

An Outline of the General Principles of Grammar. By Rev. J. G. Barton.—1 vol. New York: Harper & Brothers.—In addition to giving an outline of the general principles of grammar, this little volume furnishes a brief exposition of the idiomatic peculiarities of the English language. It is arranged with questions, and seems a valuable work.

Amy Lee. By the Author of "Our Parish." 1 vol. Boston: Brown, Bazin & Co. Philada: T. B. Peterson.—It is not often that a novel is so elegantly printed as this. The story is gracefully told, by one not unknown to fame. We can recommend "Amy Lee" as a safe and entertaining fiction for the family.

Lilly Huson. A Tale of Humble Life. By Alice Gray. 1 vol. New York: H. Long & Brothers.—This fiction bears internal evidence of having been written by one who has really suffered. It is valuable, therefore, even apart from its story; for all records of actual experience have a certain merit.

Home Comforts; or, Economy Illustrated by Familiar Scenes of Every-Day Life. By Lillie Savery. 1 vol. New York: Bunce & Brothers.—The author of this book evidently writes from experience. We can recommend the work as entirely fulfilling the promises of its title-page. It is neatly published.

Little Paul. From the "Dombey and Son," of Dickens. 1 vol. New York: Redfield.—The story of "Little Paul," loses none of its beauty or pathos in this little volume, but on the contrary is rendered more acceptable to the young, by the excision of extraneous matter.

THE TOILET.

THE HAIR.—A fine luxuriant *chevelure* is so essential to beauty, and a scanty supply of rough, ill-tended hair so repulsive, that those women who wisely deem it a serious social duty to render themselves pleasing and agreeable, should study the best means of preserving and beautifying this useful and attractive ornament of the person. Cleanliness is of course indispensable, and this is best attained by frequently washing the head in soft, warm water: it is an error to suppose that water injures the hair—it is the natural, and therefore the best method of cleaning it, and as it keeps the skin free from impurities, it insures the healthy condition of the hair. It is, however, highly necessary that it should be well dried and rubbed with hot cloths; this restores the elasticity and glossiness to the hair, and prevents catarrh or headaches. The constant use of the brush we need not allude to, except to advise that the head itself should not be treated roughly with it, as is sometimes the case; the hair should be well brushed, but not the head, as the partings of the head are rendered thin and unsightly by the rough manner in which the brush is often handled. The yolks of eggs beat up with lemon juice is excellent for the purpose of cleansing the hair. Night-caps are injurious, unless

composed of thin transparent materials. The hair should be cut about every two months; oils and greases should be used very sparingly, for although in moderation they improve the appearance of the hair, an excess soon produces a very contrary result.

The hair, in its manner of growing, resembles a bulbous plant. The lower end of the bulb is connected with small fibres, like roots, which convey the necessary nutritive secretions. Each hair is a hollow tube, and is composed of several substances. An animal substance analogous to albumen, a thick whitish oil upon which is owing the soft glossiness of the hair, minute quantities of oxide of magnesia and carbonate of lime, iron in proportions varying according to the color, a considerable quantity of silicic acid, and sulphur. There is, besides, an oil, which is the coloring principle of the hair. In black hair this oil is of a brownish green color; in light hair, dark or pale yellow, according to the shade: in red hair, this oil is brownish red, and in flaxen, almost colorless. These colors, and their various shades, depend upon the predominance of certain substances forming this oil; that which gives a black color has in its composition a large proportion of iron and magnesia; that which renders the hair blonde, contains a small quantity of iron and a large proportion of sulphur; that of red hair contains very little sulphur and a considerable quantity of red oxide of iron. The complete absence of iron, with increased quantity of silicic acid, is the cause of the hair becoming white. When it does not exist prematurely there is a holy and poetic beauty in white hair, with which false locks and artificial dyes can never compete.

PARLOR GAMES.

CUPID.—One of the players is seated at the end of the room, as head, or leader—Venus, we would propose as the title, if a lady. The other players range themselves in a row, and each one represents a letter of the alphabet, and comes forward in turn before Venus to personate Cupid, by the sentiment expressed in any word which they may choose that commences with the letter they respond to—taking care that the countenance, gesture, and manner, express the idea of the word selected.

For instance, the first one in the row begins with A, and says, Cupid comes awkward, and at the same time walks across the room toward the person seated, in a very awkward manner, and takes her station behind her; then the next one says, Cupid comes begging, and acts accordingly while walking across the room; the next one takes C, and so they proceed until the alphabet is exhausted; and then if there are more persons, they can begin the alphabet again, or if but a few players, when the last one has played, the one who commenced the game can take the next letter, and so proceed again.

As all may not think of words as quickly as they should, they will find here a variety from which they can choose.

