WHAT WOMEN SHOULD KNOW.

MRS. E. B. DUNFET, well known as a writer upon social and domestic topics, has published, through J. M. Stoddard & Co., a little work entitled "A Closer and Somewhat Comprehensive Volume with the Above Title." It embalm a genuine number of facts elucidated in regard to the physical conditions of women, married and single, and hints and suggestions to young girls, upon the subject of health, beauty, and a great many other topics which are somewhat exaggerated in point of economy, are extremely valuable.

Women are often deficient in regard to the desirability, or even practicability, of wives who are also mothers, trying to unite the duties of an outside business or professional career with those of a middle-class household and true home. We have tried it faithfully for seventeen years, and know that few women could survive the ordeal, and that it cannot be done without justice to both sets of interests and obligations. Women who have, no children, who board, or are otherwise re-"Peter's female institution, and are often superior to all the others.

To these advantages we have added the advantage of having a very active occupation of some other kind, even at the cost of a rather complete social life; but these cases are exceptional compared with the mass of those who are abnormal, who are doing this work, and they afford no basis for a system; and even these are required to share the universal privation of the wife, and all the children, and which is one of the principal reasons why her labor can never have the same pecuniary value as that of man.

If an adjustment ever does take place, it is our conviction that it will result in the same kind of work, leaving to women the lighter tasks of selling and distributing the products of male labor. When this is done, women, married and single, will stand some chance; but competing as bread-winners now, means that, with less strength, they must perform much more and much harder labor, and obtain less money.

QUEEN VICTORIA'S INDUSTRIAL SCHOOLS.

In the Royal Schools in the Great Park at Windsor, "fifty boys and sixty girls, are receiving instruction in branches of useful knowledge, and trained to habits of industry. The school buildings, which are most commodiously arranged, include a kitchen and a washhouse, and two and a half acres of a garden, attached to one school. The children are clothed in a green suit, and are taught to look after the physical and mental well-being of their charge. They are taught to do as many things as possible, and the school is equipped with all the necessary instruments. The school is run by a board of governors, who are responsible for the education and welfare of the pupils. The children are taught to work, to read, to write, and to do as many things as possible, and the school is equipped with all the necessary instruments. The school is run by a board of governors, who are responsible for the education and welfare of the pupils.

COOKING BY STEAM.

We were afraid that cooking by steam was at least a quarter of a century in advance of the times, but we began to see that it was possible to exist and to cook. To universal expression of opinion in its favor, that the new method is only a reply to the popular demand for a mode more healthful, more economical, and less destructive than that achieved by the old-fashioned methods.

We confess to having been as much interested in our series of experiments with "Hime's" Combined Pro-Cook and Cooker, as if we were making tests in a grand laboratory. In the interests of science, The Temple is full of wonderful Short-cake, and surpassingly light and delicious pot-pie, superior even to that made by "Mother!"—was cases for great, gratulation, and then the discovery that even corn bread was more tender, not to say sweeter by this process, and increasing in bulk instead of being shrivelled up to half its size—all this was interesting as well as instructive.

The truth is, one cannot appreciate the difference in flavors and bulk, and goods cooked by steam and the ordinary way, until we have not only tried it, but have become accustomed to it. Our stomachs made happy by the regular reception of food, healthily prepared.

Young people about to be married should be supplied with a Hime's Cooker by all means. Start right in this matter, we will have no home, no wife, no baby, and no home, and no wife, and no baby, and no home, and so on. We have the pleasure of telling you that either a Hime or a Sowling Machine, whether you have a piano or not.

A PLEASANT DRINK.—Put two quarts of water in the fire, with a handful of sugar and a couple of lemons, no, not, but one. Boil till tea is soft, strain the fragrance, and add honey enough to sweeten.

APPLE TAPETERS.—Peel six large pippin-apples, boil to a pulp, mix with sugar, cloves, and lemon-juice to taste; to this mixture stand till quite cold, then mix it with two ounces of dried currants. Make a light puff paste, and fill in with it a large apple, nicely formed, and blind bake in the oven. Cover it with the pastry, and bake half an hour in a very hot oven.

ALMOND WATER.—Put five or six ounces of almonds and a little water in a mortar, pound, and mix with a little sugar. Boil the mixture, strain it, take off their skins, and let them cool. Then dry them on a cloth, and mix with a little water. This makes a very fine, adding a little water to prevent them becoming too moist. Boil the mashed almonds in a pint of water, let it simmer for twenty minutes, strain and bottle it. When required for a drink add water to taste.

SALLY LENN.—Three boiling cups of milk, two quarts of coffee, two eggs; make a thick batter with a breakfast-cup of milk. Blend a small teaspoonful of soda and whole milk, mix it, and before adding all together mix a small teaspoonful of cream of tartar with the sugar. Bake in a round shape for an hour, and serve hot and buttered; it is very light and spongy. The rim of a lemon may be placed on the inside of the crust.

PLAIN CREAM.—Break two or more eggs into a basin, according to the size of the omlette you require, add a little chopped parsley, salt, pepper, a pinch of flour, and mix together with a whisk; put a piece of fresh butter the size of a walnut into an omelette pan, pour in the eggs, and let it quickly boil over the fire; the eggs will heat too hot; pour in the eggs quickly, keep moving the pan, shelling it round, until the eggs begin to set; move them lightly toward the front of the pan; leave the crust a few seconds to take color, turn it to a hot dish, and serve.