Merald.

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THE YORK HERALD

IS PUBLISHED

Every Friday Morning,

And dispatched to subscribers by the earliest nails or other conveyances, when so desired.

The York Herald will always be found to contain the latest and most important Foreign and Ocean News and Murkets, and the greatest care will be taken to render it

acceptable to the man of business, and a valuable Family Newspaper.

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ESTARLISHMENT Orders for any of the undermentioned des-

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Having made large additions to the printing material, we are better prepared than ever to do the neatest and most beautiful printing of every description.

AUDII NEERS.

HENRY SMELSOR, Licensed Auctioneer for the Counties of York and Peel, Collector of Notes, Ac-counts, &c., Small charges and plenty to do. Laskay, March 2, 1835 539-1y

FRANCIS BUTTON, JR. Consed Auctioneer for the County of York. Sales attended to on the short-ide rates. P. O.

EDWARD SANDERSON,

icensed Auctioneer for the Counties of York and Peel, Residence—Lot No. 20, rear of 3rd Concession, Markham. P. O. address, Buttonville. Parties requiring Mr. Sanderson's service can make arrangements at the Herald office. January, 4, 1855

JOHN CARTER,

icensed Auctioneer for the Counties of Lot 7, 6th Con., Markham: P. O. address, Unionville. Sa es attended to on the shortshortest notice and on reasonable terms. Orders left at the Herald office for Mr. ter's service will be promptly attended to.

ANIOID BARGETTE

DR. JAS. LANGSTAFF Will generally be found at home from 8 a m. to 4 p. m. George A. Langstaff i author zed to collect accounts
Richmond Hill, Oct. 4, 1869 568

JOHN D. McCONNELL, M. D.,

Graluate of the Toronto University. Residence—Thornbill.
July 22, 1869 575-14

DR. HOSTETTER,

Member of the Royal College of Surgeons, England. Residence—North of Rich-mond Hill, at the Elgin Mills. All call (night or day) promptly attended to. Elgin Mills, Jan. 1870

JOHN N. REID, M. D.,

forner of Yonge and Colborne streets, Thornhill. Consultations in the office on the mornings of Tuesdays, Taursdays and Saturdays, from 8 to 10 a m. All consultations in the office, Cash. Thornhill, June 9, 1865

DRUGGISTS.

H. SANDERSON & SON,

PROPRIETORS OF THE

RICHMOND HILL DRUG STORE.

Corner of Young and Centre streets East, have constantly on hand a good assortment nave constantly on hand a good assortment of Drugs, Pauts, Perfumery, Chemicals, Oils, Toilet Soaps, Medicines, Varnishes, Fancy Articles, Dye Stuffs, Patent Medicines and all other articles kept by druggists generally. Our stock of medicines warranted genuine, and of the best qualities. d genuine, and of the best qualities. Richmond Hill, Jan 25, '72

THO MAS CARR,

Dealer in Drugs, Medicines, Groceries, Wines, and Li luors, Thornhill. By Royal Letters Patent has been appointed Issuer of Marriage Licenses.

DENTISTRY.

A. ROBIESON'S, L. D. S.

New method of extracting teeth without New method of extracting teeth without pain, by the use of Ether Spray, which affects the teeth only. The tooth and gum surrounding becomes insensible with the external agency, when the tooth can be extracted with no pain and without endangering the life, as in the use of Chloform. Dr. Robinson will be at the following places repared to extract teeth with his new aparatus. All office operations in Dentistry er ormed in a workmanlike manner :

Aurora, 1st, 3th, 16th and 22d of each month Thornhill...... Maple..... 30th

Nobleton Nitrous Oxide Gas always on hand at

Aurora, April 28, 1870

FIRE INSURANCE.

THE ISOLATED RISK EIRE INSUR ANCE CO. of Canada. Head Office: King street, corner of Church, Toronto.

Capital......\$500,030 Deposited with Government 50,003 President—Alex Mackenzie, Esq., M.P. Manager - John Maughan, Jr.

ADVANTAGES OFFERED: Ist Absolute security to policy holders, in the shape of a very large cash capital.

2d. The important feature introduced by this company of insuring non-hazardous property only, being the means of giving its Policy Holders very low rates on detached dwelling and farm property.

dwellings and farm property.

