

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.

Sea-weed should be put into wide-mouthed bottles, half filled with sea-water, as soon as it is gathered, and the different kinds should be kept separate, as frequently one fine specimen is spoiled by another quickly decomposing. Baskets with bottles fitting into them are now, we believe, made expressly for collecting sea-weed. Sea-weed should be pressed as quickly possible after it has been collected.

Oil of Jessamine.—To make oil of jessamine, bruise the flowers in a marble mortar with a wooden pestle. Put them with a sufficient quantity of salad oil into a vessel. Let the vessel be closely stopped and set to stand in the sun for twelve or fifteen days. At the expiration of that time, squeeze the oil from the flowers. Let the oil stand in the sun to settle, then pour it clear off the dregs, and separate its humid particles. This oil is very fragrant and well impregnated with the essential oil of the flowers. Infuse a fresh parcel of flowers in the same oil and proceed as before. Repeat this operation twelve or fourteen times, or even oftener if necessary, till the oil is fully impregnated with the odor of the flowers. Sometimes oil of ben is used instead of salad oil, being less apt to grow rancid.

Cream of Roses.—Take one pound of oil of sweet almonds, one ounce each of spermaceti and white wax, and one pint of essence of neroli. Put the oil, wax, and spermaceti, into a well-glazed pipkin; place the pipkin over a clear fire, and when the contents are completely melted, remove it and pour in some rose-water by degrees, beating the compound until it becomes like pomatum. Then add the essence of neroli, and the process is completed. Put the cream into pots, and cover them with leather.

To Destroy Flies.—Half a pint of boiling water poured upon a quarter of an ounce of quassia chips, and, when cold, strained and sweetened with sugar or treacle, will destroy flies as effectually as the poisonous "fly water," and is harmless if drunk in mistake.

FASHIONS FOR SEPTEMBER.

FIG. I.—AN EVENING DRESS, suitable for the opera, of ash colored silk. The skirt is trimmed with three deep flounces, the figures brochaed in the material. The upper one is set in at the waist. The corsage (not seen in the plate) is low. A very elegant Spanish mantilla of black lace, lined with green silk is worn on the shoulders, and made with a hood which can be thrown over the head. A deep frill of black lace finishes this mantilla. A band of scarlet velvet is worn on the front of the head in diadem form.

FIG. II.—A WALKING DRESS OF PURPLE SILK, made with a double skirt. The corsage is *en basque*, with a double sleeve to correspond with the skirt. The corsage, sleeves and skirt, are ornamented with lozenges of black velvet, each lozenge being surrounded with a row of narrow black lace. Bonnet of white crape, trimmed with tufts of marabout

feathers. The face trimming consists of caps of illusion, made very full, and ornamented with bows of pink ribbon.

FIG. III.—A NEW STYLE OF DRESS, and very beautiful. The corsage is closed up the front with agate buttons, and made nearly round at the waist, where it is confined by a belt with a gold buckle. A frill of rich black lace forms the braces. The sleeves are quite short:—the upper part is made of puffings, confined by bands running lengthwise. The lower part of the sleeve is a short but wide pagoda, and trimmed with black lace.

FIG. IV.—DRESS FOR A LITTLE BOY FIVE YEARS OF AGE, made of dark blue poplin. The skirt is rather plain in front, but fuller behind. The front of the body of the dress is made very much like a gentleman's double-breasted coat, but it buttons over on one side. A fine cambric bosom and collar, with a scarlet neck-tie complete this simple but boyish dress.

FIG. V.—DRESS OF GREEN CASHMERE, FOR A GIRL EIGHT YEARS OF AGE.—The skirt is trimmed with a broad band of tartan silk cut bias. The basque is ornamented in the same way, but set on in full plaits, from the hips forward. The sleeves are full puffs, reaching nearly to the elbow, and trimmed with a frill. White silk bonnet.

FIG. VI.—BODY OF EMBROIDERED MUSLIN, with rounded berth, trimmed with a flounce of embroidered muslin like the body, and narrow Valenciennes at the edge. Two bows of silk ribbon No. 16, are put on the front of the body; one on each sleeve also. The skirt is plain; the front is ornamented with two muslin puffings put on in the apron style. These puffings should be three inches wide toward the top of the skirt and eight inches at bottom. A muslin flounce set off with Valenciennes accompanies each of these puffings.

FIG. VII.—RICE-STRAW BONNET.—A deep blonde borders all the parts in straw. A branch of lemon-flowers is put on the front and another, smaller, inside.

FIG. VIII.—CRAPE BONNET, drawn in every part, and trimmed with white blonde. A large bow of crape is placed on each side of the front: on one side only there is a second bow of white blonde, accompanying the crape one. The inside is decorated with a branch of fuchsia.

FIG. IX.—BONNET OF RICE-STRAW, trimmed with crinoline-lace and chenelle.

FIG. X.—BONNET OF DARK GREEN STRAW, intermingled with chenelle and narrow velvet. This bonnet should be trimmed either with tufts of green and black feathers, or with sprays of crimson pomegranates or poppies. If only a ribbon is employed, it should be of the richest materials and gay colors.

GENERAL REMARKS.—Among the favorite materials for walking-dresses may be named a variety of silks, in dark hues, covered with narrow black stripes. A dress of this description of silk, which has just been made up, has three broad tucks on the skirt,