

THE LINE PUZZLE.—Having drawn on a piece of card six vertical lines, like those here represented, how, by adding five more lines to them, make the whole form nine?



NEW RECEIPTS.

Pomades.—There are so many pomades now in use, that it is scarcely requisite to give a receipt for any, unless for the purpose of economy, like the following:—Take half a pint of oil of almonds, and dissolve with it purified beef marrow about three ounces: when melted, stir into it any essence or perfume that may be preferred. Another good receipt is prepared by mixing together half a pint of oil of ben, a fluid ounce of oil of jasmín, with half a pint of castor oil: this may be made of the consistency of a pomade by adding a small quantity of melted white wax. Rosemary tea is much recommended as a wash for the hair. And cocoa-nut oil, when it can be procured genuine, is, perhaps, the most effectual beautifier of the hair that can be obtained. As a cheap handline to make the hair close and smooth the following will be found useful:—Take a cupful of linseed, pour over it sufficient boiling water to cover, let it stand till the water becomes like a jelly, then add a little rose water, and strain it for use. The usual way of preparing handline is with quince seeds, or with gelatine; the latter dries on the hair, and has a dirty appearance. As a depilatory, we suggest the subjoined recipe as being effectual, although not immediate in its results:—Mix one ounce of finely powdered pumice-stone with one ounce of quick lime, rub this mixture on the skin from which the hair is to be removed twice in the twenty-four hours; this is an innocent application, and will gradually destroy the hair.

Oyster Patties.—Take some small patty-pans and line them with a fine puff paste: put a piece of bread into each and cover them with paste. Put them into the oven, and whilst they are being baked, prepare the following to put in the place of the bread: Beard some oysters, and cut the other parts into small pieces. Put them into a tosser with a very little grated nutmeg, the smallest quantity of white pepper and salt, a small bit of lemon peel chopped as finely as possible, a little cream and a little oyster liquor. Simmer the whole together for a few minutes before putting it into the patties.

Cheese-Cake.—To make cheese-cakes put a spoonful of rennet into a quart of milk. When turned drain the curd from the whey. Then rub the following ingredients well together:—A quarter of a pound of butter, a quarter of a pound of sugar, some nutmeg, two biscuits grated, the yolks of four eggs, the white of one egg, half an ounce of almonds (half bitter and half sweet) well beaten in a mortar, and four ounces of currants. Lastly mix the curd with the above, having first gently bruised it.

To Wash and Clean Gloves.—Wash them in soap and water till the dirt is got out, then stretch them on wooden hands, or pull them out in their proper shape. Never wring them, as that puts them out of form, and makes them shrink; put them one upon another and press the water out. Then rub the following mixture over the outside of the gloves:—If wanted quite yellow, take yellow ochre, if quite white, pipe clay; if between the two, mix a little of each together. By proper mixture of these any shade may be produced. Mix the color with beer or vinegar. Let them dry gradually, not too near the fire, nor in too hot a sun; when they are about half dried, rub them well, and stretch them out to keep them from shrinking, and to soften them. When they are well rubbed and dried, take a small cane and beat them, then brush them; when this is done, iron them rather warm, with a piece of paper over them, but do not let the iron be too hot.

A German Rice Pudding.—Boil three ounces of whole rice in a pint and a quarter of milk until it is very tender and dry. Let it stand to cool, and then mix with it three ounces of beef-suet, finely chopped, two ounces and a half of pounded lump sugar, one ounce of candied orange or lemon peel, six ounces of Sultana raisins, and three large eggs beaten and strained. Boil the pudding either in a well-buttered basin, or a well-floured cloth, for two hours and a quarter, and serve with it a sauce made by warming two glasses of white wine, sweetened with an ounce and half of lump sugar. When the wine is quite hot and the sugar dissolved, stir into it the beaten yolks of three eggs; place the saucepan high above the fire constantly stirring the sauce for a while, but taking care that it does not come to a boil, or it will instantly curdle. Pour the same over the pudding, or, if preferred, send it to table in a tureen.

A Medley Pudding.—Stew until very tender and dry three ounces of whole rice in a pint and a quarter of milk. When a little cooled, mix with it three ounces of beef-suet, finely chopped, two ounces and a half of powdered lump sugar, one ounce of candied orange and lemon peel, six ounces of Sultana raisins, and three large eggs beaten and strained. Boil the pudding in a buttered basin, or in a well-floured cloth, for two hours and a quarter, and serve with a sauce made as follows:—Dissolve an ounce and a half of lump sugar in two glasses of white wine, and stir in the beaten yolks of three eggs; then warm them in a saucepan, holding the saucepan at a distance over the fire, and stirring it round. By no means allow it to boil, or it will immediately curdle. Pour the sauce over the pudding, or, if preferred, send it to table in a tureen.

Grahamite Mince Pies.—Take a pound of currants, a pound of apples, chopped fine, a pound of moist sugar, a pound of suet, well chopped, a quarter of a pound of raisins, stoned and chopped small, the juice of two and the rind of one lemon, shred fine; nutmeg and mace according to taste, and a glass of brandy. Mix the whole together, and put it into the pies.

