

# MICHIGAN FARMER

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## THE HOUSEHOLD---Supplement.

### A LOST BABY.

Baby's hidden all away!  
Nobody can find her!  
Where's the baby, mamma? Say,  
Let's go look behind her.

Bab? No, she isn't there—  
Have we lost our baby?  
Let's go hunting down the stair,  
There we'll find her, maybe.

Papa's lost his little girl!  
What will he do for kisses?  
What is this? A yellow curl?  
And please to say what this is.

Inside my coat? "I aint some breff!  
It makes me almost 'oased!  
Next time don't smover me to deff—  
Let's play adin I'm lost-d!

—*Youth's Companion.*

### CHRISTMAS GIFTS.

Already the shop windows are gay with Christmas toys and bric-a-brac, especially the wonderful dolls which so delight childish hearts, making us wonder, if the display is already so ample in Thanksgiving week, what treasures must be in store for the real holiday season. It takes a level-headed woman to do her Christmas shopping in our city stores, with their bewildering array of beautiful things. What we have decided upon previously is quite obscured by the greater charms of what we had not seen, and the undecided woman is "lost," and buys things she never meant to get, and often far less desirable than she had intended. In buying Christmas gifts it is wisest to plan beforehand, making a list if necessary, and aiming to give to each who is to have a gift, something suitable and appropriate. The value of a gift is greatly enhanced by this quality—appropriateness. To give books to those who care nothing for literature, table linen or china to those who do not keep house, jewelry to the old and chair tidies to a man, is in effect, "carrying coals to Newcastle;" it is giving what they do not value, and what is therefore a trouble and a care. Would the purse of Fortunatas, I wonder, be sufficient for Christmas shopping in the year of grace 1885? I fear not, if one gratified all her wishes. The "Christmas money" never "holds out," hence we are glad to learn how ingenious fingers can supply the deficiency.

For the big brother or cousin, a shirt box is a new and at the same time a convenient gift. Take a pasteboard box large enough to contain three or four shirts when folded. The box must be taken to pieces to be covered; the covering may

be of brocade and the lining of satin, or the outside of pretty gay-flowered cretonne, lined with cotton satteen. The lining should be quilted in diamonds on a sheet of wadding, or the wadding laid over the pieces of the box, the goods laid on loosely and tacked through at intervals. The cover of the box is wadded to make it rounding, and after the edges of lining and outside have been neatly overhanded together, the pieces are sewed together and the seams concealed by a silk cord. If made of silk or brocade, a large bow of ribbon in two colors is a pretty addition. Sprinkle the wadding with powdered orris root before covering. Smaller boxes may be covered in the same way for handkerchief and glove boxes.

For a young lady, especially one fond of the "pomps and vanities," one of the bead standing collars so fashionable at the moment is a suitable gift. These are wide bands made on a stiff foundation, covered with velvet, on which beads are arranged in diamonds or any fancy shape preferred. Two sizes of beads are used, one large as a small button, the other the ordinary bead. Black is used exclusively, or at most a few gilt or steel beads are introduced. The upper edge of the collar is finished by a row of small beads, the lower in the same fashion, or by a fringe of beads about an inch deep. The collar fastens on the left side under a velvet bow, and fits best over a very high-necked dress.

A pretty silk bag, which may be used for handkerchief, crochet work or knitting, is made by taking a half yard of surah silk, and cutting from it as large a circle as possible. Hem this all round and edge with white lace about an eighth of a yard wide. Two inches from the hem, on the right side, sew a thin ribbon of the same color as a casing for the drawing strings, which should be of narrow white ribbon. An opening should be made in the casing at opposite sides of the circle, so the strings may be double. When the ribbon is drawn up, the surah, with its lace edge, falls over the bag, making a very pretty finish.

Another pretty bag, which the young lady who goes to parties will find very convenient for her gloves, hairpins, slippers and "powder puff" is made of alternate strips of yellow or pink satin ribbon and black velvet. The strips are two inches wide and about 20 inches long; sew them together very neatly, for there is no lining, double, and at the

open end turn down about two and a half inches on the wrong side, and run a casing for drawing strings as mentioned above.

A large bag to hold hood, scarf, etc., can be made of strips of cashmere, five in number, each an eighth of a yard wide and a yard long, made in the same manner, but with a silesia lining which is put in so that the raw edges of the bag and lining come together. The shape of the bag can be altered by sewing up both ends of the bag, and making the opening in one of the side seams. One of the ends is gathered closely and ornamented with a full ribbon bow, the other is left square. Two gilt curtain rings, such as are used on rods, are then slipped over the bag to the middle, and on each is fastened a bow of ribbon with a long loop to hang over the arm. These bags are very pretty and convenient.

The "very newest" thing in tidies is very similar to a grain bag partly filled and tied round with a string in the middle, only of course very much smaller. Take a strip of brocade, surah or China silk, about eighteen inches long and seven wide, double and sew up the side and one end. Fill half of it lightly with the lightest and softest of cotton batting, tie with a bit of narrow ribbon, fill the other half with batting, sew up, and then tie over the narrow ribbon a wider one in very full loops and ends. Arrange on the arm of the sofa or Turkish chair. Everybody will wonder what on earth it is there for, and avoid it as if it were dynamite, which will make it last a good while.

For the old grandfather who loves his pipe, little fingers can fashion a tobacco pouch out of dark brown ribbon and fur, each an eighth of a yard wide. Twelve inches of fur and fourteen of ribbon are necessary. Join the ends of the fur by the foundation, then sew two sides of it together to form the bottom of the bag. To the upper edge of the foundation of the fur sew the ribbon, fulling in the extra length, this forms the outside of the pouch. The inside bag, which holds the tobacco, is made of chamois leather, and the top edge of the ribbon turned over upon it to form a finish. Make a casing for the drawing strings by running a line of hand stitching a little below the top of the bag. Make two eyelets on each side of the bag, opposite each other, running a fine brown cord or ribbon through the casing and passing through the eyelets to draw the pouch up by.



### CHRYSANTHEMUM, CHEERFULNESS IN ADVERSITY.

When the last blossom has succumbed to the late frosts, and the garden presents a most forlorn appearance the perennial chrysanthemum comes forward with gay or dainty robes, but in either case most graceful and charming, and we may in greeting say:

"Thou'rt blooming now as beautiful and clear  
As other blossoms bloom when spring is here."

There are few if any flowers that can equal the Chrysanthemum in its shades of yellow, hence the name, from *chrysoos*, gold, and *anthos*, flower, nor is there more delicate softness in white, in fact about any color they assume is most becoming. The *Chrysanthemum Indicum* is said to be the origin of the Pompon varieties, and *C. Sinensis* of the large flowered. The Chrysanthemum has been in cultivation in Europe some hundreds of years, and is the national flower of Japan, where it is cultivated in great variety and abundance. The Japanese varieties, which were unknown to us until within a few years, are noticeable for their long, loose petals. From the few original varieties new and beautiful sorts are constantly being produced, and as they are raised by florists from seed there will be no end to the variations, at least as long as they are in such general favor as at the moment. But popularity in flowers, as in other things, is apt to be evanescent; as witness the Paris daisy, *Chrysanthemum frutescens* (shrubby) with its dainty ray florets of white, blue and yellow, and its constancy in bloom. This was in great demand by fashionables and preferred to rose buds at one time, but is now discarded for the larger and more showy flowers named here. For many years the Chrysanthemum has been a great favorite in England, and one of the sights of London has been the displays of these flowers in all their varied types of beauty in the Crystal Palace, the Horticultural Gardens, etc. It must be a charming sight to see such a profusion of beauty as exhibited there and at our American Chrysanthemum shows held in New York, Philadelphia, Boston and other places. There are few of us who have not memories of boxes of *Artemisia* (*Chrysanthemum*) grown in years gone by, and if not as perfect in form and rich in coloring, they were none the less cherished. I can well remember admiring them when a child, but wished so much they smelled like pinks and roses. There was then, and still is frequently seen the Annual Chrysanthemum, then usually called Chamomile, and no doubt closely allied to the *Anthemis nobilis* imported from Europe for medicinal purposes. It is well known everywhere, I think, and being so hardy and so profuse in bloom, is well worth raising. The flowers come nearly or quite single when first coming into bloom, but as the weather cools are more full, and the colors are gorgeous, flowering more freely as other kinds, one after another, fade and die. There is another class of Chrysanthemum, of recent introduction, that I have grown the last two years. Although very dainty in appear-

