

a messenger, "Please ask Mr. Smith to call at a quarter to eleven to-morrow," why should my messenger go and ask Mr. Smith to call at about eleven to-morrow? The effect of that is probably this:—Mr. Smith thinks to himself, "About eleven? Oh, a quarter past, I suppose;" and, in fact, he calls upon me at somewhere near half past.

Nobody likes to see human beings behave like machines,—but there are very, very few of us who need fear being turned into cranks or pendulums by our own exact ways. So let us all go and try to be as exact as we can, looking to our friends to warn us when we are becoming too mechanical.

I have seen very serious mischief done through some one's want of care in answering questions. But instead of mentioning serious cases, we will take a small one. Suppose a father is going to take two of his children out for a ramble. They are to start by train at a certain minute, and they are going to botanize at a place where they will be glad to have brought some refreshments with them. The father is working till within a short time of the start. All in good time, he tells Bob to ask Jessy to pack the sandwiches and the wine and water in a certain satchel that they well know. "Tell her at once," says he; and Bob does. Within a short time of the hour for starting the father says to Bob, "Has Jess made up the satchel?" and giddy Bob answers, "Oh, yes." But at the last moment it is found that Jess has not packed the satchel; the train is missed, and the little holiday has to be put off. What Bob meant to say was that, he having told Jess to pack the satchel, he took it for granted she had done so.

Now this is not only a little case, it is purely imaginary. Yet things of the kind happen, every day, and some of them are very awkward.

We will end, for the present, with this remark,—that it is a very good thing to be sure and pay very exact attention,—"extra" exact, if you will excuse the phrase—at times of illness, of anxiety, of haste; or when there is more than usual to think about. You would suppose that when this is the case the knowledge of it must get into the air somehow, but it is not always so; many persons are always placid, apparently incapable of giving more than languid half attention to

what is going on. Their minds won't bite at an idea in a flash of lightning; and when you have managed to beat a thing into their heads on one side, you may feel uncomfortably sure that, just when you want it again, it will come out something quite different on the other side. On the whole I think that Being Exact in Common Things ought to be taught in class, with experiments and all that, like Chemistry or Geology.

THE SPECTROSCOPE.

The spectroscope is one of the most wonderful of modern discoveries. Its birth dates from the time of Sir Isaac Newton; but its application to chemistry, and many most important details connected therewith, is so recent, as to entitle this generation to the claim of its discovery as an instrument at least of research. Many a time the reader has no doubt noticed, with wonder and admiration, what beautiful colors were produced when a ray of sunlight happened to pass through a three-cornered piece of glass, called a lustre, hanging from either a candlestick or chandelier, and also without doubt noticed how delighted school-boys are with the cut "spy-glass," which shows a hundred heads, and these all colors. To many observers the phenomenon is only a mystery, and yet it admits of simple explanation. Light is composed of several different colors. These, when mixed, give forth white light; but, when a ray of white light passes through a three-cornered glass or prism, some of the colors get through quicker than others, and thus the whole become arranged in a line—violet at one end, red at the other, and indigo, blue, green, yellow, and orange in between. This row of colors, which for brilliancy and purity of tint, nothing can equal, is called the spectrum, and, as stated above, was discovered by Newton. The great philosopher furthermore proved that these colors could not be reduced to other and simpler colors. To satisfy himself on this point, he took another prism, and interposed it between a screen and a ray of pure color—say red—and he found that only that color could be seen on the screen, which was not the case when the white ray was passed through the prism, for then the variety already named was seen. To demonstrate with certainty that white light was composed of the colors given above, intimately mixed, he took a circular piece of cardboard, one foot in diameter,

and divided it into seven equal parts; in these divisions he painted the colors enumerated, and by means of a multiplying wheel, caused the card to rotate on its centre very rapidly. This so effectually blended the colors to the eye that nothing but an apparently white disc could be seen. The experiment may be tried with a boy's whipping-top, with good results.

The next fact discovered with respect to the spectrum was, that when a magnifying telescope was applied to the band of colors obtained from decomposing a ray of sunlight, innumerable black lines crossed the colors longitudinally; these were discovered by Wollaston, but Fraunhofer counted them, and they are now called after his name. Some time after this, it was found, that if the rays of light obtained from burning certain substances in a colorless flame, as that of the spirit-lamp, were allowed to traverse the prism, a bright band of color appeared on the screen, in one certain place for each substance; thus the red flame from strontia always came where the red rays from the white light came, and the green from baryta where the green of white light would fall, and so on. This opened up to physicists a new field, and continued researches, particularly of Kirchhoff and Bunsen, revealed the importance of the discovery; for, inasmuch as no two metals give the same bright bands, nothing is easier than to burn a portion of the unknown metallic substance, and at once observe by the position of the bands what is contained in it.

To this succeeded the grandest and most important discovery of all. The bright lines were, in many instances, observed to coincide exactly with the black ones mentioned above; this coincidence led some one to try the effect of passing the rays from a flame of one color through a white light to the prism, when, instead of a brighter band, as might have been expected, there was observed a black line. It is naturally concluded that these black lines in the rays of light from the sun and stars are produced by burning metals; and no lines have been observed as yet which do not correspond with those produced by the elements already known on the earth.

A SPEAKER at a political meeting the other night, concluded his address by solemnly warning the audience that "the eyes of the *vox populi*" were upon them.



THE HOUSEHOLD.—As Spring approaches, employ all the care and ingenuity possible to preserve the health of your household during the most difficult and trying season. Grated horse-radish, moistened with vinegar, is one of the most valuable table adjuncts, and should be always in use. Reduce the quantity of meat, and place on your bill of fare instead, fresh eggs, hominy, crushed wheat, and fresh fish.

Spring greens, dandelion and the like, are worth more than their weight in gold, and should be had as frequently as possible.

Messina oranges cut up, and powdered, not too heavily, with sugar, are excellent for breakfast or dessert.

Boiled oatmeal for breakfast, with milk, and cranberry sauce as an adjunct to Graham rolls, will assist to keep the body in excellent condition.

VEAL.—When in perfect condition for the table, the grain will be close and firm, the flesh a delicate red, and the fat white. The kidneys should be covered with white, thick fat, the liver firm, and free from spots. The meat should be hung, and wiped every day with a dry, rough cloth. The loin is the best piece for roasting; the fillet, or thigh, is stuffed and roasted, or cut into steaks, cutlets, collops, etc.

"VEAL PIE."—Cut the veal in small pieces, beat it gently, stew until tender, with a seasoning of salt, pepper, and grated nutmeg. Make a crust with a quart of flour, a teacup of lard, and a teaspoonful of salt, and wet with cold water. Line the earthen dish with it, and bake for a few minutes. Then put in the meat, sprinkle with flour, lay in bits of butter. Cut in hard-boiled eggs, and white potatoes. Pour in the broth, put on the upper crust, and bake half an hour. Venison and mutton pie can be made in this way.

"VEAL CUTLETS."—Cut them half an inch thick from the fillet, or large part of the thigh. If not tender, beat slightly with a wooden meat-mallet; flour them, or dip them in egg, and roll in fine bread-crumbs, and fry them in hot lard. For gravy, pour off the fat, put a tablespoonful of butter in the pan, stir in a heaped tablespoonful of flour until it browns, add half a tumbler of boiling water. Season with catsup, and pour over the cutlet. Serve on a hot dish.

SWEET-BREADS.—Parboil them five minutes, take them up and drop them in cold water. Remove all skin, roll them in flour, and fry in butter, until a light brown. Strain the gravy, add a little flour, pepper, salt, a little boiling water, and if liked, catsup, or a glass of Madeira wine.

VEAL CAKE.—Take any kind of veal free from bone or gristle; chop it fine. It may be cooked, but it is best raw. Season well with pepper, salt, parsley, and onion. Take a tablespoonful of butter, four hard-boiled eggs finely chopped, and a teacup of bread crumbs. Work all well together, with three well-beaten eggs. Shape this into a cake, put it in a greased dish, sprinkle the top with flour, lay on bits of

butter, and bake in a moderate oven, an hour and a half if the meat is raw, three-quarters of an hour if cooked.