3rd. The Stockholders, Directors and Agents, being all residents in Canada, losses will be adjusted without delay, and paid in

Muthal Company to make them, keeping in view the security of its policy holders.

The undersigned having received an agency for the Townships of Whitchurch, King, Markham, Vaughan, York and Etobicoke, begs leave to say that he is now actively en-gaged in canvassing the same; and those wishing to insure before being called on in the ordinary routine of the canvass, that by addressing him at Mewmarket, or at head office, giving No of lot and concession and name of township, they can secare prompt

attention. THOS. ATKINSON, Agent. Newmarkdt, Aug. 16, 1871.

BUTCHERS.

WM. COX

DUTCHER, Richmond Hill, has always on hand the best of Beef, Mutton, Lamb, Veal, Pork, Sausages, &c., and sells at the lowest prices for cash. The highest market prices given for cattle,

sheep, lambs, &c.
Also corned and spiced beef, smoked and lried hams. Richmond Hill, Sept. 27, 1871. 652-tf

NOTIC 2.

[VHE subscriber in returning thanks to his friends for the patronagehe has received since he commenced business as a butcher on Richmond Hill, begs to innounce to them that he has disposed of his business to his son, Henry Hooper, who will in future carry on the business. He also trusts that his customers will continue to bestow their patronage on his successor. patronage on his successor.

ROBERT HOOPER. Richmond Hill, Jan. 7, '71.

POWELL'S PUMPS, DOWELL'S PATENT PUMS are made under genuine patents in Can-ada and the United States. Are no spurious imitations or infringements. DOWELL'S PATENT PUMPS

mer, day and night. Infringers beware. DOWELL'S PATENT PUMPS as now made, have no castings to come loose or break. Have all steel bearings guar-

anteed. DOWELL'S PATENT PUMPS erected within the last ten years, can have recent improvements attached, and

guaranteed superior to any other made. POWELL'S PATENS PUMPS have already to have already taken the leading place in some parts of the United States as well as in

DOWELL'S PATENT PUMPS have all nt their defects. No others possess their | ble peasant." eculiar advantagous feature.

DOWELL'S PATENT PUMPS as now perfected, are the successful result of twelve years endeavor to supply a want universally felt. DOWELL'S PATENT PUMPS

even in their hitherto imperfect form, have in all instances carried off the highest prizes from all competitors. DOWELL'S PATENT PUMPS

are adapted for the deepest wells. References to all. Depths from cistern to one nundred and thirty feet. DOWELL'S PATENT PUMPS

have a continental reputation, and are fast superseding all other kinds, both in wood and metal. DOWELL'S PATENT PUMPS while they cannot be approached in ood, have never yet been equalled in metal

at double cost. DOWELL'S PATENT PUMPS Cannot be rivalled without infringing Powell's Patents. Users of infringing pumps are liable. C. Powel', Patentee, Newton-

DOWELL'S PATENT PUMPS have been sustained by the highest legal ribunals, and universally approved by an nlightened public wherever introduced.

PATENT MEDICINES.

PROCLAMATION.

M USTARD'S Catarrh Specific Cures Acute and Chronic cases of Catarrh, Neural-gia, Headache, Colds, Coughs, Croup, Asthma, Bronchitis, &c., it is also a good Soothing

M USTARD'S Pills are the best pills you can get for Dysnamic to the best pills you can get for Dyspersia, Sick Headache, Billiousness, Liver, Kidney Complaints, &c. HAVE you Rheumatism, Wounds, Bruises, Old Sores, Cuts, Burns, Frost Bites, Piles, Painful Swellings, White Swellings, and every conceivable wound upon man or

RINGWOOD MARBLE WORKS. P WIDEMAN, manufacturer of all kinds

of Monuments, Headstones, &c.
Call and examine my stock and prices before purchasing elsewhere, as you will find t to your interest. Issuer of Marriage Licenses. . 27

Ringwood, Sept. 13, 1877.

WM. MALLOY, DARRISTER, Attorney, Solicitor-in-Chan-Bacery, Conveyancer, &c.
Office—No. 6 Royal Insurance Buildings,

Toronto street. Toronto, Dec. 2, 1859.

J. H. SANDERSON. TETERINARY SURGEON, Graduate of Toronto University College, corner of Yonge and Centre streets East, Richmond begs so announce to the public that he is now practising with H. Sanderson, of the same practising with H. Sanderson, of the same place, where they may be consulted person-ally or by letter, on all diseases of horses, cattle, & .