ance it is fully as hardy as any other perennial plant in the garden. The foliage is fine cut and is deep green in color, resembling the fern-like foliage of Cypress. The flowers are pure white and about the size of the Pompon variety, only more soft and delicate. This variety is named *C. Inodorum Plenissimum*. Like all the Chrysanthemums it comes readily from seed, and is apt to require a weeding out of single ones. It blooms from early spring until freezing in autumn.

The usual way of cultivating the Chrysanthemum, I think is, after wintering in the cellar, to prune off a few of the suckers and re-pot the old roots and let them stand around unnoticed until everything else is dead, and then look them up. The old time *C. Sinensis* might stand this treatment and repay it in blooming awhile, but don't try that treatment with the new and less forbearing sorts. Take one of the sprouts without root in March, let it root, and then set in a pot of suitable size, and give good soil as I have recommended for bulbs; transplant as often as the amount of roots demand more room; give plenty of air, and not too intense heat from the mid-day sun. Pinch into form until as stocky as desirable, but not later in the season than August; and give weak manure water, previous to this occasionally, and afterward more frequently, watching meanwhile for the black flea or mildew. For the last use flowers of sulphur; for the first, quassia tea. Then when you bring them to the window you will have a good return for your labor, well described by the quotation so seldom (?) introduced in floral notes, "A thing of beauty."

MRS. M. A. FULLER.

FENTON.

### THE SOAPSTONE GRIDDLE CONQUERED.

Three years ago a soapstone griddle came into my possession. Repeated failures characterized its early use, but I felt sure that could I but comprehend its needs, and become accustomed to its use, it would prove a valuable acquisition, so I persevered. To-day "large money" would not purchase that griddle. On entering my kitchen of a winter morning I place it on the back of the stove. I then proceed with other preparations for breakfast. When my potatoes are partly boiled I cause them and the griddle to change places. The potatoes will continue to boil, and the griddle will heat much faster in front, and will be ready to bake the pancakes as soon as I am ready to attend to them. I never remove the stove cover under it, and thus it is never smoked. I am very careful that no drops of grease fall upon it, always laying a piece of paper over it, if there is any such danger while it is being heated. It is always washed in a perfectly clean suds and scalded. It is now just as good as new, and considered indispensable.

Of coarse soapstone will not heat as rapidly as iron, but the cakes baked upon it will be light, sweet and much more healthful than where the latter is used.

The only thing necessary to prevent

their sticking is to be sure that the griddle is hot enough before putting on the first batter. I have proved that cakes can be burned upon soapstone; but when they are just cooked through thoroughly, and ready for the table, they will not be as brown as when cooked in some other way. If any deem this a defect, I consider it largely overbalanced by other advantages.

I have given my experience, hoping thereby to encourage Eulalie to renewed effort, that she may at length emancipate herself from the thralldom of that abominable combination of iron, grease and smoke, by which the usual pancakes are brought forth; for man will have his pancakes "though the heavens fall."

MERTIE.

PAW PAW.

### THE OHIO IMBECILE ASYLUM.

I wonder how many mothers as they gather their children about them at eventide, remember to be thankful that they are sound of limb and healthful in mind. This thought was suggested to my mind recently by a visit to the Imbecile Asylum at Columbus, Ohio, a visit which I want to tell you about.

When my husband first suggested going there, I shuddered. All my life I have had an unconquerable aversion to seeing hapless creatures of any description, and especially those with weak mental faculties. The word "idiot" was associated in my mind with something so pitiful and so repulsive, I dreaded meeting one. However, suppressing this feeling, I went, and was so happily disappointed I shall always rejoice that I did.

The asylum, situated on a low ridge, about a mile out of the city, is a large, beautiful structure, standing in the midst of well laid out and well cared for grounds, well screened from a too inquisitive public by a beautiful outlying park of native trees.

There are at present something over seven hundred inmates, all feeble minded. It is a fearful thought when you grasp it in all its bearings. I somehow had a dim notion that there were not so many in the whole country, and yet I am told this by no means represents all in one State, although there are included patients from several adjoining States. I do not mean, of course, to reflect upon the average intellect of Ohio, which justly boasts of having produced as many great minds as any other State in the Union. I asked the underlying cause of all these feeble minds, fully expecting the reply "intoxicating beverages." After a thoughtful pause the person addressed said: "So far as I can learn, the greater number come from consanguineous marriages. Many are caused by sickness, and a great many by intemperate ancestors."

Girls, if any of you are in love with a cousin, however remote the relationship, don't marry him!

When once within the doors you forget that it is an asylum. It seems in some respects like a great hotel, with its wide halls, cheerful office and numberless doors, yet there is a certain unde-



finable, all pervading home atmosphere too. Perhaps the genial, handsome matron, could explain why. I am sure I cannot, or rather dare not try.

Everywhere everything is scrupulously clean. The building is so built that boys and girls are kept in separate wings distant from each other, yet so skillfully is it managed, that they never dream that their liberty is at all restricted. I saw nothing at all about the whole building that was suggestive of anything like a prison, or asylum or a reformatory—in fact it is really a home, and a pleasant one too. The programme for each day is so arranged that all the inmates are occupied with something—work or play—yet so varied that it is free from weariness or monotony.

There are, I believe, seventeen schools where children are taught to read, to write, to cipher, to draw, etc. Oh the patience that must be constantly exercised! The teachers impressed me most favorably in this respect, and seemed to take pride and pleasure in showing the proficiency of their pupils. Some of their original written exercises were quite amusing, and I heard some very good reading in the different schools. Feeble minds are usually accompanied by partial development of muscles, and it requires long and laborious teaching to enable many of these poor children to walk easily, to use the hands, and harder still, to talk. How can I describe to you then, all the wonderful things these children are taught to do!

I found them anything but repulsive, neat, clean and well dressed; many of them looking quite attractive, and all exceedingly interesting. They have large well lighted sewing rooms where they are taught to sew—mostly all hand work—though a few machines are used. The girls make all the clothes and bedding for the inmates. There is a tailoring department, and boys learn to sew and make clothing. In the shoe shop boys make all the shoes required, and the work in this line I examined seemed a first class article. I have prided myself on sewing about as well as the average woman, but I must confess that some of the work done by those boys and girls quite put me to the blush.

They are also taught to take care of their own clothes, to mend neatly, and to wash and iron them, and seem to take pride in doing it. All the work of the dormitories and dining-rooms is done by the children, beautifully done too. I call them children because they all seemed such to me, yet some whom I pointed out as having peculiarly infantile faces, proved to be men and women in years, but were babes in stature and intelligence.

Four evenings in the week there is a dance given in the dancing hall of the institution, for the double purpose of giving the children amusement and good exercise for the limbs. It was my privilege and pleasure to attend one of the dances. There was a fine orchestra of twenty-five instruments, and for nearly two hours the musicians—every one of whom are vulgarly called idiots—dis-

coursed music of an equal, if not better, quality than the average at the Detroit Opera House. It was amazing to note the perfect execution and expression of difficult music. Besides this orchestra there is a fine military band, and I understand at one of the recent State fairs they excelled all other bands in the character and quality of their music.