To Preserve Eggs.—Take a pine barrel, (an old fish barrel well cleansed out answers very well) and put in the eggs when they are sound, fresh and clean. Then cover them with lime water, made like common white-wash; the lime settles around the eggs, and the water stands on the top of the lime, (the eggs all under lime.) Look at the barrel once in a while, to see if four inches of water, little more or less, covers the whole. If the water is all dried up, the lime gets hard, and they are difficult to take out when wanted, and you have to carry them somewhere else to wash off the lime; so always water keep on the top. This lime water must be made at least two weeks before you pour it on the eggs, or your eggs will be boiled hard enough to carry in your pocket.

Camphor Ointment for Chapped Hands.—Scrape into an earthen vessel $1\frac{1}{2}$ ounces of spermaceti and half an ounce of white wax; and six drachms of powdered camphor and four tablespoonfuls of the best olive oil. Let it stand near the fire until it dissolves, stirring it well when liquid. Before retiring put the ointment on the hands, also before washing them; use soap as usual.

Fine Gingerbread.—Rub one pound of butter well into three pounds of flour; then add one pound of powdered sugar, one pound of molasses, two ounces of ground ginger, and one nutmeg, grated. Warm a quarter of a pint of cream, and mix all together. Make it into a stiff paste, and bake it in a slow oven. Carraways and sweetmeats may be added, if desired.

Frozen Limbs, &c.—Indian meal poultice, covered with young hyson tea, softened with hot water, and laid over burns or frozen flesh, as hot as can be borne, will relieve the pain in five minutes. If blisters have not arisen before they will not after it is put on, and that one poultice is generally sufficient to effect a cure.

To Wash Silk.—Spread the silk on a table, and then rub it with a sponge dipped in a mixture of equal parts of soap, brandy, and cane molasses. Rinse it thoroughly in three successive portions of water, and iron it before quite dry.

To Cement China.—Beat up the white of an egg, and with it moisten the fractured parts. Have ready some finely-powdered lime tied up in a bag of thin muslin; dust the lime quickly over the egg, and unite the pieces.

To Extract Grease Spots from Velvet.—Warm the spot before the fire; then hold it over the finger, and carefully apply spirits of wine with a silk handkerchief.

FASHIONS FOR MARCH.

FIG. I.—CARRIAGE DRESS OF LILAC SILK, having three flounces, ornamented with white satin stripes, and edged with a lilac and white fringe. The basque, which is closed up the front, is edged and trimmed with *bretelles* to match the flounces. Pagoda sleeves, also edged like the basque. Black lace mantilla of the shawl shape. Small point lace collar. Bonnet

of white satin, tulle, and pink flowers. Straw-colored kid gloves.

FIG. II.—A HOUSE DRESS OF MOIRE ANTIQUE, in brown satin and violet-colored moire stripes. The skirt is long and very full. The basque is closed up the front, and cut so that the brown stripes form *bretelles*. Small cap of Honiton lace, trimmed with pink ribbon.

FIG. III.—RIDING HABIT OF FINE BRONZE COLORED LADY'S CLOTH.—The corsage has a very deep basque, with the ends square in front, and is fastened from the waist to the throat by a row of malachite buttons set in wrought gold. A round riding-hat, turned up at each side, without feathers, and a long veil of dark-blue tulle. Collar and cuffs of fine cambric, vandyked and covered with rich needlework. Jupe of cambric muslin, edged with a deep border of open eyelet-hole work. Chamois-colored gloves, and a cravache with a handle of wrought gold. Boots of bronze-color kid.

FIG. IV.—BONNET OF WHITE SILK AND STRAW GIMP.—It is very small about the face, slopes very much from the top to the crown, and has a deep cape at the back. It is ornamented on both sides with poppies and field flowers.

FIG. V.—BASQUE BODY OF THIN MUSLIN.—It sits close and fastens down the front with buttons and button-holes. Lappets open at the side, in order to set off the figure. Ornament of English bands, half embroidery, half open-work.

FIG. VI.—RISTORI FICHU MADE OF THIN MUSLIN OR NET, and trimmed with guipure. Bunches of ribbon confine the plaits at the back and on the shoulders.

FIG. VII.—GUIPURE CAP, trimmed with scarlet and black striped ribbon.

FIG. VIII.—HEAD-DRESS OF SNOWED VELVET, bordered with a blonde and ornamented with two handsome feathers.

FIG. IX.—CHILD'S FROCK BODY.—The whole body, before and behind, is plaited; the plaits are sewed down. The ornament of the collar, sleeves and lappets is a rich English band. The end of the sleeves is formed of puffings separated by having insertions between them. The collar is formed of a band in English embroidery.

FIG. X.—PUFFED SLEEVE, formed of muslin puffs separated by insertions and terminated by an embroidered band.

FIG. XI.—CAP FOR CHRISTENING.—The crown is made of Valenciennes, the front formed of insertions of Valenciennes, nearly an inch wide and separated by a purling with three holes, in which is run under and over a narrow satin ribbon. The band, of Valenciennes and tulle, is plaited in the English style and is ornamented with five bows of satin ribbon very narrow and purlled laid one over the other. A string of No. 4 ribbon crosses the front and terminates at the ears with very pretty bows. On the left side of the cap, in the plaits of the band, is a pretty rosette of No. 4 blue ribbon, if for a boy, pink for a girl.

