

"Who has yellow hair?" says another, producing a 7.

"I myself," is the answer, from one who holds a 7.

"Who is the loveliest person present?" drawing a 12.

"I am," says the holder of 12.

"Who is very impertinent?" says another.

"Oh, I am," exclaims the one matching the card drawn.

In like manner the game proceeds until the cards are all exhausted.

RECEIPTS FOR THE TABLE.

To Preserve Raw Peaches.—For peaches you must have glass bottles or jars with a large mouth, and about the size that will hold enough for one meal, as they do not keep after being opened. Put one layer of pounded loaf sugar in the bottom of the bottle, then a layer of sound, ripe peaches pared and quartered, then sugar, and so on till the bottle is full; let them settle and more can be put in. Then cut a round piece of white paper the size of the mouth, dip it in brandy and fit it in on the top of the preserves. Cork it tight, and dip the top of the bottle in melted sealing wax, covering the cork and rim well. Set them in a very cold place, or in damp, yellow sand. In the spring they will have almost the same flavor as fresh peaches.

Rabbit Pie.—Cut into quarters a couple of young rabbits; bruise in a mortar a quarter of a pound of bacon, with the livers of the rabbits, pepper and salt, a little parsley cut small, mace, and two or three leaves of sweet basil; beat them up fine, line your dish with a nice crust, put a layer of seasoning at the bottom, and then put in the rabbit; pound some more bacon in the mortar, mix it with some fresh butter, lay it over the rabbits, and cover with thin slices of bacon; now put on the paste to form the top, and then place it in the oven. It will take two hours to bake. When done, take off the top of the pie, remove the bacon, skim off the fat, and, if required, add some rich veal or mutton gravy.

To Braise a Ham.—Put the ham into water the night previous to cooking, and next day wash it in warm water, and trim it by cutting away all the yellow fat and rusty parts; take off the knuckle, and pare down all the under part; put it in a stew-pan, and just cover it with water; lay in a slice of beef cut into pieces, a few onions, a faggot of sweet herbs, three small carrots, and a little allspice; simmer from three to six hours, it must depend entirely upon the size and weight. Take out the ham and skin it; glaze, and serve it upon a purée of vegetables. The braise may be made into a rich brown soup, thickened and flavored with wine; it may serve also for the flavoring of soups.

Game may often be made fit for eating when it seems spoiled, by cleaning it and washing with vinegar and water. Birds that are not likely to keep, should be drawn, cropped, and picked, then wash in

two or three waters, and rub them with salt; have in readiness a large saucepan of boiling water, and plunge them into it one by one, drawing them up and down by the legs, so that the water may pass through them. Let them stay for five or six minutes, then hang them up in a cold place; when they are completely drained, well salt and pepper the insides, and thoroughly wash them before roasting.

Stewed Cucumbers.—Take two or three straight cucumbers, cut off one end, then take out the seeds, lay them in vinegar and water, and pepper and salt; have some good filling, and fill each cucumber with it; dry your cucumbers well out of the vinegar first, then dry them in a clean cloth, then fry them, if for brown; if for white not; take them out of the butter, and put them to stew in some good stock, with one onion, a faggot of herbs, a slice of lean ham, until tender; thicken the liquor, and pass through a sieve; season with a little drop of vinegar, lemon juice, sugar, salt, and white pepper, glaze the cucumbers several times to be a light brown.

Mock Turtle Soup.—Take four calf's feet, break the bones and stew them in as much water as will cover them. Take them out, when all the meat and gristle will part from the bones, and put the meat (but not the bones) back again into the liquor. Add half a pint of beef gravy, half a pint of white or port wine, and the following ingredients, tied up in a muslin bag; an onion stuck with cloves, a bunch of sweet herbs, salt, a little mace, allspice, and cayenne pepper. When sufficiently done, add the yolks of eight eggs boiled hard, and forcemeat balls. The juice of lemons or oranges improves the flavor of the soup.

Pickled Peaches.—To one quart of good cider vinegar take three pounds of coffee sugar, and when thoroughly melted set it on the fire till it boils, then put in a number of round, ripe peaches, having been carefully wiped. Let them boil till they are soft, when they may be taken out, and more put in until they are all done. Put the peaches in stone or glass jars and pour the syrup over them, if stone, the syrup is poured on while hot. Seal the tops well. Two quarts of vinegar is sufficient for a great number of peaches.

MISCELLANEOUS RECEIPTS.

Dried Flowers.—The following will be found to be a very effectual method of preserving flowers:—Fill an earthen, copper or wooden vessel, half full of sifted sand, then fill it up to the brim with clear spring water, stir the sand well with a stick, so as to detach the earthly particles. When the sand has thoroughly settled itself, pour off the turbid water, and continue to wash the sand till all the water that runs on its surface remains perfectly clear and transparent. The sand being thus perfectly cleansed, expose it to the heat of the sun a sufficient length of time to exhale entirely its humidity. For every dif-

ferent kind of flower you wish to preserve, prepare an earthen or tin vessel of a proper size. Make choice of the finest, most perfect, and driest flowers of their respective kinds, and be careful to leave the stalks of a good length. Place them, with one hand, as lightly as possible in the vessel upright, about two or three inches below the rim of the vessel, taking care that they do not touch the sides of the vessel, nor each other. Then, with the other hand, slowly pour on them the purified sand, till the stalk is quite covered. This being done, slightly cover the flower itself, separating the leaves a little one from another. The tulip requires a further operation. The triangular top which rises from the centre of the cup must be cut off, by which means the leaves of the flower will adhere better to the stalk. When the vessel is filled with flowers, leave it for a month or two, exposed to the rays of the sun, and the flowers, when taken out, though dry, will be very little inferior in beauty to new-blown flowers, but will have lost their scent.

