweet water; foul water produces that fatal disorder among chickens called *roup*, or *gapes*, which is known by the chick grasping for breath, and dying in a few hours. No remedy has yet been discovered for this disorder, therefore care and cleanliness should prevent it. Foul water, and a scarcity of water, are also causes of the pip in hens, and originate all their diseases. Poultry of all sorts should have clean sweet houses to retire into during the night, and in seasons of wet. Warmth is necessary to the comfort and well doing of poultry. If hens are kept with care, and have clean quiet places to deposit themselves in, they will lay regularly, and repay all trouble. One cock is sufficient for ten hens. (*Main's Domestic Poultry*, p. 230.) The vigour of the cock lasts three years; he must then be superseded. A cock is at full age at three months old. Three sorts of hens are useful. The common hen, whose proper signs should be having a large head, bluish feet, sharp eyes, and pendant comb. The tufted hen, for eating as she does not lay, therefore fattens well; and the large white Dorking breed, which always fetches a higher price in the market. The Dorking fowls are distinguished by having five claws on each foot. The bantam is a little Indian breed, very delicate to eat, but from the smallness of its size, not of any economical importance.

Fowls should not be allowed to wander much: they lay better and more regularly when confined to their own yard. Their food should be given with great regularity at sun-rise and sun-set, and they should be fed under cover during rain or high winds. During harvest their portion of food is always diminished. All sorts of pot-herbs, boiled in the washings of dishes, mixed with bran and then drained, is excellent; the paste warmed up as required while sweet. Well boiled mealy potatoes, buck-wheat, barley, whole or ground, refuse of fruit, bread, offal from the kitchen, &c., is excellent. Let all their food be fresh of its kind. The laying time begins about February. A hen gives notice of her intention by being busy and restless, and talking to herself for some time, and her comb becomes very red. Her cackling soon gives notice that the deed is done. Let her have a dark quiet box to lay in. The moulting season begins in autumn, when the hen ceases to lay for some time: the whole feathered tribe are then drooping and dull, till the new feathers have replaced the old ones. A hen is old at four years of age; for three years she is valuable, and in her fourth year she must make way for younger birds. A hen sits three weeks; her disposition to sit is soon discovered, by her placing herself on any eggs she can find, and remaining thereon instead of roosting. She should be placed upon fresh eggs, unless allowed to sit as nature directs upon her own natural number, which rarely exceeds eighteen; but if one egg alone is allowed to remain in the nest she will continue to lay many more before she wishes to sit. If the brood is hatched irregularly, the firstlings should be kept in flannel near a fire all day, till the others come forth, but they should be returned to the mother at night. The hen and her brood should be kept warm, and be cooped out of doors only in dry fine weather. They should be fed for some days on bread crumbs, with some finely chopped leeks, and be carefully supplied with clear clean water daily. Boiled barley, and boiled rice, &c. succeeds, till in about three weeks they are sufficiently strong to be turned into the poultry yard. When the young chickens get their head feathers they are out of danger. Nothing is so requisite for all poultry as warmth, cleanliness and good water. Fowls fattened for the table should be put into coops for a fortnight or three weeks, and fed upon good barley-meal, moistened with milk or water, and lard. Give it four or five times per day, sufficiently moist to require no drink with the food.

Fresh laid eggs are easily known by holding them up to the light of a candle. If the inside appears transparent and fluid, it is a fresh egg. If it looks turbid, it is a stale one. If, also, an egg held up against a candle shows a small vacancy at the top of it within, it will produce a male bird: in the little vacancy is observed at the side of the egg, it will prove a female. (*Main's Dom. Poultry*, p. 253.) Every poultry-yard should have a small bed of ashes, and old mortar or chalk, deposited in a corner: the fowls delight in a dunghill and an ash hole; the former produces seeds and insects, and the latter destroys their vermin by its sharpness, as they revel in its rough particles. They eat also the chalk, it forms their egg shells.—*Johnson's Farmer's Ency.*

1567.—*Sally Lun Tea or Breakfast Cakes.*

Make a whole in the middle of one pound of flour in a pan, put in half a tablespoonful of good thick yeast, (not bitter,) pour in a quarter of a pint of milk, warmed as for buns, mix it up with a part of the flour, and set it to rise. When it has risen, put an ounce and a half of butter, one ounce of sugar, and a little milk, over a slow fire; while this is melting, break four eggs, and put the yolks, with half a teaspoonful of salt, into the flour and yeast; when the butter and milk are lukewarm, mix them with the other ingredients, and make all into a softish dough. Butter some cake hoops, and put them on buttered iron plates; fill the hoops about an inch deep, and set them in a warm place to rise. When quite light, bake them in a warm oven.

1568.—*To make Floats for Angling.*

The size of the float to be used must be proportioned to that, and the strength, of the fish to be tried for, and this regulation can easily be effected by taking two inches in length by one-third of an inch in circumference as the size for roach, and "casting off" for larger fish, by giving a quarter of an inch in length and one-eighth of an inch in circumference for every three inches' difference in their size.*

The most common material used in the manufacture of the float is the quill, and of this preference must be given to the goose-quill, where it does not interfere with the arrangement as to size. Where the quill is used, it ought to be well seasoned, which can easily be effected by hanging up a bundle of quills in a dry place, where they will not be much subjected to the influence of atmospheric changes; but do not let them get too dry, or else they will become liable to warp and split when in use.

When the quills are ready, which they will be in about a fortnight, select such as you may think most adapted for use, and, with a sharp penknife, cut off the quill about half an inch below the extreme of the pith; then cut the top off, and clear out the barrel, having some luke warm water, at hand, into which throw the quills when thus prepared (this will soften them. Then shape some pieces of lancewood into a conical form at one end, and round at the other, so as to fit into the quill. The float will require a pair of these, and the bottom one must be about one-third longer than the top one. Both must have small brass or copper rings fastened at the end of the conical parts. Insert these into the quill cylinder, and while it is still soft from the effects of the soaking, fasten it well with waxed silk. Then place the floats in a cool place to dry, and leave them for a day, at the end of which examine them to see that no defects exist, and having satisfied yourself on this point, rub over the waxed silk with an agate burnisher, finishing by applying to the whole surface of the float a thin coating of caoutchouc dissolved in spirits of wine. Let them dry again, and they are ready for use.

With regard to cork floats, different operations must be pursued:—

Choose a piece of cork well burned, and as free as possible from holes or blotches; have this cut into oblong pieces, from two to three inches in length, and, with a penknife, form them into cones about twice as large as you intend to have your float; then, proceeding very cautiously, cut away until you form the mass into the shape of a bellied bottle. You must now carefully take measurement of the size you intend to have the belly or ball, and cut it exactly circular at the bottom, advancing conically until you terminate it in a large point Having done this, your next task will be to bore a hole through the cork, from end to end, and insert a perfectly rounded piece of lancewood, protruding at both ends, in the same manner as we have already directed for the quill float, and, also, having rings. The wood, previous to its insertion, should be covered with "marine glue," a new and very efficacious adhesive substance, impermeable to water, and which can be obtained at some of the Italian warehouses in most large towns. The float will now require to be equalised, for the wood will, at present, stand out too abruptly. This is done by first rubbing the whole mass over with a thick varnish, so as to fill up all the interstices, &c. When this has dried, by exposure to the air, the whole can be covered by a thick coating of caoutchouc. The float can then be painted; but it would be advisable to use one of those waterproof paints which are now to be had so plentifully.

We have here merely given a few general directions as to two sorts of floats—quill and cork, and in doing that have only touched upon the common description of those; the many sorts in use would require a volume to describe; but, by the way, we may mention that if the angler once constructs a float upon the above laid-down principles, his own ingenuity will lead him to many improvements.

1569.—*To Bleach Prints.*

Simple immersion in chlorine in water, lotting the article remain in it, a longer or shorter space of time, according to the strength of the liquor, will be sufficient to whiten an engraving. If it be required to whiten the paper of a bound book, as it is necessary that all the leaves should be moistened by the acid, care must be taken to open the book well, and to make the boards rest on the edge of the vessel, in such a manner that the paper alone shall be dipped in the liquid; the leaves must be separated from each other, in order that they may be equally moistened on both sides. The liquor assumes a yellow tint, and the paper becomes white in the same proportion; at the end of two or three hours, the book may be taken from the acid liquor, and plunged into pure water with the same care and precaution as recommended in regard to the acid liquor, that the water may touch both sides of each leaf. The water must be renewed every hour, to extract the acid remaining in the paper, and to dissipate the disagreeable smell.

1570.—*Purl.*

1. To one pint of warm ale, add one quartern of gin or rum, three or four lumps of sugar, and a little ginger.

2. To one pint of porter, add a wineglassful of brandy bitters, and half a glass of ginger cordial. Some prefer carraway cordial, and others coriander cordial.