All orders from a distance promptly at-

tended to, and medicine sent to any part of

the Province.

Horses examined as to soundness, and also bought and sold on commission.

Richmond Hill, Jan. 25, 1872, 507

G. H. HUSBAND, L.D.S.

Dentist, begs most respectfully to announce that he will be at Unionvill1st Monday of each month Weston9th day " Kleinburg.. 16th Scarboro'..23d Where he will be prepared and most happy to wait on those who may require his ser-

G. H. H. having had over eleven years practice, feels confident of giving entire satsfaction. To those who have favored him with their patronage in the past, he returns his sincere

thanks, and to those who may do so in the future, he would say that no endeavor on his part will be wanting to meet their ap-4th. Rates as low as it is possible for any

> wick; Dr. Corson, Brampton.Thornhill Residence..... Thornhill, Sept. 18, 1868.

THE KING OF OILS

stand rermanen y above edvery Recommoro y in u . It is invaluable. LSO, the Pain Victor Infallible Diarrhosa, Dysentery, Flox, Coh, holera Morbus, Pain and Cramp in tee tomach and Bowels, &c.

Directions with each bottle and box. HMUSTARD. Manfuactured by Proprietor, Ingersoll.

Sold by Druggists generally.

The Dominion Worm Candy is the medicine to expel worms. Try it. 700-y FARMERSTBOOT AND SHOE STORE. TOHN BARRON, manufacturer and dealer in all kinds of boots and shoes, 38 West

Market Square, Toronto.

Boots and shoes made to measure, of the best material and workmanship, at the lowest remunerating prices.

Toronto, Dec 3, 1867.

D. C. O'BRIEN,

CCOUNTANT, Book-Keeper, Convey-A ancer, and Commission Agent for the sale or purchase of lands, farm stock, &c., also for the collection of reats, notes and accounts. Charges Moderate.

Office—Richmond street, Richmond Hill.

Gleanings.

—A literary friend of a nobleman applied to him for materials for a tities to the heart, causing it to assaid, to perpetuate the memory of so fore it was in a creep is the greatest great a luminary. His Lordship's absurdity. This instantaneous bounc- tation. answer was, "My success in lif-'s ing out of bed as soon as the eyes are not so very remarkable; whatever open will be followed by weariness powers Nature gave me I was enabled long before noon. to culti my father was a man

was introduced into the best com the polish on marble fire-places, etc., pany, where my circumstances per- it used in washing them. The potmitted me to support the character ash in the soap decomposes the carof a man of rank and fashion, and to bonate of lime, of which marble is these facts I chiefly owe my success made, and causes the destruction. in life. But if you wish to write the the late Lord Harwicke. He was as much as a room with or without indeed a wonderful character. He windows. Nothing, we think, is became Lord Chancellor of England more melancholy, particularly to a

- Carara, the composer who died and other spheres. recently, was far from rich. His principal income was derived from a spuff box. This spuff-box was given to the author of "La Prison d'Edimbourgh." about thirty years ago, by Baron James de Rothschild, as a token of esteem. Carafa sold it 24 hours later for 75 napoleons to the same jeweller from whom it had bee bou t. This became known to hoinschild, who gave it again to the musician on the following year. The next day it returned to the jeweller's. This traffic continued till the

death of the banker, and longer still, for his sons kept up the tradition, to the great satisfaction of Carara. -Some men and some women are

They cannot get up or sit down, they turpentine and a tablespoonful of not move, they cannot speak, ammonia must be added. (ural; they cannot be natural. They necessity for rubbing, and its cleanliare constantly studying for effect in ness and color are perfect. The ameverything. We must say that we monia and turpentine, although their like natural people. We like a ring-detersive action is great, have no ining hearty augh, no matter how jurious effects upon the linen; and loud it is. We like words that are while the former evaporates immeearnest and true, and actions that are diacely, the smell of the latter is said genuine, spontaneous and instinctive to disappear entirely during the dry-Give us warm nature rather than cold ing of the clothes.

-Augustin Daly, the playwright tvery many years ago, was earnsides in his own house in New York, your faults and follies to but few. which is luxuriously but tastefully furnished; he is the proprietor of two successful theatres, and, if we may credit newspaper report, is worth \$275,000.

