

taste. Boil this gently, and stir it all the time until sufficiently thick. Remove it from the fire for a very few minutes, then add to it a full quarter of a pint of rum, stirring it while you are pouring in the rum.

PARLOR AMUSEMENTS.

PLEASEING PARADOXES.—Each letter of the alphabet should be taken in turn, and a paradoxical verse be made upon it, by the players. For instance; the first one commences with A.

- A.
It is in the Apple, but not in the Seed,
It is in an Act, but not in a Deed.
- B.
It is in a Bonnet, but not in a Hood,
It is in a Block, but not in Wood.
- C.
It is in the Center, but not in the Middle,
It is in a Conundrum, but not in the Riddle.
- D.
It is in a Dress, but not in a Frock,
It is in a Door, but not in the Lock.
- E.
It is in the Elbow, but not in the Arm,
It is in the Earth, though not in a Farm.
- F.
It is in the Flour, but not in Bread,
It is in Fear, though not in Dread.
- G.
It is in the Globe, but not in the Land,
It is in Gravel, but not in Sand.
- H.
It is in the Hour, but not in the Day,
It is found in the Happy, but not in the Gay.
- I.
It is in an Instrument, but not in a Tool,
It is in the Ignorant, but not in a Fool.
- J.
'Tis found in June, but not in the Year,
'Tis not in Taunt, but it is in a Jeer.
- K.
It is in the Knee, but not in the Leg,
'Tis not in a Barrel, but 'tis in a Keg.
- L.
It is in a Laugh, but not in a Noise,
It is found in Lads, but not in Boys.
- M.
'Tis found in a Magnolia, but not in a Flower,
It is found in Might, but not in Power.
- N.
It is in the beginning of Nephew and end of Son,
It is found in None, yet it is in every One.
- O.
It is in the Ocean, but not in the Main,
It is found in Oats, though not in Grain.
- P.
'Tis always in a Pear, but not in Fruit,
'Tis found in a Plant, but not in the Root.
- Q.
It is in Queerness, but not in Oddness,
It is in Quietness, but not in Stillness.
- R.
'Tis always in a Road, but never in a Path,
It will be found in Water, but not in a Bath.
- S.
It is in a Speech, though not in a word,
It is in a Sparrow, but not in a Bird.
- T.
It is in a Tavern, but not in an Inn,
It is in a Tumult, but not in a Din.
- U.
It is in an Ulcer, but not in a Sore,
It's not in a Noise, but 'tis in Uproar.
- V.
'Tis in the Visage, though not in the Face,
'Tis found in Vacuum, though not in Space.
- W.
It is in a Window, but not in the Sash,
It is in a Whip, but not in the Lash.
- X.
'Tis seen in Box, and in a Fix,
'Tis not in Number, yet 'tis in Six.
- Y.
It's in the beginning of Year, and end of Day,
It's never in Decline, but always in Decay.
- Z.
It is never in Flame, but always in Blaze,
It is never in Mist, but always in Haze.

FASHIONS FOR JUNE.

FIG. I.—EVENING DRESS OF THIN WHITE MUSLIN OVER PINK SILK.—The high bodice has a low lining, and is cut away like a jacket in front. Pink silk sash. The tight sleeves are lined with pink.

FIG. II.—HOME DRESS OF WHITE FOULARD, with bouquets of gay flowers. Green silk Spanish jacket, embroidered in gay colors.

FIG. III.—DINNER DRESS OF LIGHT GREEN SILK, with a black silk over dress, trimmed with bands of green of a shade darker than the under-dress.

FIG. IV.—EVENING DRESS OF WHITE MUSLIN.—The square body, as well as the bands which run lengthwise of the chemisette, and head-dress, are all of crimson velvet ribbon.

FIG. V.—WALKING DRESS AND SACQUE OF FAWN-COLORED MOHAIR, trimmed with blue.

GENERAL REMARKS.—Many dresses are trimmed up the seams. Where the dress is much gored this gives an appearance of great slenderness to the figure.

