

Life In Brazil; or, A Journal of A Visit to the Land of the Cocoa and the Palm. With an Appendix, containing illustrations of ancient South American Arts, in recently discovered implements and products of domestic industry, and works in stone, pottery, gold, silver, bronze, &c. By Thomas Eucbank. With over One Hundred Illustrations. 1 vol. New York: Harper & Brothers.—We ought all to know more of Brazil than we do. Its trade with the United States is large and increasing; its people, its customs, and its climate are full of points of interest; and it enjoys the same commanding position, in power and influence, in South America, that our own country does in North. The present volume gives altogether the most complete account of Brazil of any which has yet fallen under our notice. It is pleasing in style, abounds with valuable facts, and is plainly the work of a keen as well as discriminating observer. It may be called, in fact, a daguerreotype of Brazil. Sufficient personal narrative is mixed up with the statistics, the descriptions of Brazilian customs, and other matters of information, to maintain the interest at the highest point. The appendix is full of curious antiquarian knowledge, establishing the fact, that the inhabitants of Brazil, before the discovery of America by Europeans, had attained a very considerable degree of civilization. The volume is a handsome octavo.

Annual of Scientific Discovery for 1856. 1 vol. Boston: Gould & Lincoln.—A record of the discoveries in science during the past year, ably edited, and quite handsomely printed. It is part of a series, the work having been published for several years. It has everywhere met, we are pleased to say, with that popularity which it so well merits. Those persons, who have the preceding volumes, should immediately order this; while those, who have none, should purchase the whole series.

Home. By Anna Leland. 1 vol. New York: J. C. Derby.—A novel evidently founded on fact, and written with considerable earnestness. As a work of art, however, it is deficient. Judged by the severe critical standard, as a literary production, it is not above mediocrity. But regarded as a life experience, it deserves praise for its varied incidents, its wholesome moral tone, and many bits of very excellent characterization.

The Iliad of Homer, literally translated, with Explanatory Notes. By T. A. Buckley. 1 vol. New York: Harper & Brothers.—Another number of the "Classical Library." In this translation, and especially in the notes accompanying it, use has been made of all the latest critical labors of the best scholars. For what learners call a "pony," the book is just the thing.

History of Fernando Cortez. By J. S. C. Abbott. 1 vol. New York: Harper & Brothers.—A spirited account of the Conquest of Mexico, embellished with numerous fine engravings. The book is designed for youth.

Five Hundred Mistakes of Daily Occurrence in Speaking, Pronouncing and Writing the English Language, Corrected. 1 vol. New York: Daniel Burgess & Co.—Every young lady ought to have this book, for in every part of the Union there are provincialisms in speech, peculiar to that particular locality. To correct such, as well as other errors in speaking, writing, or pronouncing our language, is the purpose of this work. There are, besides, many curious things in the volume, which would amuse, not less than instruct the reader. We quote one in our chit-chat.

The Blue Ribbons. By Anna Harriet Drury. 1 vol. Boston: Whittemore, Niles & Hall.—The most charming story for young people that we have read for a long time. The lovely Marie Antoinette figures in it, not in the gloomy guise of her later years, but as that "almost celestial vision," which Burke describes her as being in her younger and happier days. Several beautiful illustrations embellish the volume.

Parisian Sights and French Principles, seen through American Spectacles. By Jas. J. Jarvis. Second Series. 1 vol. New York: Harper & Brothers.—All who have read the former volume, by the same author, will be glad to get this, the second of the series. The book is racy, fresh, and full of out-of-the-way information. It is capitably illustrated; indeed some of the engravings are wit itself.

The Shakspeare Papers of the late William Muggin, LL. D. Annotated by Dr. Shelton Mackenzie. 1 vol. New York: Redfield.—All of these essays are meritorious, but that on "Lady Macbeth" is particularly so; indeed it alone qualifies the work for a place in the library. The notes of Dr. Mackenzie considerably increase the value of the volume.

Wolfsden. By J. B. 1 vol. Boston: Phillips, Sampson & Co. Philada: T. B. Peterson.—We have received this book just as we are going to press, and are therefore unable to speak of its merits from personal inspection. But we observe that it is highly praised by the newspapers. The publishers have issued it in a very neat style.

Edith Hale. A Village Story. By Thrace Talmon. 1 vol. Boston: Phillips, Sampson & Co. Philada: T. B. Peterson.—This new novel came with "Wolfsden," so that we cannot speak, from personal examination, of it either. It also, however, is eulogized by the press generally.

SICK-ROOM, NURSERY, &c.