-The Empress Josephine was very fond of perfumes, and, above all, of musk. Her dressing-room at Malmaison was filled with it, in spite of Napoleon's remonstrances. Forty years have clapsed since her death, and the present owner of Malmaison musk, which continues as strong as if been but yesterday removed.

-It is less pain to learn in youth than be ignorant in old age.

-It is only through woe we are flowers, but thorns.

Valuable Information.

Salt.—To every person whose diet consists largely of bread or its equivalents, common salt is a positive found in their ashes. Dietically regarded, salt is by no means in the same category with mustard, pepper,

-Lamp chimneys are most apt to crack after being washed. They are less apt to break if moistened with the breath, and polished with a white cloth or paper, and afterwards with a chamois skin, which gives them a clear brilliancy.

the sleep is over, until they feel as if custard. they had rather got up than not. It is a very great mistake for persons, as sound sleep, because the operations set the blood in motion by degrees, tending to equalize the circulation; for luring sleep the blood tends to

capsus wir eventually destroy

for pictures are loop-holes of escape to the soul, leading it to other scenes

NEW MODE OF WASHING .- The ill effects of soda on linen have given rise to a new mode of washing, which has been extensively adopted in Germany, and introduced in Belgium. The operation consists in dissolving two pounds of soap in about three gallons of water as hot as the hand can bear, and adding to this one teaspoonful of turpentine and three of iquid ammonia; the mixture must ben be well stirred, and the linen steeled in it two or three hours, taking care to cover up the vessel con-

taining them as nearly hermetically as possible. The clothes are afterwards washed out and rinsed in the

ing \$10 per week as dramatic critic Have the courage to confess your ig- a quarter of an hour, and let them of a weekly newspaper. He now re norance and awkardness. Confide rise eight hours.)

FRUIT CAKE.—Is made by taking 11 lbs of flour, 11 lbs of sugaa, 11 lbs of butter, 4 lbs currants, 4 lbs raisins, 11b citron, 18 eggs, the rind and ouce of 3 lemons, 1 table-spoonful powdered mace, 11 wine glass of wine, and 1 of brandy. Cream the butter and sugar, add the eggs beaten light, the whites and volks separa'e then add the flour and other ingredihas had the wall of that dressing-room ents, having the fruit well dredged repeatedly washed and painted; but with flour before putting it into the neither scrubbing, aquafortis, nor batter- 1 lb of blanched almonds, paint has been sufficient to remove cut into small pieces, is a great imthe smell of the good Empress's provement. Bake in a slow oven. An excellent dessert, which can the bottle which contained it had only be made at this season, bears the frivolous name of

Useful Recipes.

A DELICIOUS DESSERT DISH .-Take sound medium-sized pears; remove nearly all the siem, put them in water just enough to cover them, necessity. It is universal constituent of animal bodies, so universal and boil them til they are soft; take that unless an animal can acquire it each out carefully, and lay on a sieve in one way or another that animal the juice and rind of lemons; make annot live. Widely diffused all over the world, it is taken up, too, by the roots of vegetables, and may also be found in their ashes. Dietically reis not thick, boil it longer.

SAGE PUDDING.—1 lb finely chopvinegar and other condiments. These ped suct, 1 lb of flour, two eggs, 3 oz per are not to be found in blood or mus-References—The following gentlemen can with confidence recommend G. H. Husband to all requiring dental aid: Dr. Reid, Thorabill; Dr. Bull, Weston; Dr. D'Evlyn, Bur-listence. are not to be found in blood or mus- oatmeal, six onions boiled and chopparsley, salt and pepper to taste, two table-spoonfuls of beer, and sufficient milk to make the thickness of batter pudding. Bake in a well greased tin for an hour and a quarter. Generally eaten with pork.

thickly, and fill it three-parts full with small sponge cakes, soaked awake in the morning. He says that ding carefully, and pour some cold up to eighteen years every child custard over it. Or, bake it, and should be allowed to rest in bed, after serve with wine-sauce instead of are

teen or twenty minutes spent in gradien as high as it will—about one dually waking up, after the eyes are opened, and in turning over and 2 oz lamp sugar in a quarter of a pint when cool, cut into small squares.

