

The Pittsburgh Gazette.

FARM, GARDEN AND HOUSEHOLD.

Domestic Cooking.

Salmi of Wild Ducks.—Roast the ducks on a spit, take them off before they are done and cut them in small pieces. While they are cooking, fry in oil or butter some pot-herbs, half a bay leaf, a chopped onion and head of cloves; moisten with broth and a glass of white wine; add some cooked celery and stoned olives; then sprinkle with crumbs of bread.

After boiling up once or twice, add the duck's duck, let the whole simmer in a corner of the range, turn out on a dish and serve.

There are some hunters who cook the ducks by a very small fire, with butter, wine, white pot-herbs, bay leaf, cloves, onions and pepper, and serve them with butter sauce, acidulated with tarragon vinegar. Every one to his taste.

Breast of Veal à la Provençale.—Cut the breast into small square pieces, place them in a saucépan with some spoonfuls of oil, butter or drippings, onions cut in thin slices, a bay leaf and thyme, chopped finely, salt and pepper. Cover the saucépan and cook slowly for two hours, with fire above and below, taking care to stir the contents from time to time.

Soak a few carrots and turnips in the soup stock and a large handful of chopped parsley; put it back on the fire, detach from the bottom with a wooden spoon, let it cook an instant and serve.

Here is a little secret for the improvement of macaroni.

While the water is boiling in which the macaroni boils at its ease, and at the same time it is about to throw into the saucépan a large glass of water and take it immediately from the fire. This fresh water has the effect of hardening the paste of the macaroni and renewing its consistency.

Fried Eggs Remoulade Sauce.—Melt butter in a pan, season with salt; break the eggs without bursting the yolks; sprinkle with pepper; add a few morsels of butter on top of the eggs, season with fine salt, coarse pepper and nutmeg; put the pan over lively coals, holding a red hot shovel above, removing the eggs while the yolks are still partially soft. To this dish is added Remoulade Sauce, made of olives, oil, vinegar, mustard, cut shallots, parsley-chopped fine, salt and pepper. Serve the same in a boat, for each guest to help himself.

Fish Soup.—Soak some crushed dried peas, previously well washed, then put them to cook in warm spring or river water. After softening, pass through a colander, so as to form a thin puree. Take afterwards, some scraps of fresh fish, put them in a saucépan with an onion stuck with three heads of cloves, a stalk of carrots and a piece of salted pepper; moisten with half water and half broth; add bread crumbs and a lump of butter; let the whole cook thoroughly and then strain through a colander.

A GARDEN HINT OR TWO.—The out door grape-vines should now be tied up to the trellis; the raspberry and blackberry canes should be staked and tied, but not tied too closely to the stake, as it prevents free room for natural growth. Asparagus beds should have the tops of the plants cut off, and the rest forked in and in about ten days the beds should receive a good dressing of salt. The rhubarb beds should be put in order, and new beds planted if needed. The currant bushes should have all the dead and unproductive wood removed. Currents make the best bushes if planted in two rows. Take last year's wood from ten to twelve inches long, and if you desire a bush plant it as it is cut, and insert it in the ground where you wish it to stand, some five or six inches, and press the soil with the feet firmly around it, and you will have currants the second year. If you would prefer a pretty little tree, cut out the eye from the wood that goes beneath the surface. The bush is the most productive.

Gather up from every quarter all the rubbish about the garden, put it in heaps on different beds, burn and scatter the ashes.

Loose no time now in planting out your fruit trees, vines, and fruit-bearing plants; as soon as it is done, the better, and the more time you will have for other things not so pressing as now. Evergreen trees can be delayed until the end of April or to the middle of May if necessary.

Pruning the flowering vines, shrubbery and rose bushes should be done without delay, if not already done. Peas should be in the ground as soon as possible. We planted several days ago—that is the first and second crops, the Extra and Early variety, with some "Adlanders."

An early start in the garden has a good effect the whole season.—*German-town Telegraph.*

ABOUT PAINTING, PAPERING, ETC.—Select paper with quiet tints, as being in better taste than gaudy colors. Some paper the ceilings also. For this a white or nearly white watered paper should be used, with a broad and delicate colored border.

Side walls can be papered by women. Trim the unprinted edge from one side of the paper, cut into strips the right length, matching the figure as you cut, then lay one strip at a time on a long table, and with a good whitewash brush, or even a clothes brush, spread on the paste—cover the board four pastes, made rather thin, and quickly smooth them with your assistance; lift a strip to its place, and with cloths to hold it, smooth it with a cloth from the top downwards, and then lay the next piece, laps its trimmed edge over the untrimmed edge of the first, and match the figure.

Do not begin in a corner, for these are soldered straight, but begin by a door so that when you come around to the place of beginning, there will not be a strip of broken figure to show up when you paper the corners of a room, always lay the paper instead of turning the corner while, and then lay a little so, so that the paper will go in smooth to any irregularities in the corner, and not bridge across, as it will do if put on whole.