WAISTBANDS are now usually made of the same material as the dress, and are either striped with narrow velvet, or embroidered in beads. These bands can be made by any young lady of taste. Take some rich black taffetas, and cut a wide band on the cross, line it with stiff muslin, and make it pointed at one end—the end which is passed through the buckle; then embroider the right, or taffetas side with white beads, in either a *grecoque*, *fleurs-de-lys*, or palms, in short, in any design easy to trace out in white beads.

BLACK GRENADINE, IRON-BAREGE, OR GAUZE DRESSES, can be made very beautiful by braiding them in some pretty design, with straw or gold braid around the skirt, tunic, sleeves, &c. Nothing can be more stylish and yet simple.

IN LOW BODICES there is a great alteration to be remarked in the make. The newest are all cut square and exceedingly low; more than half the bodice being dispensed with in front. Chemisettes are worn underneath, and are made with rows of embroidered insertion, alternating with puffings of muslin. Sometimes a piece of ribbon to match the dress is tacked underneath the strips of insertion; the short sleeve, made of the same material as the bodice, is dispensed with. Whatever forms the square berthe is also carried at the top of the chemisette sleeve, thus giving the low bodice the effect of being only held on by shoulder-straps. To slight figures this style of make is very becoming; but those who are inclined to be stout will find that it has too *decollete* an appearance to be pleasant. Lawns and organdies, made in this way, are very beautiful.

THIS FASHION OF PASSING RIBBON through both lace and muslin loops, is also applied to dresses. Bands are made in this manner and placed upon the hems of muslin dresses. Alternate loops of Valenciennes insertion and embroidered muslin are likewise used for this purpose; they are sometimes placed in short or cross lines, which are finished at the ends with either a narrow pleating or with lace. Either pink or blue ribbon is used when the dress is white.

THE NEWEST TRIMMING for washing dresses is white cotton gimp; it will be found useful for finishing off the cuffs and epaulets of cambric and *pique* dresses, and for children's frocks it will likewise be useful.

THE MOST POPULAR JACKETS, for summer wear, are of the Spanish style, open in front over a chemisette, and without sleeves, a white, full sleeve only being seen. Some are profusely trimmed with steel, jet, or colored beads.

WHITE PETTICOATS, elaborately ruffled and fluted, are very much worn, whilst some are braided in colored braids.

LACE NECK-TYES are now always worn with dressy outdoor toilets, and the ends are invariably very wide and rounded. Beautiful neck-tyes are made of Alençon lace, and more showy ones of Chantilly, starred with either steel or jet beads. Lace neck-tyes, worked with straw, have likewise been introduced for spring wear; they are very effective with the *sailor* collar, a shape which has long been

OUR ARM-CHAIR.

A NEW VOLUME! LOOK AT JULY NUMBER!—Portraits of PRESIDENT JOHNSON—two views; SECRETARY HARLAN; Queen Victoria; the Empress Eugeni; the Emperor Alexander; Julius Caesar, with Sketches of Character; the Conspirators; and How they Look; the Physiognomy of Classes; Love and Lovers; Second Marriage; Fat Folks and Lean Folks, and How to Cure them, with Illustrations; The Russian, with portraits; Enlarging the Lungs; Immortality of Mind; A Wonderful Prediction Fulfilled; Hymenial Poetry; Maiden's Eyes; An Appeal from the South; Art and Artists; Practical Preaching; Work-Day Religion; A Hint to Maiden Ladies; Dictionary of Phrenology and Physiognomy, with engravings; Hats—a New Notion, illustrated; Our Country; "Ablo-bodded Men;" Early Patriots of America, illustrated; Our Finances; The Atlantic Cable, and Americans in England; with much more in JULY DOUBLE NO. PHRENOLOGICAL JOURNAL. Best Number ever issued. Begins a new Volume. Only Twenty Cents, by return post, or a year for Two Dollars. Subscribe now. Address Messrs. FOWLER & WELLS, No. 389 Broadway, New York.