A. Cupid comes affectionately—afflicted—astonished—affronted.

B. Cupid comes boisterously—bravely—bending—blundering.

C. Cupid comes carefully—careless—cross—crooked.

D. Cupid comes daring—disdainfully—dancing—dejected.

E. Cupid comes elegantly—earnestly—exhausted—egotistical.

F. Cupid comes fearful—foolishly—curious—fidgeting.

G. Cupid comes gracefully—grumbling—gallantly—gazing.

H. Cupid comes humble—hopping—halting—humming.

I. Cupid comes idly—impatient—indignant inquisitive.

The one who fails to make the proper expressions or attitude, must do so at the command of Venus.

Cupid can be performed under these various aspects, and many more that are not given here, and the alphabet can be gone over several times, by always using different words. It will be found to be a very amusing game, especially if the players are quick in thinking of their words, so as to avoid delay.

SICK-ROOM, COSMETICS, & c.

WASH FOR SUNBURN.—Take two drams of borax, one dram of Roche alum, one of camphor, half an ounce of sugar-candy, and a pound of ox-gall; mix, and stir well for ten minutes, and repeat this stirring three or four times a day for a fortnight till it appears clear; strain through blotting-paper, and bottle for use. Another wash is made of half a pint of milk, the juice of a lemon, and a spoonful of brandy, boiled together; skim it well, then take it off the fire, and set aside for use. A small quantity of loaf sugar or alum may be added.

ALMOND PASTE for beautifying the skin may be made as follows:—Take half a pound of sweet almonds, blanched; two ounces of bread crumbs; a quarter of a pint of spring water, the same of brandy, and the yolk of an egg. Pound the almonds in a mortar, and sprinkle in a little water, that the paste may not "oil;" add the bread crumbs, which moisten with the brandy as you mix it with the almonds and the egg-yolk. Set this mixture over a slow fire, and keep stirring it, lest the paste adhere to the bottom of the vessel.

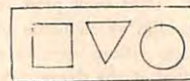
ERYSIPELAS may be cured by the simple application of raw cranberries, beat into a paste. We knew a young lady, with one side of her face so much swollen and inflamed, that the eye had become closed, and the pain excessive. A poultice of Cranberries was applied, and after a few changes, the pain ceased, the inflammation subsided, and in the course of a couple of days every vestige of erysipelas had disappeared.

FOR CHILBLAINS.—The following will be found efficacious:—When the chilblains first appear, apply a plaster of soap serrat, spread on a piece of lint or soft linen. This plaster should be kept on for several days, then replaced by another of the same kind, and so repeated until the chilblains disappear. The air should be kept from them as much as possible. Rubbing with spirits of turpentine when the chilblains first begin to be troublesome, and before they break, is also recommended.

A LEMON PASTE, which we also recommend, is prepared with the juice of two lemons, an ounce of oil of almonds, and a tablespoonful of honey; these ingredients are merely well stirred together. Another excellent emollient is made thus:—Blanch a quarter of a pound of bitter almonds, beat them up finely with an ounce of spirit of camphor, and half the quantity of borax, adding about a teaspoonful of glycerine; it should form a paste, and be only used occasionally.

PUZZLE.

THE CYLINDER PUZZLE.—With a piece of cardboard four inches long, make three holes in it as shown below. The puzzle consists in making one piece of wood pass through the holes and *exactly* to fill each, although they are dissimilar in shape.



NEW RECEIPTS.

Stewed Apple Pudding.—Cover a deep basin or pan to the depth of two inches with apples pared and cored; add water sufficient to stew them. Make a crust as for common biscuit, roll to an inch in thickness, cut a hole in the centre, and cover with it the apples. Set the dish on the stove or coals, covering closely to prevent the escape of steam. Twenty minutes or half an hour's cooking will be sufficient. Serve with sauce made of water, butter and sugar, thickened with flour and flavored with nutmeg.

Batter Pudding without Eggs.—Take a quart of milk, mix six spoonfuls of flour with a little of the milk first, add the rest by degrees, with a teaspoonful of salt, two of beaten ginger, and two of the tincture of saffron. Mix all together quite smooth, and boil for an hour either in a buttered cloth or basin.

Bread Cakes.—Soak some crusts of bread in milk, strain them through the cullender very fine, beat in four eggs, and a little flour just sufficient to thicken the substance; add one teaspoonful of salaratus, mix all to make a thin batter, and bake on the griddle.

A good Tooth Powder.—Red bark and Armenian bole each one ounce; powdered cinnamon and bicarbonate of soda each half an ounce; oil of cinnamon two or three drops.

nitrogen, in animal substances, all of which, with the exception of oxygen, are inimical to respiration, and highly injurious to animal life, unless there be sufficient oxygen in the air of the apartment to counteract their effect.