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.

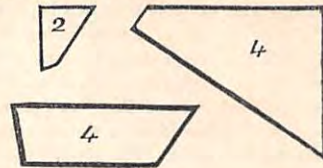
TAPIOCA.—Wash the tapioca well, and let it steep for five or six hours, changing the water three times. Simmer it in the last water till quite clear, then season it with sugar and wine, or lemon juice.

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.

Blanc Mange may be made by washing half an ounce of Irish Moss, and boiling it in half pint of new milk to such a consistence that it will retain its form when cold, sweetening and flavoring it to the taste. An agreeable jelly may be made by boiling it with water instead of milk, and adding lemon or orange juice or peel, wine, &c.

Cheap Cheese.—Take a crock or two of thick milk; put it on the stove, stir it once in awhile; let it get milk-warm and no warmer; take it off and pour it into a thin bag; hang it up five or six hours, so that the whey will all run off; then take a bowlful, and put on enough sour cream to make it quite soft, and it is good, and certainly cheap.

White Potato Pudding.—One half pound of white potato, boiled nearly done, and then grated; the yolk of four eggs; half pound sugar; half pound butter, beaten well together, with the juice and rind of one lemon; half a nutmeg; half a wine-glass of rose-water. Then beat the white of four eggs very light, and stir it in very gently. Bake half an hour.

Sponge Cake.—Eight eggs, the weight of six in sugar, and the weight of three and a half in flour. Mix the sugar and the yolk of seven eggs together, and add rose-water and lemon. Then mix a pound of flour, four whites of eggs alternately very lightly. Bake twenty minutes.

Floating Island.—Set a quart of milk to boil, then stir into it the beaten yolks of six eggs; flavor with lemon or rose, and sweeten to taste; whip the whites of the eggs to a strong froth. When the custard is thick, put it into a deep dish, and heap the frothed eggs upon it. Serve cold.

Sweet Potato Puddings may be made in the above manner, only boil the potatoes well and mash them through a collander. Omit the lemon.

FASHIONS FOR APRIL.

FIG. I.—A WALKING DRESS OF PLUM COLORED SILK.—The skirt is ornamented at the lower part with palms brocaded in the silk. The mantilla is of black silk, in the Talma shape, with a pefeline of silk of the color of the dress. A *ruche* of the same silk with a deep, rich fringe ornaments it. Bonnet of white crape, with a full blonde face trimming, with a tuft of pansies on one side, and a bow and ends of plum colored velvet ribbon on the opposite side of the face.

FIG. II.—CARRIAGE DRESS OF BRIGHT FAWN COLORED SILK, with two deep flounces; each of which is bordered with a wide satin stripe of a deeper shade than the silk. Mantilla of black silk, ornamented with black fringe and green *chenille* trimming. The lower ruffle of this mantilla can be removed at pleasure, making it lighter and more suitable for warmer weather. Bonnet of rose-colored silk, with a large bow of ribbon on the top, and an edge of white blonde.

FIG. III.—A LITTLE GIRL'S DRESS OF GREY PLAID

SILK.—It is made with one flounce, edged with black velvet and rows of black lace. The body is high and plain, but over it is worn a jacket, edged and trimmed with a deep ruffle, and ornamented like the skirt. The sleeves are composed of two soft puffs, beneath each of which is a ruffle trimmed like the jacket and flounce.

FIG. IV.—A DRESS OF PINK CASHMERE FOR A LITTLE BOY, trimmed with black velvet ribbon and buttons.

FIG. V.—A back view of the same.

FIG. VI.—A HANDSOME HEAD-DRESS formed of black velvet and pink ribbon, put on in diamonds. It is ornamented with blonde, bows of ribbon and tufts of feathers.

FIG. VII.—A SUMMER MANTILLA OF THIN WHITE MUSLIN.—The body of this mantilla is of the scarf shape, and is edged with Vandyked needlework. A full, deep ruffle is set on the bottom of the scarf, and is also finished with the same kind of needlework. A pretty colored ribbon, run in the hem of the ruffle, would be an improvement.

FIG. VIII.—BONNET OF PINK CRAPE, with a large bunch of roses on one side. Ribbon across the front terminating in a bow on the side opposite the other bow.

FIG. IX.—MORNING CAP, composed of rows of worked muslin, separated by rows of green ribbon. Full bunches of ribbon at each side, and long ribbon strings left to flow loosely.

FIG. X.—MOUSQUETAIRE SLEEVE, made of guipure insertions and small plaits.

FIG. XI.—LADY'S HABIT SKIRT AND SLEEVES OF THIN MUSLIN.—The collar and cuffs are edged with a double row of needlework. This needlework does not extend the entire length of the cuff, but leaves sufficient room for a plain piece, on which to place studs.