LIFE OF ANDREW JOHNSON.—T. B. Peterson & Brothers have just published a life of Andrew Johnson, seventeenth President of the United States. The volume contains an excellent summary of President Johnson's speeches on various occasions, both before and after he became President, and gives the best view, in this sense, of his opinions, that we can recall in a collected shape anywhere. The price of the volume, bound in cloth, is \$1.00.

LIVES OF THE GENERALS.—T. B. Peterson & Brothers have issued a series of biographies of the most distinguished Union Generals in the late war. Among them are Grant, McClellan, Meade, Butler, etc., etc.

"OLIVER OPTIC."—Lee & Shepard, Boston, Mass., have just published a new work by Oliver Optic, author of "The Riverdale Story-Books," etc., etc. This new fiction is, "The Young Lieutenant," and is a story of the late rebellion.

HORTICULTURAL.

FLOWERS FOR RECESSES, DOOR-WAYS, ETC., ETC.—Flowers are never out of place. A dinner-table, with the simplest nosegay on it, becomes at once refined. Rooms, especially in summer, may be made much more beautiful, by adorning the chimney-pieces, recesses, or door-ways, with flowers. Where there is a looking-glass on the chimney-piece, a pretty fashion is to stand a shallow basket on the slab, so that the green branches may stream down and the long leaves be reflected in the mirror. The basket should be of wicker-work, light, and, if open, lined with moss. The sides of the basket should be extremely shallow, and they generally look best when they slope out a little. They may be either gilded, or white, or brown. One of the prettiest green things to put here for hanging down over the edge is the graceful drooping *Isopeltis gracilis*—a very fine and narrow hairy sort of grass; also the prostrate growing and branchy *Lycopodiums*, or *Selaginellas*, are good for clothing the edge, as well as the ground of the tray. And, also, there may be small pots of blue lobelia, dwarf scarlet achimenes, little low-growing mimulus, and, above all, campanulas, both of the bright blue hairbell, and of the delicate drooping white kind that seems as if it were too filmy to be a flower. A green, mossy surface with flowers like these thinly scattered, may be exceedingly pretty—the taller plants should be chiefly those of most elegant form, such as will rise up fountain-like and graceful, to fill a central place, or such again as will droop away in long, ferny leaves, as at either end they represent green tassels.

The recesses are done differently from these slabs, and they are the more pleasant to write of, because they are so far the most numerous and the most easy. These recesses are done equally with a tray. They are charming for blocking up entrances when some door or window is meant to be shut off, and they, too, are useful in giving the effect of a conservatory, when shrubs and flowers are grouped back upon a landing, and in front of some door-way curtains, this wide bed of flowers stretches. Mignonnette and geraniums, verbenas, and stocks even do here. Perhaps, of all things the brightest is a mass of tulips—red and white single tulips forming a wonderful mosaic. Small Van Thols and crouses are ready to bloom this in January, and in the later spring months, one has but to substitute Vermilion Brilliant and some good white kind for these. The moss would, however, require, in the latter case, to be raised a little, so as to prevent the stems standing up too tall. The very clear, pure colors look well, too, in knots. And when the corners are well filled, and the back well massed with evergreen and with leaves, the telling knots of color will be found very striking. How charmingly we may here use the "five colors" that are so popular at present. A knot composed, say with red tulips, deep blue-purple hyacinths, white or pale stone-like crouses, with ferns for the green required; and if on a bed of green, some jonquilles must be for the yellow. I give the scheme in common every-day spring flowers, because they seem to me the most sure to be known. The back of such a recess requires abundant leafage. Why do not people grow vines more, and have a supply of green thus? No leaves are half so exquisite, and few are so easily grown. And rooms, which are tastefully decorated with flowers, in either of these ways, or both, have an air of refinement indescribable.

FIRE-SIDE MAGIC.