Those perfumes, which may be classed as restoratives, do not properly belong to the toilet department, and we, therefore, shall only offer one simple receipt for composing an aromatic vinegar:—Take half a pint of acetic acid, add to it half an ounce of dried rosemary, the same quantity of lavender and bruised cloves, let these digest several days, then pour off the liquid, strain and bottle for use. For perfuming apartments, the subjoined recipes will be found effectual—the pastille and the perfume lamp are the most popular modes adopted for this purpose. A powerful and agreeable pastille may be composed with the following ingredients:—A quarter of a pound of Benzoin, of myrrh and tolu the same quantity, each in powder, half an ounce of essence of cloves, nutmegs and lavender, one ounce of nitrate of potass, and blend all together into a stiff paste with mucilage of tragacantha; form it into any devised shape, and leave it to dry gradually. The perfume lamp is merely a spirit lamp filled with an odorous spirituous essence; a strong and pleasant one is made by mixing equal parts of eau de cologne, tincture of myrrh, benzoin and cloves, with half an ounce of bergamot.—Another more simple and less expensive may be made with one pint of spirits of wine, half a pint of lavender-water, half an ounce of essence of vanilla, and half an ounce of nitre. A quick and easy way of diffusing a purifying odor to the air of a room is by the fumes of ignited paper prepared in the following manner:—Damp with a sponge dipped in alum-water a sheet of coarse brown paper; when partially dry, spread over it a layer of dissolved gum benzoin and myrrh, lay it to dry, and then cut it into slips and fold them like paper alumnets, ready for use.

When perfumes are applied to wearing apparel, it should be observed that they never neutralize or overpower any exhalations which may arise from the omission of regular daily ablutions, and for such purposes their use cannot be too highly deprecated. Lavender used to be formerly a very favorite perfume to scent drawers and wardrobes; but it is no longer considered *distingue*, and is rarely used except in combination with other odors. Sachets and scent-bags filled with a mixture of various dried fragrant flowers and leaves, in equal proportions, usually called *pot pourri*, gives a delicious flowery perfume. Cedar wood or santal-wood, ground finely with powdered nutmegs, cloves, and myrrh, forms a pleasing combination for a sachet. Perfumed cloths are now much used to line draws and presses; they are prepared thus:—A piece of linen is steeped in diluted rose water, when nearly dry, a composition is spread on it and allowed to dry, it is then covered with some delicately colored silk or gingham previous to being placed in the drawers; the composition is composed of similar ingredients to those employed for sachets,

excepting that mucilage of tragacantha is added to bring them to the consistency of a thin paste.

For the handkerchief, one of the most admired perfumes is the violet; this may be easily procured at a small expense by the following simple process: Fill a jar with the flowers of freshly gathered violets, pour over them as much warm clarified veal suet as will cover them, cover the jar closely, and let it remain undisturbed for twelve or fourteen hours, in a sufficient heat to keep the fat liquid: the fat should then be poured off the flowers, and fresh ones added to it; this process should be repeated three or four times, until the fat is impregnated with a powerful odor. When the fat is perfectly cold, chop it up finely, and place it in a wide-necked bottle filled with spirits of wine, this must be allowed to remain a week or even longer, until the spirit has imbibed the odor, it must then be drained off and bottled for use; a few drops of spirit of camphor rather improve the perfume: the fat which will still retain a portion of the odor may be melted with sufficient olive oil to reduce it to the consistency of a pomade, and thus may be obtained a cheap and agreeable perfume or bouquet for the handkerchief, and an excellent pomade for the hair. The fragrance of other flowers may be obtained in a similar manner; a very exquisite compound perfume is obtained by combining several kinds of flowers in this process, such as the rose, the honeysuckle, jessamine, geranium, and verbena, only observing that the odor resides in the leaves instead of the flowers of the two latter plants. The following is a recipe for an excellent imitation of eau de cologne, which, for its refreshing and reviving qualities, will be found well adapted for family use. Put into a bottle ten ounces of spirits of wine; add to it two drachms of essence of bergamot and extract of rosemary, twenty drops of essence of lemon and neroli, cork and seal the bottle, shaking it repeatedly during the successive five or six days, when it will be ready for use.

Our space obliges us to limit the number of our receipts, and we shall conclude with directions for composing a delicate perfumed wash, to be used after the ordinary ablutions:—Blanch half a pound of Valencia almonds, and pound them in a mortar; stir slowly into them one pint of orange-flower water, then add a tablespoonful of the best white honey, and the same quantity of French chalk in powder; strain the mass, and add a few drops of essence of violets and otto of roses. This wash may be used regularly with advantage to the skin, and may be considered as a safe and innocent cosmetic.

PARLOR GAMES.

PLAY OF "QUESTIONS."—Prepare a set of cards with numbers written on each in plain, large characters, and then have a duplicate set, which are to be placed in the centre of the table, and the other set must be shuffled and dealt to all the players.

When ready one will commence by drawing a card from the table and asking any personal question. The one who holds the duplicate in his hand, must put it with the other saying, "It is I" or "I do," or some such answer.

The more ridiculous or saucy the question is, the greater merriment it creates; no time should be lost in finding the duplicate, but look quick and reply promptly; here is an example:—

"Who is the laziest person here?" says one, drawing from the pack a card marked 10.

"It is I," says the one who has 10 in her hand, throwing it on the table.

"Who has the darkest eyes?" says the last one, drawing out a 5.

