and time of their cooking; these she had carefully preserved, and they would do her good service wherever she might be. Still, with all these consolations, my heart sank within me at the trouble I should have in going over the same ground again. "So soon as they have same ground again. "So soon as they have learned then they go," was my audibly breathed

An old gentleman, with the most benevolent countenance I had ever seen, looked up at me as I uttered these words, and said—
"Yes, madam, those whom the gods love die

"I was not thinking of the dead," I replied, "but of the living. I was thinking of the ser-

'Ah! it is the old story," be exclaimed, "as soon as you have taught them they want to marry or to better themselves. Well, it is natural that they should. I suppose that you were glad to be emancipated from school duties, and to have a lover, and to be married, and play your part in the worl!; and so do they. But in my opinion it should be deemed a great privilege, a great gut, when one of your sex is en-dowed with a milty to teach young girls how to make happy homes, and to become careful wives and mothers. It is a great happiness to walk the daily path of life in imparting knowledge to the minds of the ignorant, and receiving the gratitude of one's fellow-creatures and the blessing of God. So do not be down-hearted, dear madam. The work is placed before you your Creator, take it up, and tight the good fight manfully.

"But the servants are not grateful," I replied.
"How can you tell that? The present time is not all time. A servant may leave you, perhaps in anger or disgrace, but after a time she is placed in a post ion where your counsel, your advice and example, your teachings, are her salvation; you have sown the seed where no flower bloom meets your eye, but it blossoms sooner or later, and so with the girl. Is there no gratitude in the heart then, think you? Yes, her thankfulness is heard in heaven, and blessings descend upon you and yours, though all about her has been long forgotten.

"As to gratitude, are we thankful for our daily blessings? We fly unto God in our trouble, but in time of prosperity He is far from our remembrance, Besides, others' (ashion of gratitude may not be the same as ours. It is related that Abraham once offered hospitality to a stranger unacquainted with the Israehtish form of giving thanks, and he sitting down at meat without asking the custom-ary blessing. Abraham arose and drove him from the tent. As the latter was returning full of ire a voice arrested him-

'Have I not borne with thy unthankfulness for more than seventy years? Caust thou not endure thy brother's failing for one brief

A gentleman here got into the train, and hailed my Men or by a name well known to me as one who was constantly gathering little human outcasts into shelter, giving them warmth and instruction, and calling the com-munities Ragged Schools. Every blessing be upon him, and such like him, who are

"God's ministering spirits."

Arriving at my destination, I went to the waiting room to the person in attendance, to ask her it she knew of a servant. My eye was caught by the Scripture texts hung in the room -all thanks be to the benevolent projector of the idea, they carry hope, or consolation, or warning to many a sad heart. As my thoughts rested upon these, others of a more worldly kind intruded; but I hastened to my destination. where I arrived just in time for an early dinner. My friend, Mrs. Headfort, a martyr to depress-ing indigestion, remarked that she had a new servant who felt incline I to resent any interference in her especial domain, therefore she was not quite sure that the dinner would be presentable, as this was the arst day of her duties. That dinner, of all others, will never be effaced from my memory. The veat cutlet came up in one immense piece, white and leathery-looking: the potatoes were all of a bluish tinge, some positively blue; the greens the color of sea-weed, and equally as tough. Mrs. Headtoot looked frightened.
"What can the girl have done to the pota-

toes?" she exclaimed. But the greens and the meat are equally

"Oh! but that I am used to. Has she put poison in the potatoes?"
"Not that," I replied. "But as you wash at home, it is very possible that she has boiled up the blue-bag with them." This proved to be correct. Our dinner was untasted. We regaled off the tart and other sweets, and I listened to a

long list of grievances about the servants. But why not attend to those household matters yourself?" I asked. 'It is no wonder you suffer from indigestion, if you touch greens and meat cooked in the way I saw them to-day. It is enough to give constant employment to a

doctor, and yet be always a sufferer.' "You see I never was brought up to do these thinks, and I know nothing about them; and William always dines in town, excepting Sundays, and then he scarcely eats anything but pastry and cheese. Hunter, the pastry-cook, sends us in the pies, or whatever we may have in that way. I am not a good manager like you, and I can't learn. I am too old now. Besides, to go pushing about among pots and pans, and poking one's nose into every corner, I hate it! I am no cook. I give a cookery book to my

servants, and expect they will follow the rules. "But, then, those books are for those who know how to do simple things, not for girls who are ignorant of the first rules for cooking, 1 remarked.