The prace, and include it stand until the master it stand until the master is long enough. When near it was thus engaged, my father, a mildres is long enough. When near it was thus engaged, my father, a mildres is long enough. When near it was thus engaged, my father, a mildres is long enough. When near it was thus engaged, my father, a mildres is long enough. When near it was thus engaged, my father, a mildres is long enough. When near it was thus engaged, my father, a man of practical virtue, awoke. stretching the limbs, do as much good of warm mitk, and one egg well beaten; add these to the batter. Tren well rub a 1 lb of butter in sufficient flour to make a very light dough, knead for ten minutes, let it stand in stagn tion, the heart beats feebly and a warm place for half an hour, then slowly, and to shock the system by make up the cakes, put them on tins, let them stand a short time to rise, bouncing up in an instant and send-let them stand a short time to rise, ing the blood in overwhelming quantum dake them in a quick oven. hiographical record, wishing, as he sume a gallop, where the instant be yeast to the milk too hot or too cold,

> NEAPOLITAN CAKE.— $\frac{1}{2}$ lb flour, 6 oz butter, 2 oz loaf sugar, 2 oz sweet almonds, finely pounded. Rub all egg. Put it in a cool place to harden; then roll it out to a thin paste, and

cups quickly.

DIRECTIONS FOR CURING MEAT. venient and then hang it up to dry.

without injury. Or this: —Some men and some women are always acting. They are just as much be reheated, and used a second time, der add one pint of molasses and 1 actors as if they were on the stage. but in that case half a teaspoonful of table spoonful of saltpetre. At x he said 'I have been keeping it.'

it to smoke. The above receipts naturally suggest taking care of the other parts of the animal, and bring us to that most comfortable of breakfast dishes and boon companion of buckwheat cakes (which I may as well say, by way of parenthesis, are best made by taking l qt of buckwheat meal, 1 qt of warm Be always frank and true; spurn water, 1 tablespoonful of salt, and a every sort of affectation and disguise. | common-sized cup of yeast. | Beat for

3 table-spoonfuls of salt, 3 of pepper, Chop all these together as fine as you like it, either with a chopping-knife or by passing it through a sausagecutter, which last, however, is not approved by many persons, as you are fine. To preserve this for future use, so as to entirely exclude the air.

Next in order is a dish little known.

SCRAPPEL.—Boil the faces separate from the livers and hearts.

corn meal, and 1 quart of buckwheat all be very pleasant, but they will not meal. Let it boil until quite thick, last. They will grow tame and spirit and put it into pans. Cut it in thin less; and, if nothing else happens to slices, and fry a rich brown on both take their place, wee to the happiness sides. It makes an excellent relish. During the season when lard is sweet and fresh, all good old-fashioned housekeepers make.

sel to float them.

Springing our of Ben.—Dr. Hall through with wine; fill up the mould does not approve of the old doctrine with a rich cold cus and. Butter a sugar. Mix well together, and into the river hastens to its home till the which was formerly instilled into the paper and put on the mould; then tie this stir light snow until it is the roar of the ocean is in our ears, and minds of children—that they should spring out of bed the instan they boil it an hour. Turn out the pudbe be beaten a long time, and will become very light.

CARAMELS.—One cup of molasses, Sally Lunn.—Take one pint of 2 caps of brown sugar, 1 cup of milk or young—especially children and milk, quite warm, a quarter of a pint or cream, a piece of butter the size of feeble or sedentary persons—to of thick yeast; put them into a pan an egg, and ½ lb of chocolate grated brunce out of bed the moment they with sufficient flour to make a thick fine. Boil half an hour, stirring hard wake up; all our instincts shrink from batter, cover it over, set it in a warm all the time; it boiling hard, 20 and read the Koran. One night, as it, and fiercely kick against it. Fig. place, and let it stand until it has minutes is long enough. When near-

taking $rac{1}{2}$ lb of ground mustard, 1 table- for the to be engaged in irreligious spoonful of powdered mace, I table-spoonful of celery seed. Mix into a with thy brethren." paste until quite smooth, and thin with good eider vinegar to the consistency of cream. Take cucumbers that have been pickled, cut into pieces Care should be taken not to put the and put into pickle bottles; cover these with the above mixture, and as either excreme destroys fermen- cork tightly. They will be fit for use in a week or ten days.

Amusement for all.