If you will bear in mind the fact that a great many of these children had little or no control of their limbs when first sent to the asylum, you can better appreciate the skill and beauty of their dancing. There was no promiscuous mixing of boys and girls, though both were in the hall. Boys were seated in a long line down one side, the girls on the opposite side of the room. At the proper time there was a general rising, each taking a partner as gracefully as any one; girls dancing with girls and boys with boys, except in a few instances in the quadrille; the teachers scattered about the room as guardians, gaily took part in the dance, and happy the boy who secured one for a partner. It was a merry and marvelous sight to see two hundred going through the intricate mazes of polka, waltz or quadrille, with such a happy abandon, and without a mistake.

Besides this dancing hall there is a large room for gymnastic exercises, and various play rooms and play grounds. Also in a separate building a fine hospital, and in the main building several cosy nurseries, where ailing children, not really sick but needing special care, may receive needful attention.

The farm connected with the institution, some two hundred acres or more, is successfully cultivated by the boys, under the control, of course, of skilled foremen.

The Superintendent and his wife—Dr. and Mrs. Doren—were strangers to me, but by the time I had completed the visit to the institution, I conceived a profound admiration for those wise and unselfish workers. It was a significant fact which spoke volumes, that in every room the appearance of the modest, motherly little woman was greeted with joyful demonstrations of affection from the children, some kissing her hand or smoothing her dress, or patting her tenderly on the shoulder, while each was eagerly anxious to win her attention to his work, which was smilingly given, and praise or criticism bestowed as the case warranted. She seemed to know the name, history and disposition of every inmate, but with a fine delicacy which bespeaks the truly noble character, in no instance was this knowledge revealed. Any remark derogatory to one of the children (I grieve to say there are people so ignorant or so unfeeling who sometimes will) is quickly and indignantly resented by the good doctor and his wife, who seem to feel that in a certain sense all these helpless ones belong to them. They have been in charge many years, at least twenty, and the perfect system, the comfort of the children, the prosperity of the institution, is due to their untiring zeal in its behalf. Few are able to realize how great the sacrifice, or how

large the hearts that have accomplished all this.

I could not help thinking what a wise and beautiful thing it is that the State of Ohio thus proves herself a fostering mother to her innocent unfortunates.

Our busy, bustling world jostles the brightest and best all too rudely, while the weakest are crushed to the wall. Here, surrounded by comforts and conveniences; cared for when sick; taught to be useful, helpful, healthy, in a pleasant home, with kind, watchful guardians and congenial companions; free from care, vexations and worries, Ohio's weak ones are indeed fortunate.

All these and many more similar thoughts flitted through my mind as we were driven rapidly cityward, and to my husband's query "What do you think?" I replied "I'm not sure but I would like to be an idiot!" I. P. N.

DAYTON, O.

### LADIES' UNDERSKIRTS.

Colored skirts for winter wear have been the fashion ever since Her Majesty admired the striped petticoats of the Highland lassies and set the stamp of royal approval upon the "Balmoral" by adopting it for her own wear. The Balmoral, *per se*, disappeared long ago, but it accomplished its purpose in banishing the thin white cambric skirts so long in vogue, and demonstrating the superiority of colored "petticoats," both in warmth, beauty and cleanliness. Since then we have had many varying styles in such garments, but this season seems to give us something very desirable. These are the quilted skirts, which quite monopolize the merchants' counters.

The most elegant of these are of black satin, and cost from \$8 to \$12 and \$15. Next in favor are those of farmers' satin lined with canton flannel, at \$2 to \$2 50, and with farmers' satin at \$3 50 to \$5. They are gored to fit the figure closely at the front and sides, and are not over two and one eighth yards wide. The quilting is about half a yard deep, and the skirts are bound with braid or velvet, the latter being preferable.