THE CARD IN THE EGG.—To perform this feat, you must have a round, hollow stick, about ten inches long and three-quarters of an inch in diameter, the hollow being three-eighths of an inch in diameter. You must also have another round stick to fit this hollow, and slide in it easily, with a knob to prevent its coming through. Our young readers will clearly understand our meaning when we say that, in all respects, it must resemble a pop-gun, with the single exception, that the stick which fits the tube must be of the full length of the tube, exclusive of the knob.

You next steep a card in water for a quarter of an hour, peel off the face of it, and double it twice across, till it becomes one-fourth of the length of a card; then roll it up tightly, and thrust it up the tube till it becomes even with the bottom. You then thrust in the stick at the other end of the tube till it just touches the card.

Having thus provided your magic wand, let it lie on the table until you have occasion to make use of it, but be careful not to allow any person to handle it.

You now take a pack of cards, and let any person draw one; but be sure to let it be a similar card to the one which you have in the hollow stick. This must be done by forcing. The person who has chosen it will put it into the pack again, and while you are shuffling you let it fall into your lap. Then calling for some eggs, desire the person who drew the card, or any other person in the company, to choose any one of the eggs. When he has done so, ask if there be anything in it. He will answer, There is not. Place the egg in a saucer; break it with the wand, and, pressing the knob with the palm of your right-hand, the card will be driven into the egg. You may then show it to the spectators.

A great improvement may be made in this feat, by presenting the person who draws the card with a saucer and a pair of forceps, and instead of his returning the card to the

pack, desire him to take it by the corner with the forceps and burn it, but to take care and preserve the ashes; for this purpose you present him with a piece of paper (prepared as hereafter described,) which he lights at the candle, but a few seconds after; and before he can set the card on fire, it will suddenly divide in the middle and spring back, burning his fingers if he do not drop it quickly. Have another paper ready, and desire him to try that; when he will most likely beg to be excused, and will prefer lighting it with the candle.

When the card is consumed, you say that you do not wish to fix upon any particular person in company to choose an egg, lest it might be suspected that he was a confederate; you therefore request any two ladies in company to volunteer to choose each an egg, and, having done so, to decide between themselves which shall contain the card; when this is done, take a second saucer, and in it receive the rejected egg, break it with your wand, and show the egg round to the company; at the same time drawing their attention to the fact of those two eggs having been chosen from among a number of others, and of its not being possible for you to have told which of them would be the chosen one.

You now receive the chosen egg in the saucer containing the ashes, and having rolled it about until you have blacked it a little, blow the ashes from around it into the grate; you then break the egg with the same wand, when, on touching the spring, the card will be found in the egg.

THE METHOD OF PREPARING THE PAPER, MENTIONED IN THE ABOVE FEAT, IS AS FOLLOWS:—Take a piece of letter paper, about six inches in length and three-quarters of an inch in breadth, fold it longitudinally, and with a knife cut it in the crease about five inches down; then take one of the sides which are still connected at the bottom, and with the back of the knife under it, and the thumb of the right-hand over it, curl it outward as a boy would the tassels of his kite; repeat the same process with the other side, and lay them by for use. When about using them (but not till then, as the papers will soon lose their curl if stretched,) draw them up so as to make them their original length, and turn the ends over a little, in order that they may remain so; when set on fire, they will burn for a minute or two, until the turn-over is burnt out, when the lighted ends will turn over quickly, burning the fingers of the holder; this part of the trick never fails to excite the greatest merriment.

PARLOR GAMES.

FOX AND GESE.—There must be an even number of players in this game, and a circle is to be formed standing two by two, so that those who are on the outside have each one person in front of them; these are called the Geese, and there must be some space left between the couples, to allow the one who is chased to run in and out of the circle. Two must be left out, one a Goose, and the other the Fox. The Fox is to catch the Goose not belonging to the circle, who can run around the circle, and also within it, which the Fox cannot be allowed to do; but when the Goose, who is pursued, places himself before one of the couples composing the circle, there will necessarily be three in the row, and as this is against the rule, the outside one of that three immediately becomes liable to be caught instead of the other, and must endeavor to avoid the pursuit of the Fox by darting within the circle and placing himself before some one of the players. It is the object of the Fox to catch the player who makes the third one of a row, and it is the object of each Goose to avoid the third place. The Fox can only catch the Goose as he stands the third in a row, or before he succeeds in escaping to a place of safety. If the Goose is touched by the Fox while in the position of third one in a row, or if touched in passing from this third

place to one of safety, he becomes the Fox instead, and the other becomes a Goose again. It will be observed that the amusement of this game will depend upon the spirit and animation with which it is conducted. Great rapidity of movement is necessary.

