

Wit and Humor.

Wit and Humor. (From the Boston Post) BY JENK.

I'm out of cash, and so, of course, I've pocketed my last dollar. I'm out of patience, just because I'm in a hurry to get it back. I'm out of hope, because I'm out of money. I'm out of friends, because I'm out of cash. I'm out of everything, except my last dollar. Which is the greater evil, that?

A NETTY-FLAVORED ANECDOTE. - Meddling with other people's business is a habit which has become a national characteristic, and there is no one who is more prone to it than the young man of a second time, and seeing he has lost his (the elder's) virginity, it is not surprising that he should be so meddling with other people's business. "Ma'am," quietly responded the younger, "compactly," see what you have done."

FRUIT FRITTERS. - Make a batter of flour, milk and eggs, of whatever richness you prefer; stir into it either raspberries, currants, or any other fruit. Fry it in hot lard, the same as pancakes.

APPLE FRITTERS. - Make lard as above, only thicker; pare apples, cut them in slices, and fry them in the lard. Fry them up the quart, and hot fat, the same as pancakes.

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Scientific and Practical.

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To PRESERVE WALNUTS. - Take the walnuts when you can pick them through with a needle, lay them to soak in salt and water two days, then shift them into fresh water, and let them lie two days longer; take them out and lay them on a table or board in the sun for two or three days, till they are quite black; then put them into a pickling-jar. When the jar is full, put in an onion stalk with cloves. To a hundred walnuts, put in a pug of mustard seed, a quarter of an ounce of mace, half an ounce of black pepper, and half an ounce of allspice. Then fill the jar and pour boiling vinegar over them. Then turn them down cold, with bladder and seal, and cork the jar.

To PREPARE TOMATOES. - Throw them into cold vinegar as you gather them. When you have enough, tie some spices in a bag, and scald them in good vinegar. Pour the vinegar hot over the tomatoes.

To reduce solid feet to bustles, multiply the number of solid feet by 45 and divide the product by 50; the quotient will be the number of bustles.

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PHILADELPHIA AND HOUSTON RAILROAD.

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Table with columns: Station, Time, Stations, Time. Routes to Philadelphia and Houston.

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NATURE'S OWN REMEDY.

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MANURING THE WHEAT CROP.

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