These skirts can be very easily made at home, the quilting being done on the machine in wavy lines or small diamonds. A nice skirt may often be made of the best parts of a discarded dress; an old alpaca is especially a "treasure trove." So too is an old flannel dress, out of which the skirt proper can be made, lining the upper part with the same or grey canton flannel, and letting the flannel form the lining for the bottom, using for the outside farmers' satin, or the least worn parts of an old silk or satin dress. Only one layer of wadding is necessary. Bind the skirt with velvet, and if you like, sew in a velvet cord at the top of the quilting, where it joins the skirt. After the skirt is bound, face it on the inside with black cambric; this facing can be removed when soiled or worn, and will save the skirt very much. Children's skirts are made in the same way. These have quite superseded the flannel and felt skirts, which were pleated and flounced. It is



not a good plan to let the wadding extend to the belt, as it makes the skirt stiff and awkward if quilted, and the wadding will not stay in place without being quilted.

Flannel skirts to be worn under these quilted skirts are miracles of embroidery. But the plain skirts of white or grey flannel, edged with a row of scallops or with knitted worsted lace, are good enough for most of us. The crochet lace does not stand washing well, but a shell border, done with a fine hook directly on the flannel, both wears and washes well.

#### SYLVAN READING CIRCLE.

I am not Mrs. A. C. G., neither is our Circle in Paw Paw, but I would like to tell the ladies of the programme we have adopted for this winter's work. Our society was formed one year ago. Our beginning was small. We were anxious at first to secure the interest of the elder people, but as they were slow to respond, we used the material given us. Last winter our evenings were devoted to the study of United States history, select readings, recitations, music, with an occasional essay. Our plan was to appoint a new presiding officer each month, to give as many as possible a little discipline in that direction. We held our meetings every week, and many of them were both enjoyable and profitable. We adjourned for the summer season after a term of five months, with a membership of over thirty. Our society was reorganized this month by electing president, vice-president and secretary. The president appoints a committee on literary exercises, and one on music. The following programme was adopted for the coming winter: The first Friday evening of each month, we are to have read one book from the Chautauqua Spare Minutes Course, with music, recitations, etc. Second evening, a short recitation in history, commencing with the rebellion, with anecdotes and reading on the same, reading of a budget box, and music. Third evening the same as the first, with the addition of a question box. Fourth evening; discussion of some resolution, with essays on the same, and one essay on each book read on the first and third evenings; election of officers.

I hope our simple plan may be of use to some one, and that we in turn may hear from many other circles for our benefit.

F. E. W.

CHELSEA.

#### HOUSEHOLD HINTS.

A WRITER in an exchange says: "The most potent pain killer yet discovered is equal parts of laudanum, alcohol and oil of wormwood. To be used as a liniment."

THE *Indiana Farmer* says a little turpentine in the wash boiler will make clothes very white, and will often remove incorrigible stains from white goods. A tablespoonful of turpentine to a gallon of water. There is no smell, the boiling preventing it.

"AUNT ADDIE" says, in the *Country Gentleman*: "A pretty picture frame

may be made at small cost by having the frame cut from common pine, and covering it with some coarse lace. Have the lace adjusted perfectly smooth, and when the mucilage is quite dry varnish it; when this is dry, put over it a coating of gold paint. The result will resemble an expensive gilt frame, and will delight you."

THE *N. Y. Tribune* very justly says: "Such self-abnegation as allows a woman to be or to seem slovenly in her personal appearance, shows that she is lacking in some of those qualities which always, everywhere and in all circumstances, characterize the genuine lady. A habit of due attention to her toilet, insisted on and assiduously cultivated in these first years of housekeeping, will be of great service in coming years when cares multiply and burdens accumulate."

Bags made of ticking are much used for work bags. The white and blue stripe, one-third of an inch wide, is preferred. On the white stripes fancy stitches in colored embroidery silks are worked, and the blue ones are covered with black velvet ribbon, blindstitched to place. Join the bag so that a velvet strip may cover the seam. The bottom of the strip of ticking may be cut in points, which when bound with black velvet ribbon and sewed together, make the bottom of the bag pointed. The stripes must run up and down. Finish the top with a facing of cardinal satin.