POTATO STUFFING.—Bake or boil dry, white potatoes; mash and strain them through a colander, mix with them an equal quantity of bread crumbs, add three hard-boiled eggs grated, mix with butter, one tablespoonful. If not moist enough, add a little milk. All stuffings made of cold bread, and mixed with milk or water, are richer for being fried a few minutes, stirring constantly.

TAPIOCA PUDDING.—Soak a tumblerful of tapioca for one hour, in two of milk. Put in a stew-pan ten tart apples, peeled and cored, fill the holes with sugar and spice. Pour a tumbler of water over them and stew or baked, till tender. Then put them in a deep dish, pour over them the syrup, add to the tapioca another tumblerful of rich, sweet milk, pour it over the apples, and bake. Eat with rich sauce.

To remove egg stains from silver, rub the silver with table salt.

TO WASH FLANNEL.—Never rub soap upon it. Make a suds by dissolving soap in warm water, rinse in warm water. Very hot, and very cold water will shrink woolens. Shake them out before hanging to dry. Wash blankets the same way.

TO WASH MATTING.—Use salt in the water, and wipe dry.

LEMONADE.—Squeeze the lemons early in the day, and add sugar to the juice. When needed, add water to the taste.

GATEAU DE RIZ (RICE CAKE.)—Pick and wash in two or three waters a couple of handfuls of rice, and put it to cook in rather less than a quart of milk, sweetened to taste, and with the addition of the thin rind of one lemon, cut in one piece, and a small stick of cinnamon. Let the rice simmer gently until it is quite tender, and has absorbed all the milk. Turn it out into a basin, to get cold, and remove the lemon rind and cinnamon. Then stir into it the yolks of four eggs and the white of one; add a small quantity of candied citron cut into small pieces. Butter and breadcrumb a plain cake mould, put the mixture in it, and bake in a quick oven for half an hour.

MACAROONS.—Take half a pound of almonds, blanched and powdered, the white of one egg, a spoonful of orange water, and three-quarters of a pound of sugar. Pound these together till the sugar is dissolved, and then add the beaten white of another egg, and a very little flour sprinkled in. Drop on buttered paper, and bake on this in a quick oven for fifteen minutes, till of a pale brown color.

CHOCOLATE CREAM.—Mix the yolks of six eggs, strained, with 2 oz. of powdered loaf sugar and 3 oz. of grated chocolate, add a pint of milk; set the mixture on the fire in a double saucepan, the outer one filled with hot water, and keep stirring till the cream thickens; dissolve in a little milk 4 oz. of isinglass, previously soaked; add this to the cream, strain it, pour it into a mould, and put it in a cold place or on ice to set.

COTTAGE PIE.—Mince any kind of cold meat together—beef, mutton, veal, pork, or lamb—put it about an inch or an inch and a half deep in a pie-dish, and cover it with gravy; don't spare salt and pepper; cover it over with mashed potatoes smooth at the top, and cut it across in diamonds with a knife; bake till it is

crisp and brown at the top. A little Worcester sauce may be considered an improvement, and an onion if not objected to.

PUDDINGS WITHOUT EGGS.—Rice, large pearl sago, and tapioca are best when made without eggs. Sprinkle a little of any one of the above at the bottom of a pudding-dish; add a little sugar, and fill up with milk. Stir well before placing in the oven. To the sago add a small piece of cinnamon broken up. The rice must be quite four hours, the sago and tapioca about three. Skim-milk will do if you cannot spare new milk.

INVALID JELLY.—Steep 2 oz. isinglass, $\frac{1}{2}$ oz. gum arabic, in a pint of port or red wine all night; next morning put it into a bright saucepan, with 2 oz. of brown sugar-candy and a small piece of nutmeg, grated; simmer all together until the isinglass is melted, then strain through a fine sieve.

ORANGE MARMALADE.—Eighteen Seville oranges, six lemons, and six China oranges. Slice the Seville oranges very thin from end to end, taking out the pips, and to each pound of fruit add a quart of water; let it stand for twenty-four hours, then boil it two hours or more until tender. Then weigh it, and to each pound of fruit put $1\frac{1}{2}$ lb. of loaf sugar; then add lemons and China oranges, peeled and sliced, and boil all together for two hours.

The American Grocer says: "Will you take a cup of tea—the genuine article? The British consul at Shanghai recently made the statement that 53,000 pounds of willow leaves were in process of preparation at one port of China, to be mixed with tea for shipment. From ten to twenty per cent. of willow is the general rate of mixture.

BLANCMANGE.—To one quart of milk add one ounce of isinglass, or gelatine, a quarter of a pound of sugar, quarter of an ounce of cinnamon, a little grated nutmeg, and half of the peel of a lemon. Simmer over a slow fire, stirring till the isinglass is dissolved, pass it through a napkin into a basin, and pour into a mould.

WINE JELLY.—To two ounces of gelatine add one pint of cold water, a pound and a quarter of sugar, one ounce of stick cinnamon, the juice of three lemons, the rind of one, a pint of cider or wine; let it stand an hour, then pour on it one quart of boiling water, strain, and put in the mould, leave in a cold place till stiff.

POUND-CAKE.—Put one pound of butter into a pan, with a pound of powdered sugar, and a little grated nutmeg; beat them to a smooth, light cream, add eight eggs, whites and yolks beaten separately, and a pound and a half of sifted flour, into which have stirred two spoonfuls of baking powder. Bake in slow oven two hours, or until a straw comes dry out.

GREEN TOMATO PICKLE.—One peck of green tomatoes sliced; one dozen onions sliced; sprinkle with salt, let them stand till the next day, then drain them. Take one box of mustard, half an ounce of black pepper, one ounce of whole cloves, one ounce of white mustard seed. Alternate layers of tomatoes, onions, and spices. Cover with vinegar. Boil twenty minutes.

FRUIT MERINGUE.—Put in a deep dish a layer of fruit cut fine, over this a layer of bread cut very thin, a second layer of fruit, and bread. Make a rich custard,

flavored to taste, which pour into the dish, and bake the whole for half or three quarters of an hour. Then make a meringue of the whites of four eggs, and half a pound of powdered sugar, flavor with lemon or vanilla, lay it on top of the pudding, and let it brown slowly.

A PHYSICIAN'S RECEIPT FOR BEEF TEA FOR INVALIDS.—Have the beef washed and chopped fine. Let it stand in cold water for half an hour, then put it on the fire, and as it heats, the water will finish absorbing the strength of the beef. It must not boil, as the most nourishing portion evaporates. Strain and use it. Another way is to cut the beef fine and put it in a bottle without water. Cork it tight and put it in a sauce-pan of water, which let boil until the bottle contains the juice from the beef.

LEMON JELLY.—One ounce of the best isinglass, one and a half pounds of loaf sugar, three lemons, pulp, skin, and juice, removing the seed. Pour on the isinglass a quart of boiling water; stir in lemon, add a glass of fine Sherry or Madeira wine. Strain into moulds. If the lemons are not fresh, add a little tartaric acid. If this does not congeal, dissolve, and add more isinglass. For orange jelly, use oranges instead of lemons.

COLD BOILED HAM.—After washing and scraping the ham well, put it in a vessel, and cover every part of it, and three inches over, with cold water: boil slowly and steadily. A ham weighing ten pounds will require four hours. Be sure the pot boils; skim often, keep the pot well covered, avoid piercing the meat, as this lets out the juice. When done, lay it in a pan, and before skinning, set it in the oven for half an hour. To ornament the ham, skin it, lay it off in diamond shapes with cloves, sticking the stems into the meat; fill alternately with the grated yolks and whites of hard-boiled eggs, being careful not to mix them; garnish the dish with sprigs of parsley. Cut flowers from fresh vegetables, red roses of beets, yellow of carrots, white with turnips, use curled parsley or mustard for leaves; wrap the knuckle with fringed letter-paper.

COLD TONGUE.—Soak the tongue over night in plenty of water. Put it to boil in enough water to cover it; if too salt, change the water while boiling. When done, skin carefully, remove rough part of the root, and garnish the dish with parsley.