GENERAL REMARKS.—The most elegant dress goods have already appeared for the spring and summer. The silks, if not in flounce pattern, are usually in wide stripes. Some of these are of a chene figure, others have the alternate stripes composed of plaids; but in fact the styles are so numerous that we find it as impossible to particularize, as we would to select, with so many tempting things before us. The variety of flowered patterns is quite as great, but both are equally fashionable. In the French foulard silks the ground is usually dark or black, with rich stripes composed of flowers or palms, or with these scattered profusely over the dress. Cashmeres and de lains, as well as the English chintzes are all in the same style, rich and elegant, some dark, some light. The chales are mostly light and flounced, but these dresses are comparatively expensive, and fray and tear very easily. As to the summer tissues, they are enough to drive a weak-minded woman crazy. First in the list are the Grenadiers, or d'unes of twisted silk. These are as light and airy as gossamer, but rumple less and wear longer than any thin tissue of which we know.

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 sauce-pan 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.

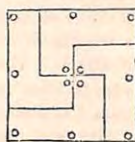
STOOL OF REPENTANCE.—Having placed a stool or chair in the centre of the room, one takes a seat upon it, and another called the "judge" stands near her, having previously asked in a whisper of all the rest, what particular offence they charge the repentant one with. Of course the replies must be given 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.

To Make Black Currant Jelly.—Strip the currants from the stalk, put them in a jar in a kettle of hot water. Let it boil an hour; then throw the currants and juice into a fine lawn sieve. Strain out all the juice, and, to every pint, put a pound of double-refined sugar. Put the whole into a preserving pan, set it over a charcoal fire, and keep stirring it until it is a jelly, which will be known by taking a little out to cool. Be careful to take off the scum as it rises, and when the jelly is formed, and very clear, pour it into pots. When it is cold, cut round pieces of paper, which will just cover the jelly, and lay them over it, first steeping them in brandy. Finally tie white paper over the pots.

To Make Currant Jelly Flavored with Raspberries, take seven pounds of ripe, red currants stripped from the stalks, and two pounds of raspberries, picked. Press the fruit and strain it through a fine hair sieve. Pour the juice on nine pounds of the best loaf sugar, broken into small pieces, and place the whole on a brisk fire, taking care to remove the scum as soon as it appears. When it comes to a quick boil, place a small portion on a plate or saucer, and, on its cooling, observe whether it forms a jelly. If so, it is sufficiently done. Remove it from the fire and place it in jelly pots.

To Make Red Currant Jelly.—The currants should be taken very ripe, and gathered in dry weather. Strip them from the stalks, and press the juice from them. Strain the juice, and to every pint put a pound of the best loaf sugar, broken into small pieces. Boil it on a brisk fire, taking care to remove the scum as soon as it appears. When it begins to boil briskly place a spoonful on a plate to cool, and if it forms a jelly, it is done; if not, it will require a little more boiling.

Scrap-Book Paste.—Dissolve slowly two square inches of glue and an equal weight of alum in nearly a pint of water. Mix half a teaspoonful of flour with a little water very smoothly, stir it in, and boil the whole together. Then remove it from the fire, and when nearly cool, mix with it two teaspoonfuls of oil of lavender. This paste, kept in a well-closed vessel, will keep many months.

Plum Jelly may be made by the following directions:—Take four pounds of small red or muscote plums, and boil them in three quarts of water until reduced to one quart; then strain the juice through a sieve, and to every pint put a pound and a half of sugar: boil the juice and the sugar together for about a quarter of an hour, or until they form a jelly.

To Broil Veal Cutlets.—First chop up some sweet herbs, season them with pepper and salt, and mix them up with a little salad oil. Boil the cutlets in the mixture so that every part be well covered. Then wrap them in paper, well buttered. Broil them slowly, and serve them with or without sauce.

To Clean and Polish Shells.—Wash them well with soap and hot water; if very rough on the outside, scour them with a bit of flannel dipped in wet sand. Wash it well off and smear them.

Transparent Pudding.—Put eight eggs, well beaten, into a stew-pan, with half a pound of sugar pounded fine, half a pound of butter, and some nutmeg grated. Set it on the fire, and keep constantly stirring it until it thickens; then set it into a basin to cool. Put a rich puff paste round the edge of the dish; pour in the pudding, and bake it to a moderately-heated oven. Candied orange and lemon may be added at pleasure.

FASHIONS FOR JUNE.

FIG. I.—A DINNER OR EVENING DRESS OF WHITE GRENADINE.—The skirt is trimmed with four flounces, woven in lilac satin stripes. Each flounce is edged with a narrow fringe. The corsage is low, and made with a long point in front. The sleeves are formed of three soft puffs, and trimmed with a fall of rich lace, looped up on the inside of the arm with a bow of lilac ribbon. A white tulle cape, edged with lace, and having long ends crossed in front, is fastened with a knot of lilac ribbon. Black velvet leaves in the hair.

FIG. II.—A MORNING DRESS OF WHITE CAMBRIC.—The skirt is open in front, and trimmed on each side with a cambric insertion and edging. The corsage is high and plain. A sash of broad blue ribbon passes around the waist. A white cape is ornamented with needlework like that on the skirt. Sleeves trimmed in the same way, and reaching but little below the elbow. Cape of cambric muslin and valenciennes lace trimmed with blue ribbon.

FIG. III.—A HOUSE DRESS OF FRENCH BLUE SILK.—The body high, trimmed with six rows of plaited ribbon in front, each end of which terminates in a bow. The top row is twelve inches, the bottom one ten inches from one bow to the other. Ribbon waistband with a buckle in front. Sleeves almost tight at top, cut in pointed vandykes bordered with a ruche and trimmed with a flounce forming a flat plait in each corner between the vandykes; this flounce is bordered with a plaited ribbon.

