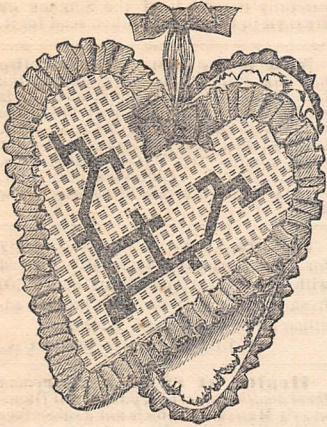


WORK-TABLE

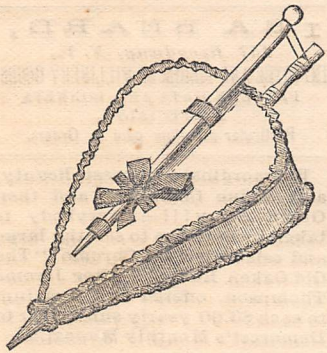
BY VIENNA DEMOREST.



GENTLEMEN'S SHAVING-CASE.

A pretty article for fairs, and not much work to make it.

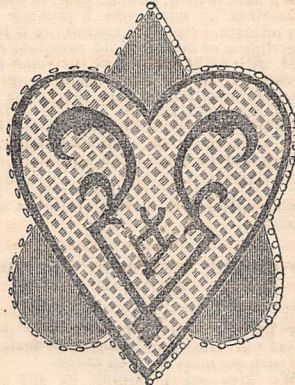
Required half sheet of silver perforated paper, one sheet of silver paper, one and a quarter yard of cherry ribbon half inch in width, and four yards of ribbon No. 4, also twelve sheets of colored tissue paper. Worsted to work the pattern in the cut, one quarter ounce double zephyr. Cut two hearts of perforated paper and four of the silver, about the size of a tea-plate, then take two of the silver paper ones, putting the white sides together, and laying them against the wrong side of the perforated one, binding the edges of all together with the narrow ribbon, having what will be the inside of the cover toward you, as the long stitch will be covered by the plaiting of ribbon on the outside. Do the other three pieces the same way. Boxplait the No. 4 ribbon through the centre, leaving it on so that half the width of the ribbon comes out beyond the edge of the hearts. Double the tissue paper the size required and cut the shape of perforated cover, only making it a quarter inch smaller all around. Fasten all together by punching two holes one quarter inch apart at the top of the heart, running the ribbon through and tying in a bow. Make a loop of ribbon to hang it up by.



LADIES' WORK-BOX IN THE FORM OF A PAIR OF BELLOWES.

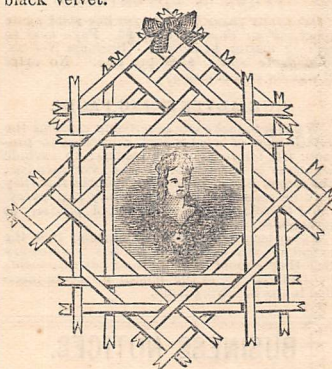
A novelty in shape and usefulness, capable of holding scissors, thimble, needles, thread, crochet hook, stiletto, etc. Composed of eight pieces cut out of cardboard, and covered with bits of silk. Four of the pear-shape and two of each of the others. Each two pieces that are alike are covered, and then overhanded together all around; next sew the long piece to the pear-shape, forming a box, and fasten-

ing the other piece by the small end for the cover, being careful to leave a hole for the scissors to pass through, as they form the nose of the bellows. The small pieces sew together upon the ends, and fasten inside the box at the large end for holding the thimble, and when completed thus far, as a finish to the edge, sew a small chenille cord upon it. The crochet hook and stiletto form the handles. To fasten them on, take narrow ribbon, cut slits in the cover and bottom of box the width of ribbon, passing it through and tying in a bow on the opposite side of the cover, first sliding the hook through to have the loop the proper size. Then lay a paper of needles on the inside of the cover, making a slit on either side of it, putting the ribbon through, having the bow on the upper side of the cover. Two or three spools of thread will lay across the scissors. Close the cover, and make an elastic ring, passing it over the ends of the handles for holding the cover down.