The servants tell me this. They say that the books don't mention whether boiling or cold water is to be used, or how long the things will take to cook, and I can't tell taem. One must be early taught to do these things. It is a pity we cannot learn cooking before we marry. am sure my husband would stay more at home if I knew how to get him comfortable little suppers. I wish all the time I wasted in illuminating texts of Scripture and been spent in illuminating instructions for household comfort,"

"It is never too late to learn anything," I "You can yet be able to accomplish all you desire it you give your mind to it."
"Then you must please help me, Mrs. Wynter; I have heard of your skill in household matters, and really do wish to learn to be useful."

I promised to write out some instructions, but warned her that she had better discharge present cook and get a teachable girl, and so both work together. The conversation turned upon other matters. I went over the house, observed all the charmingly neat arrangements -for my triend had not been twelve months married. In every room there were several illuminated texts, all exquisitely finished, and all very well in their place, and desirable to have. But in the kitchen there were none; not

a single moral axiom was there. Mrs. Hendfort's suggestion about illuminating instructions for household comfort did not fall unbecded on my ear, and the passages of Scripture which I had seen in the railway station that morning helped my fancy, in imagining the benefit that girls, able to read, might derive from cards hung in the kitchen, on which general directions were printed for cooking meats. soups, fish, game, and poultry; for boiling vege-tables and for making pastry, with the eggs and sugar necessary to be used for each half pint or pint of milk, and for sundry other matters connected with domestic comfort. The more I endeavored to get rid of this thought, the more persistently it would recur, till there was no putting it from me, and what had been almost a passing idea, came to shape itself into a possi-bility, and at last into something to be desired.

I reflected how, when a child, I had seen cooks—so called—thumb a cookery book, puzzled where to find what they sought and having to wade through an index, spelling out almost every word; and how often, when the nurse was as ignorant as herself. I had been, when a child, enticed into the kitchen by a promise of something sweet, if I would read out some recipe for the cook; and when I had read it through with-out pause or stop till I came to the end, breathless, I was sure to look up on a puzzled face, and hear the exclamation—

'Drat it, I can't make nothing on't, head nor

The vivid recollection of this returned to me

then felt it would be useful if servants observed in their kitchens as much care for their instrucon, as they continually saw in other rooms of the house, to remind their mistresses and others that "God is ever present," or any equally undeniable assertion. For themselves, tuese richly scrolled texts could never be meant.

"Lor', ma'am," said one of my helps—an old woman—to me, one day, "If the young ladies would but spend a little time in teaching poor girls how to cook, and to get their bread, 'twould be much better for 'em, than in making the rigmaroles which nobody cares for, 'cept it be the young gentlemen as comes to see 'em, p'r'aps; an' they thinks 'em clever, and thinks they can surely make puddin's and ples, as can't be half the trouble; but ladies don't know much nowa-

Days flew on swiftly, and I had yet to find my new help; at last she came as one who could cook, and was highly recommended as clean and economical. Maccaroni cheese, in her first day's dinner, was the first rock she split upon. Had "never seen maccaroni, didn't kuow what

Now I did not altogether care about teaching one to whom I was to give a cook's wages, so I said, "If you do not know, I must make it myself, and you must bring me the cheese from the larder;" so a fine piece weighing four pounds was brought to me.

"Not that, cook, but a crust or rind of the cheese which you will find there."

It was brought, and a look of incredulity beamed on the woman's face. I weighed six ounces of maccaroni, and broke it in short pieces; I then washed it in bot water, and then scraped well the outer part of the cheese, so that it was perfectly free from spot or speck; six ounces of this was then grated with a coarse grater. The maccaroni was put on to boil in boiling water, in which was a piece of butter the size of a hazel nut, and about an ounce of salt. In about twenty minutes boiling the maccaroni was solt. Some melted butter sauce was placed or use, which had been lest from the previous day's dinner, or otherwise some must have been made of one ounce of butter and a little milk, water, and flour. A layer of cheese was placed in the bottom of a well-buttered shallow pie-dish then a layer of maccaroni, over this was poured a little butter sauce, then a layer of cheese, and again of maccaroni and butter, till the dish was full; lastly was a thick layer of the grated cheese, and then the butter sauce, and some tiny bits of butter were placed on the top.

The whole was then baked in a hot oven for three-quarters of an hour, until the cheese was of a light golden brown. Care was taken not to serve it at table foo hot. Thus, for the cost of sixpence-it no more than eightpence a pound was paid for maccaroni-a bandsome and always welcome dish was obtainable. The crust of cheese cannot be made use of in any other way. Grated cheese in a glass dish, a slice of fresh butter in another, some pulled crumb of roll browned in the oven and placed on a white napkin, and some crisp celery or fresh water-cresses, will often be acceptable for uncheon or staper, or as adjuncts after meat instead of sweets.

My new cook informed me she had always had pint of milk to boil maccaroni in-not withstanding she did not know what maccaroni was and cream instead of butter sa ce, and the cheese was always Parmesan; and so with a covert sneer she unwillingly proceeded to bake the, to her, objectionable dish, but which, however, I took good care she should taste.

The next thing we differed in was custards, desired to have sufficient to fill twelve custardglasses of the ordinary size. "There are only four eggs in the house,

ma'am, and I must have e ght." "Four will be just the number you will 'Never, ma'am; I can never make custards

with four eggs, and it's no use to try." "As they must be made, cook, if you do not like to make them, there is no alternative but to make them myself. Twelve custards can be made with three eggs, if they are very large ones. You can watch me make them, if please to do so; it not, you can employ yourself with something else."
"But ladies," with strong emphasis on the word, "don't hire cooks, and do the work them-

"And if cooks won't make custards, or anything else they are asked to cook, without waste, then ladies must, you know. Formerly it was the pleasure of ladies of rank and position to make all the sweets, pastry, pickles, and preserving used in the bouse; to distil herbs for essences and other matters; and for this purpose o themselves called the still room; and then there were tolerable cooks to be bad who understood their business; for servants soon learned the right quantities of ingredients and materials to use, as these were always weighed or measured by the lady berself."

While this talk went on, cook was standing by. I was busy measuring exactly a pint and a half of milk, and weighing three ounces of moist sugar; then I turned it into a large basin, added a little nutmeg, and broke an egg into a small cup; then, it it was good, I threw it into the milk, and so on with the remaining eggs. Thus it an egg was bad, it could at once be thrown away. Then with a wire whisk I beat the whole together for five minutes, then poured the mixture into a clean saucepan and put it over a clear fire, stirring it till it began to thicken sufficiently, then I quickly poured it from the saucepan through a tin strainer into the basin. In a jug I dropped six drops of essence of almonds (which is now manufactured of a perfectly harmless kind), and placed the tin straiger on the top, through which i again turned the custard, and kept pouring it backwards and forwards till it was nearly cold. The glasses were then filled with a thick, rich custard, atike digestable and nourishing.

Celery sauce was another trouble to our wellpaid cook; we were fond of it-had it often, and to us celery was of little expense, as it grew in our garden. The first time it came to table it was black and hard, and certainly a quarter of a pound of butter had been used in the vain hope of making the sauce presentable at table. The next time, I went into the kitchen an hour pelore dinner, and had the celery pulled to pieces and washed, first in warm water, then in cold, then cut into small pieces half an inch long, and put into a pan of cold water (or it would turn black at the edge where the knife had cut it), it was then drained and thrown into a saucepan of fast bolling water, in which was a little sait and a bit of bacon fat or butter the size of a nutmeg; it was made to boil up quickly, and in ten minutes from this time the celery was ready for straining and maching with a wooden spoon in a basin; it was then slightly floured while hot, and mixed with sufficient hot milk to set it. The sauce was then ready. No butter was required. It had only to be kept warm in a covered basin in the hot oven till wanted. After celery is placed in milk it will

not turn black, "These turnips are useless, ma'am," was my

receive things are useless, makin, was my greeting as I came into the kitchen one morning: "they seem to be very old."

"We must make them do, cook; they won't be sticky when they are dressed. You will pure them, not too thickly, and instead of cutting them, in quarters, as I suppose you do you must. them in quarters, as I suppose you do, you must out them across the turnip in thin round slices not a quarter of an inch thick; wash them well, and put them in plenty of boiling water, with a lump of salt, a little piece of dripping the size of a walnut, and make them boil very fast; in a quarter of an hoor or less time they will be ready, then drain them in a colander, mash them with a wooden spoon, turn them into a basin and add some mik, make them hot in a covered basin in the oven, and serve them not in a hot in a warm dish."