FRIED OYSTERS.—Scald them well in their own liquor; wipe them dry; make a thin batter, and drop the oysters into it; take up each oyster in a spoonful of batter, and fry in boiling lard; when of a light brown color, they are done. Lay a soft napkin in a flat dish, and serve the oysters upon this; otherwise they will be too greasy.

ANOTHER WAY.—Dip the oysters wiped dry in the yolk of an egg, and roll in bread crumbs or corn meal, fry in hot lard. For salads and sandwiches see December number of Magazine.

VICTORIA WAFERS.—One pint of sweet milk, one tea-spoonful of salt, one of butter, flour enough to make a thin batter. The wafer-irons should be very shallow.

SODA BISCUIT.—One quart of flour, and one even tea-spoonful of supercarbonate of soda; sift these together, rub into the flour a table-spoonful of butter; salt to taste; wet the flour with sour milk until

a soft dough is formed, make into thin biscuits, and bake in a quick oven, work it very little.

CRACKERS.—Rub six ounces of butter into two pounds of sifted flour; dissolve a tea-spoonful of soda in a wine-glass of buttermilk, strain this through a fine sieve to the flour, add a tea-spoonful of salt, beat well, roll thin, bake. If not crisp when first baked, put in a slack oven and heat over.

GOOD COFFEE.—To every pint of water allow two heaped table-spoonfuls of fresh-ground coffee. To this quantity add one tea-spoonful of white of egg; take enough cold water to make the coffee into a paste. Stir this into the boiling water. Allow room in the boiler for the coffee to swell. Boil briskly a quarter of an hour. Take the boiler from the fire, pour in half a tea-cup of cold water, let the coffee settle five minutes. When the boiler is put on the fire, fill the urn in which the coffee is to be served with boiling water. When the coffee is settled, pour out the water, and at once pour in the coffee, being careful not to disturb the grounds. Serve without delay, using rich cream and good sugar. If cream is not possible, boil sweet fresh milk. Pour the coffee on the milk and sugar.

For CHOCOLATE see December Number of Magazine.

BLACK CAKE.—One pound of plain pound-cake batter, two pounds of raisins, stoned; two pounds of well-washed and dried currants, half a pound of citron, cut fine; season highly with nutmeg, cinnamon, cloves, and allspice. Add the spices to the batter before putting in the fruit, stir a tea-spoonful of soda into a saucer of molasses, stir this into the cake. Stir in the fruit well floured, quickly, and set to baking at once. Bake slowly, being careful not to let the bottom scorch.

FINE ICING.—Whites of four eggs well beaten, with one pound of powdered sugar, a tea-spoonful of arrowroot, one of pulverized and sifted white gum Arabic, juice of one lemon. Flavor to taste.

FROSTED FRUIT.—Select perfect fruit of any small variety—cherries, plums, grapes, small pears, leaving the stems on. Dip them, one by one, in the beaten white of eggs, or in a solution of gum Arabic, and from that into a cup of powdered sugar. Cover the bottom of a pan with fine white paper, place the fruit in it, and set in an oven that is cooling. When the frosting on the fruit becomes firm, put it on a dish, and set it in a cool place.

JELLY CAKE, No. 2.—Half a pound of white sugar, quarter of butter, eight eggs beaten separately; one pound of flour, juice and grated rind of one lemon, half a tea-spoonful of yeast powder. Beat and mix as well as for pound-cake, and bake very thin on tins. While hot, spread each layer with jelly or marmalade, placing one layer on another until there are six or eight layers. Ice the top, or sift powdered sugar thickly upon it.

ALMOND CAKE.—One pound of sugar, three-quarters of butter, three-quarters of flour, ten eggs. Mix as pound-cake; add half a pound of blanched almonds beaten fine, one tea-spoonful of rose-water.

SPONGE CAKE.—Twelve eggs, the weight of these in pulverized sugar, the weight of these in sifted flour, juice of a lemon. Beat the yolks and sugar well together, add whites whipped to a froth, and flour. Bake in quick oven.

WALNUT PICKLE.—Take one hundred nuts, one ounce of cloves, one of allspice, one of nutmeg, one of whole black pepper, one of ginger, one of horseradish cut up fine, half a pint of mustard seed, and four heads of garlic tied in a bag. Wipe the nuts, prick them with a coarse needle, pack them in a jar, sprinkling the spices between the layers. Take vinegar enough to cover the walnuts, add two table-spoonfuls of salt, boil it, and pour it hot over the nuts in the jar. Cover with an oil-cloth, to preserve the strength of the vinegar. Keep a year before using. The vinegar makes good walnut catsup.

JELLY CAKE.—Beat three eggs thoroughly; add one cup of sugar, one of flour. Stir well together, add one teaspoonful of cream-of-tartar, and half a tea-spoonful of soda, dissolved in water. Bake in two pie tins, as evenly and quickly as possible, taking care that it does not bake too hard around the edges, a sheet of writing paper laid on the top will prevent it from scorching. When the cake is done, slip it out, bottom side on a clean cloth, spread the upper side quickly with currant, or other tart jelly, commencing at the end, roll it up so as to form a long, compact roll. Cut in round slices from end of roll.

CURIOUS FACTS ABOUT BELLS.

The use of bells dates back to the time when the properties of metals were first known and understood; but large bells were not used until the sixth century. Clothaire II. of France was at one time besieging the city of Sens, when bells of so much larger size than he was accustomed to were rung, that their clangor frightened him, and he fled in dismay. The next new feature in bell history was the erection of the bell-tower—it having been ascertained the higher the bells were elevated the greater distance the sound would reach. As it was deemed an evidence of piety to present gifts to a church, bells were frequently the form of offering, and the larger the bell the more fervent the saint was supposed to be. There was an abbot in the tenth century, Turketul by name, who gave to the abbey of Croyland a large bell, which he christened Guthlac. When he died the abbot who succeeded him presented six bells to the church, and gave to them very odd names, such as Pega and Bega, Tatwin and Turketul. These all pealed in tune, and at that time the harmony was considered something wonderful. Before bells were introduced people were called to church by striking wooden mallets upon some resounding surface. The Mohammedan religion forbids the use of bells, and therefore Turks hold them in great abhorrence. Among other superstitions, it was believed that the ringing of bells frightened away a thunderstorm. Consequently, as soon as one awoke, the bells were at once rung. The largest bell in England is the great Tom of Oxford, which weighs seventeen thousand pounds, while the famous bell of St. Paul's weighs only eleven thousand. This of Oxford is seven feet in diameter, and six inches thick. But it is an infant in size compared to the celebrated Russian bell which was called the czar of bells, and was thirty-six times as large as St. Paul's. It weighed four hundred thousand pounds, and was twenty feet high. The tongue alone was fourteen feet long, and metal was brought for it from all parts of Russia. This bell lies in a pit near the great Ivan or tower belonging to the Moscow Cathedral. In 1737 it was hung over this pit on beams

of wood, but the beams being destroyed by fire, the bell broke, and a piece fell out seven feet in height, so that two men could walk through the aperture. When rung it took forty or fifty men to pull the clapper, and it was ornamented with bas-reliefs of the czars and empresses of Russia. After this giant met with a fall, a new bell was cast and hung in the Cathedral amid imposing ceremonies, it being considered an honor to assist in its mounting, and the populace displaying great joy on the occasion.

Chinese bells have had some reputation, but they are struck with wooden tongues, and give forth much duller sounds.

E. D. SOMNER.

PHILADELPHIA IN 1876.

THE project of a World's Fair in Philadelphia in 1876 is now accepted as a fact, and promises to be one of the gigantic successes which modern enterprise and activity, aided by the great factors, steam and electricity, alone could carry out. It is doubtful how much of permanent benefit accrues to a city from such an undertaking, but that it is one of the methods by which the whole human race in these later times are brought into intimate relations with and knowledge of one another, there is no sort of doubt. Its influence, therefore, upon the whole, must be considered beneficent.

Demorest's Monthly is the only Magazine that has a choice of premiums for its subscribers. We have twenty-four articles to select from for each subscriber.

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TO CORRESPONDING CONTRIBUTORS.

We cannot take the time to answer letters, asking whether we require contributions to our LADIES' MONTHLY, or JUVENILE MAGAZINE. Probably there is no periodical published in the United States but receives much more than it can use of contributions of one kind or another, and it is a work requiring both time and patience to disinter the little that is useful or valuable, from the mass of stuff which is neither. With the immense amount of periodical literature afloat, good writers need not go a-begging; but persons who do not know how to spell, or how to put a sentence together grammatically, can hardly expect to win fame, or even money, by their first attempts at writing "for a paper."

It is a waste of time for any but well-known writers, to ask if contributions are needed upon any well-known periodical. Something better than they have got is always needed; and if unknown writers can furnish it, they may safely do so, and trust to the future for the recognition which they are sure to get. The good

thing is too rare not to be welcomed when it comes.

If you think you have it, therefore, send it with an addressed envelope inside, stamped sufficiently for it to be returned, in case it is not wanted, and with the price of the MS. marked upon its corner. You need not be afraid of losing a dollar, or making one too much. Your value will soon be known, and if the public wants you, you can command your price; if it don't, the quicker you stop wasting good ink and paper, and return to something more profitable, the better.

PREMIUM CHROMOS. NIAGARA AND YOSEMITE.

THE first immense edition of our superb and popular Chromos of Niagara and Yosemite are all distributed to subscribers. We had estimated the quantity would at most be all we should require before March 1st, and ordered a second supply to be ready by that time. We are gratified to know that the demand has been so general, and far beyond our sanguine expectations. We are now working day and night to furnish the second edition, in advance of the time, and hope to have some ready by February 20th, and all supplied before March 1st.

We have sent the Chromos to all ordering them, whose orders were received prior to January 1st, excepting those who failed to specify the premium selected, or did not send postage with order, at the time.

IMPERFECT LETTER WRITERS.

Few persons know the trouble and vexations delays in a large business in forwarding or receiving replies to correspondence, owing to the imperfect manner in which we receive a great mass of our letters. In busy times like the present, the most correct are very apt to receive the most prompt attention; the most incorrect certainly have to wait a few hours to be made complete. One of the most essential requisites to a correct address is the COUNTY from which you date, or where you require your Magazine or answer forwarded. Although the Post Office, aided by the press, has made every exertion to make it known that the omission to add the COUNTY entails delay in the forwarding of mail matter, yet in more than half of our correspondence it is entirely omitted; consequently our clerks are compelled to search the roll of thirty thousand post offices to make the omission good, if possible. Think of the trouble and annoyance of delay saved by completing your addresses with NAME, TOWN, COUNTY, STATE.

WHEN TO COMMENCE.

WHEN sending us subscriptions, state the month you wish to commence with, otherwise we shall send back numbers from January—this is also requisite for old subscribers, it being impossible among forty thousand names to discriminate between old and new, or whose terms ends with any particular month, without special reference to our books in each case.

OUR subscribers who do not receive the publications they clubbed for with ours, with regularity, will please address the publishers of those to which they are entitled, stating that they subscribed through DEMOREST'S MONTHLY. We send the names direct to the publisher, in place of mailing them ourselves.

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. We have several hundred of such now on hand, which we hope to satisfy this month. There are also hundreds who have not forwarded the requisite amount for postage on their premiums, as specified on our list. It would be satisfactory for those to do so. We have a large number promising payment when received at the post office. It should be well known that no article can be sent by mail, unless prepaid with stamps. These and similar cases will answer the query of "Why does not my premium come?"

DIVIDING CLUB PREMIUMS.

PERSONS entitled to a premium for a Club of (say) ten, will sometimes select five premiums from list for two subscribers, or two premiums of five subscribers. A moment's reflection will convince them of the error. For ten subscribers we give ten premiums, nine single, from list of 1 to 34, and the tenth a Club Premium. By the former selection the person claims equal to fourteen premiums for the Club entitled to only ten.

We are willing to do this occasionally, to accommodate, and, as some recompense, we require fifty cents added to the amount for each division of the Club Premium.

ADDITIONAL PREMIUMS.

WE are frequently requested to send a second or more premiums to subscribers for fifty cents. We made this concession in respect to the person obtaining the club only, but cannot make the same concession to all subscribers, as the premiums cost more money. We are willing to do so in special cases for one dollar, and then for only one additional premium.

OUR subscribers will please remember that it is indispensable to send the eight cents postage, to secure the Chromos as a premium.

PREMIUM WALTHAM WATCHES.

WE have many demands for premium watches—a watch being one of those luxurious necessities which people find it possible to do without, but which they always want. A watch is of little use, however, if it be not a good one; it is always in use, and must have permanent value to be worth having.

No premium is more desirable than a Watch to persons canvassing for clubs of subscribers in distant States and Territories or on the Pacific coast. Watches can be safely forwarded by mail as a registered letter, at a small cost, where it would be impracticable to send other articles, while the certainty of obtaining a well-known, thoroughly reliable time-keeper, is an advantage to be highly appreciated when we contemplate the mass of trash in the form of watches sold for high prices in those far-off places.

Our experience has decided us on offering only the best guaranteed American watch, manufactured by the American Watch Company, of Waltham, Mass.

These watches are so well known as to need no detailed statement of their special features. The silver cases are warranted to be equal to coin. The move-

and I earnestly hope they will continue to do so, and that they will all do their utmost to attract to intellectual studies the female population of this country. All the danger of which I have spoken presses even more upon the female sex than upon the male. All who know anything of the appeals for assistance which are made, and the misery into which unfortunate persons of various classes fall, know that in the case of women it is constantly the fact that those who would be capable of earning their own living, if they only would make up their minds that any honest mode of earning it is perfectly creditable, will rather starve gradually, or live upon such pittance as they can beg, than perform any kind of labor which they have not been educated to think "genteel." I will not dwell upon the subject, I could not pursue it far; but I may say this, that I know it to be the fact, that while this shirking from honest labor as ungentle is to men frequently ruinous, to women it is much worse. It often involves consequences which are fatal not only to their physical but to their moral well-being. The evil in their case is one of enormous magnitude, and I trust that the Universities will never have to reproach themselves that, in giving to the women of any class a higher culture than their class has hitherto enjoyed, they have been conferring upon those women, not an advantage but a fatal gift. Don't understand me as wishing to discourage ambition. Ambition is the very life-blood of any acting and moving community. By all means let men and women struggle to the utmost to rise as high as they can; let them get up the ladder as high and as fast as they can; but don't let them abandon the lower round until they are quite sure that they have their hand upon the upper round.—*Speech in England by the Marquis of Salisbury.*

ANCIENT CHORUS of Women; from the comedy of the "Women's Festival," in Aristophanes:

"They're always abusing the women,
As a terrible plague to men:
They say we're the root of all evil,
And repeat it again and again;
Of wars, and quarrels, and bloodshed—
All mischief, be what it may.
And pray, then, why do you marry us,
If we're all the plagues you say?
And why do you take such care of us,
And keep us so safe at home,
And are never easy a moment,
If ever we chance to roam?
When you ought to be thanking Heaven
Your plague is out of the way,
You all keep fussing and fretting—
'Where is my plague to-day?'
If a plague peeps out of the window,
Up go the eyes of the men;
If she hides, then they all keep staring
Until she looks out again."

A Lady's Literary Club in Sweden.—The land of Betty Pettersson is moving in the so-called women's question. The literary club for ladies at Stockholm, so greatly ridiculed three years ago, is already self-supporting. Many of the once hostile men are gradually beginning to subscribe for their "better halves," who appear not to neglect their households while looking after their mental health. The reading-room is said to be well frequented, especially so by non-resident governesses, who formerly had no place but the streets to go to during their "intervals." The library, which originated with books borrowed from ladies inter-

ested in the movement, is now in a fair way of progress. It numbers not only Swedish works, but the most important publications of England, France, and Germany. Both foreign and Swedish periodicals are very often sent gratis.

Governmental Work.—The question of rapid transit from one end of New York Island to the other is opening up the question as to what properly comes under the head of governmental work, and what may be safely left to private enterprise. The work of monopolies, it must be admitted, is always badly done. Look at our railroads, look at our gas supply—poor accommodations, high prices, waste, and destructiveness is the rule.

Our postal system, on the contrary, our educational system, work admirably, and upon an entirely opposite principle, that is, cheapness, and efficiency.

It seems, therefore, as if the great needs of the public matters, in which the whole community are interested, should be intrusted to governmental, and not to individual hands. When recognized authorities—State, city, or national—are made responsible for the doing of certain work, it is done; but when Government delegates that power to individual hands, and pays out subsidies for its accomplishment, the result is always a swindle, or a failure. Enormous grants have been made by Government to railroads of all kinds, yet millions upon millions of the hard-earned money of the country has been sunk in them, and every one is carried on for private emolument, instead of the public welfare.

Railroads have become too large an affair, and too much is dependent upon them, to be controlled by the meanness or the rapacity, or even the wisdom and judgment of one man, or a company of men. Public interests ought not to be in the market; they should be in the hands of those who are responsible to the public for the way in which they are attended to. It is time that not only the railroads were under Government supervision, but artificial light and heat also. Steam or heated-air pipes could be just as well introduced into our dwellings as gas-pipes, and, under proper management and control, would save every householder at least half of the money paid out to individuals and companies for gas and fuel, in addition to the infinitely greater security and comfort.

Interested parties, great monopolies, who now own almost the entire press of the country, may try to prevent it, but it is in the womb of the future, and must be born some day.

Spring Gardening.—Amateur gardeners, and ladies who have a taste for flowers and pretty table and parlor decorations, are advised to send for Mr. Vick's new annual, from Rochester, modestly styled a catalogue, but which is really a very beautifully illustrated manual of gardening, and obtain from it much enjoyment, and many new ideas. In this, his most recent publication, Mr. Vick gives us the results of his European trip, not only in many rare and lovely trees, flowers and useful fruits, but also in ornamental house-gardening, and the requisites for table decoration, which he supplies at very moderate rates. If the man who plants one tree is a benefactor of the human race, what shall we say of Mr. Vick to inspire hundreds to beautify their homes and neighborhoods with trees and flowers?



THE return of Spring suggests fresh vegetables—crisp lettuce, pungent radishes, tender peas, pie-plant, etc.; and we turn from the solid turnips, carrots, and beets that have assisted us throughout the winter, with ungrateful delight. The value of these early vegetables is not sufficiently understood, and their use is not general enough.

Quantities are brought to market, but the trouble of preparing them for the table too often prevents their ready sale. The prices are high in large cities, but the health-giving, health-restoring quality of vegetables should make amends for this drawback.

Dr. Hall, in his "Health by Good Living," advocates the use of the early vegetables as preventives of Spring diseases.

He says, "Send from your table the pork and bacon, and fat meats and oils, and sugars and starches, the sago and the tapioca pudding, and the dumplings and rich pastries; get hold of the early 'greens,' the spinach, the salads, the turnip-tops, the radish, the early berry and the early fruit, and lean meats."

This advice is worth taking, and the time spent is well employed. Water-cresses are said to be a whole medicine-chest, and with salt, and bread and butter, make a healthy Spring breakfast. All they need is washing; lettuce, radishes, and berries, ditto. Early vegetables take less time to boil. They should be put in boiling water; a little soda preserves the green color. When overdone they lose their flavor and use; underdone, they are indigestible. A clock, and practice, will make a fine vegetable cook; and in the house where she presides and practices, doctors' bills will be scarce.

Very little meat, and all the vegetables (even beet-tops) possible, should be our Spring motto.

ASPARAGUS.—Skin the white part, turn the points together, and tie in bunches. Have the water boiling, add salt. Lay in the asparagus, boil briskly half an hour. Toast slices of light bread, pour over a little of the asparagus water; butter it well, put on the asparagus, serve hot. Or, serve with drawn butter and parsley, omitting the toast.

OKRA SOUP.—Make a broth of fowls or fresh meat; veal is best. To a gallon of this add three dozen young, tender pods of okra, cut up thin; boil slowly three hours, stirring occasionally. Remove the meat, season with salt and pepper. Rice and tomatoes can be added if liked.

OMELET.—Break six eggs into a basin, add fine-chopped parsley, onion, pepper, and salt. Beat all well together; have a pan ready, in which put butter to melt; when hot, put in the omelet. Stir gently; as soon as it begins to set, let it cook slowly. It must not be overdone. Serve very hot, with any gravy or plain.

VEGETABLE SOUP.—To a quarter of a pound of fresh butter, boiling hot, add two onions chopped fine; let them stew. When they are soft, add two heads of celery, teacup each of corn, butter, beans, cabbage, tomatoes, and peas. Stir them well with the butter and onions. Have ready a kettle of boiling water, pour over

the vegetables a pint at a time until as much as is needed is added. Boil until the vegetables are done. Salt and pepper to taste. Lay slices of toast at the bottom of the tureen, and pour on the soup.

KALE SLAUGH (COLDSLAW).—Take a small head of cabbage (a small cabbage will cut finer than a large one), cut it in half, and take out the heart; chop the rest very fine, put it in a pan, and salt it well; then wet it thoroughly with cider vinegar, and put it on the fire until it comes to a boil; then take half a quarter of a pound of butter, and a teaspoon even-full of flour; mix butter and flour together, and stir into the cabbage. Then let that all boil up; stir in two eggs, well beaten, and let it boil up again; turn out into a dish, spot it with black pepper, and set it to cool.

FRENCH CREAM.—One pint of milk, one pint of cream, the yolks of six eggs, and white powdered sugar to taste; beat the eggs well up, and beat in the sugar; mix the milk and cream, stir in the eggs and sugar; then dissolve a teaspoonful of arrow-root in some milk, and mix it in the rest; flavor with half a teaspoonful of essence of bitter almonds. Boil over a slow fire, and stir all the time while cooking; take off as soon as boiled, turn into a dish, and put to cool.

THE VERITABLE RECEIPT FOR FARINA
EAU DE COLOGNE:

Pure Alcohol, 1 gallon.
Essence of Bergamot, 2 oz.
" Lemon, 2 oz.
" Orange Peel, 2 oz.
" Rosemary, 1½ oz.
" Petit Grain, 1 oz.
" Neroli, 2 oz.
" Lavender, ½ oz.

Tincture of Benzoin, 1 oz.
Mix the whole with a table-spoonful of magnesia, and filter. Bottle, and let it stand in a temperate cellar from six to twelve months. It is then fit for use.

GUMBO.—Three pounds of lean beef, one pair of chickens, one pound of ham, three-quarters of a peck of okra. Cut the beef in small pieces, and with a quarter of a pound of butter stew it till it is brown. Season it strongly, and then let it boil half an hour in a small quantity of water. Chop the okra fine, put it with the beef, add a little water, and the ham cut up in small pieces; stir it often to prevent burning. The chickens must be dressed separately, like a fricassee; after they are done add them to the rest, and let it all cook slowly for half an hour more; add water as may be required. The okra must be well done. Be careful to stir, often, as being thick, it is apt to burn.

BERLIN PATTERNS IN NEEDLE-
WORK.

BERLIN patterns, although a production of the last century, have become an article of considerable commerce in Germany, were a large amount of capital is employed in their manufacture.

They are either copied from celebrated pictures, or from the newest and most favorite engravings.

Many subjects, such as flowers and arabesques, are designed expressly.

They are first drawn in colors on aqua-draw, or point-paper, and as the excellence of the pattern depends principally on the first design, it may readily be imagined that artists of considerable talent are required for their execution. This drawing, or engraving, or etching, is made on a copper plate, corresponding to the threads of the canvas.

the Junior Division consists of pupils under the age of fifteen years. These two divisions occupy different buildings,—both of which have every desired convenience for their accommodation.

The discipline, under the direction of the Rev. Sanford J. Horton, D.D., the accomplished principal, is what may be called parental, strict enough to command obedience to laws and rules, and the formation of correct habits, without the use of harsh and arbitrary government. A military drill forms a part of the daily exercise of the school, from which no student is exempt, save for physical disability. The scholars are formed into companies, and officered by fellow-students selected by the principal, whose appointments and promotions are based upon military experience and capacity. No cadet, however, is considered qualified to *command* until he has shown unequivocal willingness to obey.

Without going into minute particulars in relation to discipline, military drill, uniforms, gymnastic exercises, excursions, and opportunities for general reading and literary culture, I will merely call attention to a few facts which parents and prospective pupils are invited to read.

1st. Physical education is a branch of study brought into prominence in this institution. Plain food, and plenty of it, at regular intervals; going to bed early, and getting up after having had sufficient sleep, with cleanliness and exercise added, have insured the general good health of the pupils. They are taught how to observe the physical laws, so that they may have sound minds in sound bodies. Many brilliant young men cultivate their minds at the cost of health and happiness and life. Sickness is an interdict to vital enjoyment. When disease gets a mortgage on the body, the king of terrors and the terror of kings hastens to a foreclosure unless the utmost care and skill are used to assist nature in her motherly efforts to restore the victim to health, which is the normal condition of the race. Chewing and smoking tobacco and drinking intoxicating liquors with late suppers, and late hours of sleep, and sleeping in unventilated apartments have sent many a promising young man from his studies to his home "to recuperate," when true temperance in all things would have enabled him to complete his lessons and crowned him with valedictory honors.

2d. The pupils are taught thoroughly. The system of "cramming" is not resorted to. The principal prefers to give his scholars a few lessons at a time, with the understanding that they must be mastered. This plan of his is much better than the system of their spreading over a vast deal of service. Unfortunately, multitudes of young men and young women, in the language of Miss Emily Faithful, are "dipped in a thin solution of accomplishments," consequently when they graduate they are not able to turn their scholarship to good account. They have skimmed over their text-books as the swallow skims over the field and meadow, and they know no lesson perfectly well. They cannot stand the test of a rigid examination for college; they are not sufficiently advanced in their studies to begin professional life; they cannot teach the young idea how to shoot nor what to shoot at, although they have had military discipline. The school in Cheshire has the advantage of exact and thorough discipline in all its departments.

I found enthusiastic and appreciative auditors during the delivery of an off-hand

speech to the students, not a few of whom represent some of the first families in this country. There were present at the time of my visit, young gentlemen from almost every State in the Union, from Cuba, and from the British Provinces. Having a little leisure at my disposal, I wrote the following lines, suggested by my stay at the parsonage—a real home-like structure under the shadow of the church:—

Groups gather near the chapel door.
Old men and young, the rich and poor,
In friendly chat they traverse o'er
The history,
And mystery
Of late events on land and sea.

The winter's frequent frosts and snow,
The ships sunk in the latest blow,
The soil in which crops best can grow,
The carriages,
The marriages,
And what old "Madame Grundy says."

But many think of higher themes,
And speak of the old prophet's dreams,
Of holy lands and hallowed streams;
And of the scene,
In Palestine,
Which lights the life with golden sheen.

The modest minister appears,
In wisdom old, though not in years;
Without the foresight of the seers,
He sees afar,
The hopeful star,
Glinting through mercy's gates ajar.

The sacred hymn is slowly read,
The rhythmic words to music wed
Are sung, and then the prayer is said;
Then flows a strain
Of song again,
Then comes the sermon clear and plain.

No pommeling the deak with fists,
No wandering in doubtful mists,
In company with "theorists,"
The beaten oil
Of thought and toil
Burns in his lamp to justice loyal.

Meeting is out, and homeward turn
The worshippers, quick to discern
The truths within their hearts that burn;
When they repeat
The thoughts that beat
In spoken words and music sweet.

G. W. BUNGAY.



SOME LIGHT DISHES FOR SPRING.

SPINACH WITH EGGS.—Wash the leaves in several waters, keep in cold water until time to cook it. Put in boiling water enough to cover it, with a little salt. Cover the pan, and boil the spinach briskly until the leaves are tender, they will sink when done. Then press the water out, cut the spinach fine, put it in the pan, season with pepper and butter, and serve hot. Have the eggs ready poached, lay them on the spinach, and mix well with it. This is a delicious dish.

GREEN PEAS.—Shell them carefully, they will not require washing. Put them in the stew-pan, and cover with boiling water, add a little salt and sugar. If boiled fast, they keep their color. Half an hour is the time. A bunch of parsley can be boiled with them.

TO POACH EGGS.—Have a pan half full of boiling water, break into it as many fresh eggs as will lie side by side without touching. Let them remain until the whites are well set. Use a perforated skimmer in taking them up.

TO SCRAMBLE EGGS.—Put a tea-cup of sweet-milk in a pan, rub a tea-spoonful of flour into a table-spoonful of butter. Add this to the milk, salt to taste. Beat half a dozen eggs light, stir to the milk. When the whites are well set, pour over buttered toast. Serve hot.

"HORSE-RADISH SAUCE."—One tea-cup of grated horse radish, one wine-glass of good cider-vinegar, into which dissolve a tea-spoonful of loaf sugar, the same of mustard and salt, add the horse-radish.

CROQUETTES OF FISH.—Mince cooked fish very fine, removing the bones carefully. Take three parts of bread crumbs, season highly with pepper, salt, add one egg, a little milk and flour, work all well together, form it into small cakes, roll them in beaten eggs, then in fine bread-crumbs, and fry in hot lard.

TO HASH FISH.—Take any kind of cooked fish, mince it fine, season with pepper, take twice the quantity of white potatoes mashed fine, cut up four hard-boiled eggs, add a table-spoonful of butter, mix all together, and bake half an hour in a good oven. An excellent breakfast dish.

OYSTER CHOWDER.—Butter a deep earthen dish, soak in sweet-milk as many crackers or slices of light bread as will be needed, cover the bottom of the dish with these, strew over bits of butter, put in a thick layer of oysters, season with pepper and salt, a little chopped celery or parsley if liked, add layers until the dish is full, having crackers and butter on top. Pour in oyster liquor and milk mixed in equal quantities till the dish is half full. Bake three quarters of an hour. Clam chowder in the same way.

Among the first of spring's aids to health comes rhubarb, or pie-plant. This can be stewed in a little water, with sugar for an addition to the breakfast or tea-table. It makes delicious pies, tarts and boiled puddings, and is also canned very successfully.

As eggs are plentiful and palatable at this season, a meringue spread on the top of fruit or cream pies, is in order. Whip the whites of eggs to a stiff froth. For each egg add a table-spoonful of powdered sugar. Whip well together, flavor with lemon, vanilla, etc. Spread carefully on the fruit, put the pie in the oven, and let the meringue become a pale brown color.

RECIPTS FOR FRYING.

MOLASSES COOKIES.—One tea-spoonful of soda put in three table-spoonfuls of boiling water, the cup filled up with molasses, two table-spoonfuls of butter, and spice to taste, ginger and cinnamon or all-spice. Flour enough to make a soft dough.

SUGAR DROPS.—One cup of sugar, half-cup of butter, one cup of milk, one egg, two tea-spoonfuls of cream of tartar, one of soda, extract of lemon. Mix stiff enough to drop with a spoon on paper.

EXCELLENT WAFFLES.—One pint of milk warmed with one table-spoonful of butter, half tea-cup of bakers' yeast, and flour to make a soft batter. Let it rise over-night; if sour, add one tea-spoonful of soda.

ST. CHARLES HOTEL INDIAN BREAD.—Beat two eggs very light, mix alternately with them one pint of sour milk or butter-milk, and one pint of fine Indian meal,

and melt one table-spoonful of butter, and add to the mixture. Dissolve one tea-spoonful of soda in warm water, and put in last.

BALTIMORE CORN BREAD.—One quart of milk, one pint of Indian meal, three eggs, half cup of butter. Boil one pint of the milk, and with it scald the meal and butter, cool off with some of the cold milk. Beat up the eggs with the remainder, add a pinch of salt, and mix in gradually. Put the batter half an inch thick in square tins, and bake three quarters of an hour.

LEMON CUSTARD.—One lemon, one egg, one table-spoonful of flour, one tea-cup of water, half tea-cup of sugar. Bake with bottom crust (for one pie).

COFFEE CREAM.—Make rich coffee with cream and eggs, sweeten, and freeze it in moulds. To prepare the freezer, put in a layer of ice and one of rock salt, until it reaches as high as the cream in the freezer. The five minute freezer really freezes in fifteen minutes, and then it should stand in a cold place till wanted.

A FRENCH RECEIPT FOR BEAUTIFYING THE HANDS.—A French lady of this city who is remarkable for the beauty of her hands, has been for years in the habit of taking the following precaution to prevent them from chapping, and the means here mentioned to give the skin that whiteness and satin-like texture and gloss similar to that on marble, which cause her hands to be the subject of admiring remarks to all who see them.

1.—She every morning kneads into the lukewarm water with which she washes them, the soft portion of a small loaf of bran bread.

2.—She passes over every finger, over the back and upon the palm of her hands, a paste made as follows:—

The white of an egg boiled in rose-water, with the oil of sweet almond, added when cold. This is removed when cold.

3.—At night she wears a loose pair of undressed kid gloves, upon the inside of which is spread a coating of cold cream scented with rose extract. This she does, she states, because the alum in the paste, though whitening to the skin, would harden it unless she used the cold cream at night as an emollient. The result of all this care is a white, soft and beautiful hand.

A FRENCH RECEIPT FOR RETAINING A GOOD HEAD OF HAIR.—From a French lady I have received the following directions for preserving the hair:—

1.—To loosen out the whole mass at least twice a week into a tin bath filled with tepid water and bran.

2.—To rub into the roots of the hair the yolk of two eggs, which rinse off afterwards.

3.—To brush the hair briskly after this with a perfectly dry and clean brush. Brushes, by the by, can be kept pure by borax and warm water.

4.—To use no thick pomade of any kind, but, if the hair be dry, to moisten it at the roots with a little oil of the castor bean, perfumed with rose.

5.—And this is the most important for retaining unbroken and glossy hair: To wear at night a small handkerchief of very soft black silk or white pongee, which holds the hair in place and prevents it from knotting or tangling. This handkerchief may be hidden by a square handkerchief of delicate lace knotted under the chin. The contact with the silk appears to have a smoothing effect on the surface of the hair, making it what the French call *lisse*.

FEDERAL CAKES.—Two pounds of flour, four eggs, half a pound of butter, and a full tea-spoonful of saleratus; enough milk to make a soft dough, leaving a little milk to dissolve the saleratus, which is put in through a strainer last. Squeeze a lemon into the saleratus to make it foam. It will take about one pint of milk. Cut into shapes, and bake.

AN ARABIAN RECEIPT FOR RESTORING A FRESH BLACK COLOR TO GRAY HAIR.—Cut common oranges through the middle while they are green, dry in the air, and steep forty days in oil; use this essence.

MOCK OYSTERS.—Six ears of new corn, grated and scraped fine; one egg beat very light; mix together with one table-spoonful of flour, one of cream, and pepper and salt. Fry the mixture in butter or lard by the table-spoonful.

PEPPER-POT.—Cut four pounds of tripe into small pieces; boil in enough water to cover it, putting one tea-spoonful of salt to each quart of water; let it boil three hours. When ready, add to the tripe four calves'-feet, dressed with the skins on, and add water to cover, four onions sliced, and one bunch of herbs chopped fine. Half an hour before being done add four sliced potatoes; when these are tender add two ounces of butter, rolled in flour, some cayenne, and some small dumplings. If spice is added it should be whole.

LEMON PIE.—Soak eight soda-crackers in three cupfuls of water or milk; add three cups of sifted sugar, the juice of two lemons and rind of one, and a lump of butter the size of a hickory-nut.

A REVOLUTION IN COOKING.

The scientific research which has discovered so many marvelous things, has not disdained recently to apply itself to common life, and the every-day facts of our social and domestic economy.

It has discovered that we have been in the habit of wasting the best part of our food, of paring it away, of boiling it away in water, or drying it out by direct contact with the fierceness of hot fires.

The juice of meat and vegetables, the very essence and strength of their nature, which translated into food becomes men and women, has been as rigidly extracted by our modes of cooking, as if they had been invented for the purpose, with this difference, that we threw away the extract and fed upon the refuse.

These ideas are the suggestion of a series of experiments we have been making for the past three months with a new cooking apparatus, known as "Hines' Combination Cooker," a mention of which has been made once before in these columns, under the head of "Combined Tea-Kettle and Steamer." The very first trial of this simple, yet most useful piece of mechanism, was eminently satisfactory, we had become convinced that there was something beyond the boiling and baking processes, superior to either, some adaptation of heat that would use the pieces of the food to cook the food, without wasting them, or rendering them useless or injurious.

Finding, however, that there was another apparatus in the market, which had obtained the approval of many disinterested persons, we determined to test this also, and find out in what respects they differed, and in which either was superior to the other.

We therefore purchased a "Warren's Patent Cooker," and for the space of three

months have tried both these inventions with the intention of placing the results before our readers.

And first we must premise that had we never seen "Hines' Combination," we should probably have been pleased with the "Warren." The "Warren," in appearance, looks like a small, square tin boiler, and it is in reality an enlarged "farina boiler;" that is to say, it cooks by placing the inner vessel in an outer reservoir that holds the water. This inner vessel is fitted with a flat shelf, divided into two compartments, so that three articles may be cooked at the same time.

The objection that servants make to the "Warren" is, first, the length of time it takes to perform its work; second, the liability of the water to dry off and the necessity of keeping it supplied with boiling water; third, the small number of articles which can be cooked at once. We add another, which is, that the articles are not so well cooked, are soggy, because cooked in steam, instead of their own juices, as is the case with Hine's apparatus.

The "Hines' Combination Cooker" is round, and of a size that can be set on a charcoal furnace; it is six stories in height, the motive power being furnished by the heat from the basement, or tea-kettle below, which is never exhausted, does not require replenishing, and retains its purity, so that it can be used for tea, or any other purpose; and as the water is drawn off by a faucet, does not need lifting, or tilting.

The servants prefer it because they say it cooks one third quicker than the "Warren," cooks six or seven articles instead of three or four, and requires no care or replenishing of water. We prefer it because we find meats, vegetables, puddings, fruits, better cooked and more appetizing. All the juices are retained. Spring greens, instead of being boiled away in water, are worth a mine of gold, for their freshness, tenderness, and improved medicinal qualities. We advise every housekeeper to give her husband no rest or peace till he gets her a "Hines' Combination Cooker."

CARD ENGRAVING.

Some of the most beautiful specimens of card engraving have been submitted to us recently that we have ever had the good fortune to examine. Fine, clean, artistic, they illustrate a new departure in this great social desideratum. They were from the establishment of Edward Foe, 10 West Fourth St., New York city, who has been honored recently with very distinguished patronage, in the preparation of cards for balls and weddings.

THE "MOUNTAIN RANGER."

We desire to call the attention of those who really appreciate a fine picture to the few remaining copies of our "Mountain Ranger," one of the choicest of chromos, and which we are offering for two subscribers only. It is really a gem.

We are in receipt of the following letters, and are unable to fill the orders requested owing to the name or portion of the address having been omitted. R. M. Jones, \$5.00; E. J. Henley, \$2.00; J. McBurney, \$5.35; A. M. Adams, \$1.85; Sherman, Tex., \$8.00; G. W. Brown, \$2.50; L. Prellar, \$1.00; Live Oak, Fla., \$6.00; Grand Rapids, Mich., \$3.08; Paris, Tex., \$1.00; Sheboygan, Wis., \$2.00.

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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, rold agate space, \$1.25 per line. No extra charge for cuts or display.

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W. JENNINGS DEMOREST,
838 Broadway, N. Y.

Mrs. Sarah Howe, of Greenpoint, L. I., has had a Grover & Baker Sewing Machine in almost constant use for sixteen years, during all of which time it has been in perfect working order, and never required the outlay of one cent for repairs.

We notice a decided change in Parasols this season. Instead of the "Alpine" Stick of last year, we have a new style of short handle, with ring top, and to be used with Chatelaine. The best stock we have noticed is Wx. A. Drown & Co's, Philadelphia and New York. For Full-Dress Parasols their Embroidered Black Silks are very handsome, and among the many novelties, we like their Gray and Resalder Fringe Parasols, as well the Changeable, with short handles.

ELEGANT BOWS FOR GENTLEMEN in all colors, with Demorest's unequalled neck-tie fasteners; saves the annoyance of the elastic and other inconveniences, as it is instantly adjusted and does not get out of order. Do not fail to send for one of the new and elegant Bows for turn down collars; the black Bows in rich rep silk are especially desirable. Price 50 cents; two for 90 cents. Mailed post free on receipt of price. Address

W. JENNINGS DEMOREST,
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The
Silver Tongue Organs.

Manufactured by E. P. Needham & Son, Nos. 146,
145 and 147 East 23d Street, N. Y. Established in 1846.
A liberal discount to Sunday Schools.

BAMBERG HILL & CO.,

IMPORTERS OF

Ribbons, Silks, Laces, Crapes,

AND ALL KINDS OF

MILLINERY GOODS

of our own manufacture and importation. Novelties in FLOWERS, ORNAMENTS and SILK TIES in great variety now opening.

475 BROADWAY,
AND 26 RUE D'ENGHEIN, PARIS.

HULL'S

TRANSPARENT

GLYCERINE

SOAP.

Containing nearly 40 per cent. of Glycerine. For the toilet, and children, the best beyond comparison.

Sold everywhere,

And by Manufacturer, 32 Park Row, N. Y.

IRA BEARD,

MILLINERY GOODS,
457 BROADWAY, N. Y.

Patterns, Bonnets and Hats made a specialty.



The Ladies' Pentagraph
Tracing Wheel.

This little instrument is used for tracing patterns from any of Demorest's Pattern Supplements in the Monthly Magazine, thereby preserving the original for future use. Place a sheet of paper on a soft board, with the Pattern on the top, follow the lines of the Pattern with the wheel, which causes a neat punctured line, which can then be cut out. Price 25 cents, mailed free.

Mme. DEMOREST, 838 Broadway, N. Y.

table. The evening is a treat, whether spent in the saloon, or in watching, upon a moon-lit night, the waving panorama of the glorious Hudson. At the proper time, your comfortable state-room receives you, and you enjoy a night's sleep as much as if you were at home. In the morning, you can take a cup of coffee, and reach Saratoga in time for a glass of "Hathorn" and a late breakfast. A couple of days of matinal glasses of this beverage, a few rides to "the Lake," and the inhalation of the health-giving air of the region, will freshen up an over-worked man or woman wonderfully, and reconcile them to New York life, and inability to go to Europe, as nothing else could. "Hathorn" water has quite taken the lead of the other springs recently, and when well known will eclipse the "Congress" in popular esteem. It is an admirable alterative and restorative, if taken before breakfast in the morning, and a short time previous to the other meals. Dressing at Saratoga has been much more sensible of late years than formerly; and ladies can now go even to first-class hotels for a few days, or for weeks, with very little addition to the wardrobe they would require at home.



JUNE suggests many nice things, roses and strawberries being the most prominent. Fresh berries and powdered sugar, surrounded by rich cream, leads the strawberry ranks; but when they are plentiful, it repays the housekeeper to put up a good supply for Fall and Winter tarts and puddings.

In making preserves, use good fruit and good sugar. Loaf sugar need not be clarified. To clarify brown sugar, which does well for small dark-colored fruits, add a pint of water and the white of one egg to two pounds of sugar. Stir all well together when first put in the kettle, after that it must not be stirred. Let it boil till the syrup looks clear; skim off the dross. Strain through a thin muslin cloth. In preparing fruit for preserving, it should be put in water as fast as peeled, to prevent discoloration by contact with the air. The usual proportion in making preserves, is a pound of sugar to a pound of fruit. A few fruits need more sugar. For the syrup, use a tumblerful of water to a pound of fruit. The syrup should always be boiled and strained before putting in the fruit.

TO PRESERVE STRAWBERRIES. — Take their weight in double-refined sugar. To each pound add a quarter of a pint of water. Boil to a thick syrup. When it cools pour it over the berries; let them stand all night. Next day boil syrup and fruit ten minutes. Repeat this process for three days in succession. The syrup becomes thinned by the acid juice which exudes from the strawberries, and this re-boiling prevents fermentation. Strawberries are difficult to preserve for this reason, and should be put in air-tight cans, or in small jars, carefully tied or sealed up. Keep them in a cool place. Raspberries and blackberries are easier to manage. Having made the syrup, put in the fruit, and let it boil fifteen minutes. Take it out with a perforated skimmer, spread it on dishes, and stand them in the sun. When the syrup has a proper consistency,

put the fruit in small jars, and pour the syrup over. Seal tightly.

TO CAN SMALL FRUITS. — Pick and wash the fruit carefully, and weigh, allowing to a pound of fruit half a pound or less of sugar. Put fruit and sugar in alternate layers in a vessel; let them stand one hour. Then put them in the preserving kettle, and boil for ten minutes. While boiling hot, can and seal at once. Use no water.

To know that the can is hermetically sealed, and that the contents will keep: The contents as soon as they cool will slightly shrink, leaving a vacuum, and the top and bottom of the can will become concave from the pressure of the external air. This shows that the sealing is complete. Set the can in a warm place, and if after four days the concave condition of top and bottom remains, all is right.

Corn, peas, and okra should be boiled for half an hour in sufficient water to cover them. Can and seal while boiling hot. The corn is cut off the cob. Asparagus should boil but fifteen minutes. Tomatoes should be scalded just enough to allow of removing the skins; then boiled for half an hour in their own juice, and canned boiling hot. Salt should never be used.

STRAWBERRY CORDIAL. — To each quart of juice pressed from the fresh fruit, allow a pint of white brandy, and half a pound of loaf sugar. Let it stand two weeks. Strain through muslin, and bottle.

SOUPS FOR SUMMER. — A good stock for all kinds of soup can be made as follows: A knuckle of veal six pounds in weight, cut into small pieces; half a pound of lean ham or bacon. Take a stew-pan that will hold two gallons. Rub a quarter of a pound of butter on the bottom of it, put in the meat and bacon, with half a pint of water, two ounces of salt, three medium-sized onions, six cloves, a turnip, a carrot, half a leek, and half a head of celery. Cover the stew-pan, which place over a quick fire. Stir now and then with a wooden spoon, until the bottom of the pan is covered with a white thickish glaze which will adhere to the spoon. Fill up the stew-pan with cold water; and when at boiling-point, draw it one side, where it must gently simmer for three hours. Skim off every particle of grease and scum, pass through a hair sieve, and the stock is ready for use. Instead of veal, use beef, seven pounds; mutton, eight pounds, or lamb, seven pounds, bones included.

"JULIENNE SOUP." — So called from the months of June and July, when all vegetables are in full season. To make it properly, a small quantity of every vegetable in season should be used, including lettuce, sorrel, and tarragon. Weigh half a pound of the vegetables, taking equal proportions, to two quarts of stock. Cut the carrots, turnips, onions, celery, and leeks in small fillets an inch long. Let them simmer till the vegetables are tender, when serve.

SALAD OF STRAWBERRIES. — A quart of fine strawberries, which put in a basin with half a tea-spoonful of powdered cinnamon, two glasses of Maraschino, and an ounce of sifted sugar. Toss them lightly over, and dress them in a pyramid on your dish, pouring the syrup over. They should be dressed just before serving.

VEAL WITH CURRY POWDER. — Stew two pounds of veal; strew over it two sliced onions. Rub together a large table-spoonful of butter, a table-spoonful of curry powder, the same of flour. Add two tum-

blers of the broth. Put this in a stew-pan, stew five minutes, pour in a tumbler of hot cream. When the meat is tender, serve, the gravy in a sauce-boat. Chicken may be cooked in this way, using less curry, if high seasoning is not liked.

SALAD OF COLD POTATOES. — Put four table-spoonfuls of oil into a bowl, with pepper, salt, and French mustard to taste, mix all well together, and add two table-spoonfuls of tarragon vinegar, then some parsley, and a few leaves of thyme or marjoram mixed very finely. Cut the potatoes in slices, toss them in this sauce, and serve them on a dish rubbed with a shallot or a clove of garlic.

GINGER RHUBARB. — Four pounds of rhubarb cut into pieces one inch and a half in length, two ounces of bruised ginger, and four pounds of sugar; the rind of one lemon. