

OUR ARM-CHAIR.

TWO ELEGANT EDITIONS OF ENOCH ARDEN, have been published in Boston, by Messrs. J. E. Tilton, to the "Artists' Edition." Superbly illustrated by Mr. Hammatt Billings on nearly every page; the price of which is \$4.50. And the "Cambridge Edition," also illustrated with vignettes, including "Aylme's Dreams," "Sea Dreams," and all of Tenyson's late poems. Price \$1.50. Both will, probably, be found at all the principal bookstores.

OUR MEZZOTINTS.—We are frequently asked the price of our premium mezzotints—"Bunyan Parting from his Blind Child," "Bunyan's Wife Interceding for his Release," and "Washington Parting from his Generals." They are each \$2.00, or \$5.00 for the three.

HOW TO CULTIVATE FLOWERS.—A splendid illustrated guide to the cultivation of flowers and ornamental plants, in all situations—the Green-house, Parlor, and Garden, called "Flowers for the Parlor and Garden," has been published by Messrs. J. E. Tilton & Co., Boston. It is the most perfect and elegant volume on this subject in the English language. Price \$3.00.

BACK VOLUMES of "Peterson" are the same price as those for the current year, viz., \$2.00 for a single copy, or \$5.00 for three copies. But where the person wishing the copy is, or was, a member of a club, it will be sent at the club price.

HEALTH DEPARTMENT.

IF YOUR CLOTHES TAKE FIRE.—How to act, when the clothes take fire, is what everybody ought to know. Three persons out of four rush up to the victim, and begin to paw with their hands without any definite aim. This is wrong. It is also useless to tell the sufferer to do this or that, or call for water. In fact, it is generally best to say not a word, but to seize a blanket from a bed, or a cloak, or any woolen fabric; if none is at hand, take any woolen material, and hold the corners as far apart as you can; stretch them out higher than your head, and, running boldly to the person, make a motion of clasping in the arms about the shoulders. This instantly smothers the fire, and saves the face. The next instant throw the unfortunate person on the floor. This is an additional safety to face and breath, and any remnant of flame can be put out more leisurely. The next instant, immerse the burnt part in cold water, and all pain will cease with the rapidity of lightning. Next, get some common flour, remove from the water, and cover the burnt parts with an inch thickness of flour, if possible; put the patient to bed, and do all that is possible to soothe until a physician arrives. Let the flour remain until it falls off itself, when a beautiful new skin will be found. Unless the burns are deep, no other application is needed. The dry flour for burns is the most admirable remedy ever proposed, and the information ought to be imparted to all. The principle of its action is that, like the water, it causes instant and perfect relief from pain, by totally excluding the air from the injured parts. Spanish whiting and cold water, of a mushy consistency, are preferred by some. Dredge on the flour until no more will stick, and cover with cotton batting.

HINTS ON KNITTING.

KNITTING SHAWLS.—A fair correspondent asks us for some stitches for knitting shawls. She does not say whether she wishes to make her small shawl stout and warm, or thin and lacy, a square or a half square; but she will find the following comfortable for wearing under a cloak or shawl, as it fits nicely round the throat:

MOSS-STITCH HANDKERCHIEF.—With two knitting-pins No. 6, and fine fleecy. Cast on two stitches; knit backward and forward, increasing (without making holes) 1 stitch in the middle of each row, until there are 30 stitches on the pin; knit 1 row. Knit 1 row, picking up a loop in the center and knitting it. Knit 15 stitches for the border, pass the wool forward to make a stitch, knit 1 stitch, pass the wool forward to make a stitch again, and knit the remaining 15 stitches for the other border. Increase thus with a hole, 2 stitches in every row, (i.e., 1 stitch within each border,) and knit between the borders in moss-stitch. When there are 100 stitches on the needle, knit to within 4 stitches of the middle of the row, and return; continue the increase and moss-stitch as hitherto, and turn back 2 stitches farther from the middle of the row each turn, until you end by knitting only 2 stitches. Knit to the other end of the needle, and knit that side to correspond. Knit 1 row, and cast off. Moss-stitch is done by alternately knitting one stitch and purling 1, taking care that the knitted stitches always come over the purlled stitches, and *vice versa*. An open stitch can be used instead of the moss-stitch, if preferred.

TORTOISE-STITCH.—This is one of the prettiest and most lacy stitches we have for thin knitting, such as Shetland shawls, and all shawls approaching them in delicacy of texture. Allow 6 stitches for each repetition of the pattern, and 1 stitch over to make the sides of the knitting agree.