Again the sneer passed over the woman's face, and seeing it. I said very distinctly-"I shall know in a moment if my instructions have been followed; if it should not suit you to do as I wish, please to say so, and I will do it

This last threat always acted rightly; anything but the mistress coming in the kitchen during cooking hours. I would say a few words respecting this matter. It is not need-tul, nor convenient, nor proper that a mistress should be with her servants at all hours of the day. There is a time for all things, and a mis-trees soon cesses to be respected if she makes herself on an equal footing with her domestics, as she must do it she invades their dominion in full force, as I thought the matter over, and at all hours. It is better to take the trouble to

The Regul of Alpha to grave a strain a verse to a country broad at the second of the strain of the second of the s

give the cook written directions how such a thing is too be cooked, and in the end it will be found less trouble. From an hour to an hour and a half is all the time that is needed to be in the kitchen of a morning, but then a mistress' work must be thoroughly done. Every part of the kitchen and larder must have a paseing glance every day; and the next day to that of the periodical cleaning everything should undergo a close revision. A mistress will be intermed that "no lady will do such things"—which will be the least of the abuse that may be laid on her, either absent or present; but this conduct of ill-behaved domes-tics should never be the excuse for ignoring a If a mistress, by her knowledge of sim ple cockery, and by her tact and good order, will but render herself independent of the socalled cooks, and take into her kitchen really helpful girls, there would be much less misery in households where very moderate means are at d sposal, and much more contort for hus band and children.

Greens are perhaps the most wholesome vege tables in the world, but cooks will render them indigestible and sickening. Wo to those who partake of greens of a rusty color, smelling of rank poison, or overcooked to a mash! week the unwary eater will suffer martyrdom in health and temper. The right way to boil greens or brocoli is to wash each head singly in warm water, then in cold, where they must renain two hours, then be drained. A large saucepan full of boiling water, in which place a lump of salt and a piece of washing soda the size of a horse bean; when this is dissolved put in the greens, cover them closely, make them boil up very fast, then put them down well into the water and cover again. Turnip greens will cook thus in five minutes, bunch greens in a quarter of an hour, brocoli in twenty minutes, a savoy about the same time; then let the water be drained from them through a colunder, be pressed closely down with a plate, and the colander be kept over a saucepan of hot water. but not to touch it, to keep warm till they are needed. The green water must never be thrown down a drain within the house or out of it, but be thrown into a garden or on coal ashes, or on

Where washing is done at home, washingdays are a misery from morning to night. The day-woman comes before it is light, and between her and the servants a chattering match begins which ends only with her departure usually laden with all that can be disposed of without suspicion. It will be best to consider that this last irremediable evil nest be one of the calculated expenses of washing at home. It it canbe openly countenanced, it seems impossible but that it must be connived at, or open war is declared between both parties. But there is one thing a mistress can do; she can avoid leaving out the sugar, and other things which may be a temptation, and she should also so employ her servant or servants that they shall have no time to waste in the wash-house. The helping which they give amounts to nothing compared to the mischief which arises from the gossiping.

A very excellent housekeeper once gave me the following directions for a month's wash, which I have ever found to be extremely useful. On a Monday atternoon every article was put into scarcely warm water-a tub of cold water with a little soda stood by the side. All the white things were thes well soaped out of the warm water and laid in cold, there they remained till the next morning. In the remainder of the half day the flannels and colored things were washed without sods, and for the latter s lather was made with mottled soap and boiling water, then a handful of salt added, and sufficient cold water to wash the colored things one at a time - none were left to soak in the water, and as each article was washed it was thrown into a pan of cold water in which was a tablespoon ful of powdered alum; and finally these again rinsed in clean cold water and hung in the shade to dry, being careful not to double one part over another. The flannels were washed in lather and rinsed in soapy water, so also was the case with silk handkerchiefs. The next morning the white clothes were well kneaded with the banes, and the dirty water was thrown away, fresh hot water was added, and each article was then rubbed and lightly soaped, put into a white bag, and thrown into a copper of cold water. The instant the water began to simmer the clothes were lifted out by the bag and quickly washed and blued. If the water is suffered to boil for five minutes, the dist will statu the linen and make it a bad cotor. Frequently this will happen, spite of all care in washing; and if three or four times a year the following bleaching process was resorted to, clothes would always remain a good color, and the fabric be not the least injured:-