"I have," says the one who can match the 5.

"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.

PUZZLES.

THE TWELVE-HOLE PUZZLE.—Punch twelve holes in a piece of cardboard, in the positions as shown in the diagram. How will you cut the cardboard into four pieces of equal size and shape, and to contain three circles, without cutting into any of them?



TABLE RECEIPTS.

Maccaroni is usually served thus: Boil it in milk, or in weak veal broth, pretty well flavored with salt. When tender, put it into a dish without the liquor; mix into it some bits of butter and grated cheese; then over the top grate a little more, and add a little more butter. Set the dish in a dutch oven for a quarter of an hour, but do not let the top become hard. To make maccaroni pudding, put an ounce or two of the pipe maccaroni into a pint of milk, with a bit of lemon and cinnamon, and let it simmer until it becomes tender. Turn it into a dish, with milk, two or three eggs, (but only one white,) sugar, nutmeg, a spoonful of peach-water, and half a glass of raisin wine. Bake with a paste round the edge of the dish.

A layer of orange marmalade or raspberry jam in a maccaroni pudding for change, is a great improvement. If either be used, omit the almond-water or ratafia, with which you would otherwise flavor it.

Preserving Peas, in their green state, through the winter. Shell the peas and throw them into a saucepan of boiling water. Let them remain on the fire two or three minutes, or until they are well warmed, and then turn them into a cullender. When the water is drained off place them on a dresser covered with a cloth, and afterward remove them to another cloth. When they are perfectly dry bottle them in wide mouthed bottles, leaving room for clarified mutton suet an inch thick, poured over them. Rosin the cork down and keep the bottles in a cool cellar; or bury them in the ground, a foot and a half deep. When they are to be used, boil them until they are tender in water, adding to it a little butter, a tea-spoonful of sugar, and a flavoring of mint.

Salt Cod, when good, has the flesh very white, the flakes large, and the skin very dark, almost black. Before it is dressed it should be soaked in milk and water, or water alone, for several hours, if very dry and salt, a whole day will not be too long. When it has been sufficiently soaked, put the fish into a fish-kettle with plenty of cold water. Set it on the fire, and when nearly boiling skim it, and then let it simmer gently till done. Serve with egg-sauce, and garnish the dish with parsnips or potatoes.

For Pancakes, make a good batter in the usual way with eggs, milk, and flour. Have ready the lard, butter, or whatever else the pancake is to be fried in, quite hot in a frying-pan. Then pour some of the batter into the pan so that it lies very thin. When one side is done, turn the pancake by tossing it lightly up, or by any other convenient method. Pancakes are frequently served with lemon or Seville orange-juice and sugar.

Moelline Pomade may be made according to the following receipt:—Half-a-pound of beef marrow, melted in an oven, and strained. Four ounces of the best olive oil. Mix the whole whilst the marrow is hot, and scent it with essence of cinnamon or lemon. Before it cools, pour it into small pots and cover them.

To Prepare Asparagus in Cream, first boil it in the usual way. Then parboil half-a-pint of cream and a little butter, shake it about, and when the butter is melted, season it, and pour it over the asparagus.

VARIOUS RECEIPTS.

The Yellow Fever.—Capt. Jonas P. Levy, late of the U. S. Transport ship American, who has had hundreds of cases of yellow fever under treatment, says he never knew of a case terminating fatally after observing the following directions:—Dissolve in a wine-glass of water a table-spoonful of common salt, and pour the same into a tumbler, adding the juice of a whole lemon, and two wine-glasses of

History of the Reign of Philip the Second. With Portraits, Maps, Plates, &c. 2 vols. Boston: Phillips, Sampson & Co. Philada: T. B. Peterson.—Every person, who either would gain historical knowledge, or seeks to have even an ordinary library, should buy this work. The reign of Philip the Second of Spain embraced one of the most eventful periods in modern history. Coincident with the rise of the Dutch Republic, and equally affecting, and affected by, that mighty event, a thorough acquaintance with it is indispensable to whoever would study, on the one hand, the development of modern liberty, or, on the other, the triumph of absolutism in Spain and elsewhere, where the cause of freedom failed. The war in the Netherlands, the memorable siege of Malta, the defeat of the Armada, the woes of the Inquisition, the rebellion of the Moriscos and the cruelties with which it was avenged, form a series of events so striking as to throw around this epoch in history all the charms of romance, while affording to the student an instructive lesson how great kingdoms may be won or lost, how gallant peoples may become degraded under the rule of tyranny and superstition. Mr. Prescott's merits as a historical writer need no praise at this late day. He takes rank, by consent of all critics, above Robertson and writers of that stamp; and is considered, by many, equal to Hume, if not to Gibbon himself. For many years he has been engaged in collecting materials for this work. Never before has the period been so thoroughly or impartially explored: it may be said now to be exhausted; certainly no narrative of those times is likely to be ever written, so lucid, so candid, so comprehensive, or so exact. The story comes down to the year 1568. The volumes are beautifully printed, in large octavo size, and illustrated with steel engravings.