OUR NEW COOK-BOOK.

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VEGETABLES.

Stewed Cucumbers.—Pare and split in quarters four full-grown but young cucumbers, take out the seeds, and cut each part in two, sprinkle them with white pepper or Cayenne, flour and fry them lightly in a little butter, lift them from the pan, drain them on a sieve, then lay them in as much good brown gravy as will nearly cover them, and stew them gently from twenty-five to thirty minutes, or until they are quite tender. Should the gravy require to be thickened or flavored, dish the cucumbers and keep them hot while a little flour and butter, or any other of the usual ingredients, are stirred into it. Some persons like a small portion of lemon-juice mixed added to the sauce; cucumber-vinegar might be substituted with very good effect, as the vegetable loses much of its fine flavor when cooked.

To Cook Green Artichokes.—Take four good sized artichokes. Strip them from the outer leaves, cut off the stalks, and also a little from the top of each. Beat each artichoke separately until it opens; then fill them between the leaves with the following mixture:—Mince finely a thick slice of uncooked ham, a little parsley, and two small roots of green garlic; mix them together, and season with pepper and salt. Place the artichokes in a stewpan, but not too closely together, and pour over each one table-spoonful of sweet oil. Stew them gently at the side of the fire for one hour, and serve them in a vegetable dish.

Cabbage in Cream.—Wash a white-hearted cabbage very thoroughly, cut it into small pieces, boil it until tender, and let the water drain from it. Brown some butter in a saucepan, put in the cabbage, pour over it a tea-cupful of good cream, let it simmer gently for half an hour.

Portuguese Tomato Sauce.—Slice tomatoes and onions, and stew them in a nice gravy with small slices of bacon, and pepper and salt to taste.

EGGS.

Omelette Soufflee.—Break six eggs, and separate the whites from the yolks. Add to the latter some sifted sugar flavored with lemon-peel. Beat the yolks and sugar, then whisk the whites. Pour the yolks and whites together, continuing the whisking until the eggs froth. Melt a little butter in the omelet-pan and place it over a slow fire. When the butter is melted (but not hot,) pour in the mixture, and gently shake the pan until the top of the mixture falls to the bottom. When the butter is dried up, fold the omelet on a buttered dish, sift a little sugar on the top, and brown with a salamander. The above soufflee may be varied in endless ways by adding different flavorings, or preserved fruit, at the time of beating the yolks of the eggs.

The following is another method of cooking eggs, which dispenses with the difficulty of frying. It is a most convenient, easy mode of making a *rechauffe*, and is particularly suitable to invalids and little children who are not of an age to masticate their food. By the adoption of this plan, all the nutritive qualities of the eggs are preserved, together with the lightness of the omelet, without the richness which is inseparable from ever so small a quantity of fried butter. The requisite number of eggs is beaten, seasoned, and passed through a sieve, to which a small quantity of good gravy is added. The mixture must be placed in an enameled stew-

stewing, exalted by a Francatelli, an Ude, and a Soyer into sublime arts, are scarcely understood in Yankee land. In the manufacture of 'breads' the American lady is without a rival. The wheaten flour of the country is peculiarly fine and abundant; and Indian corn supplies an addition to the farinaceous delicacies of the table almost unknown in our homesteads. Their tea and supper-tables are incomparable for the profusion of appetising dainties with which they are covered, and which are pressed upon the visitor with unaffected hospitality.

