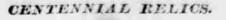
CANERRIA FREEMAN. JULY 2. 1875.



Speaking of the display of centennial relies at an old house in Beacon street, the Boston Transcript says: Among the articles of arms and equipments, wearing apparel, personal ornaments, trinkets, silverware, etc., none will attract more attention or be better worthy of it than the "sampler" displaying the grand Hancock house and its surroundings. Though only the house itself is recognizable in this embroidered picture, the topography of the whole region as it then existed is plainly set forth. It matters little that the perspective is of the Chinese sort, and the garden tulips at the feet of the scarlet-and-purple clad proprietor on his prancing steed are as big as the negro servant doffing his hat to the equestrian, or that the rooster crowing in Brookline and the dog barking elephant size. The needlework nevertheless shows the peak of Beacon Hill House site enclosed by the whitewashed fence of the Hancock cowpasture, and the stone wall at the foot of the grounds, with vessels upon it and swans as large as the ships. Other such personal relies are a suit of handsome and picturesque clothes worn a hundred years ago, mulberry coat and leather breeches, with silver kneebuckles, owned by Franklin Clark, of Stratham, N. H ; Lady Washington's little high-heeled black lasting shoes, faithfully darned with exemplary thrift; Mrs. Hancock's gaudy wedding fan, with its round pasteboard case, her splendidly embroidered apron; the baby cap, of fine linen and finest lace, used for John and John Quincy Adams; the painted silk wedding dress of Rebecca Sherman, daughter of Roger Sherman; a pair of baby shoes made out of the red cloth of a British soldier's coat; a mahogany sideboard used by Hancock, surmounted with a portable clock of the fashion coming into use again, belonging to Governor Hutchinson; cannon ball from Copp's Hill ; silverware used by Paul Revere ; passes from the British admiral in Boston to Dr. John Jeffreys; journal of the Colonial House of Representatives in 1771; linen bag made in 1796; cartridge box carried at Bunker Hill by Captain Robert Caller; a journal kept by Timothy Nichols in 1759, at the siege of Quebec; a glass and candiesticks used by Washington at Newport; canteen used by Samuel Pierce. 1775; bread that came from England in the year 1630, preserved by the ancestors of Lewis Pierce, of Dorchester; clock belonging to Dr. John Warren in 1786; chair used by Governor Hancock; silverware made by Paul Revore ; powder horn made by Daniel French and Indian war of 1755, and subsequently by his son during the Revolution; dish brought from England in 1685 by the Marsh family oword carried at Bunker Hill, 1775; the first Boston directory, 1789; and as arm-chair and clothing once owned by General Sullivan.



PRACTICAL INFORMATION .- From glass, useful for screens, etc., is made by laying the sheets horizontally covering them with a strong solar of sulphate of zinc. The salt cree izes on drying.

A teaspoonful of powdered boot dissolved in a quart of tepid sales good for cleaning old black dress silk, cashmere, or alpaca. Butter will remove tea spots Sa and water will afterward take out to grease stain. To renovate old feather beds, via

no steam apparatus is convenient p them out doors during a heart a Let them dry in the sun, beating the occasional'y with sticks to loose h feathers. They should be turned es several times and thoroughly dra A paste of soft soap and starch v A paste of solt solp that staren to take steins out of bed ticking. Spa it over the spots. When dry scho off and wash with a soft sponge A good cheap paint for floor,

made of five pounds of French oda one quarter of a pound of gine, and gallon of hot water. When welling apply one or two coats of linstel a To remove old paint, cover was

wash of three parts stone litne, sha in water, to which one part of per ash is added. Allow the costing remain for sixteen hours, when h paint may be scraped off.

Black shoes may be bronzed in strong solution of aniline red in in hol

A solution of chloride of ites r remove nitrate silver stains from hands:

Unslacked lime is excellent cleaning small steel articles, subjewelry, buckles, and the like

A COUPLE OF USEFUL HINTS -Te often a screw hole gets so work the screw will not stay in. When h is handy the regular carpenter as the hole larger and glues in a la plug, making a nest for an entirely hole. But this is not always them and people without tools and in emergency, have to fix the than once. Generally leather is real a this is so hard that it does not h well. The best of all things is too narrow strips of cork, and fill the completely. Then force the server This will make as tight a job s driven into an entirely new hole

Another hint of a similar chang may be useful. One often desin put a staple into a block of stone.] hole is made, the staple inserted a lead melted and run in. But we the hole is made with the letter ger than the top, the lead willing work out, if there is much jar as strain on the iron. Besides the A much better article is subh

this be melted and poured in gr

the staple instead of lead it mis

much more durable job, beside

often more easy to procare si

than lead, as every store keeps?