The hair is tied very low down behind. Two bands of cherry velvet pass one across the forehead, the other between this and the back hair, meeting at the side, where they form bows from which two ends hang down. This coiffure is the same on both sides.

FIG. IV.—A BLACK LACE MANTILLA.—We give here, as worn with an evening dress, in order to give both, but all the rage for summer wear in the street. The dress is a robe-dress, with three flounces, one of those so fashionable now.

FIG. V.—CHILD'S APRON OF PINK SILK, trimmed with black velvet ribbon. This is a beautiful, yet simple pattern; so simple that any mother can make such an apron for her child. The velvet at the waist is put on in a basket pattern; and long ends, pointed at the bottom, fall over the skirt. Bows and ends of velvet form a shoulder knot. We have seen some silk dresses for young ladies trimmed in the same way.

RECIPTS FOR THE TABLE.

To Pot Herrings.—Take from one to two dozen herrings according to the number you purpose potting; choose them as large, fine, and fresh as you can. Take two ounces of salt, one of saltpetre, two of allspice, reduce them to an impalpable powder, and rub them well into the herrings; let them remain with the spice upon them eight hours to drain, wipe off the spice clean, and lay them in a pan on which butter has been rubbed; season with nutmeg, mace, white pepper, salt, and one clove in powder, one ounce each, save the last; lay in two or three bay leaves, cover with butter and bake gently three hours. When cold, drain off the liquor, pack the fish in the pots intended for their use, cover to the depth of half an inch with clarified butter, sufficiently melted just to run, but do not permit to be hot; they will be ready for eating in two days.

Potted Lobsters.—Take out the meat as whole as you can, split the tail, and remove the gut, if the inside is not watery add it, and season with mace, nutmeg, white pepper, salt, and one or two cloves in the finest powder; put a little butter at the bottom of the pan, and the lobsters smooth over it, with bay leaves between, and bake it gently. When done, pour the whole on the bottom of a sieve, and with a fork lay the pieces into potting jars, some of each sort, with the seasoning about it; when cold, pour clarified butter over it, but if not, it will be good the day after it is done, and if seasoned high and thickly covered with butter, will keep some time. Potted lobsters may be used cold, or as fricasee with cream sauce.

Tomato Sauce.—We subjoin two excellent recipes for making tomato sauce. The first is the Spanish method, and the other the French. 1. Cut six tomatoes in half; press out their juice, and mix with it some gravy, the fourth of a head of garlic, a little parsley, and a few drops of vinegar. These must be boiled together for a short time and passed through a sieve.

Second. Cut ten or a dozen tomatoes into quarters, and put them into a saucepan, with four onions sliced, a little parsley, thyme, one clove, and a quarter of a pound of butter. Place the saucepan on the fire for three-quarters of an hour, occasionally stirring the contents; then strain the sauce through a fine sieve.

To Prepare Chocolate.—According as you intend to make this, either with milk or water, put a cup of one or the other of these liquids into a chocolate-pot with one ounce of cake chocolate. Some persons dissolve the chocolate before they put it into the milk. As soon as the milk or water begins to boil, mill it; when the chocolate is dissolved and begins to bubble, take it off the fire, letting it stand near it for a quarter of an hour, then mill it again to make it frothy; afterward serve it out in cups. The chocolate should not be milled unless it is prepared with cream; chocolate in cakes should always be made use of in ices and dragees.

To Boil Vegetables.—Vegetables form a most important feature in the art of cooking. Much depends upon boiling greens, and the manner in which it is done. The water should be soft, a handful of salt should be thrown into the water, which should be made to boil before the greens are put in; it should then be made what cooks term "gallop," the saucepan should be kept uncovered; when the greens sink, they are done, and should be taken out, and quickly too.

To Cure Soft Corns.—Bathe the foot in warm water and soda every night for a month.

FASHIONS FOR JULY.

FIG. I.—AN EVENING DRESS OR A DINNER DRESS, suitable for a watering-place, of very fine green plaid organdie. The skirt is trimmed with three broad flounces. The corsage is low, made with a deep point in front, a shorter one behind. The sleeve is of one full puff, confined above the elbow with a band and a bow of ribbon, and terminated with a scalloped ruffle. The under-sleeve is short, and terminated by a ruffle of lace. The fichu is made of Brussels net, thread lace, insertion and black velvet ribbon. Large bows ornament the front and shoulders.

FIG. II.—A DRESS OF PINK GRENADINE, STRIPED.—The skirt is trimmed with seven rather narrow flounces. These flounces are not woven expressly for the dress, but are made from the same piece as the rest of the skirt. The corsage is high and close, and ornamented with braces of ribbon which cross on the front, and float down each side in long ends. Black lace mantilla; point d'Alencon collar and sleeves.

FIG. III.—THE MAGNOLIA.—A basquine of black silk, which may be worn without any other wrap on the street, or if made smaller, as a house basque. The skirt is very deep, and made sufficiently full to fit with ease over the hips. It is trimmed with two rows of deep lace headed with narrow black velvet ribbon. Four rows of narrow velvet ribbon, cross over the shoulders like braces. The sleeves are made with three deep caps, edged with lace, and ornamented with strips of black velvet.