The Tragedies of Æschylus. Literally Translated. By T. B. Buckley. 1 vol. New York: Harper & Brothers.—Another volume of "Harper's Classical Library." Critical and illustrative notes accompany the text, and also an introduction. The new readings of Hermann's Posthumous Edition are given in an appendix.

PARLOR GAMES.

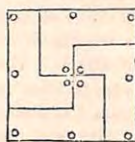
STOOL OF REPENTANCE.—Having placed a stool or chair in the centre of the room, one takes a seat upon it, and another called the "judge" stands near her, having previously asked in a whisper of all the rest, what particular offence they charge the repentant one with. Of course the replies must be given in a low voice, or she would hear them. The judge then tells her one of the crimes with which she is charged, and she must guess who accuses her of it, or forfeit. If she guesses rightly, the accuser must take her place, when the rest proceed to bring their accusations against her.

BUFF WITH THE WAND.—Having blindfolded one of the party, the rest take hold of each other's hands

in a circle, around him, he holding a long stick. The players then skip around him once, and stop. Buffy then stretches forth his wand and directs it by chance; and the person whom it touches must grasp the end presented, and call out three times in a feigned voice. If Buffy recognize the voice they change places, but if not, he must continue blind 'till making a right guess.

PUZZLES.

SOLUTION TO TWELVE-HOLE PUZZLE.—The following diagram shows how the card may be cut into four pieces of equal size and shape, as required.



THE WONDER PUZZLE.—Cut a piece of cardboard (of the dimensions given in the diagram) in such a manner that you may pass through it, yet preserving it in one piece.



NEW RECEIPTS.

To Preserve Pears.—The pears used in making this preserve should not be too ripe. They are in a fit state as soon as the pips are black. Set the pears on the fire in a sufficient quantity of water to cover them. Take them off when quite soft, and throw them into cold water. Then pare them lightly, cut off the stalks, prick them with a needle sufficiently long to reach the core, and put them again into cold water with a small quantity of alum. They now must be boiled till perfectly tender, and then placed for the third time in cold water. In the meantime boil some clarified sugar for awhile, throw a little water into it, and when it boils up again, add the pears. Place the lid on the pan, and when the whole boils, skim it; turn it into an earthenware pan and leave it to stand. The next day drain the syrup from the pears: then add to the syrup a little more clarified sugar and give it a good boil; pour it over the fruit, and leave the whole stand till next day. The next, and two succeeding days, proceed in the same way, each time boiling the syrup and clarified sugar longer than before. On the last occasion, let the syrup and clarified sugar boil until little raised balls are formed on the surface, add the pears to it, cover the pan, and let the preserve come to a boil. Then skim it, pour it off, and place it in a stove for two days; after which drain the fruit and put it by for use.

The Humorous Poetry of the English Language, from Chaucer to Saxe. With Notes Explanatory and Biographical. By J. Parton. 1 vol., 12 mo. New York: Mason & Brothers.—The design of this compilation, as stated in the preface, is to give the best of the shorter humorous poems of England and America, except such as are too local a character, or too free in expression, or too familiarly known. The task has been executed with industry and taste. No work is extant, in the language, which gives so comprehensive a view of its humorous poetry. The volume contains nearly seven hundred pages. Price, in cloth, \$1,50.

Robert Graham. A Sequel to "Linda." By Mrs. Caroline Lee Hentz. 1 vol., 12 mo. Philada: T. B. Peterson.—All who have read "Linda" will be naturally eager to get this book, which is not less interesting and gracefully written than its predecessor. The edition is a very handsome one, the handsomest that has ever been issued, and does great credit to the publisher. On our cover, this month, will be found an advertisement, by Mr. T. B. Peterson, of the whole series of the late Mrs. Hentz's novels, to which we call attention. The price of "Robert Graham," bound in cloth, is \$1,25.

A New Chapter in the Early Life of Washington. In connection with the Narrative History of the Potomac Company. By James Pickall. 1 vol., 8 co. New York: D. Appleton & Co.—The services of Washington, as one of the pioneers of inland navigation, are not recognized as they ought to be. It is the purpose of the present volume to set public opinion right on this subject. The author has executed his task with skill and industry. Price, in cloth, \$1,25.

Helen Lincoln. A Tale. By Carrie Capron. 1 vol., 12 mo. New York: Harper & Brothers.—A gracefully written story, by a new aspirant for public favor, who, if she continues at authorship, will become quite popular. Price, in cloth, seventy-five cents.

PARLOR AMUSEMENTS.

DUMB MOTIONS.—One person leaves the room, while the others fix on some trade, which they intend to represent by their actions when the absentee returns. Perhaps the dry-goods business is the one chosen; one measures off yards of ribbon, another is a customer, purchasing gloves, a third displays a variety of shawls, and seems to be recommending them to customers; and others can pretend to lift pieces of goods from a shelf behind them and throw them on the table, which serves as a counter.