Take a pound of fresh chloride of lime and mix it gradually in ten quarts of water (24 gal-After it has been well stirred, let it settle, and when clear pour it off through muslin tied over a colander, or through a fine sieve, leaving the sediment behind, then add another gallon of cold water to the clear mixture. After the clothes have been once washed in warm water, instead of boiling them, throw them into the bleaching houid and let them remain six hours, then wring them, throw each article into cold water, wash them in warm water, rinse them in water slightly blued, and they will be found of a splendid color. This bleaching liquid, bottled for use, should always be kept in be house for taking out vegetable, or port wine. or other stains, etc., from linen cloths and ser viettes, but without the extra gallon of water, For cotlars and cuffs, pocket handkerchiefs, and children's things, when to boil them would make a fu-s, the following answers admirably -Take an ounce of chloride of lime and two quarts of cold water; add to the water three drops of sulphuric acld; then mix it with the lime in a jug, stir it well at intervals. In a night the sediment will settle; pour off the clear part into a bottle ready for use. Or make the bleaching liquid of double the strength, and add hot water to it when wanted.

These little matters a lady should herself attend to. Once permit a servant to meddle with bleaching liquid it it be made of double strength, and the clothes will be burned into noles. It is necessary to observe that the instant each article is wrung out of the bleach it

should be thrown into cold water. There are many reasons why clothes will get a bad color, let them be ever so carefully washed The water may communicate a stain; too much boiling will dye them; too much some commi nicates a veilow that; dried in the sun will blacken garments. But if dried in the open air at night they will frequently be bleached, but not always so. It depends much on the state of the atmosphere; moonlight has a good effect upon linen, and so have windy nights; partial rain and partial moonlight have, in the writer's experience, bleached linen from brown to white.

I would here remark that I have never had a servant, had or good, from whom I could not learn something. My present cook was getting tractable and teachable, she was clean, and had method and management in her work; and was only too willing to pay good wages-aibelt she knew nothing of cooking, though she thought herself very clever. She said to me

one day while I was ironing:-"There are two or three little secrets in ironing, ma'am. I've noticed you can't from a pocket hankerchief without creasing it. You always begin on the outside that is next to the nem; if you spread out your handkerchief and the middle, the flat-iron would work out all the creases. And there's another thing if you uses the bleach, all the marking ink will come out. 'Twont stand agen' the bleach; an' when you irons the children's frocks, what a mess they is in afore you've finished. A strip of board covered with thick blanket, and a piece of linen cloth outside, is what you should use for an ironing board; then you can stand the ends of the board on the backs of two chairs; or what is better, if you had two stout treetles made as high as the backs of the chairs, and stand the ends of the board on these, then turn the dress inside out, and slip the board through the pocket hole after you've ironed the body and sleeves—lor' me, then the dress would just look bootiful; but the best way is to have a board as long as your own dress, then put s sheet on the floor between the tresties, or the back of the chairs, an' you can iron your own dresses in no time on the narrow board. I knew some young ladies once, an' they always wore morning dresses, an' the young lassies used to look so fresh and sweet-like; but I used

to wash the dresses, and when I showed 'em how to iron 'em, they soon learned. I was laundry-maid once, but I caught the rheumatism, and I was obliged to give over being in the

CHAPTER X.

Leafning from a Servant-How to Clean Smoked Lamp-chimneys-To Clean Varnished Paints, Oil Paint, Windows, and Looking-Glasses - Stair Rods-A Novel Way of Opening Oysters-A New Way to Dress a Hare-A New Way to Serve Fowls-How to Make Bread-To Take the Bitterness from Yeast-The Conclusion without Concluding, there being an Appendix added.

From this woman, who was no cook, I tearned many useful things, though it was "line upon line," "precept upon preceot," with both of us. All her cocking was guesswork, which banished comfort; but by degrees I got her to follow my plans, and in turn I learned in various ways much from her experience. She had lived with other servants, and had seen a great deal of housework—could tell me that a teaspoonful of oil of vitriol put into a little water, and with a piece of fiannel tied round the end of a stick dinced in it. dip, ed in it, and then drawn through a smoked lamp-chimney, would entirely clean it, and yet for want of knowing this, I had been throwing away many a lamp-glass because it was dim.