1st row—Knit 1 stitch, knit 2 together, bring the wool forward, knit 1, bring the wool forward, knit 2 stitches together. Repeat to the end of the row, and end the row by knitting the last stitch.

2nd row—Purl the back row.

3rd row—Knit 2 together, bring the wool forward, knit 3, bring the wool forward, knit 2 together, slip this stitch on to the left-hand needle, and pull the next stitch over it; pass it back again to the right-hand needle. This stitch takes the place of the first stitch in the row, and after it you are to proceed and bring the wool forward, knit 3, etc.

4th row—Purl the row.

5th row—Knit 1 stitch, bring the wool forward, knit 2 together, knit 1 stitch, knit 2 together, and bring the wool forward.

6th row—Purl the row.

7th row—Knit 2, bring the wool forward, knit 2 together, slip the stitch on to the left-hand needle, and pass the next stitch over it, pass the stitch back, bring the wool forward, knit 3. Repeat the last 6 stitches.

8th row—Purl.

A shawl is very pretty with this stitch for the center, with a wide border of feather pattern—that beautiful stitch which is so well known that we need not give it here; we would do so with pleasure if "Winifred" and other knitters found themselves at a loss for it.

The following are four pretty little stitches which can easily be adapted for shawls, or any other purpose:

A NEAT SPOT STITCH.—Cast on any number of stitches which will divide into threes.

1st row—Bring the wool forward, slip 1 stitch, knit 2, and draw the slipped stitch over the two knitted ones. Repeat the same to the end of the row.

2nd row—Purl the back row.

3rd row—Knit 1 stitch (this is not to be repeated.) Bring the wool forward, slip 1 stitch, knit 2 stitches, and draw the slipped stitch over the 2 knitted ones. Repeat these 3 stitches to the end of the row.

4th row—Purl the row.

A STRIPE.—Cast on a number of stitches which will divide into fours. Knit 1 stitch, bring the wool forward, slip a stitch, knit a stitch, and pull the slipped stitch over, purl 1 stitch. Repeat to the end of row.

Back row—Knit 1 stitch, purl 3. Repeat to the end of the row.

AN OPEN STITCH.—1st row—Slip a stitch, knit a stitch, pass the slipped stitch over the knitted ones. Repeat the same to the end of the row.

2nd row—Bring the wool forward every stitch. This is a very pretty stitch, but if it is used for stoulish knitting, it should have a border, as it is rather apt to draw on one side.

OUR NEW COOK-BOOK.

Every receipt in this cook-book has been tested by a practical housekeeper.

SOUPS.

Lobster Soup.—First prepare a veal stock with the following ingredients. A knuckle of veal, weighing from four to five pounds, and one pound of lean ham, cut into pieces, and freed from all the skin and fat upon it. Put these into an extremely clean saucepan, and to every pound of meat add one pint and a half of water. Let these boil, and remove all the scum which rises to the surface, and continue to do so until the soup is quite clear; then add some salt, two onions, a head of celery, three carrots, white pepper, and a blade of mace. Let all simmer very gently together until the meat leaves the bones, which it should do in about five hours, when take the soup off the fire, strain it, and put it into a cool place until it jellies. Procure two fine hen lobsters, boil them, and, when cold, pick the meat out of them, and break it into small, square pieces. Take out the spawn, pound it so as to separate it, pass it through a coarse strainer, and then pound it again with a quarter of a pound of butter, which must be first melted before the fire. Break up the shells of the lobsters, and stew them with a quart of the veal stock, to which must be added a little ground allspice, beaten mace, and a small portion of scraped horse-radish. Simmer these until the strength of the ingredients has been extracted, then strain off the liquor. Pour it into a clean saucepan with another quart of veal broth, the meat of the lobster, the spawn, a dessertspoonful of anchovy sauce, and a half-pint of cream; let it simmer, but not boil, or else the color will be lost. Serve hot to table. Force-meat balls are sometimes made with bread-crumbs, the meat out of the head of the lobster, and Cayenne pepper, mixed with two yolks of eggs; these are made up into small balls, fried, and added to the soup when it is going to table. N. B. Should the soup not be of the desired consistency, add a little flour and butter.