POCKET PINCUSHION.

Makes a very pretty philopena present for gentlemen, and is always useful. This cushion is made of four pieces, cut the shape of a heart, and all the same size. Two of them are of cardboard, covered with blue silk, then laid together and overhanded. The other two are made of perforated paper, bound with blue ribbon, and a pattern worked with blue floss in the centre. Next lay one of them on either side of the silk heart, and sew as in the cut, and when finished stick pins around the edge. This cushion is also pretty with the outside hearts made of black velvet.



RUSTIC FRAME.

Very simple, no sewing whatever. Nineteen pieces of splints or whalebone required. Cut the pieces five inches long and one quarter wide, then make the square part of the frame by crossing the corners and weaving in the others as seen in the pattern cut. The piece across the centre is for holding in the picture. Cross two pieces, and tie with a ribbon, to form the upper part for hanging it by.

Household

CHRISTMAS RECEIPTS.

PLUM PUDDING.—Currants, picked clean, washed, and dried, 3 lb.; Raisins, stoned and picked, 3 lb.; Suet, very finely chopped, 3 lb.; Sugar, 3 lb.; Fine bread crumbs, passed through a wire sieve, 1½ lb.; Flour, sifted, 1½ lb.; Orange peel, candied, chopped very fine, ¼ lb.; Citron, candied, ¼ lb.; Lemon peel, candied, ¼ lb.; Almonds, blanched, ¼ lb.; Powdered ginger, ½ oz.; Mixed spice, powdered, ½ oz.; 1 nutmeg, grated; 15 eggs; a teaspoonful of salt; 2 quarts of milk.

Mix in a pan the flour, bread crumbs, and suet, then add the fruit and peel and the condiments. Work the mixture well with the hand, then work in the eggs one by one, and lastly, as much milk as will bring the mixture to the proper consistence. Then stir the whole for some time. The above quantity will make three puddings, which must be boiled continuously for six hours, and put by till the day they are wanted, when they should be boiled three hours before they are ready for the table.

BEST PLUM PUDDING.—1 lb. of beef suet, chopped very fine; 1 lb. of raisins, most carefully stoned; 1 lb. of currants; 1 lb. of sugar; 1½ lb. bread crumbs, grated; 1 lb. of citron, orange and lemon peel, mixed and chopped up extremely fine; ½ oz. of mixed spices; ½ oz. of bitter almonds, grated; 1 nutmeg, grated; 10 eggs and 1 quart of milk. Mix thoroughly and boil eight hours.

BOSTON CHRISTMAS PUDDING.—1 lb. of raisins; 1 lb. of currants; 1 lb. of beef suet; 4 oz. of chopped apples; 8 oz. of mixed candied peel; 1 lb. 8 oz. of bread crumbs; ¾ lb. sugar; 8 eggs; a quart of milk; 2 tablespoons of flour; ½ oz. of pounded cloves and cinnamon and nutmeg grated; some grated lemon peel and salt. Boil six hours.

PLUM PUDDINGS A HUNDRED YEARS Ago.—"An excellent Plum Pudding.—Take 1 lb. of suet, shred very small and sifted, 1 lb. of raisins, stoned, four spoonfuls of flour and four spoonfuls of sugar, five eggs, but three whites, beat the eggs with a little salt. Tie it up close, and boil it four hours at least."

"Plum Pudding.—Take a pound of beef suet, cut it small, mix it up with a quart of new milk, put in some nutmeg, salt, ginger, and six eggs, then mix it up with flour thick, and put in half a pound of currants and half a pound of raisins."

"Plum Pudding.—Take a pound of suet, cut in little pieces, not too fine, and a pound of raisins stoned, eight eggs, half the whites, the crumb of a penny roll grated fine, half a nutmeg grated, and a teaspoonful of beaten ginger, a little salt, a pound of flour, and a pint of milk. Beat the eggs with half the milk, and by degrees stir in the flour and bread together, then the suet, spice, and fruit, and as much milk as will mix it well together very thick. Boil five hours."

"Oxford sauce for plum pudding: Stir together melted fresh butter and sugar, and continue stirring until cold. If the proportions have been rightly judged the result is a white mass of the consistence of an ice pudding. When put on a hot plate it melts."

MINCE MEAT.—Quarter ounce of fine salt; one ounce of mixed spice; three pounds

of brown sugar; three pounds of well-cleaned currants; two pounds of stoned raisins, chopped; two pounds of beef suet, finely chopped; the thinnest peel of two lemons and their juice; six pounds of apples peeled and chopped; three pounds of roast beef chopped fine; half pound of candied peel, cut in delicate slices, then chopped; half pound of blanched almonds, chopped; one pint of fruit syrup. Mix well together with a wooden spoon, and put the mincemeat well pressed down into a covered jar tied over very well. The mincemeat should be made some days before it is wanted, and when about to be used, a quart of fresh cider boiled down with a pint of golden syrup should be added to it.

SUPERFINE MINCED PIES.—Take the largest neat's tongue you can get: let it lie forty-eight hours in salt, then boil it, blanch it, and skim it. Take the finest part of the tongue, and mince it and two pounds of the best beef suet, very small; take a pound and a half of raisins, stoned and cut small, the same weight of currants cleaned, a dozen apples pared, one pound of citron and one pound of orange peel cut small; put them into a broad pan, and mix all well together; beat half an ounce of Jamaica pepper, about two drops of cloves, two nutmegs, the grate of two large lemons, and two teaspoonfuls of salt; mix the spice and lemon-grate very well together, then season the mince meat with them; be sure to mix them until the seasoning be all equally through them, then squeeze the juice of the lemon into a pint of syrup, melted by boiling, and pour it on the minced meat; mix all well together, and before using, moisten again with fresh, boiled cider.

ECONOMICAL PLUM-PUDDING.—Suet, currants, raisins, two ounces each; flour one ounce, bread crumbs three ounces, one tablespoonful of syrup, one quarter pint of milk. Mix well together, and boil in a mould two hours. Serve with sweet liquid sauce.

SPICED BEEF.—Take eight or ten pounds of the thin flank, remove any skin, gristle, or bones; rub it over with half ounce of saltpeter and half ounce of bay salt; then rub it well in with a mixture of spices, the following proportions being used: one ounce of black pepper, one ounce of allspice, half ounce of ground ginger, a quarter ounce of cloves, and half that quantity of mace. Use only as much as will suffice to rub the beef all over; then add three ounces of common salt and a quarter pound of coarse sugar. Let the beef remain a fortnight in this pickle, turning it and rubbing it every day; then take it out, cover it with the spices and chopped sweet herbs, roll it very tight, tie it with tape, put it into a pan with half a pint of water and half a pound of suet. Bake it after the bread has been drawn for six hours; put a heavy weight upon it, and when cold take off the tape.

HASHED MUTTON.—Fry in a saucepan three small onions and three small slices of bacon or ham until they are brown; then add a little more than half a pint of water, and thicken it with flour; then strain it, and add it to the meat, with a little Harvey's sauce; pepper and salt to taste. It will take about an hour to hash.

POTATO SOUFFLÉ.—Pass a couple of boiled potatoes through a sieve, work into them the yolks of four eggs and powdered loaf sugar to taste; add enough essence of vanilla to flavor the mixture well, then the whites of six eggs beaten up to a stiff froth, and bake as above.

CUSTARD FRITTERS.—Boil half a pint of milk with cinnamon, lemon, and bay leaves; add two ounces of sugar, one ounce of flour, a little salt, and three eggs; beat all together, and steam this custard in a plain mould or basin, previously spread inside with butter; when done firm and quite cold, cut into square pieces and dip in frying batter; drop separately into boiling fat, fry a light brown color, and dish them up on a napkin.

PICKLED OYSTERS.—Use large oysters, pick out pieces of shell, put them in a clean pot. To every half gallon of the liquor, add half a tea-spoonful of red pepper, one of black, a grated nutmeg, allspice, and two table-spoonfuls of salt. Add as much vinegar as liquor; simmer them five minutes. Take up upon flat dishes with perforated skimmer. Let the liquor stew a few minutes longer. When the oysters are cold, put them in jars, and pour the cold liquor over them.

OUR friends may look for an array of rare novelties in the January number of our MONTHLY MAGAZINE. Among which will be a double-page picture of the New Year's reception, with appropriate dresses both for Ladies and Gentlemen. The "Old Oaken Bucket," set to new and beautiful music, a New Year's greeting to our patrons, New Year's stories, poems, and other novelties. Do not fail to see our splendid New Year's number, to be issued on or about the 1st of December.

YOUNG AMERICA FOR 1874.

OUR juvenile friends will please bear in mind that the yearly subscription to YOUNG AMERICA has been reduced to \$1 for 1874, which also includes a valuable premium of a beautiful chromo. We have great expectations in regard to the success of our favorite periodical, YOUNG AMERICA, and hope we shall not be disappointed. We have made preparations for a large increase both in the attractiveness of its pages, as well as the extent of its circulation, and shall leave no fair means unturned to have YOUNG AMERICA merit your approbation. Do not fail to show it to your friends, and let us have at least one addition from each of our present subscribers. Do not fail to see the January number.

MANUFACTURED TEA.

A THOUSAND boxes of "extra fine green new season's Moyune gunpowder tea, ex Sarpodon steamship from Canton," sold two weeks since in the English metropolis, contained forty to forty-three per cent. of iron filings and nineteen per cent. of silica, in the form of fine sand, "cleverly mixed with and added to the leaves before curling." Is there any "fire water" more deleterious than the precious infusion from this compound?

A PURE SEWING SILK, AND SILK TWIST.

THE introduction and general use of the sewing-machine has not only greatly increased the demand for sewing silks, and manufacturing twists, but it has rendered it imperative that these should be of the very best quality. From the test of our own knowledge and experience, we are glad to be able to assure our readers of the excellence of the silk and twist manufactured by Messrs. Seavey, Foster, & Bowman at Canton, Mass., and sold by all dealers under the Brands of Eureka and Lion. The points of superiority are, purity, evenness, strength in proportion to weight, fine shades in color, accuracy in measurement, and convenience of putting up. Dressmakers, particularly, are recommended to try these brands, as they will find the beauty of their workmanship greatly enhanced by the quality of silk used, and a saving effected by the convenience of their methods in putting up, and the fulness of their measurements.

OUR readers will find themselves much interested in the series of sketches on the evils of intemperance which are to be commenced in the January number of our YOUNG AMERICA, to be continued through the year. They are to be illustrated with cartoons and poetry in each number; the sketches are to be from the pen of the Rev. Dr. Deems, whose name will be a sufficient guarantee of their excellence.

Do not fail to see the January number of YOUNG AMERICA, which will be ready early in December.

"NO CHRISTMAS PRESENTS THIS YEAR."

MONEY is "tight," and you don't mean to make many Christmas presents this year, in fact you have said more than once that you should not make one. But we want you to reconsider the matter a little. Your wife does not have many pleasures any more than you; she does not even have your rides to town, and chats with the men that you meet there. She cannot "drop in" to the grocery of an evening to find out what is going on, and her life is almost wholly absorbed in cooking, mending, making, and cleaning for you and the children. Hard lines, isn't it? Different from when she was a girl, and very different from what you intended when you asked her to be yours for ever and ever.

Well, you know she wants a visit from something bright and cheering outside, once a month at least—something that does not require preparing for, that costs nothing in board, and that can be set aside at the call of duty—something moreover that can sympathize, and advise with her, tell her what to do in an emergency, and how to make the best of the life she must live. That is what she means though she does not put it in so many words, when she says she would like to subscribe for "DEMOREST." Three dollars! seems an enormous sum doesn't it, when it is for something for your wife, but you would not think anything of it, if you were going to put it in politics, or paint, or horse-flesh, or even dog-flesh.