The wood-work of our house was grained and varnished, but in the course of time it had become very dirty. I was lamenting one day that it could not be cleaned, as soap took the varnish off. I saw Hannah smile, but she said nothing. The next morning on coming to breakfast, I was surprised at the freshness of the paint. It certainty had been cleaned, but how? "How was this done, Hannah?" I asked.

"I just boiled down the tea leaves from yes-terday, ma'am, then strained them, and while the liquor was hot I washed the paint with it, using a soft piece of flannel, and then wiped it dry with a soft cloth; but then I didn't rub it

ory with a soft com; but then I didn't rub it found and round as zome senseless girls do, but wiped it up an' down just straight."

I did not credit the story till I tried it myself, then became astonished at the cleansing properties of tea infusions; for discolored varnish pictures, French polished, or other furniture, could all be cleaned from dirt without injury to the original varnish. Oil paint could not be cleaned but with white curd soap and water, and a soft fiannel. This kind of soap contains less soals then any other there. contains less soda than any other, therefore destroys the paint less.

I also found that tea liquor cleaned look-ing-glasses and windows better than anything I had been accustomed to have the stair-rods

cleaned with brick-dust and vinegar, at which Hannah expressed much surprise. "Rotten-stone and oil, ma'am, will make 'em keep their color twice as long, but the vinegar turns 'em black a'most directly. I know the girls will use the vinegar because they can scour quicker with it, just as they will wash up dinner classes with hot water when they should use cold. Glasses that have been washed in hot water won't polish well."

I tound Hannah was often right in such matters I did not understand, that I found her in many ways invaluable to me, though she knew nothing about the art of cooking; but yet she could teach me much. My triends around me were now perpetually changing their servants, even those mistresses who nad heretofore kept theirs for years; and as change brought no hing but sorrow to them, I thought it best to bear the ills I had, though her ignorance of some matters was excessive. One day we had a barrel of oysters sent us; my husband knew of their arrival during my absence, and had directed Hannah to open some and send them up for my supper at 9 o'clock, as he would not be home; but she was told that she was not to mention anything about the oysters, as they would be an agreeable surprise to me.

I had been home about hair an hour, and was lying on the sola, very weary, when I heard a great hammering, and imagining that Hannah was only disobediently employed in breaking lumps of coal, I let the matter pass, but still the hammering went on till it became unbearable, when I rose up and went down stairs to the kitchen. There was Hannah on her knees surrounded by smashed oysters, and herself wielding a h-avy coal hammer I coally imagined I was dreaming. Namuch looked up innocently enough, when I caught her arm as the hammer was descending upon another victim.

"Master said I was to open the oysters for your

supper, ma'nm."
"Why, Hannah, did you never open or see oysters opened!"

"Never in my life, missus," and she rose up from her knees in a state of bewilderment.

Though about two dozen of these luscious elicacies had been destroyed, I could not help laughing at the woman's mistake. Dora Copperfield was no myth after all, I thought; and had never believed till now in the truth of an engraving I had seen in Fun, representing a cook who would not allow of the mistress' inefference in the kitchen; but one day being told to dress a hare, and dinner-time approaching, and no appetizing smell ascending from the kitchen, the mi-tress entered the forbidden precincts, and found the hare in the cook's lap, nali-denuded of its fur, and she complaining of he trouble in plucking it, and of the skin. One Chrisimas we had a turkey served up without the crop being drawn; in carving, some of the oats got on to the meat, and lay glistening in the plate of a guest then dining with us. But this was nothing to one who served up at a friend's table some towls, woodcock fashion-that is, without taking any of the inside away. Afterwards I always examined the fowls before they were put to the fire. I never could draw poultry in my life-could not look at it while being done; and, therefore, to prevent any such disaster for the future, I obtained from a friend some written directions how to draw the insides from ponitry and game. The reason of the mistake, in both instances, of the pout try being so disgustingly served, was, not in the wilfulness, but in the ignorance of the poor girls, who did not know that the crop, craw, or direct stomach of a bird, and the intestings came from two disferent and the intestines, came from two different

I found Hannah a great help to me in baking, We used brewers' yeast, and the bread was frequently bitter. We never had it so much so with Hannah, but yet it was bitter in a trifling degree. She told me she put a oiece of bread into the yeast when it was set, to leaven the flour. The hint was enough. I tried a piece of charcoal the next time, and not having any in the house, easily made some. Lying about were some empty erochet cotton reels. I took two of the largest, threw them into a clear fire, and just as they ceased to blaze, estracted them with the tongs, and threw them into a basin of cold water. The charcoal was made. Any wood will do, as oak, beech, sycamore, hazel, or ash; all excepting deal wood.