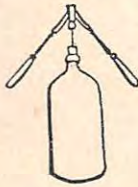
FIG. IV.—THE DAHLIA BASQUINE.—This remarkably elegant dress is composed *drouget*, worked with small bunches of flowers. The body is high, very close-fitting, trimmed with a bertha like the dress, forming a point in front and a less decided one on the shoulder. The sleeve has two *stories*, and forms a point on one side rather behind. The front of the body, the edge of the bertha, each row of the sleeve, and the bottom of the basque are trimmed with small velvet hanging buttons.

FIG. V.—THE IMOGENE.—A beautiful mantle, composed of black net foundation, (which comes expressly for such purposes,) crossed by bands of black velvet in a diamond shape, with the ends of the velvet forming loops at the bottom. A ruffle of black silk

ous roots of the hair, it is necessary for the purpose in view, while taking iron internally, to drink daily the infusion of some plant rich in tanning properties, such as wild chicory, camomile, &c. After pursuing this plan for about a fortnight, the hair should be freed from grease, and the skin of the head well washed and dried, and a lotion, consisting of water strongly impregnated with iron, should be applied with friction. The iron thus absorbed internally and externally fortifies the hair; the nutritive juices which feed it become more abundant and higher colored; they are communicated to the hair tubes by the roots, and impart to them fresh vigor and vitality.

PUZZLES.

TO MAKE A SHILLING TURN ON ITS EDGE ON THE POINT OF A NEEDLE.—Get a bottle with a cork in it, and fix it in it perpendicularly a moderate sized needle; then place a shilling in a second cork by making a slit in it, and stick into the second cork two ordinary table-forks opposite each other, with the handles inclining outward and downward. If the rim of the coin be now fixed on the point of the needle, it may be made to spin round without falling.



RECEIPTS FOR THE TABLE.

Apple Marmalade.—To make apple marmalade, boil some apples with the peel on them until they are perfectly soft, which may be known by pressing them between the thumb and fingers. Then remove them from the fire, and throw them into cold water; pare them, place them on a sieve and press the pulp from the cores. The pulp which has passed through the sieve place in a stew-pan, and set the pan on the fire long enough to remove the moisture, so that the pulp may become rather thick. Take an equal quantity, in weight, of lump sugar as of pulp. Clarify the sugar and boil it to a good syrup; add the pulp to it, and stir them well together with a spatula, or wooden spoon. Place them on the fire, and as soon as they begin to boil, remove them, and the process is completed. When the marmalade has become a little cool, put it into pots; but do not cover the pots until it is quite cold.

Boiled Potatoe Pudding.—Thoroughly cook two pounds of potatoes; peel and mash them well. Then mix them with half a pound of melted butter, the same quantity of powdered lump sugar, and six eggs, well beaten. When well mingled, stir in a handful or two of flour and a glass of white wine. Tie the whole up in a buttered cloth, and boil it for half an hour.

Fermentation of Home-made Wines.—The four requisites for fermentation are sugar, vegetable extract, malic acids, and water; and upon the proper regulation of these constituents the success depends. The fermentation requires great attention, and should be neither suffered to continue too long, nor be checked too early. Its commencement, which will be about a day after the articles have been mixed, will attract attention by the noise it makes. For a sweet wine, the cask should not be closed until the sound of fermentation has almost ceased. If a dry wine, have ready a barrel which has been subjected to the fumes of sulphur, and draw off your wine into it. Rack off the wine, clearing it with isinglass, and bottle in about ten weeks after it.

Spinach.—Pick and clean the spinach; put it into a saucepan without water, keep it pressed down till tender; squeeze out the moisture, return it to the saucepan, from which all the liquor should be removed; pour on it, as it heats, four large spoonful of rich gravy, let all the gravy be absorbed, keep it well stirred; flavor with pepper and salt; when it is dry, press it into a mould; turn it out, and serve as hot as possible.

Scotch Short-Bread.—Mix two pounds of flour, dried and well sifted, with a pound of powdered sugar, three ounces of candied citron and orange peel cut into dice, and half a pound of caraway comfits; mix these with half a pound of melted butter in a saucepan; then make the paste, roll it out the thickness of half an inch, cut it into cakes, place them on white paper, prick, and bake them of a pale color.

Excellent Fruit Cake.—One cup of butter, one of brown sugar, one of molasses, one of sweet milk, three of flour, and four eggs. One and a half tea-spoonful of cream of tartar, and one of soda. Two pounds of raisins, chopped fine; one nutmeg, and a little brandy, if you choose. This will make two good sized loaves, which will keep moist without liquor from four to six weeks, when it is properly covered.

MISCELLANEOUS RECEIPTS.

To Clean Blonde Lace.—Cut some old soft linen into strips a little wider than the lace. Make them into one length, and tack the lace very carefully and evenly at the extreme edges. Then make a lather of soap-suds with the chill just off the water; put in the lace, let it remain about half an hour, then pass it gently through the hands (without rubbing it) till quite clean, and rinse it in cold water. If the lace be very yellow add a very little blue. Squeeze it in a towel, but do not wring it. Pull out the strip of linen as wide as you can and place it in a large or long book, passing the strip from leaf to leaf. If the book be printed place white paper next the blonde. Press the book very heavily for two days; then remove it, taking the lace from the linen very carefully.

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.

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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.

Tomato Figs are made in the following manner: "Pour boiling water over the tomatoes to remove the skins; then weigh them and put into stone jars, with as much sugar as tomatoes; let them stand two days; then pour off the syrup and boil and skim till no scum rises; then pour it over the tomatoes, and let them stand two days, as before; then boil and skim again. After a third boiling and skimming, let them stand in their syrup until drying weather; then place them on earthen plates or dishes, and put them in the sun to dry—that takes about a week; then pack them in small wooden boxes, with fine white sugar between every layer. They will keep for years." These figs, made by this recipe, were exhibited at the Massachusetts Agricultural Show, and pronounced superior to two-thirds of the figs imported. It is a matter worth the attention of all farmers.

To Boil Potatoes.—In Ireland potatoes are boiled to perfection; the humblest peasant places his potatoes on his table better cooked than could half the cooks in London, trying their best. Potatoes should always be boiled in their "jackets;" peeling a potato before boiling is offering a premium for water to run through it, and making them waxy and unpalatable; they should be thoroughly washed and put into cold water. In Ireland they always nick a piece of the skin off before they place them in the pot; the water is gradually heated, but never allowed to boil; cold water should be added as soon as the water commences boiling, and it should thus be checked until the potatoes are done, the skins will not then be broken or cracked until the potato is thoroughly done; pour the water off completely, and let the skins be thoroughly dry before peeling.

To Boil New Potatoes.—The sooner the new potatoes are cooked after being dug, the better they will eat; clear off all the loose skins with a coarse towel and cold water; when they are thoroughly clean, put them into scalding water; a quarter of an hour or twenty minutes will be found sufficient to cook them; strain off the water dry, sprinkle a little salt over the potatoes, and send them to table. If very young, melted butter should accompany them.

To Preserve Cheese Sound.—Wash it in warm whey once a month, wipe it, and keep it on a rack; if you wish it to ripen, keep it in a damp cellar, which will bring it forward; when a whole cheese is cut, the largest piece should be spread inside with butter, and the outside should be wiped to preserve it; to keep that which is in daily use moist, let a clean cloth be wetted and wrapped round the cheese, when carried from table.

Cauliflower requires to be very well done, there is little occasion to fear doing it too much; tie in bundles after washing and trimming, boil it in equal parts of milk and water; serve it with melted butter. It may be laid on toast or not according to taste. After being well boiled, it must be thoroughly drained before laying upon the toast; five and twenty minutes will be found sufficient to boil it.

Gooseberry Wine.—Bruise the gooseberries with the hands, in a tub; to every six pounds of fruit add a quart of cold spring water, stirring it thoroughly; let it stand twenty hours, then strain them; dissolve two pounds of sugar to every quart of water employed, let them remain another day, remove the scum very clearly, and pour it into the utensil or cask in which it is to remain previous to being bottled. The scum removed must be kept in flannel, and the drainings caught in a vessel; they must be added to the other liquor. Let it work about sixty hours, not more, and then cover down close. In four months it will be ready for bottling.

To Clarify Butter.—Scrape off the outsides of the butter you may require, and then put it into a stew-pan by the side of a slow fire, where it must remain till the scum rises to the top and the milk settles at the bottom; with a spoon carefully take off the scum; when clear, it is fit for use.

Fried Potatoes.—Remove the peel from an uncooked potato. After it has been thoroughly washed, cut the potato into thin slices, and lay them in a pan with some fresh butter; fry gently a clear brown, then lay them one upon the other in a small dish, and send to table.

Lard should be carefully melted in a jar put in a kettle of water and boiled, and run into bladders that have been strictly cleaned; the bladders should not be too large, as the lard will become rank if the air gets to it. While melting it, put in a sprig of rosemary.

Roasted Potatoes.—Clean thoroughly; nick a small piece out of the skin, and roast in the oven of the range; a little butter is sometimes rubbed over the skin to make them crisp.

To Dress Veal Kidneys.—Take a veal kidney, chop it up with some of the fat, a little onion, pepper and salt. Roll it up with an egg into balls and fry them.

Sago should soak for an hour in water previous to using, to take off the earthy taste.

MISCELLANEOUS RECEIPTS.

To Prepare Sea-weed for Baskets, &c.—Float the sea-weed in a basin of water; then slip a piece of white paper under it and take it out in as good order as possible. Arrange the branches neatly with a pin or knitting-needle. To remove the moisture, place a sheet of blotting-paper over the sea-weed, and another under the white paper, and a weight above all. Change the blotting-paper in about an hour, placing several dry folds of blotting-paper over the sea-weed; then put a heavier weight on it, and in about twelve hours it will be ready to be removed and to be applied to the card-board, or basket. Small baskets, we are informed, are made for the purpose; and to these the card-board is glued, the sea-weed being fixed by gum to the inside, round the handle and edges. A few small shells intermingled with the weed, (which may be made to adhere with very strong gum) has a very pretty effect.