"While the beauty of an American woman lasts, it is exquisitely delicate and attractive. The proudest salons in Europe cannot surpass Yankee ball-rooms in their assemblages of youthful loveliness. The motions of well-bred American girls are instinct with grace, and their natural hilarity is under the control of a winning modesty. If they dress with somewhat less taste than the Parisians, it is because they follow too literally the pictorial illustrations of *Le Follet*, and are under no conventional restraints. The Prince of Wales and his suite are said to have been greatly pleased with the *coups d'œil* presented at the grand fetes given in honor of his royal highness at New York, Boston, and Philadelphia. An excess of *parure* was not out of place, and the joyfulness of the occasion imparted a charming expression to every countenance.

"In a word, the American lady is an honor to the sex; and we would desire no worse punishment for those who allow their prejudices to warp their judgment, than a six months' residence among the good families of Massachusetts and Philadelphia, and a fair share of the hospitalities the ladies so well know how to dispense."

HORTICULTURAL.

OUR NATIVE CLIMBERS.—There are indigenous to our woods and fields many very beautiful climbers or twining plants, which, in common with most native plants, have been overlooked in the passion for new exotics, and meet with unmerited neglect.

These plants impart the greatest charm to our woodland scenery, twining up the tall trees and robing them in green; converting dead boughs into a drapery of delicate foliage; hiding gnarled roots and fallen trunks, and by fantastic twining from bush to bush, contributing to the endless varieties of light and shade which make one of the chief beauties of our forest scenery. How bare our stone walls and rough fences would look deprived of the drapery of woodbine and blackberry; and what sweet odors would be lost to the air did not the wild grape fling its broad foliage alike over the barren rocks and the tallest trees.

There is nothing which so adds to the appearance of a country house as a judicious planting of climbing plants. Any one can call to mind the bare, desolate aspect of a cottage with no trees, shrubs, or vines around it, and the improvement made when walls and piazzas are draped with graceful foliage, and a few fine trees and shrubs judiciously planted.

The many objections urged against climbers have rather an apparent than real foundation. Unless allowed to grow too luxuriantly, they neither injure the buildings or make them damp; and the little dirt from dropping leaves and flowers is more than compensated for in grateful shade and beauty of bloom.

Suppose the wild-brier, which decks all the hedges in June; the clematis, conspicuous for fragrant white flowers and wavy seeds; the staff-tree, or wax-work, so ornamental with fragrant blossoms in June and scarlet fruit in autumn; the grape, with fragrant flowers, ample foliage, and purple fruit; the Virginia creeper flaming with the touch of autumnal frost, were transplanted to the farmer's house, allowed to clamber at will over doors and windows, or even

to surmount the eaves, would they not give a charm to the house; remove the barren look; relieve the glaring paint or weather-stained boards by a border of nature's own painting, and be a grateful shelter from the rays of the summer sun?

And to accomplish this much-to-be-desired end, it is not necessary for our farmers to spend their hard-earned gains. The fine exotic climbers which are imported at great expense, though beautiful and desirable, are in many cases far inferior to those inhabiting our highways and hedges, and have the disadvantage of being often too tender to endure the severity of our winters. The expense of climbers need only be the time necessary to transplant them, and prepare a place for their reception.

The drills need not be of wire, nor does it require a carpenter's bill for the completion. A cedar-tree, with the branches cut off about a foot from the trunk, and tall enough to allow it to stand a foot above the door after setting it two feet in the ground, is needed—and the woods will supply it. Place one of these on each side of the door, setting them three to four feet out; arch a cross-piece from top to top; slope others from this to the house, and fill in the sides between the house and the posts with pieces of the boughs, disposed in squares, diamonds, or triangles, according to fancy, and you have a very pretty rustic trellis. Leave the bark on it; it adds to the effect. If in a few years it peels off and becomes ragged, you will then have the trellis covered with vines.