Or suppose farmers are to be represented; some can turn down the chairs and push them before them as if they were ploughing, others might swing their arms as if swinging scythes, and others with a stick or cane pretend to be tossing hay.

Or masons; some can be mixing mortar in the centre of the room; while on one side there are some

trying to climb ladders, and on the other side, each have a book in their hands as a trowel, spreading mortar, &c. Or if a carpenter is chosen; some can be driving nails, others with one knee on a chair, are moving their arms as if sawing and some planing the tables. If all sit cross-legged and are busy sewing they are meant for tailors; or if mixing bread and one with a shovel is putting the loaves in an imaginary oven, they may be known as bakers.

There are many other trades which could be acted out, such as cabinet-makers, cobblers, painters, grocers, dressmakers, &c.

When the one who has withdrawn returns, it will be his, or her, duty to name the trade represented in this dumb manner by her companions. No word must be spoken during the representation of the trade, and when it is guessed another person leaves the room.

RECEIPTS FOR THE TABLE.

French Way of Making Coffee.—Let your coffee be dry, not in the least mouldy or damaged; divide the quantity that is to be roasted into two parts; roast the first part in a coffee-roaster, the handle must be constantly turning until the coffee becomes of a dried almond color or bread raspings, and has lost one-eighth of its weight; roast the second part until it becomes the brown color of chestnuts, and has lost one-fifth of its weight; mix the two parts together, and grind them in a coffee-mill; do not roast or make your coffee until the day it is wanted. To two ounces of ground coffee put four cups of cold water, and then drain off this infusion and put it aside; put to the coffee which remains in the biggin three cups of boiling water, then drain it off and add it to that which has been put on one side; by this method you obtain three cups more; when your coffee is wanted, heat it quickly in a silver coffee-pot, taking care not to let it boil, that the perfume may not be lost by undergoing any evaporation.

Gravies.—The skirts of beef and the kidney will make quite as good a gravy as any other meat, if prepared in the same manner. The kidney of an ox, or the milt, makes excellent gravy, cut all to pieces and prepared as other meat, and so with the shank end of mutton that has been dressed, if much gravy is not required. The shank-bones of mutton add greatly to the richness of gravies, but they should be first well soaked and scoured clean. The taste of gravies is improved by tarragon, but it should be sparingly used, immediately before serving.

Banbury Cakes.—Press in a little dough, (with a pound of flower) two tablespoonfuls of thick yeast, and a gill of warm milk; let it work a little, then add half a pound of currants washed and picked, half a pound of candied orange and lemon peel cut small, and a quarter of an ounce each of nutmeg, ginger, and allspice; mix the whole together with half a pound of honey, and put into puff paste, cut in an oval shape; cover, and sift sugar over. Bake them fifteen minutes in a moderate oven.

THE TOILET.

USE OF COSMETICS.—The word *Cosmetic* is derived from the Greek word *Kosmein*, to beautify. Many of the cosmetics vended by general perfumers, and rendered attractive by high-sounding titles, are composed of acids and spirits, and into some of them are introduced substances which are injurious and dangerous, such as sugar of lead, nitrate of silver, arsenic, and lime, with others of an equally deleterious nature. Acids and spirits have certainly cleansing properties, but they invariably dry and contract the skin. Alum is a chief ingredient in astringent lotions used for restoring tension and brilliancy to the skin, but the temporary elasticity it produces is speedily replaced by a still more complete relaxation and want of tone.

We admit that there may be some preparations derived from herbs and plants possessing aromatic, astringent, or emollient properties, which might be employed with advantage were they not combined with large proportions of alcohol, which destroys their good effect, and frequently makes the result precisely the reverse of the one anticipated.

Pure soft water is the best cosmetic for those who are fortunate enough to possess a naturally fine skin; a few drops of some refreshing essence may be added, such as infusion of roses, orange flower, rosemary, or cucumber. When the skin happens to be of a rough, dry texture, the subjoined recipes may be employed with success. The Circassian women cut a lemon in half, take out the pulp, and turn the lemon in such a way that the peel is inside, it is then put into a cool place for a few hours, then into each half is poured the white of an egg well whisked; the essential oil of the lemon peel combining with the egg forms an excellent cosmetic for softening the skin.

The following is a fine pomade for removing a rough, scaly appearance to which some skins are subject:—Melt half an ounce of white wax with a fluid ounce of *cacao*, and the same quantity of oil of almonds; when melted, stir it till cool, with barley flour sufficient to bring it to the consistency of a thin paste; this should be thickly spread upon the skin at night, and washed off the next morning with tepid water. A refreshing lotion, possessing cleansing and clearing qualities, may be made thus:—Take a pint of orange flower water and a pint of rain-water, with a sprig of rosemary, add to this four ounces of Castile soap, scraped finely, boil all together, and bottle for use; this is called pearl water, it is easily prepared, and is at the same time innocent and efficacious. Talc water is a lotion of the same kind, it is considered to be a great beautifier of the complexion, and is an old cosmetic of high repute. It is requisite to procure the talc reduced to an impalpable powder, which can be obtained only at the best chemists. Place about half a pound of the powder in a glass bottle or jar, with an ounce of muriate of ammonie, and set it in a cool place, the powder will speedily dissolve, then pour the liquor off and bottle it for use. It heightens the brilliancy of the skin very perceptibly.

