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How To Dress With Taste. 1 vol. New York: Garrett & Co.—A useful little pamphlet, cheap at the twelve cents asked for it.

PARLOR GAMES.

I've Come to Torment You.—This is an amusing and ludicrous game if entered into with spirit. The company should be seated all in a line, or if a great many are to play, it is best to form a circle. The one that understands it will commence by saying, "I've come to torment you," the one on the leader's left hand must say, "What with?" "My finger and thumb," the leader answers; at the same time she snaps the finger and thumb of the right hand together, and continues doing so through the game. Then the one on the left hand must do the same, and say, "I've come to torment you," to the next one by her, and so each one in their turn says and does what the first one did. When it comes around to the leader, she will say and do the same as before, using both her fingers and thumbs, and each one must follow the other the same as before. The next time the leader says, "Two fingers, two thumbs, and an elbow," keeping her fingers and thumbs moving all the time, and jerking the right elbow backward and forward. All do the same in their turn; then the next time the leader moves both elbows in the same manner. When all are doing this much, the leader will add a "pit-pat," which is done by constantly moving up and down the right foot; then the next time move both feet calling it "two pit-pats;" then there is a nid-nod, suiting the action to the word, and the last is called a "hitch up," which is a constant rising in your seat. All together we now have "two fingers and thumbs, two elbows, two pit-pats, a nid-nod and a hitch up." The motions should be all made simultaneously, and by so doing a great deal of mirth will be afforded.

Animals.—Another favorite amusement is the dressing up and personating different animals. A large elephant can be made of a frame-work of whalebone and calico, supported by two boys, one of whom must walk inside the front pair of legs, and the other in the hinder ones. A keeper in the Indian costume must attend, relating ludicrous stories of the huge creature. A short, fat boy can represent a large white owl, and a taller one can personate an ostrich, whose long neck can be formed of a lady's fur boa; fanciful stories from their keepers will add to the evening's entertainment. The more ridiculous the keepers dress and act, the better.

HOUSEHOLD HINTS.

Heating Rooms.—As much disappointment is often occasioned by the want of knowledge as to the points which constitutes a good grate or stove, the following remarks are offered in the hope that they may be found useful.

1. The fire should be as near the floor as possible.
2. The opening of the front should be low.
3. The grate should be lined with fire-brick.
4. A shallow fire, with a large upper surface, is better than much front with a contracted upper surface.

5. A stove from which the smoke escapes from the back, is better than one from which it rises directly in the chimney.

6. A contrivance for regulating the quantity of air escaping up the chimney is very desirable.

7. The use of a blower in any form is only waste of fuel.

The following rules for setting stoves may be found of service.

1st. To let no air enter the flue, except what passes through the opening provided for the escape of the smoke. If it be desired to have a ventilating opening into the flue from the upper part of the room, the propriety of forming it will depend upon the draught which ordinarily exists in the flue. It will generally be better to use an unoccupied flue for the purpose of ventilation.

2nd. The grate should be kept as much forward into the room as is consistent with appearance. It is a mistake to suppose that it is more likely to smoke when brought well forward then when pushed back into a recess, provided cross draughts are avoided.

3rd. The flue in common register stoves should be brought down of equal dimensions perpendicularly over the fire, the register contracting the opening at the bottom, or, where the escape of smoke is at the back, the flue should be brought down at the back of the grate, and be made perfectly air-tight

RECEIPTS FOR POULTRY.

Roast Turkey.—Have the turkey nicely cleaned and washed, put it in the pan in which it is to roast; season it with salt and pepper, fill the body with dressing, as for roast goose, the crop with the same as for roast ducks; place it in the pan, back upward, dredge a little flour over and one large tablespoonful in the pan, with water sufficient to make gravy, which stir well together before setting in the oven. Baste frequently, and when a nice brown, turn it over, that it may be of equal color all round. Should the gravy boil away, and not leave sufficient in the pan, a teacupful of hot water may be added, with a little more flour, if necessary; stir it well, and let it simmer two or three minutes, then serve hot.

Stewed Rabbit—French Mode.—Cut up the rabbit and wash it; put it in a stew-pan, and season it well with salt and black pepper. Pour in half a pint of water, and when the water has nearly stewed away, add half a pint of port wine, two or three blades of mace, and a tablespoonful of flour mixed with a quarter of a pound of butter. Let it stew gently until the rabbit is quite tender. Serve hot.

Broiled Rabbit.—Clean and wash the rabbit; cut it entirely open, so that it will lay flat on the gridiron, with the back up. Place it over the coals, broil it slowly; when brown on one side, turn it. Take it up on a dish when done, and season it well with pepper and salt. Baste it plentifully with butter, as the flesh of rabbits is very dry; then send to table on a heated dish.

Roast Goose.—Boil twelve potatoes; when done, pare and mash them with a quarter of a pound of butter, two onions chopped, a teaspoonful of sweet marjoram, finely rubbed; with salt and pepper to taste; mash all well together; then have the goose well cleaned and washed; dry the inside with a clean towel, and season with salt, pepper, and a little sage, rubbed very fine. Put in the dressing, and skewer it well; then season the outside with pepper and salt; place it in the pan, back upward, dredge a little flour over, and one tablespoonful in the pan, with sufficient water for gravy, which stir well together before setting it in the oven. Baste frequently, and when a handsome brown, turn it over, that all parts may be well done and of equal color.

Roast Duck.—Clean and prepare them as other poultry. Crumb the inside of a small loaf of baker's bread, to which add three ounces of butter, one large onion chopped fine, with pepper and salt to taste. Mix all well together. Season the ducks both in and outside, with pepper, salt, and a little sage rubbed fine. Then fill them with the dressing, and skewer tightly. Place them in the pan, back upward; dredge a little flour over, and a tablespoonful in the pan, with water sufficient to make gravy. When a nice brown, turn them over; baste frequently, and when done, send to table hot, and eat with cranberry sauce.

Stewed Pigeons.—Clean and cut them in quarters. Wash and season with pepper and salt; put them in a stew pan, with as much water as will nearly cover them. Put in a piece of butter mixed with a little flour. Let them stew until they become quite tender. If the gravy should be too thin, add a piece of butter rubbed in flour, and let them stew a few minutes longer. When done, if not sufficiently seasoned, more may be added. Then send to table hot, in a covered dish.

Smothered Rabbit.—Clean the rabbit, wash and cut it open so as to lay flat on the gridiron. Broil it slowly, and when done, let it be of a fine brown on both sides; then season it well with pepper and salt, and baste it with butter. Pare two dozen onions, boil them in milk and water until they are soft; then drain and mash them. Season them with pepper and salt, and add a lump of butter. Cover the rabbit entirely with the onion, and serve hot.

Venison Steaks.—Wash and wipe them dry. Put them on the gridiron, over a clear fire, and broil them; then season with salt and pepper, and baste them with butter. Or they may be seasoned as above, and fried. Serve them with currant jelly. Venison steaks are very nice fried with a slice of good ham.

Boiled Turkey.—Clean the turkey, wash it well, season the inside with pepper and salt; dredge a little flour over, and pin it in a clean towel; put it into a kettle of hot water that has been salted; let it boil slowly; when done, send it to table hot. This is eaten with oyster-sauce, or drawn butter, as preferred.