If, however, a smooth trellis is preferred, remove the bark, trim off the knots, and give a coating of red ochre or asphaltum varnish, which will preserve the wood and prevent the lodgment of insects. The portion of the post beneath the ground should be charred, to prevent decay. For a window, a smaller trellis on the same plan may be made; and for grass plats or the garden, the posts alone may be used—and they are very ornamental covered with vines. If an arched trellis is built over the gate, and vines twined along the fence, they add greatly to the attraction of the place.

The soil required for most climbers is a common loam, enriched with well-rotted manure.

The species of climbers obtainable, vary in different localities; but there are very few spots where some may not be procured with but little trouble. Let each choose those which are most obtainable.

As a general rule, transplant in the spring; the only argument in favor of fall planting is, that at the latter season there is less pressing work.—*Horticulturalist*.

PARLOR AMUSEMENTS.

THE MOLE.—This simple game consists merely in saying to one of the players—

"Have you seen my mole?"

The latter answers, "Yes, I have seen your mole."

"Do you know what my mole is doing?"

"Yes, I do know what your mole is doing."

"Can you do as it does?"

The person who replies must shut his eyes at each answer; if he fails to do so he pays a forfeit.

I HAVE JUST COME FROM SHOPPING.—The company form a circle, and one of the party who compose it, says to her right-hand neighbor, "I have just come from shopping."

"What have you bought?" rejoins the latter. "A robe, a vest, stockings, flowers;" in fine, anything that comes into the purchaser's head, provided that, in uttering the words, she can touch an object similar to the one she names. Those who neglect to do this must pay a forfeit. A forfeit can be required also from any one who names an object which has been named by any player previously.

THE COOK WHO LIKES NO PEAS.—The leader of the game must put the following question to his right-hand neighbor, and also to all the players in succession.

"My cook likes no peas, what shall I give her to eat?" If any player replies, "Potatoes, parsnips," the other answers, "She does not like them; pay a forfeit."

But if another says, "Onions, carrots, veal, chickens." "She likes them, and, consequently, no forfeit is required of the player."

The trick of this game is evident. It is the letter P that must be avoided. Thus, to escape the penalty of a forfeit, it is necessary that the players should propose some kind of vegetable or food in which the letter P does not occur, such as beans, radishes, venison, etc.

THE DIVINER.—The point of this game consists in divining a word which is named, together with several others. Two of the players commonly agree between themselves to place it after an object that has four legs; for instance, a quadruped, a table, etc.

EXAMPLE.—If Emily wishes to have Henry guess the word which Susan has secretly told her, she says to him, "Susan has been shopping; she has bought a rose, a dress, some jewelry, a table, a bonnet, a shawl."

Henry, of course, will easily guess that the object in question is a *bonnet*, for the word "*table*," which precedes it, has four legs.

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SOUPS.

Soupe Sante.—Put in a stewpan some slices of beef, an old fowl, and when to be had, a partridge; let it warm on a slow fire till brown, moisten it with some stock, and let it stew two hours. At the same time stew some carrots, turnips, onions, celery, cabbage lettuce, and any other vegetable you like. Fill the soup pot with stock, and when the meat is done, well, moisten some crumbs of bread with a little of the soup, and then fry them on a slow fire. Strain the soup, and serve with the vegetables and fried bread; skim the soup well whilst stewing. The vegetables should be cut either in thin strips or dice. As soups often require coloring, you should prepare "browning" for that purpose as follows:—Take a couple of onions and bake them; remove the outer skin and put them into your soup, it will brown and give it a good flavor. The shells of green peas dried in the oven brown, but not black, equally well answers to brown soup, and will keep the whole winter well in a bag hung up in a dry place. It will be found much better to use either of the above to brown soup, in place of the caramel, or brown sugar, used by many cooks, for if too much is added it gives a sweet taste to the soup. These are apparently trifles, but most necessary to attend to. Another thing, remember that ketchup should never be added to brown soups, it is a mark of bad cookery to use it; in sauces the flavor is improved by ketchup, Harvey, or Reading sauce, and for those who like dishes highly seasoned, add the King of Oude sauce. However, an artiste should prepare the sauces from fresh vegetables, set without the aid of either.

