

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 than 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

RECIPTS 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.

Pigeons.—Pigeons may be broiled or roasted like chicken. They will cook in three-quarters of an hour. Make a gravy of the giblets; season it with pepper and salt, and thicken it with a little flour and butter.—*Mrs. Widdifield's Cook-Book.*

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HOUSEHOLD RECEIPTS

To Preserve Game.—Fresh ground coffee is a perfect and safe deodoriser: a sprinkling will keep game fresh and sweet for several days. Clean your game—that is, wipe off the blood—cover the wounded parts with absorbent paper, wrap up the heads, and then sprinkle ground coffee over and amongst the feathers or fur, as the case may be: pack up carefully, and the game will be preserved fresh and sweet in the most unfavorable weather. Game sent open and loose cannot, of course, be treated in this manner; but all game packed in boxes or hampers may be deodorised as described. A teaspoonful of coffee is enough for a brace of birds, and in this proportion for more or for larger game.

To Boil Ducks.—Clean and pluck them, taking care that the skin be preserved from rents while plucking; salt them for about thirty hours previous to cooking; flour a clean white cloth and boil them in it, a moderate sized duck will take about an hour's boiling, make a rich onion sauce with milk, and send it to table with the duck. When the duck is boiled fresh it may be stuffed as for roasting, and served with the same description of gravy.

To Choose Poultry—Turkey.—The cock bird, when young, has a smooth black leg with a short spur. The eyes bright and full, and moist, supple feet, when fresh; the absence of these signs denotes age and staleness; the hen may be judged by the same rules. *Fowls* like a turkey; the young cock has a smooth leg and a short spur; when fresh, the vent is close and dark. Hens, when young, have smooth legs and combs; when old, these will be rough; a good capon has a thick belly and large rump, a poll comb, and a swelling breast. *Geese.*—In young geese the feet and bills will be yellow and free from hair. When fresh, the feet are pliable; they are stiff when stale.

For Corns.—A good plaster for corns may be made by melting one ounce of white dyachylon with the same quantity of yellow rosin and spreading it on linen or leather. Apply a piece of the plaster to the corn. A very effective remedy for the pain occasioned by the corn is to wear upon the toe one of the adhesive amadon plasters now generally sold in the chemists' shops. These plasters have a circular hole in the centre, so that the corn is left uncovered, the surrounding amadon protecting it from the pressure of the shoe.

For Cleaning Chintz.—Boil two pounds of rice in two gallons of water until it becomes soft; pour the whole into a tub, and use it just as soap lather is used for linen. When the chintz is perfectly clean, rinse it in some more water in which rice has been boiled, which will answer better for stiffening than starch, being more enduring. In drying, care must be taken that the chintz hangs smooth. Smooth it with a stone or a cold iron.

Stewed Duck.—The ducks should be cut into joints, and laid in a stew-pan with a pint of good gravy, let it come to a boil, and as the scum rises remove it; season with salt and cayenne, and let them stew gently for three-quarters of an hour, mixing smoothly two teaspoonfuls of fine ground rice, with a glass of port, which stir into the gravy, and let it have seven or eight minutes to amalgamate with it, then dish and send to table very hot.

Grease Spots.—The following method of removing grease spots from woollen cloth may be tried: Mix three ounces of spirits of wine with three ounces of French chalk, and one ounce of pipe-clay. Apply the mixture wet to the spot; and when dry, brush it off.

FASHIONS FOR DECEMBER.

FIG. 1.—MORNING DRESS FOR A BRIDE OF WHITE CASHMERE, with broad stripes, figured in green. It is edged with embroidery, and opens over a richly worked skirt. The corsage is made close, with a slight fulness at the waist, but plain on the shoulders. The sleeves open on the inside of the arm, the open space being laced together with a green cord confined by green buttons, encircled with a white fringe. A green cord and tassel at the waist. Cap of Honiton lace, trimmed with pink roses and green ribbon.