Imonds, finely pounded. Rub all In a Sussey churchyard may be Pitt all the sussey of the following curious epitaph: ly into a quick oven, and bake it "Richard Basset, the old clerk of well. Set it to cool on an inverted cut it with an oval quart mould; then this parish, who had continued in sieve; cut it into squares, and ice each bake the pieces in an oven. Whilst the office of clerk and sexton for the square, flavoring the icing with rose. warm, place layers of different sorts space of forty-three years, whose It can be baked in a large loaf, adof jam between layers of the paste. melody was warbled forth as if he ding double portions of all the ingredi--A room with pictures in it, and a lee it over with white of egg and had been thumped on the back with ents, and ornamenting the icing. life of a truly great man, take that of room without pictures, differ nearly sugar, and ornament to your a stone, was buried on the 20th of September, 1666."

Tomato Custard.—This is said to In a trial at Winchester, we are as ful of this add the same quantity of merely by his virtues, abilities and learning. His father was an obscure time in his room, than blank walls; to a be a beneficial diet for consumptives. It is made by straining finely-stewed who interlarded his accounts of a learning to the above fine in his room, than blank walls; to consumptives. It is made by straining finely-stewed who interlarded his accounts of a learning to the learning t tomatoes through a coarse sieve, and conversation he had had with so oysters and stir into the batter. adding two pints of milk and one many "says I" and "says he," that pint of tomatoes to four eggs and one tea spoonful of sugar. Bake in small comprehend the form in which he spoonful. Try a spoonful first, to was wanted to make the statement, actisfy yourself that the lard is hot Directions for Curing Meat.—
To 3; lbs. of beef or pork take 1
pint of fine salt, and one table-spoonful of pulverized saltpetre; mix the
two well together. Divide the mixture into three parts. Rub the meat
ture into three parts. Rub the meat
ture into three parts. Rub the meat
ture into three parts. Rub the meat
the Court took him in hand with the
following result:—"My man, tell us
exactly what passed."—"Yes, my
lord, certainly. I said I should not
have the pig."—"Well, what was his
to table very hot. Some fry the two well together. Divide the mixture into three parts. Rub the meat bave the pig."—"Well, what was his to table very hot. Some fry the daily with one part, if you find that answer?"—"He said that he had oyster whole, enveloped in batter, one tis absorbed; if not, let a longer been keeping the pig for me; and the made oyster whole, enveloped in batter, one time clapse. Let it lie on the board upon which you salt it three last that he could not have said it. The says in the first parson?" "No, no, he did not batter should be thicker than if the say that he could not have said it. or four days, or even longer, if con- He spoke in the first person."-"No, Iwas the first person that spoke, my Hams may lie three or four weeks lord."—"I mean this—don't bring in bruise, and put them in a boiler over the third person—repeat his exact a fire; boil half an hour and strain; words."—"There was no third per boil the juice until reduced one-half; Make a pickle strong enough to bear son, my lord, only him and me." | cool; put in jars and seal; then place der add one pint of molasses and 1 not say he had been keeping the pig, with straw or rags to prevent breaktable spoonful of saltpetre. Wx he said 'I have been keeping it' age; boil twenty minutes; when per thoroughly, and pour over the meat. "I assure you, my lord, there was no feetly cold, place the jars in a cool, The pro- Leave it in the pickle four or five mention of your lordship at all. We dark cellar. They will keep for thout thinking how they appear to cess is said to cause a great economy weeks, some prefer four, but we are in two different stories, my lord. years. Add seasoning when used for thers. It is painful to live with of time, labor and fuel. The linen think five is better. Let it hang up There was no third person, and if the table. such persons. They are never na scarcely suffers at all, as there is little to dry for a few days, before putting anything had been said about your lordship, I must have heard it."