* Of course this rule is subject to restrictions in its application to the larger-sized fish.

1571.—*Fritters of Cake and Pudding.*

Cut plain pound, or rice cake into small square slices half an inch thick; trim away the crust, fry them slowly a light brown, in a small quantity of fresh butter, and spread over them when done a layer of apricot-jam, or of any other preserve, and serve them immediately. These fritters are improved by being moistened with a little good cream before they are fried: they must then be slightly floured. Cold plum pudding sliced down as thick as the cake, and divided into portions of equal size and good form, then dipped into batter, and gently fried, will also make an agreeable variety of frittter.

1572.—*Mincemeat Fritters.*

With half a pound of mincemeat mix two ounces of fine bread-crumbs (or a tablespoonful of flour), two eggs well beaten, and the strained juice of half a small lemon. Mix these well, and drop the fritters with a dessertspoon into plenty of very pure lard; fry them from seven to eight minutes, drain them on a napkin and send them very hot to table, they should be quite small.

1573.—*Venetian Fritters.*

Pick, wash, and drain three ounces of whole rice, put it into a full pint of cold milk, and bring it very slowly to boil; stir it often, and let it simmer gently until quite thick and dry. When about three parts done add to it two ounces of pounded sugar, and one of fresh butter, a grain of salt, and the grated rind of half a small lemon. Let it cool in the saucepan, and when only just warm mix with it thoroughly three ounces of currants, four of apples, chopped fine, a teaspoonful of flour, and three large or four small well-beaten eggs. Drop the mixture in small fritters, fry them in butter from five to seven minutes, and let them become quite firm on one side before they are turned; do this with a slice. Drain them as they are taken up, and sift white sugar over them after they are dished.

1574.—*To Boil Pipe Maccaroni.*

Drop it lightly, and by degrees, into a large pan of fast-boiling water, into which a little salt and a bit of butter the size of a walnut, have previously been thrown, and of which the boiling should not be stopped by the addition of the maccaroni. In from three quarters of an hour to an hour this will be sufficiently tender; it should always be perfectly so, as it is otherwise indigestible, though the pipes should remain entire. Pour it into a large cullender, and drain the water well from it. It should be very softly boiled after the first minute or two.

1575.—*Ribband Maccaroni.*

This is dressed in precisely the same manner as the pipe maccaroni, but requires only from fourteen to sixteen minutes boiling in water, and twenty or more in broth or stock.

1576.—*Dressed Maccaroni.*

Four ounces of pipe maccaroni is sufficient for a small dish, but from six to eight should be prepared for a family party where it is liked. The common English mode of dressing it is with grated cheese, butter, and cream or milk. French cooks substitute generally a spoonful or two of very strong rich jellied gravy for the cream; and the Italians, amongst their many other modes of serving it, toss it in rich brown gravy, with sufficient grated cheese to flavour the whole stronly; they send it to table also simply laid into a good *Espagnole* or brown gravy (that drawn from the stufato, for example), accompanied by a plate of grated cheese. Another, and an easy mode of dressing it is to boil and drain it well, and to put it into a deep dish, strewing grated cheese on every layer, and adding bits of fresh butter to it. The top, in this case, should be covered with a layer of fine bread-crumbs, mixed with grated cheese; these should be moistened plentifully with clarified butter, and colour given to them in the oven, or before the fire; the crumbs may be omitted, and a layer of cheese substituted for them. An excellent preparation of maccaroni may be made with any well-flavoured, dry white cheese, which can be grated easily, at much less cost than with the Parmesan, which is expensive, and in the country not always procurable even; we think that the rich brown gravy is also a great advantage to the dish, which is further improved by a tolerable high seasoning of cayenne. These however are innovasion on the usual modes of serving it in England.

After it has been been boiled quite tender, drain it well, dissolve from two to three onnces of good butter in a clean stewpan, with a few spoonfuls of rich cream, or of white sauce, lay in part of the maccaroni, strew part of the cheese upon it, add the remainder of the maccaroni to the cheese, and toss the whole gently until the ingredients are well incorporated, and adhere to the maccaroni, leaving no liquid perceptible: serve it immediately.

Maccaroni, six ounces: butter three ounces; Parmesan cheese, six ounces; cream, four tablespoonfuls.

Obs.—If preferred so, cheese may be strewed thickly over the maccaroni after is dished, and just melted and browned with a salamander.—*Miss Acton's Modern Cookery.*