DOMESTIC ECONOMY.

CHOCOLATE CARAMEL.—Take of grated chocolate, milk, molasses and sugar each one cupful, and a piece of butter the size of an egg; boil until it will harden when dropped into cold water; add vanilla; put in a buttered pan, and before it cools mark off in squares for the table.

TO KEEP BUTTER.—Butter will keep sweet if they are in a thorough manner a little flour is put over and in it, and then it is put in a tight butter crock or can; mix this with the press with more water to make soupy, pour it over and powdered sugar, and eat in season well for two days.

RUBBING WOOD.—Take one ounce of pearlash, one ounce of soft soap, one ounce of sal soda, one ounce of rock lime; put them together with two of tea over them; when it is boiling add it to the above ingredients, and when all will together with the other articles; then put in a jug and cork tight; use on copper wood; but the quantity is sufficient for two ordinary-sized pots.

WASHING BOILS.—Take a pint of soft soap, one ounce of sugar borax in a pint of water, one gallon of soft water, one ounce; mix sugar borax in a cup of boiling water, and when dissolved add to the soft soap; then add the water and mix well; put on the fire and stir often until it boils; then take off and let it cool; apply to the boils with a soft rag, and cover with a piece of linen; this will bring to a head in twenty-four hours.

BUTTER AND PUDDING.—The proper mode of making butter is to churn the cream, not skimmed milk, and to churn it sweet, and before it is churned at all sour. Churn it in a churn that will not heat it, and work it over in cold water, and work out all the buttermilk, and then work it over with fresh, cold water, and work out all the buttermilk, and then work it over with fresh, cold water, and work out all the buttermilk, and then work it over with fresh,