aim of nine out of ten of the young to boil in four quarts of water, with ladies who have suitors visiting them? an onion, a little mace, pepper and Do they have any? Certainly—most salt; let it simmer about five hours. of them do, only to forget it. A little Strain it through a sieve, and set presence of mind on these occasions away to cool until the next day. would save future unhappiness. The Then take off all the fat, wiping it young gentleman, in many instances, with a cloth; put it to boil. When is agreeable, gay, and handsome; and quite hot, if not well seasoned, add this dazzles the apes so utterly, that the whatever may be required; mix two young lady refuses to look further. She spoonfuls of ground rice with water; should satisfy herself upon such points stir it until it boils, then add a pint SAUSAGE MEAT.—To five pint bowls as these—"Will those eyes, in which of good sweet milk, and give it one of meat, cut into small pieces, add Cupid now dances so merrily, always boil. find expression from the love of a true and three of dried sage rubbed fine. | soul! Now he says many pleasant things, and draws pretty pictures for the future. Does he go to morrow to finger, dipping each piece in vinegar work, which gives promise of the ful- with well-beaten mace, cloves and filment of your desires in life? Do his ambitions and achievements satisfy bruised garlie, you may. Put it in a likely to have your sausage cut too you? Does his every-day life shine pauthat just holds it, with sliced with the noble endeavours of a trust- turnips, carrots and onions; pour pack it tightly in small stone jars, worthy man? If you think and desire over it the seasoning and vinegar in cavering the top with melted lard, a companion in your thinking—one which the bacon was dipped; add who can unlock the deepest depths of salt to your taste, and more vinegar your mind—to what strata of humanital if reedful, as the beef is to be nearly in New York and New England, but does he belong in the scale of excellence covered, but not quite, and if too acid highly esteemed in Pennsylvania, by and mortality! Is he doing all he can add water. Cover it with a thick to build up future usefulness and hap-piness in which you can share and feel or eight hours, according to the size When blessed ! These are the questions which of the meat. Take out with great they are thoroughly cooked, chop the experience of after-years may make care, lest, being tender, it should The literary critic of the Globe them all up very fine together. many women weep in bitterness of soul, break. Serve it with all the gravy says, he has "sometimes thought Strain the bones out of the liquor, that they had not thought of before and vegetable. It is equally good that, to a few clergymen, the desire and put the meat into it, with salt, they answered "Yes." We should cold as bot. taught to reflect, and we gather the to get into the newspapers, during pepper and sage to your taste. Put look out for to-day's reputations and honey of worldly wisdom, not from life, was almost as strong as the delthis over the fire, and to every 4 to-morrow's successes. The witticisms sire to get into heaven after death," gallens of the mixture add 1 quart of and endearments lavished so freely may must learn to fall alone.

vainly invoked on the shores of the desolation opening all around.

-Life bears us on like a stream of a mighty river. Our boat at first peel to your taste, and a large \frac{1}{2} teatilessoms over our young heads; the cup of yeart. Warm the milk, and flowers on the brink seem to offer make a sponge in the middle of the themselves to our young hands; we flour, into which all the ingredients are happy in hope, and grasp engerly have been previously well mixed, at the beauties around us; but the When light, knead into a soft dough, stream hurries on, and still our hands and let it rise until perfectly light, are empty. Our course in youth and Roll out, cut into shapes, and fry in manhood is along a deeper and wider lard, having enough lard in the ves- flood, amid objects more striking and magnificent. We are animated at the ut I must not comine myself to dustry passing around us—are excited moving picture of enjoyment and insuB substantial and yet simple dustry passing around us—are excited at some short lived disappointment.

Sponge Pudding.—Butter a mould prha rations. A most delicious The stream bears us on, and bur joys Tooty FLOORY .- To 1 pint of rich and griefs are left behind us. We cream add the grated rind and juice may be shipwrecked-we cannot be and the floods are lifted up around us, For evening amusement, there and we take our leave of earth and its inhabitants, until of our farther voyage there is no witness save the Indivite and Eternal.

"It was my custom in my youth," says a celebrated Persian writer, "to rise from my sleep to watch, pray Yellow Pickle May be made by of my soul! said he; 'it were better

COCOA-NUT CAKE.—Cut up and peel some pieces of very ripe cocoa-nut, grate very fine as much as will weigh - 1b. Beat eight eggs till very light, thick, and smooth. Have ready \frac{1}{3} lb powdered loaf sugar, and stir it into the pan of beaten eggs, alternately with the grated cocoa nut; adding a handful of sifted flour, and a powdered nutmeg, stirring the whole very

hard. Butter an oblong tin pan.

OYSTER FRITTERS.-Drain the liquor from the oysters, and to a cup-

PRESERVING TOMATOES. - Wash, "Look here, my good fellow-he did the jars in a boiler of cold water, age; boil twenty minutes; when per-

A NICE WHITE SOUP .- Break up a shin of veal; let it soak in cold A PARTNER FOR LIFE.—What is the water about two hours; then put it

> BEUF A LA MODE.—Lard a large piece of beef quite through with squares of bacon as large as your pepper in it; if you choose to add