Think a minute! She needs that refreshment—you will get it back a hundred-fold in the pleasant influence it will exert, in what it will teach her that she will impart to your children, and in the happiness which you know you will give her.

Then you will have more than three dollars worth for yourself in the premium of the "Old Oaken Bucket." Seeing it hang over the mantel-piece in the sitting-room will recall every day of your early life, and furnish a perpetual source of joy and interest. Say nothing about it, but send on the three dollars in time for picture and magazine to arrive before Christmas, and if you do not feel glad and thankful for what you have done, why you will be made of very different stuff from human nature in general.

"TRIPLEX CORSET CLASPS."

THIS excellent preparation of steel for corsets is generally superseding the use of all others. Its strength, its elasticity, its smoothness of edge, and its durable covering, all render it unequalled, for the special purpose for which it is designed. We have used them, and gladly recommend them to others.

SUBSCRIBERS FOR 1873 WHO HAVE NOT RECEIVED PREMIUMS.

MANY of our subscribers for 1873 were received through clubbing agencies, publishers and others, at our wholesale rates without premium. As a number of those subscribers are desirous of obtaining our premium for 1873, The Falls of Niagara and Yosemite, we have concluded to forward them postage paid to any subscriber on our books for 1873, who has not received a premium, on receipt of seventy-five cents.

HAVE you sent ten cents postage for your premium chromo? If you have not it will explain the cause of its non-arrival.

ARE your letters and magazines delivered by carriers? If so send us your correct house number and street, when you subscribe or correspond; the necessity for so doing must be obvious.

WE receive a large number of letters inquiring terms, and sundry questions from present subscribers, nearly all of which are printed in full on the third page of the cover, also on the covers for October and November; please examine them before writing.

WE propose to introduce several new features in our YOUNG AMERICA, commencing with the January number, among which will be a series of graphic cartoons to be given each month, illustrating the evils of intemperance. Our juvenile friends will find these pictures highly entertaining.

SINGLE PREMIUMS.

THOSE of our subscribers who are entitled to select single premiums, and do not specify on the first order, will please consider that it costs us nearly as much time to attend to the supplemental order as the original. All such cases we are compelled to file for a more convenient season, and execute the current orders of those who are more exact in their correspondence.

CHROMO PREMIUMS FOR 1874.

IN answer to numerous inquiries for a choice of our superb chromos, we only send premiums on the terms specified in the present or future lists, published in DEMOREST'S MONTHLY. Any correspondence requesting a change, will result in postage and trouble to the applicant and ourselves; but you will please remember that either or all the chromos are sent immediately for a subscription for the years specified.

CIRCULARS AND BLANKS FOR 1874.

WE have mailed, postage paid, to every Subscriber on our books, a package of our miniature circulars containing a full description of our splendid premium for 1874, with an illustration of the same for circulation among your friends, and a blank form to fill out with the names of any person who may be desirous of forwarding their subscription money for 1874. We count on your own renewal, and should be pleased to have one new subscriber in addition. To those who can use quantities of this circular, we shall be pleased to forward them an application.

WHO ARE ENTITLED TO PREMIUMS?

WE constantly receive letters demanding premiums from persons who purchase our Magazine from news-dealers. To such we must reply *en masse*.

WE give no premiums to any one whose name is not registered on our books as a yearly subscriber. Book-sellers and news-dealers can send us subscriptions, for which we will allow them a commission for their trouble. Terms furnished by inclosing a stamp with their business card.

OUR PREMIUM LIST FOR 1874.

SUBSCRIBERS renewing for 1874, and also those forming clubs, will please note the changes in lists of premiums.

BE PROMPT.

FIRST come, first served.

TERMS OF ADVERTISING.

ORDINARY pages, 75 cents per line solid agate space. Four lines or less, \$3. Page next to reading matter, \$1 per line. Business Notices, solid agate space, \$1.25 per line. No extra charge for cuts or display.