manufacture of marbles-thus

pieces of stone which cont

largely to the enjoyment of

at Oberstein, on the Nahe, in Ge

where there are agate mills and

ries, the refuse of which is tan

good paying account by beings

into small balls, employed by m

to knuckle with, and are most

to the American market. Th

stance used in Saxony is a hi

careous stone, which is first brok

hammer. These are thrown

hundred or two into a small

ary slab of stone, with a nur

mill, which is formed of a flat st

eccentric furrows upon its fat

block of oak, or other hand and

the diametric size is placed of

stones and partly resting upon

The small block of wood is in

volving while water flows up

stone stab. In about fifteen #

the stones are turned into sphere

then, being fit for sale, are hend

called marbles. One establish

with but three mills, turns out

DEATH TO THE BUGS .- The fell

recipe for destroying bugs on st

and cucumber vines has been

fully tried for years. It is ce

worth a trial :- Dissolve a tesso

of saltpetre in a pailful of water

one pint of this around each hill

ing the earth so that it will not

much, and the thing is done

more saltpetre, if you can affin

It is good for vegetables, but de

the animal life. The bugs burn

the earth at night, and fail to s

the morning. It is also good

the grub in peach trees ; only 15

as much-say a quart or two "

tree. There was not a vellow a

tered leaf on twelve or fifteen "

which it was applied last season

danger of killing vegetables

A concentrated solution, all

derfully.

young beans, makes them grow

HOW TO PRESERVE STRATE

WHOLE .--- To every pound (

berries take three quarters of \$

of sugar. Put the strawberrie large platter and put half of the

thousand marbles each week

blocks, nearly square, by blows

MARBLES .- The chief place d

+7



HOW TO KEEP MEAT FRESH & LONG TIME .--- We have authority, the Inter-Ocean, for saying that the following recipe is worth the subscription price of any newspaper in the land : As soon as the animal heat is out of

the meat, slice it up ready for cooking. Prepare a large jar by scalding well with hot salt and water. Mix salt and pulveri ed saltpeter, one tablespoonful of saltpeter being enough for a teacurfal of salt. Cover the bottom of the jar with a sprinkle of salt and pepper, the same as if just going to the table, and continue in this manner till the jar is full. Fold a cloth or towel and wet it in strong salt and water, in which a little of the sil peter is dissolved. Press the cloth closely over the meat and set it in a cool place. Be sure and press the cloth on tightly as each laver is removed, and your meat will keep for months. It is a good plan to let the meat lie over night after it is sliced. before packing. Then drain off all the blood that oozes from it. It will be neccessary to change the cloth occasionally, or take it off and wash itfirst in cold water-then seald in salt and water as at first In this way farmers can have fresh meat the year round. "I have kept beef," says the writer, "that was killed the 12th of February, till the 21st of June. Then I packed a large jar of veal in the same way during the dog-days, and it kept six weeks."

STRAWBERRY SHORTCAKE .- Strawberries being now in season, a recipe to make the palatable dish known as strawberry shortcake will not be amiss. Rub a piece of butter the size of an into dough, and roll out into cakes about one-half inch thick and ten inches in diameter. Prick with a fork and bake in a quick oven. When done split them open with a knife and spread with nice butter, lay the bottom piece on a plate and cover with strawberries about an inch deep. It is better to have the strawberries sprinkled with sugar a few hours before they are put into the cake, with the crust side down and a layer of strawberries again. Over this lay the bottom piece of another cake and more strawberries. and put on the top piece, right side up. Serve with sweet cream.

over them, letting them statil HAM CAKE .- A capital way of dis nighi. Next morning drain posing of the remains of a ham and juice from the platter, add to Office on High street, nearly opposite Blair's Hotel. Residencei n Town Hall, Julian street, where night calls should be made [4-4.-tf.] John Fitzharris, - Proprietor. Having teased and refurnished the above etor is now amply prepared to accommodate all who may favor him with their patronage. The best that the market affords will be served at the Table at all seasons, the Bar will be kept constantly supplied with the choicest liquors, and the commodious Stable will be under the charge of a careful and attentive hostier. No effort will be spared to render guests comfort-able and well pleased in every particular, and by proper attention to business and a moderate scale of prices the proprietor hopes to win his way to public favor. (May 2, 1873.-tf.] making an excellent dish for breakfast quart of red currant juice and is: Take a pound and a half of ham, fat and lean together; put into a mortar and pound it, or pass it through a sausage machine; boil a large slice of burg and vicinity is directed to the fact that broad in a half pint of milk, and beat it and the ham well together; add an ogg beaten up. Put the whole into a mo'uld and bake a rich brown. Make a rich brown. tar and pound it, or pass it through a