Steatite, reduced to a powder, and mixed with soft water, that has been thrown boiling over pearl barley, and strained, is a very simple but good cosmetic, particularly for the hands and arms. Milk of roses is an article of common use; that sold by French perfumers often contains lead, and is, therefore, a deleterious preparation. We give a recipe for a very superior milk of roses:—Make an emulsion by mixing together one ounce of bitter almonds and the same quantity of sweet almonds, dried and pounded, with a pint of rose-water made by simple infusion; then dissolve a grain of camphor, add it to the emulsion, and shake it, that the ingredients may be well blended; then strain and bottle it for use. A few drops of attar of roses will render it more agreeable.

Strict attention to cleanliness, exercise, temperance, and well-regulated occupations, will, however, be found more efficacious in promoting beauty than any of the lauded "aids" which we see daily advertised. The bright, glowing complexion which is derived from these sources is the result of health, which ever goes hand-in-hand with beauty.

FIRESIDE AMUSEMENTS.

THE BALANCE STICK.—Having obtained a piece of wood of eight or nine inches in length and half an inch in thickness, thrust into the upper end the blades of two penknives on each side. Place the other end on the tip of the fore-finger, and it will balance without falling.

TO LIGHT A CANDLE WITH WATER.—Get the smallest piece of phosphorus, and with a little tallow place it on the rim of a tumbler: next get a lighted candle, blow it out, then hold it to the glass, and it will at once ignite.

PARLOR AMUSEMENTS.

QUESTIONS.—Prepare a set of cards with numbers written on each in plain, large characters, and then have a duplicate set, which are to be placed in the centre of the table, and the other set must be shuffled and dealt to all the players.

When ready one will commence by drawing a card from the table and asking any personal question. The one who holds the duplicate in his hand, must put it with the other saying, "It is I" or "I do," or some such answer.

The more ridiculous or saucy the question is, the greater merriment it creates; no time should be lost in finding the duplicate, but look quick and reply promptly; here is an example:—

"Who is the laziest person here?" says one, drawing from the pack a card marked 10.

"It is I," says the one who has 10 in her hand, throwing it on the table.

"Who has the darkest eyes?" says the last one, drawing out a 5.

"I have," says the one who can match the 5.

"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-

which the teeth require. Many possess good teeth, but few take sufficient care to preserve them. The teeth of children are deplorably neglected; it is not until adolescence is nearly at hand, that personal vanity comes to their aid, and toothbrushes and dentifrices are anxiously used. But it is then too late in many instances, and we are consequently every day seeing young people with their teeth in a state of premature decay, while, if proper care had been taken from early childhood, they might have preserved them sound and perfect to an advanced age. The teeth should be well brushed night and morning with a moderately hard brush, which should also act upon the gums, as this will keep up a brisk circulation in them and render them firm and healthy; the mouth should, after every meal, be carefully rinsed out. It is prudent to avoid drinking liquids either too hot or too cold, nor should cold water be taken immediately after hot soup; after taking acids the mouth should be well washed and brushed, for acids destroy the enamel; and for this reason it is advisable to avoid all dentifrices, the composition of which is unknown, as acids, which whiten, while they ultimately injure the teeth, form the principal ingredient.

The tartar which accumulates round the teeth, is considered to be a residuum of the saliva; it is a great enemy to the teeth and gums, and is deposited more quickly and largely in some constitutions than in others. When it resists the efforts of the brush, it should be removed by a skilful dentist. If the encrustation be not very hard, it may be removed by the following simple operation:—Have a small cedar stick pointed at one end, twist round the point a piece of fine rag, dip this into the concentrated solution of chloride of soda, and rub the parts where the tartar exists; frequently during the operation washing out the mouth with tepid water.

The mouth, if not the most expressive feature of the face, is certainly the one which is the most frequently called into active movement, and, therefore, even where beauty of form exists, careful training is needed to enable it to perform pleasingly its manifold duties. An elegant manner of utterance renders words, insignificant in themselves, agreeable and persuasive. In the act of eating, skilful, neat management of the mouth is very important to personal appearance. The laugh is always a severe test to this feature; when low and musical it is charming to the ear, but the eye demands that it should not be too often repeated and never long sustained. A disagreeable smile distorts the lines of beauty, and is more repulsive than a frown. There are many kinds of smiles, each having a distinctive character; some announce goodness, kindness, and sweetness; others betray sarcasm, bitterness, and pride; some soften the countenance by their languishing tenderness; others brighten it by their brilliant and spiritual vivacity. Gazing and posing before a mirror cannot aid in the acquiring of beautiful smiles half so well as turning the gaze inward, to watch that the heart

keeps unsullied from the reflection of vicious thoughts and sentiments, and retains no impressions that are not noble, lovely, and true.

PARLOR GAMES.

THE TEN BIRDS.—The company sit in a circle, and the leader of the game says, "A good fat hen," then each in their turn repeat the words. The leader says, "Two ducks and a good fat hen," which is also repeated by each member of the company separately; then "Three squeaking wild geese, two ducks and a good fat hen;" then "Four plump partridges, three squeaking wild geese, two ducks and a good fat hen;" then "Five pouting pigeons, four plump partridges, three squeaking wild geese, two ducks and a good fat hen;" then "Six long-legged crows, five pouting pigeons, four plump partridges, three squeaking wild geese, two ducks and a good fat hen;" then "Seven green parrots, six long-legged crows, five pouting pigeons, four plump partridges, three squeaking wild geese, two ducks and a good fat hen;" then "Eight screeching owls, seven green parrots, six long-legged crows, five pouting pigeons, four plump partridges, three squeaking wild geese, two ducks and a good fat hen;" then "Nine ugly buzzards, eight screeching owls, seven green parrots, six long-legged crows, five pouting pigeons, four plump partridges, three squeaking wild geese, two ducks and a good fat hen;" then "Ten bald eagles, nine ugly buzzards, eight screeching owls, seven green parrots, six long-legged crows, five pouting pigeons, four plump partridges, three squeaking wild geese, two ducks and a good fat hen."

The player must repeat all this separately after the leader, and if any omissions or mistakes are made, a forfeit must be paid.

HUNTING THE RING.—All the company are seated in a circle, each one holding a ribbon, which passes all round. A large brass or other ring is slipped along the ribbon; and while all hands are in motion, the hunter in the centre must try and find out where it is. The person with whom it is caught becomes the hunter.

RECEIPTS FOR THE TABLE.

Potato Souffle.—Take any number of large potatoes, the less eyes and the firmer the skin the better. Clean them thoroughly, and then bake them; after which cut a round piece, not quite so large as a half-crown, out of each potato, and remove as much of the inside as can be obtained without damage to the skin. Mash the potatoes with cream, adding a little butter—sprinkle over a little salt, and put to it half a pint of good milk; give it all a boil; take the white of three eggs, whip them until they froth, add them to the potatoes while they boil, and then make the potatoes into a paste; return them through the orifice in the skin of the potato until each skin is full; bake them, and serve.

Etchings of Travel. By James W. Wall. 1 vol., 12 mo. Burlington: S. C. Atkinson.—We recommend this volume of travel to all who have taste and intelligence, for it excels particularly in those points which such persons best understand, and in which travellers, unfortunately, are generally deficient:—we mean in a certain delicate appreciation of the poetical, historical, and art associations with which Europe everywhere abounds. On every page, we recognize the cultivated gentleman and scholar, visiting Europe, not to dangle after princes, not to describe fine society, but to study its present and comprehend its past. There is so much "snobism" among Americans abroad that the true republican gentleman shines, all the brighter, from the contrast. Some of the incidental descriptions of scenery are very graphic. The total absence of pretence in this book is another of its merits. The publisher is Samuel C. Atkinson, of Burlington, N. J., one of the veterans of the American press. Price, in half morocco, \$1.50.

The Poetry of the East. By William Rounseville Alger. 1 vol., 12 mo. Boston: Whittemore, Niles & Hall.—The author of these translations has long been a student of Oriental poetry, so far, at least, as it is accessible through English, Latin and German translations. During many years of labor in this field, he has versified a large number of the Oriental poems, which command attention, not only on account of their literary merit, but as representations of Hindoo, Persian and Arab thoughts, sentiments, and fancies. The volume, in consequence, is the best popular collection extant of Oriental poetry. We shall probably give some specimens of it, at a future day. Price, in cloth, \$1.00.

Major Jones' Courtship and Travels. With Illustrations by Darley. 1 vol., 12 mo. Philada: T. B. Peterson.—A new and elegant edition. "Major Jones" is so eminent among American humorists, the class of our writers who have probably exhibited most original talent, that every person, desiring a library representative of the national mind, should have a copy of this edition. Meantime, those who are ignorant, as yet, of these racy pages, are denying themselves some of the merriest hours they will ever spend. To one and all, we say, buy "Major Jones." Price, in cloth, \$1.25.

Poems. By Matthew Arnold. 1 vol., 12 mo. Boston: Ticknor & Fields. Philada: T. B. Peterson.—More than a year ago, in an article, in this Magazine, on the later poetry of England, we spoke of the genius of Matthew Arnold. It gives us pleasure now to welcome this American edition of his works. What we said then, however, renders it unnecessary to speak again of these poems, except to say that, on a second perusal, they leave us with even a higher estimate of the author's ability. The volume is neatly printed. Price, in cloth, seventy-five cents.

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.