OUR ADVERTISING PAGES.

WE aim to make our advertising columns the vehicle only of what is best calculated to promote the interests of our readers; to exclude whatever is pernicious, at whatever sacrifice; and render them so absolutely reliable, that they may be consulted with a certainty that everything therein stated will be found precisely as represented.

Advertisers will please understand that the extent of our circulation renders it necessary that they should send in their advertisements by the twentieth of the month to secure insertion in the following issue.

BUSINESS NOTICES.

Mrs. E. F. Bowler, of Little Genesee, N. Y., has used a Grover & Baker Sewing Machine, for eighteen years on all kinds of family work. She says it never required the least repairs, and is still in good working order.

Health at \$2.00 a Year. Read the advertisement of the SCIENCE OF HEALTH in this number, then send for it.

S. of H. Read carefully the Advertisement of the SCIENCE OF HEALTH in this number, then send for it.

How is your Health? Read carefully the Adv't of the SCIENCE OF HEALTH in this number, then send for it.

Now is the time to subscribe for THE PHRENOLOGICAL JOURNAL, the best Family Magazine published. It is sent from October to January, 1874, free to all who subscribe for 1874, at once. Only \$3.00 a year; 30 cents a No., or three months "ON TRIAL" for 50 cents. Agents wanted. Address, at once, S. R. WELLS, Publisher, 389 Broadway, New York.

ICE PLANT.—A sparkling beauty for pot or basket; apparently covered with crystal ice; indigenous here. 100 fresh seeds mailed for \$1. Liberal addition for larger orders. Address, A. BLAKELY, SAN DIEGO, CAL.

Health at \$2.00 a year, and three months free. Every reader of DEMOREST'S MAGAZINE, who is not a subscriber to THE SCIENCE OF HEALTH, should read carefully the Prospectus in this number; then ask yourselves if you can afford not to subscribe for it for 1874? Especially should every woman read this magazine, it discusses questions of most vital interest to her. It is published for 1874 at the low price of \$2.00 a year, and three months free to all who subscribe at once. Ladies are doing well canvassing for this. Address, S. R. WELLS, Publisher, 389 Broadway, New York.

Break in Sewing Machine Prices.—Our readers will be interested to learn that the FLORENCE COMPANY have responded to the general call for lower prices for sewing machines, and will henceforth sell their well-known and superior machines at a reduction of from 30 to 40 per cent from former prices.

Friends.—If you have Dyspepsia in any form, or any trouble from your stomach, do not take Bitters, but send \$1.00, at once, for the new work, DIGESTION AND DYSPEPSIA. By far the best work on the subject. With fifty illustrations; showing with all possible fulness every process of Digestion, and giving all the causes, symptoms and directions for HOME TREATMENT of Dyspepsia, a disorder which, in its various forms, is the cause of nearly all the diseases from which the human race is suffering. A book which should be read as it tells how to avoid the causes as well as how to cure DYSPEPSIA. Price \$1.00. Sent by mail, post-paid, to any address, by S. R. WELLS, Publisher, 389 Broadway, New York.

I R A BEARD,
457 Broadway, N. Y.,
IMPORTER AND JOBBER OF MILLINERY GOODS.
PATTERN HATS AND BONNETS
A SPECIALTY.
Particular attention paid to Orders.

Extraordinary Interest, Beauty, and Value Combined, and then Given Away!!!—Everybody is taken by surprise to see the large and celebrated oil Chromo "The Old Oaken Bucket," after Jerome Thompson, offered as a premium to each \$3.00 yearly subscriber to Demorest's Monthly Magazine.

BAMBERG, HILL & CO.,
IMPORTERS OF
Ribbons, Silks, Laces, Crapes,
AND ALL KINDS OF
MILLINERY GOODS.
Novelties in FEATHERS, FLOWERS, ORNAMENTS and SILK TIES, in great variety, now opening.
Great reduction in prices of our New Importation of VELVETS.
475 BROADWAY,
AND 26 RUE D'ENGHEIN, PARIS.