FARM AND HOUSEHOLD.

Lemon juice is a strengthener of the nervous system.

Coffee which has not been roasted improves with age.

Cooks make a mistake in thinking all soup should be thin.

Refreshing coffee just before grinding brings out its flavor.

Sift chopped fat and mixed with flour and then boil down rightly in a jar will keep good for two or three weeks.

One drop of the attar of roses on a piece of white paper to a pound of tea imparts a very fine flavor—keep the container closely covered.

Make rice pudding in pickers in your kitchen apron and in one of them always keep a holder.

CHEAP BREAD.

Two pounds of potatoes, of paleverized ginger, one pint of hop yeast, one pint of molasses, six quarts of cold water; mix well; bake immediately; in twenty-two hours it may be used.

BEER.

One gallon of water, one pound of loaf sugar, one half ounce of Ginger, ginger, one lemon, sliced, take up the peels, one beaten half of yeast; let stand over night to ferment, then pour off without stirring, add to each bottle the raisins; cork tight.

BEAN'S CONDIMENT.

Take a piece of alum as large as a nutmeg and pour upon it one cup of boiling water, let it cool, then add one-half teaspoonful of this cups molasses, one teaspoonful salt, one teaspoonful ginger, one teaspoonful, or roll out enough; shape, bake quick.

SODA CAKE.

One cup of molasses, one-half cup of sugar, one cup of butter, one of milk—one egg, the teaspoonful each of cinnamon, cloves, and nutmeg, one cup of chopped raisins, four cups of flour, a little salt, one teaspoonful of soda, and two cream of tartar.

INDIAN CORN BREAD.

Three cupfuls of corn meal and one of Graham; one half cupful of molasses in which dissolve a teaspoonful of soda; one pint of sweet milk and one teaspoonful of salt. Stir together with a spoon and steam three hours and then bake one-half hour.

QUICK BUT HEARTY PUDDING.

Three eggs well beaten, one cup sweet milk, one and one half cups of flour, a pinch of salt, one teaspoonful cream tartar, one teaspoonful soda; add to each half a teaspoonful of salt, but in warm, then add one pint of yeast; let it remain two or three hours, then stir it, and in three hours it is fit for use.

TRENTON FALLS PUDDING.

Beat two ounces butter and one half pint of powdered sugar until very light, yolks of three eggs, beating thoroughly, then one half a pint and a tablespoonful of corn meal, the yolks of two eggs, and lastly the whites of eggs whisked to a stiff froth. Mix well, and bake in a buttered dish. To be eaten hot with sauce. Looks like the pound cake.

FRENCH ECONOMY.

Dr. Hall states that sick headache is the result of eating too much and exercising too little. You must eat ten the cause is in the fact that the stomach has not time to digest the food first introduced into it, either from its having been crowded or from exercise in quantity. A diet of bread and butter with ripe fruit or berries with moderate, continuous exercise is the sum art, sufficient to keep up a gratic perspiration, would cure almost every one in a short time. You see the specialists of powdered charcoal in a half glass of water and drink, never actually gives instant relief.

TO MAKE GOOD BREAD.

Two pounds round steak, one veal kidney, one beef tongue—put each of entry and kidney in a separate pan, one small onion; salt and pepper to your taste—put enough water in each, a well buttered dish with paste, make a layer of beef—put in next sufficy spinkle with onion and parsley minced very fine and cooked on a plate with the entry salt, thyme, marjoram, salt and pepper; then another layer of beef and seasoning. Boil so on until all is used, and then put on a plate with water within the mold, cramp the edges, remember to leave a hole with lower paste, and bake in the oven one and one half hours. This quantity is sufficient for six in a family.

TO MAKE A GOOD CLEAR LYE.

Wash and rinse the lye nicely, have ready water in which boiled and been skimmed—soft water is the best; put in the lye when the water is nearly or quite boiling hot, and remove the scum as fast as it rises; when it has boiled five minutes throw in the pot sufficient salt to give the water a silver hue, and boil the water briskly until the scum is all removed, then remove from the fire; the water should be kept to nearly boiling hot and poured off the lye covered all the time. If the amount of water be too great, add more of the hot water from the teakettle; serve with new drawn butter, flavored with celery, parsley, lemon, juice, or mint if preferred.

PIES.

They tell a very good story on a deacon in a neighboring town. He thought he recognized a young lady friend leaning a little boy up the aisle, and stopping to her side he asked, "Why, Mary, where did you get that child?" Mary blushed and instantly turned to his was of an engaged with his papers that he dose not see on leave the room. Toward midnight he came to bed, and just as he has fallen asleep the baby takes a notion to cry again. I rise as quickly as possible and try to still him. Then another baby begins to scream at the top of his lungs. There is no other way to make it stop