I will give here an excellent recipe for home made bread, the perfection of which depends upon three things—that the brewers' yeast be not bitter, or the German yeast sour; that after leaven is made into sponge, it be well kneaded, and then care be taken that it be not chilled before making into loaves. Place in a pan a quarter of flour, three and a half pounds, mix quarier of flour, three and a half pounds, mix together in a basin four tablespoonsful of brewers' yeast (in which a lump of charcoai has been steeped for an hour), then take out the latter, add a pint and a half of warm water or mitk, and two teaspoonfuls of salt (if German yeast, one ounce must be used, which, if sour, must have a pinch or two of carbonate of soda with it). Make a pole in the centre of mixed with it). Make a nole in the centre of the flour, pour in the mixture of yeast, water, or milk, and salt, stir the flour into it, make it into dough, and knead it well. The more bread dough is kneaded, the lighter the bread will be, but care must be taken not to chill it. Make it up into loaves, and fill the tins, and let it stand on a hot oven-plate, covered with a woollen cloth. For it to rise a half an hour before baking it for two hours in a hot oven, with the oven-door closed for a quarter of an hour, then set the door ajar, and bake the bread -lowly for two hours, less or more, according to the size of the loaves. In taking them from the oven turn them out of the tin, and set them bottom upwards slantways in the tin, either near the fire or on the top of the oven. Thus the bread will be light; but if bread,

or cakes, or pastry, be suddenly removed from the oven to the cold air, they will be heavy. It is on little things that comfort greatly depends. It is said, "There is never a wrong without a remedy:" and fortunately, in wholesome cooking it is not expensive articles which are needed to insure success. It is a knowledge of how to do a thing and at what time—a little practice and observation. To the learner, success in any art can never come but with untiring patience, observation, and an entire willingness to master all difficulties. It has been my desire to bring some comfort to homes been my desire to bring some comfort to homes where the mistress is unskilled and the servant is incompetent, and where the extravagance of the latter is but a blind for her ignorance. In life, waste is the greatest and most extensive in small matters, and because they are trifles they are unheeded. And in a household it is small matters that overwhelm people with debt. Besides, waste makes people parsimonious and inhospitable and irritable and cross, because they have not wherewith to assist the sick or

"He that despiseth small things shall fall by little and little, for there is nothing in the earth so small, that it may not produce great things. "A landmark was once a seed; and the dast in the balance maketh a difference;

"And the cairn is heaped high by each one flinging a pebble;
"The dangerous bar in the harbor's mouth is only grains of sand;
"And the shoal that hath wrecked a navy is

the work of a colony of worms; "And the hving rock is worn by the diligent flow of the brook,"

To which aphorisms I may add:-"Wretched cooking makes weary sickness, "And slow waste brings speedy poverty." [ To be Concluded To-morrow.]

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An Army Medical Board, to consist of Brevet Colonel J B. Brown, Surgeon, U. S. A., President; Brevet Lieutenant-Colonel H R. Wirtz Surgeon, U. S. A.; Brevet Lieutenant-Colonel Anthony Hever, U. S. A.; Brevet Lieutenant-Colonel Anthony Hever, U. Sech U. S. A.; and Brevet Major Warren Webster, Assistant Surgeon, U. S. A., Recorder, will meet in New York city on the 20th of September, exit, for the examination of candidates for admission into the Medical Staff of the United States Army. Army.

Army.

Applican's must be over 21 years of age, and physically sound.

Applications for an invitation to a pear before the Board should be addressed to the Surgeon-General, United States Army, and must state the full name, residence, and date and place of birth of the candidate. Festimomals as to character and qualifications must be incressed. If the applicant has been in the Medical revice of the Army curing the war, the fac should be stated, together with his torner rank, and time and place of service add testimomals from the officers with whom he has served

imonas from the officers with whom he has served should also be forwarded. No allowance is made for the expenses of persons ndergon, the examination of the expenses of personal bie overequisite to appoint and it is an indispensable overequisite to appoint and it is an indispensable overequisite to appoint and it is an indispensable over the medical staff, forty-six of which are original being overed by the Act of Congress approved July 28, 1888

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