To Wash Silk Stockings.—Silk stockings should be washed first in luke-warm water, in which some white soap has been melted, they should then be rinsed in clear water. Next, put them into a lather formed of warm water, melted with white soap, and a little stone blue. Wring them, and, when nearly dry, polish them with a box-iron, almost cold. The above recipe only applies to white silk stockings. Black stockings should be washed with a little gall and soft-soap. A little vinegar ought to be put into the water into which they are rinsed to preserve the color. When dry polish them with a box-iron moderately heated.

Good Paste.—Take common flour paste, rather thick, (by mixing some flour with a little cold water until it is of uniform consistency, and then stirring it well while boiling water is being added to it) add a little brown sugar and corrosive sublimate, which will prevent fermentation, and a few drops of oil of lavender, which will prevent mouldiness. When this paste dries it resembles horn, and it may be used again by adding water. It will keep well for two or three years in a covered pot, being always fit for use.

Poison Balls for Black Beetles.—Put a drachm of phosphorus in a flask, with two fluid ounces of water; plunge it in hot water, and as soon as the phosphorus is fluid, pour it into a mortar with 3 oz. of lard; triturate briskly, adding water, and about $\frac{1}{2}$ lb. of flour with two ounces of brown sugar; work the whole into a paste and divide into balls the size of marbles; for rats, cheese is better than sugar. An excellent recipe.

FASHIONS FOR OCTOBER.

FIG. I.—A BRIDAL DRESS OF WHITE SILK, trimmed with three deep lace flounces. The corsage is high, closed up the front, and has a heart-shaped berthe of lace. Sleeves and basque ornamented to correspond. The head-dress is composed of a wreath of myrtle and superb lace veil.

FIG. II.—EVENING DRESS OF APPLE-GREEN GAUZE WITH A DOUBLE SKIRT.—Each skirt is trimmed with eight rows of rather narrow satin ribbon. Low Greek corsage, ornamented with narrow white lace and a bow of pink ribbon. Short puffed sleeves, with a bow of ribbon placed on the inside of the arm. Head-dress of moss-roses and olemais.

FIG. III.—RIDING HABIT OF DARK GREEN CLOTH.—The corsage is made with a deep basque, and is open part way down in front, like a gentleman's coat, with a rolling collar, exposing a finely plaited linen cambric chemisette. Lappels extend from the shoulders to the waist in front, and they, as well as the basque, are ornamented with buttons. *Louis Quatorz* sleeves, with white cambric under-sleeves. Black velvet cap with a heavy tassel.

FIG. IV.—BLACK SILK BASQUE MADE WITH A BERTHE.—It is ornamented with narrow fringe, gimp and buttons. A body made of white Marseilles or "quilting" in the same style, and with wash fringe, braid and buttons, is very elegant.

FIG. V.—BONNET OF PINK SILK, trimmed with deep black lace, narrow black velvet and white blonde. Inside is a wreath of heather.

FIG. VI.—BONNET OF BELGIAN STRAW, with an open-work edge; on one side is a branch of hazel, and on the other a barb of black lace; inside a branch of hazel.

GENERAL REMARKS.—Dress goods were never richer in color than this autumn. The richer style of silks are generally flounced, with the pattern woven in the flounces, but many very elegant silks have appeared in broched stripes, plaids, &c. The *de lains* and cashmeres are striped in lozenge patterns of the most vivid colors, or are covered with palm-leaves and arabesques. Flounces maintain their vogue, but their number on the skirts of dresses varies according to the caprice of the wearer, from three to six or seven. Two flounces are very ungraceful, and not much worn. When a plain silk is flounced, the flounces are sometimes finished with only a plain hem, half an inch in depth, or with a ribbon or fringe of some good contrasting color, or with several rows of narrow velvet, or several rows of narrow Tom Thumb fringe. Plain or striped silks are often ornamented with fancy trimmings put on the front of the skirt, or down the sides in the apron style. This fashion, although very elegant, is not yet universal. When the skirt is not flounced, it must be very full and long, so that crinoline continues indispensable. Jackets or basques still continue in high favor, and there seems, as yet, no disposition to relinquish them. They are still made very deep, and profusely trimmed with fringe, gimp, ribbon, buttons and tassels. Some few wrappers are made with a large pelerine or cape. It may add to the comfort, but as a general rule pelerines are not favorable to the figure. Many frocks for young ladies have ribbon braees, which generally terminate in long ends behind. This fancy is graceful and appropriate for young persons; it would be ridicu-