

DOMESTIC RECIPES.

A RAGOUT.—Take a neck or breast-piece of lamb or youngish mutton; cut in pieces about two inches long and one broad; put in a saucepan with a piece of butter the size of an egg; set over the fire and cook until a little brown, stirring all the while to keep from scorching. Some like a seasoning of onion. Now cover with water—say, for three pounds, a pint—and close the kettle so that the steam will not escape; boil slowly until two-thirds done, then salt and pepper; peel and cut in thick pieces the potatoes, putting in as many pieces as there are of meat. When done, place the meat in the middle of the platter, laying the potatoes around it. Now take the sauce, add a cup of soup broth, and thicken with a little flour; cut in a piece or two of lemon, a small sprig of parsley, and boil a moment. Turn over all this seasoned sauce, and keep hot until eaten.—*German-ton Telegraph.*

KIDNEY SOUP.—Cut an ox kidney into thin slices. Season these with salt and pepper, dredge a little flour over them, and fry them in butter until nicely browned. Pour over them as much boiling water as will cover them, and simmer gently for an hour. Take out the kidney, cut it into small pieces, and return it to the saucepan, together with two quarts of stock, two turnips, two carrots, one onion, three sticks of celery, all cut small, and a small bunch of savory herbs. Simmer slowly for an hour and a half, then take out the herbs; add a tablespoonful of mushroom ketchup, and a little salt and pepper if required, and thicken the soup with a lump of butter rolled in flour.

HASHED MUTTON.—Fry an onion, chopped small with some butter till it is browned, add a tablespoonful of flour, and one and a half or two gills of stock with a few cloves, some whole pepper, salt to taste, a teaspoonful of walnut catsup, half that quantity of Worcester sauce, and a tablespoonful of tomato sauce; stir the whole together, let it boil once or twice, and strain it into a saucepan. When cold, lay the pieces of mutton in it with sauce, and place the saucepan by the side of the fire, so that the contents are very gradually heated; shake the saucepan occasionally, but never let the hash boil. Serve with bread fried in butter.

CUP CUSTARD.—For ten cups, put into a saucepan five ounces of chocolate, broken up, pour upon it a pint and a half of milk, add three tablespoonfuls of sugar. Let it boil until it thickens, then remove from the fire; break into a basin the yolks of five eggs and the whites of two; beat them up, and pour them gently into the cream, stirring all the time; strain through a piece of muslin and pour into cups; place the cups in a saucepan partially filled with cold water; put it over the fire until the water boils; let it boil until the cream thickens, then remove and leave the cups in the water until cold.

LEMON JELLY.—One and three quarter ounces of Russian isinglass, three and three quarter pounds of loaf sugar and three lemons. Cut the isinglass into small pieces; turn over it one quart of cold water, and let it stand for half an hour; then pour off the water; put the isinglass into a pitcher with the juice of two lemons and one cut in slices; put in the sugar and a dessert-spoonful of rose-water; over all pour three pints of boiling water; cover it, and let it stand an hour or so, until the isinglass is dissolved; strain through a jelly-bag into your forms, and set in a cold place.

ORANGE JELLY.—Take six large, juicy oranges and one lemon, one pound of loaf sugar and half an ounce of gelatine; dissolve the sugar in half a pint of water; pour half a pint of boiling water over the gelatine; when dissolved, strain it; put the sugar and water on the fire; when it boils add the gelatine, the juice of the oranges and lemon, with a little of the peel; let it boil up, and then strain it in molds to cool.

THE BLACK-BILLED CUCKOO.

This species of cuckoo (*Circulus Erythroptalma*) is nearly as numerous as others, but from its general resemblance has been confounded with the yellow cuckoo. Its particular markings, however, and some of its habits, sufficiently characterize it as a distinct species. The general color is nearly that of a yellow cuckoo; it is almost an inch less in length; the tail is of a uniform dark, silky drab, except at the tip, where a great many feathers are marked with a spot of white, bordered above with a slight touch of dull black; the bill is wholly black, and much smaller than that of the yellow, and it wants the bright cinnamon on the wings. But what constitutes its most distinguishing trait, is a bare, unwrinkled skin, of a deep red color that surrounds the eye. The

LIVE FOR SOMETHING.—Thousands of men breathe, move and live; pass off the stage of life and are heard of no more. Why? They did not a particle of good in the world; and none were blest by them, none could point to them as the instrument of their redemption; not a line they wrote, not a word they spoke, could be recalled, and so they perished—their light went out in darkness, and they were not remembered more than the insects of yesterday. Will you thus live and die, O man immortal! Live for something. Do good, and leave behind you a monument of virtue that the storms of time can never destroy. Write your name by kindness, love and mercy, on the hearts of the thousands you come in contact with, year by year. And you will never be forgotten. No, your name, your deeds, will be as legible on the hearts you leave behind, as the stars on the



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female differs little in external appearance from the male. The black-billed cuckoo is particularly fond of the sides of creeks, feeding on small shell-fish, snails, etc. There are also found broken pieces of oyster shells in its gizzard. The eggs of this cuckoo are smaller than that of others—usually four or five in number—and of a rather deeper greenish blue.

THE INFLUENCE OF THE FAMILY.—The first institution established by our benevolent Creator was the family, and it has ever been the chief school of human virtue. No influence for good is so great. From it have emanated the principles, piety and patriotism, on which forever rest the prosperity and strength of nations. The ties of kindred are the golden links of that chain which binds families, States and nations together in one great bond of humanity. Everything, therefore, which pertains to the history of our families, should be carefully recorded and preserved for the benefit of those who are to follow us. He who collects and preserves his own family history is not only a benefactor, in his way, but will deserve and receive the grateful thanks of all future generations.—*Hon. Marshall P. Wilder.*

brow of evening. Good deeds will shine as bright on the earth as the stars of heaven.—*Chalmers.*

PROFANITY.—Once when I was returning from Ireland—says Rowland Hill—I found myself much annoyed by the reprobate conduct of the captain and mate, who were both sadly given to the scandalous habit of swearing. First the captain swore at the mate, then the mate swore at the captain, then they swore at the wind, when I called to them, with a strong voice, for fair play. "Stop! Stop! if you please gentlemen; let us have fair play; it's my turn now." "At what is it your turn," said the captain. "At swearing," I replied. Well, they waited and waited, until their patience was exhausted, and then wanted me to make haste and take my turn. I told them, however, that I had a right to take my time and swear at my own convenience. The captain replied with a hearty laugh. "Perhaps you don't mean to take your turn." "Pardon me, captain," I answered, "I do, as soon as I can find the good of doing so." My friends, I did not hear an other oath on the voyage.—*Biography of Rowland Hill.*