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| :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |
|  |  | $\qquad$ <br> pobeiti b. smiley, Cabinet | New wator and jewhery |  |
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|  |  |  |  |  |
|  | Some pratioul cotemprorary gives the fol- |  |  |  |
|  |  |  |  |  |
|  | sweot oil, then whath soft leather and whiting. Thus rubbed with sond treated, it will retnin its beauty to the lnat: <br> New |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  | gradually until it boils--then cool ngain. Brown earthenware, particularly, may be |  |  |  |
|  |  |  |  |  |
|  | Brown earthenware, particularly, may be toughened in this way. A bandful of wheat or rye bran, thrown in while boilling, will pre- |  |  |  |
|  | eerve the glazing, so that it will not be de-stroyed by acid or salt. Clean $n$ brass kettle, |  |  |  |
|  |  |  |  |  |
|  | stroyed by acid or salt. Clean a brass kettle, before using it for cooking, with salt and vinegar. The oftener carpets are shaken, the |  |  |  |
|  | $\begin{aligned} & \text { vinegar. The oftener carpets are shaken, the } \\ & \text { longer they will wear. The dirt that collects } \\ & \text { under them grinds out the threads. If you } \end{aligned}$ |  |  |  |
|  | under them grinds out the threads. If you |  |  |  |
|  | thoroughly nfter you have enten your last meal at night. Woollen should be washed in |  |  |  |
|  |  |  |  |  |
|  | very hot suds, and not rinsed. Lukewarn |  |  |  |
|  | Water slirinks woollen goods. Never allow ashes to be taken up in wood, or put into |  |  |  |
|  | wood. Always have your matches and Inmp ready for use in case of sudden alarm. Have |  |  |  |
|  | important papers all together, where you can lay your hands on them at once in case of fire. |  |  |  |
|  |  |  |  |  |
|  | $\begin{aligned} & \text { Wrap them in good strong paper. Steel is } \\ & \text { injured by lying in woollens. Old bread may, } \end{aligned}$ |  |  |  |
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|  |  |  |  |  |
|  | after the brend is drawn, or a stove, and let it hent through. Isinglass is a nost deticate |  |  |  |
|  | starch for fine muslins. When boiling com- mon etureh, sprinkle in it a little fine salt; it |  |  |  |
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|  |  |  |  |  |
|  | havo flattered ua, until we think, for a plain, whulesome kind, ours excels nil others. We thes six cups of good buttermilk, one ege, salt |  |  |  |
|  |  |  |  |  |
|  | only long enough to make it free from lumps;pour into a large buttered brend pan, and bakehalf an bour. This is light, with on niee, |  |  |  |
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|  | $\begin{aligned} & \text { We support government-all as drinks sup- } \\ & \text { port government-that is if he lickers at a } \\ & \text { licensed house. Every blessed drop of licker } \end{aligned}$ |  |  |  |
|  |  |  |  |  |
|  | f them are grent officers, such ns mnyors andCorporations, High Constables, Presidents, |  |  |  |
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|  | Limerick, Maine. They made him believe |  |  |  |
|  |  |  |  |  |
|  | and persunded him to get the $\$ 1200$ together, and deposit it in a small trunk, to remain in his possession six days, while they were work- |  |  |  |
|  |  |  | and | , itame |
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|  | Diath of a Miren, -The Chiongo Press mentions that afor doys ago a miser, named |  |  |  |
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|  |  |  | mers |  |
|  |  |  |  |  |
|  | ot take medicines or have a physician, lest o ehould be called upon to pay the expense. |  |  | ateme |
|  |  |  |  |  |
|  |  |  |  | Amerit |
|  | fo left no will, and had soveral respectable |  |  | Atememen |
|  | $\begin{aligned} & \text { bedside and relieved his sufforings os they } \\ & \text { sould. } \end{aligned}$ |  |  |  |
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