AN exchange tells how to clean new iron ware and make it fit for use. The granite ware is better for household purposes than the heavy, cumbersome iron pots and kettles. But here are the directions: Boil a double handful of hay or grass in a new iron pot, before attempting to cook with it; scrub out with soap and sand; then set on full of fair water, and let it boil half an hour. After this you may use it without fear. New tins should stand near the fire with boiling water in them, in which has been dissolved a spoonful of soda, for an hour; then be scoured inside with soft soap; afterward rinsed in hot water. Keep them clean by rubbing with sifted wood ashes or whitening. Copper utensils should be cleaned with brick dust and flannel.

THE names of a large number of new subscribers were put upon the books of the *FARMER* during the rains. To all those to whom the *HOUSEHOLD* is a new visitor, we extend a cordial invitation to contribute to its columns. We will be glad to hear from you all, for the *HOUSEHOLD* is designed to help our mothers and housekeepers, and this is best done by interchanging ideas and experiences. With the large and continually increasing circulation of the *FARMER* we should have more letters from its lady readers; we hope and expect to have them. Do not wait to be specially invited, but "take up thy pen and write quickly."

B. M.'s request was received too late for reply in this week's issue, but will be answered next week.

#### Useful Recipes.

**APPLE JELLY.**—Take seven pounds of good, ripe boiling apples. Do not peel or core them, but take out the eyes and stalk. Put them into two quarts of water after cutting them into pieces, and bake or boil until the whole is reduced to a pulp. This pulp, which thickens in cooling, is to be poured into a jelly bag near the fire and left till all the juice is run through. When it is clear add to each pint of the juice eight ounces of white sugar, with the strained juice of a lemon and the peel chopped very fine. Then boil the whole until it becomes a tolerably stiff jelly, which may be ascertained by cooling a small quantity on a plate. Strain it once or more through the bag and pour into moulds or pots. If the rinds of the apples are red the jelly will be of a rich color.

**HOMINY, OR HULLED CORN.**—To one gallon of shelled whole corn add one pint of strong lye, diluted with sufficient water to just cover the corn in the kettle. Boil the corn until the hull becomes loose enough to be easily rubbed off. Then turn off the lye and wash thoroughly, or until all traces of lye are removed. Then put back into the kettle and boil for five minutes, and then pour off the water again. Add fresh water and boil until the corn becomes soft and as puffy as light bread, and you will have an article of food good enough to set before an emperor. It is better to use good strong lye from wood ashes than other forms of potash.

**HASH.**—Take one cup of cold corned beef, two cups cold boiled potatoes, half saltspoonful pepper, one scant tablespoonful butter; hot water to moisten slightly. The corned beef for the hash should be cold and chopped fine. Use twice as much potato as meat. Never use potatoes which have been standing more than a day. After that time a sort of fermentation commences which renders them unwholesome. Slice the potatoes and then chop them fine, but not too fine. Chopped potatoes are better than mashed ones for hash, as the latter make it too solid. Mix together and season. Melt the butter in the frying pan. Add enough water to make the hash moist, so that it will not crumble but can be shaped into a cake in the pan. When the butter is hot place the hash in the pan, press down and let it cook rather slowly till a crust is formed on the bottom. Then turn over like an omelette.

**CORNEB BEEF.**—The *New York Tribune* gives the following recipe for pickle for corned beef, which is timely now: To four gallons of water add one and one-half pounds of sugar or molasses, two ounces saltpetre, and six pounds of rock salt or pure common salt. If the meat is to be kept through the summer, or more than three months, use nine pounds of salt. Boil all together gently and skim. Have the beef or tongues closely packed in the vessel in which they are to remain, and pour the pickle over while boiling hot. Pour on enough to cover the meat well, and place a weight upon it. The meat will be fit for use in ten days. The same pickle may be used the second time by adding about one third of the ingredients and heating it again. The meat can remain in the pickle any length of time when six pounds of salt are used without becoming too salt. If nine pounds of salt are used, the meat may need to be freshened before boiling. This quantity of pickle will cover 100 pounds of meat properly packed. To cook, cover with boiling water and simmer gently till tender—about three-quarters of an hour for every pound of beef. Let it cool in the water in which it is boiled; slice thin and serve.