If your house is nice, and you wish to repeat within doors, do not fail to get the same for the last coat. It costs more, but is very much durable, has a beautiful polish, and is very easily cleaned without soap. But if you are building a nice house, by all means have the wood work varnished, and dispense with paint entirely. Almost any wood is

handsomer varnished than any paint can make it, and a simple damp cloth will remove all dirt.

The old fashioned furniture, bedsteads, chairs, tables, etc., can be made to look almost like new, if well treated with turpentine and oil. It pays much to remedy, buy a cup of varnish and stoned oil of a brush and varnish the furniture yourself. A nicely varnished table is handsomer to my taste without a spread than with one.

If new curtains are wanted for any part of the house, get big chintz and lay the lower hem, and on the upper edge to a round rod, such as you can get at the stores arranged to draw up by a cord at the sides; or if you cannot do better, put a round rod at the bottom and top, tying with a cord and tassel through over the top. White curtains can be added, if wanted.

Carpets should be hung up at least once a week, and brought beaten with a broom. All common carpets should be turned the other side up. Good straw should laid down is the best to keep dust from wearing carpets. Carpets that are to be stretched much should be bound all around, and oil cloth should also be bound with carpet binding.

In purchasing a carpet, remember that large patterns are more suited to large rooms, and that a carpet with a small figure, covering nearly the whole room, will last longest, especially if the carpet is three-ply. Let there be a harmony of colors between the carpet and wall paper. Select substantial colors as well as substantial cloth, don't get a green carpet, and then get the room to protect it, but get one that loves the life.

Motor carpets or even linens are poor economy, but for honest wear give us the old fashioned rag carpet yet.

WHITE CLOVER PASTURE GOOD FOR SHEEP?—Having kept sheep for six years, principally upon white clover, I can recommend it as being durable and affording about one-third more food than other grasses, and it will stand closer feeding, and sheep will do well on it. I have about ten acres that have been seeded eighteen months ago, and is now sown with prairie grass, which is long, strong, and the clover still flourishes. (The grass never been broken, and it has often been remarked that my pasture will sustain more stock than any pasture of its size in the neighborhood. It also makes good hay for sheep. I mix white clover seed, and sow over better land, and when the grass is cut, and makes batch hay for sheep, I have sixteen fifty-five sheeps, have been mixed, without feeding any grain, and lost none after winter set in, and none are poor and weak. My lambs have not but little care their dams all being in good condition. The above sheep kept better inocks in the vicinity that have had hay and grain without white clover.

W. F. Farmer.

PILES.—An Easy Remedy.

MARRIAGE AND CELIBACY.—An Easy for young men on the eve of Solitude, and the DISABILITIES AND DISEASES OF MARRIAGE.

EPILEPSY CAN BE CURED.—Those having friends afflicted are earnestly solicited to consult the Union Republican County Convention, where state that I ask the office but for one's own benefit, to cure epilepsy, and sincerely believe, telling them that there are others who have been cured by the office, and as competent as myself. I will be happy to communicate to the citizens of the county for their information. V. J. JOSEPH BROWNE, M. D., 1094 (old 13th), and 61 Pa. Vol. Regt., mrs. 1861.

SPECIAL NOTICES.

ORNAMENTAL AND USEFUL DIVIDED BEDDING.

FOR SHERIFF.—WILLIAM A. HERRON,

Will be a candidate for the office of sheriff, subject to the decision of the Union Republican County Convention.

FOR CLERK OF COURTS.—JOHN G. BROWN,

Militia, brigadier, Intelligible Co. H, 1094 Brat Penna. Vol., subject to the decision of the Union Republican County Convention.

FOR DIRECTOR.—LELAND CO. LTD., respectfully announce themselves as a candidate for the office of director of the Leland Company, of the Union Republican County Convention, who would state that I ask the office but for one's own benefit, to cure epilepsy, and sincerely believe, telling them that there are others who have been cured by the office, and as competent as myself. I will be happy to communicate to the citizens of the county for their information. V. J. JOSEPH BROWNE, M. D., 1094 (old 13th), and 61 Pa. Vol. Regt., mrs. 1861.

THE IRON CITY.—WILLIAM CALDWELL, Dec'd.

No. 3 December Term, 1860. Alias Writ of Partition.

INSURANCE.—THE IRON CITY.

MUTUAL LIFE INSURANCE CO.

Of Pennsylvania.

Office, 75 Federal St., Allegheny City.

DIRECTORS:

Rev. J. B. ROBINSON, President.

Rev. J. B. CLARK, D. D., Vice President.

C. W. BENNY, Treasurer.

M. W. WHITE, MEDICAL ADVISER.

DANIEL SWIGER, Gen'l Agent.

TUESDAY, MAY 18th, 1862,

AT 10 O'CLOCK A.M.

IN THE ORPHANS' COURT OF ALLEGHENY COUNTY.

IN THE ESTATE OF

JAMES HINDMAN, Deceased.

No. 12 December Term, 1860. Alias Writ of Partition.

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