Mock Turtle Soup.—Stew a knuckle of veal and two calves-feet for four hours (very gently) in four quarts of water, to which has been added two onions, twelve cloves, twelve peppercorns, a little salt, some thyme, marjoram, and parsley. The meat should be put on in cold water, and should not be uncovered while stewing, as the goodness of the soup, by being uncovered, easily evaporates. When stewed sufficiently, strain the soup, and cut the best part of the meat into nice square-shaped pieces, and put it again to the soup. Set it by to cool. When cold, take off the fat. Make about two dozen forcemeat balls to put into the soup when you heat it before serving, and add a quarter of a pint of sherry and a tablespoonful of lemon-juice, a

little ketchup or sauce; some very small button mushrooms have been highly approved of as an addition. This soup is usually considered suitable for winter use, but as the ingredients from which it is made are all in season in the summer, there is no reason why those who like it should not have it on their table during the warm weather.

MEATS.

Veal a la Creme.—Choose the best end of a loin of veal, weighing about eight pounds, having on it a fair proportion of the skirt; trim it square, and place some veal stuffing in an incision made in the flap or skirt; wrap it round the kidney fat, securing it tightly with skewers and string; envelope the loin in well-greased sheets of clean paper, and roast it before a moderate fire for about two hours and ten minutes; but about twenty minutes before you wish to serve, take away the dripping-pan and put a clean dish under, and baste unremittingly with a pint of cream. This will form on it a bright light-brownish, or amber crust, very delicate and delicious. In dishing up, take care not to detach this crust; remove from the dish the gravy deposit which has fallen during the cream-basting with a little boiling water, add to this some white sauce or simple melted butter, and pour it round the veal. This is esteemed a remarkably dainty dish; but we cannot recommend it as economical, or as particularly suitable to the family table where there are children, or persons of delicate habit. It is, however, very well once in awhile.

Veal Stuffing.—To half a pound of bread-crumbs add three ounces of suet finely chopped. Season with chopped parsley, thyme, marjoram, and shallot, first washed and picked; the last then in very small proportions, some persons preferring to omit the marjoram and shallot entirely; add a very little pepper, salt, and nutmeg; mix well together with two whole eggs, and use as directed. If to this you add two ounces of finely-sliced ham, or sausage-meat, you have an excellent stuffing for roast turkey, or fowl. More or less suet can be used at discretion, according to the degree of richness required; but it is scarcely necessary to remind my few friends that less suet is required where the meat is fat in itself, and more when it is lean, as poultry generally.

On Boiling Meats.—All kinds of fresh meats, intended for the table, should be put into boiling water, thereby retaining the juices. If you wish to give a salt flavor to them, boil a piece of salt pork in the water before putting the meat in. A nice piece of boiled salt pork is a great addition to all kinds of boiled meats. Salt or smoked meats should be put into cold water to cook. Great care should be taken to skim the scum off well just before the water boils; for if the thick scum boils into the water, it is impossible to take it all off, and it will adhere to the meats.

Cold Leg of Mutton Minced with Oysters.—Remove the meat from the bones, cut off the fat, stew the bones with any sinewy pieces which may be left, the boards of the oysters, a small onion, some salt and pepper, and enough cold water to cover the bones, and a blade of mace. Let them simmer from an hour to an hour and a half; strain away the gravy, and put it into a saucepan. To one pound of chopped meat put a dozen oysters, a teaspoonful of flour, and a tablespoonful of cream; let them just boil up. Serve with sippets placed round the edge of the dish.

SICK-ROOM, ETC.

To Alleviate Rheumatism.—The following receipt, which should be made up with great caution, is highly recommended in cases of rheumatism:—One raw egg well beaten, half a pint of vinegar, one ounce of spirits of turpentine, quarter of an ounce of spirits of wine, and quarter of an ounce of camphor. These ingredients are to be stirred up well together, then put in a bottle, and well shaken for ten minutes, after which to be corked down tightly to exclude the air. In half an hour it is fit for use. It should be rub-