To Make Pea Soup.—Take about four pounds of a shin of beef, two bones of the rump of beef, after the meat has been cut off, let the latter be chopped into portions of a convenient size for boiling. Take, also, two pounds of a knuckle of ham which has been already boiled, put the whole into a large stewpan; fill the latter up with cold water, adding a little salt, to cause the scum to rise. Take off the scum as it rises, and let your meat simmer for two hours. Have a quart of split peas, which have been soaked in cold water for four hours, and put them into the saucepan with one root of blanched celery, and two large carrots, scraped and cut into pieces of an inch long. Let the whole boil gently for two hours, keeping it constantly stirred round with a wooden spoon, until you shall find the peas to be thoroughly incorporated with the liquor, when the meat can be put into a dish, and the soup poured into a tureen. A plate of dried mint, powdered, should be served up to table.

A Good and Inexpensive Soup.—The following is a good soup for a family dinner-table, and one which does not cost much: Three pounds of the neck of beef, one cow-heel, two carrots, two turnips, half a head of celery, one bunch of tied-up sweet herbs, four onions, browned, one pint of peas, all put together into three quarts of water, and, after boiling some hours, well strained. The best part of the cow-heel may be cut in square pieces, and served up in the soup.

An Excellent Soup Without Meat.—Peel and slice six large onions, six potatoes, six carrots, and four turnips; fry them in half a pound of butter, and pour on four quarts of boiling water. Toast a crust of bread as brown and hard as possible, but do not burn it, and put it in, with some celery, sweet herbs, white pepper, and salt. Stew it all gently for four hours, and then strain it through a coarse cloth. Have ready, thinly-sliced carrot, celery, and a little turnip. Add them to your liking, and stew them tender in the soup. If approved of, an anchovy, and a spoonful of ketchup may be added.

MEATS.

Stewed Beef-Steak.—Choose a good, tender rump-steak, not too fat; see that it is cut of a proper thickness (about three-quarters of an inch,) trim it, if necessary, and beat it flat with the rolling-pin. Peel and chop onions in proportion to the quantity of your meat, and according to your taste; mash up two pickled walnuts with a dessertspoonful of the ketchup, and place at the bottom of your stewpan; then add a teacupful of mushroom ketchup, and a teaspoonful of Cayenne vinegar. Flour your steak lightly on both sides, and lay it on the onions; cover your pan, and let it stew for at least an hour and a half—say an hour and a half from the time it seems warm through; turn the steak every half-hour. If you wish a more tasty dish than usual, throw in half a score of oysters—such as you buy for sauce—a quarter of an hour before serving up; add, of course, the liquor of the oysters, first straining it through a fine sieve. If the onions are very strong, they should be boiled half tender before they are put in the stew, hash, or mince, as the case may be.

To Cook a Veal Culet.—Take about one and a half pound of cutlets from a fillet of veal; cut it into moderate sized collops; have ready the inside of a stale French roll, well crumbed; add to the latter a small bunch of parsley, chopped fine, half a nutmeg, grated, a very small quantity of Cayenne pepper, and salt to taste. Place in a frying-pan half a pound of fresh butter, and place it over a gentle fire until the butter is scalded; dip the collops into the yolks of two fresh eggs, beaten up well, and dab the meat into the crumbs, parsley, etc., taking care to fry the collops cautiously until they assume a rich brown, crusty appearance on both sides; when so, take them up into a separate hot dish, and add to the butter in the pan a quarter of a pint of strong veal gravy, in which the rind of a green lemon has been partially seethed; work up all well together with a spoon, and when scalding, pour the contents over the collops. Serve up with mushroom sauce and mashed potatoes, in a covered dish; garnish with six halves of hard-boiled eggs.

Swiss Mode of Stewing a Leg of Lamb.—Take a joint of the above meat, and dredge it well with flour. Lay it in a clean stewpan, with half a pound of the best fresh butter, covering it down close, and let it simmer for one whole hour over a very slow fire. Then introduce into the pan with the meat two large lettuces, cut up fine, with two fresh cucumbers, sliced, with the rinds left on. Let these simmer for another hour over a similar fire, with pepper and salt and a little mace. Before taking your joint up, place in your stewpan a scorched onion, "entire," to impart to it a flavor of that vegetable. When done, remove the meat into a deep dish, pouring the liquor over it.

Mutton Stew.—Take two pounds of fresh mutton chops, cut from the neck; trim off the greater part of the fat from them, dredge a small portion of flour over them, and take care to fry them thoroughly brown in butter, with two eschalots cut up into slices. Remove them, when they are brown, into a shallow stewpan, containing half a pint of strong mutton gravy, into which cut up two carrots, and add one table-spoonful of rice, two chillies, chopped fine, two or three blades of mace, a little allspice, and a small proportion of ketchup. Let all stew gently for an hour; thicken with flour and port-wine, and dish them up.