"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.

Mode of Cooking Veal Cutlets.—The cutlets should be cut as handsomely as possible, and about three-quarters of an inch in thickness; before cooking, they should be well beaten with the blade of a chopper, if a proper beater be not at hand; then fry them a light brown, and send them up to table garnished with parsley, and rolls of thin sliced, nicely fried bacon; they are with advantage coated, previous to cooking, with the yolk of an egg, and dredged with bread crumbs.

Another Way.—Procure your cutlets cut as in last receipt, coat them with the yolk of eggs well beaten, powdered bread crumbs, sweet herbs, grated lemon peel, and nutmeg; put some fresh butter in the pan, and when boiling, put in your cutlets; now make some good gravy; when the cutlets are cooked, take them out, and keep them before the fire to keep hot, dredge into a pan a little flour, put in a piece of butter, a little white stock, juice of lemon to taste, season with pepper and salt, adding mushroom ketchup, boil quickly until a light brown, then pour it over the cutlets, and serve, the cutlets being laid in a circle round the dish, and the gravy in the centre.

Potato Rissoles.—Boil the potatoes floury; mash them, seasoning with salt and a little cayenne; mince parsley very fine, and work up with the potatoes, adding eschalot also chopped small; bind with yolk of egg, roll into balls, and fry with fresh butter over a clear fire. Meat shred finely, bacon, or ham, may be added.

Orange Biscuits.—Take the grated rind of an orange, six fresh eggs, a quarter of a pound of flour, and three-quarters of a pound of powdered lump sugar; put these into a mortar, beat them to a paste; put the paste into cases, and bake it in the same way as biscuits.

Boiled Potatoes.—Rather more than parboil the potatoes; pare off the skin, flour them and lay them upon a gridiron over a clear fire; send them to table with cold, fresh butter.

Potato Ragout.—Mash floury potatoes, make them into balls with yolks of egg, flour, and fry them; drain off all grease, cover them with brown sauce; serve.

Potatoes Glazed.—Boil well; skin them; choose the most floury, roll them in yolk of egg, and place them before the fire to brown.

Mustard mixed smooth with new milk, and a little cream added, will keep; it is very soft, and by no means bitter.

USEFUL RECEIPTS.

Unfaceable Ink.—Shell Lac, 2 oz.; Borax, 1 oz.; distilled or rain water, 18 oz. Boil the whole in a closely-covered tin vessel, stirring it occasionally with a glass rod or a small stick, until the mixture has become homogeneous; filter, when cold, through a single sheet of blotting-paper; mix the filtered

solution, which will be about nineteen fluid ounces, with one ounce of mucilage or gum arabic, prepared by dissolving 1 oz. of gum in 2 oz. of water, and add pulverized indigo and lamp-black *ad libitum*. Boil the whole again in a covered vessel, and stir the fluid well to effect the complete solution and admixture of the gum arabic; stir it occasionally while it is cooling; and after it has remained undisturbed for two or three hours, that the excess of indigo and lamp-black may subside, bottle it for use. The above ink, for documentary purposes, is invaluable, being, under all ordinary circumstances, indestructible; it is also particularly well adapted for the laboratory. Five drops of kreosote added to a pint of ordinary ink will effectually prevent its becoming mouldy.

Cream of Roses.—Take one pound of oil of sweet almonds, one ounce of spermaceti, one ounce of white wax, and one pint of essence of neroli. Put the oil, wax, and spermaceti into a well glazed pipkin, and place the pipkin over a clear fire. When the wax and spermaceti are completely melted, pour in rose water by degrees, and keep stirring and beating the mixture until it becomes of the consistency of pomatum; then add the essence of neroli and the process is completed. Put it into pots and cover the pots with leather.

Ginger Beer.—Take one ounce and a half of bruised ginger, the peel of one lemon, and one pound of lump sugar. Put these ingredients into an earthen vessel, and pour upon them a gallon of boiling water. When luke warm, add a good tablespoonful of yeast, stir the whole well together, and let it stand from sixteen to eighteen hours, or until a circle of scum rises to the top. Then skim it, bottle it, and keep it for three days, when it will be fit for use. Secure the corks with twine or wire.

Oregat.—Boil a quart of new milk with a stick of cinnamon, sweeten it according to taste, and let it grow cold. Then blanch and beat to a paste three ounces of sweet almonds and twenty bitter almonds, adding a little cold water occasionally, to prevent their boiling. Stir the milk up by degrees with the almonds. Boil all together, stir it till cold, and add half a glass of brandy.

Black Currant Ice Cream.—Take one large spoonful of black currant jelly: add to it the juice of a lemon and a pint of cream. Pass the whole through a sieve, and freeze it with ice.

Camphorated Vinegar.—Reduce half an ounce of camphor to a very fine powder, mix it with a little rectified spirit, and dissolve it in six ounces of acetic acid.

To Remove Wine Stains from a Table-Cloth.—Hold the stained part in milk that is boiling on the fire. The stains will soon disappear.

FASHIONS FOR NOVEMBER.

FIG. 1.—CARRIAGE DRESS of rich brocade silk in green and gold. The skirt is long, full, and plain.