ARROW ROOT JELLY.—Mix three tablespoonfuls of arrow root powder in a teacup of water till quite smooth: cover it, and let it stand a quarter of an hour. Put the yellow peel of a lemon into a skillet with a pint of water, and let it boil till reduced to one half. Then take out the lemon peel, and pour in the dissolved arrow root, (while the water is still boiling)

add sufficient white sugar to sweeten it well, and let it boil together for five or six minutes. It may be seasoned (if thought necessary) with two teaspoonfuls of wine, and some grated nutmeg. It may be boiled in milk instead of water, or in wine and water, according to the state of the person for whom it is wanted.

CHICKEN JELLY.—Take a large chicken, cut it up into very small pieces. Bruise the bones, and put the whole into a stone jar with a cover that will make it water tight. Set the jar in a large kettle of boiling water, and keep it boiling for three hours. Then strain off the liquid, and season it slightly with salt, pepper and mace; or with loaf-sugar and lemon juice, according to the taste of the person for whom it is intended.

Return the fragments of the chicken to the jar, and set it again in a kettle of boiling water. You will find that you can collect nearly as much jelly by the second boiling. This jelly may be made of an old fowl.

BREAD JELLY.—Measure a quart of boiling water, and set away to get cold. Take one-third of a six cent loaf of bread, slice it, pare off the crust, and toast the crumb nicely of a light brown. Then put it into the boiled water, set it on hot coals in a covered pan, and boil it gently, till you find by putting some in a spoon to cool, that the liquid has become a jelly. Strain it through a thin cloth, and set it away for use. When it is to be taken, warm a teacupful, sweeten it with sugar, and add a little grated lemon peel.

SAGO.—Wash the sago through two or three waters, and then let it soak for two or three hours. To a teacupful of sago allow a quart of water and some of the yellow peel of a lemon. Simmer it till all the grains look transparent. Then add as much wine and nutmeg as may be proper, and give it another boil altogether. If seasoning is not advisable, the sago may be boiled in milk instead of water, and eaten plain.

IRISH MOSS OR CARRAGAN.—Soak half an ounce of the moss in cold water for a few minutes; then withdraw it, shaking the water from each sprig, and boil it in a quart of milk till it attains the consistence of jelly, and sweeten to the taste. A decoction of the same quantity of moss in a quart of water is also used as a demulcent in coughs.

PORT WINE JELLY.—Melt in a little warm water an ounce of isinglass; stir it into a pint of port wine, adding two ounces of sugar candy, an ounce of gum arabac, and half a nutmeg grated. Mix all well, and boil it ten minutes; or till everything is thoroughly dissolved. Then strain it through muslin, and set it away to get cold.

RICE JELLY.—Having picked and washed a quarter of a pound of rice, mix it with half a pound of loaf-sugar, and just sufficient water to cover it. Boil it till it becomes a glutinous mass; then strain it; season it with whatever may be thought proper, and let it stand to cool.

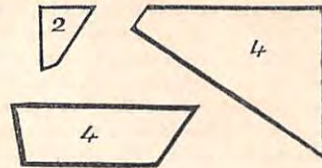
TAPIOCA.—Wash the tapioca well, and let it steep for five or six hours, changing the water three times. Simmer it in the last water till quite clear, then season it with sugar and wine, or lemon juice.

PUZZLES.

ANSWER TO "THE LINE PUZZLE."—The answer to "The Line Puzzle," in our last, is as follows:

NINE

To FORM A SQUARE.—Cut out ten pieces of card or wood of the same size and shape as in the diagram, and then form a square of them.



NEW RECEIPTS.

Waffles.—These delicious articles, with butter and honey, make a very agreeable addition to the breakfast-table. Everybody, though, does not know how to make them. We find in an exchange paper the following recipe for making quick waffles:—Mix flour and cold milk together to make a thick batter. To a quart of the flour put six beaten eggs, a table-spoonful of melted butter, and a teaspoonful of salt. Some cooks add a quarter of a pound of sugar, and half a nutmeg. Bake them immediately. Rice waffles are made after this method:—Take a teacup and a half of boiled rice—warm it with a pint of milk, mix it smooth, then take it from the fire, stir it in a pint of cold milk, and a teaspoonful of salt. Beat four eggs, and stir them in, together with sufficient flour to make thick batter.

Plum Pudding.—Cut the crumb of a penny loaf into slices, pour over them a sufficient quantity of boiling milk to soak them. When quite soft, beat the bread up with half a pound of clarified suet, half a pound of raisins, stoned, half a pound of currants, sugar to the taste, five eggs well beaten, candied orange and lemon peel, and a few bitter almonds, pounded. Mix the ingredients thoroughly, add a cup of brandy, pour it into a dish, and bake it. When done, turn it out and strew powdered lump sugar over it. These ingredients make as good a pudding boiled. The cloth or mould used for this purpose must be well floured. It will require very long boiling.

Soda Cake.—Dissolve one teaspoonful of soda in a pint of milk; rub two teaspoonfuls of cream of tartar in as much flour as will make a dough, with a piece of butter the size of an egg, and a little salt; mix all well together.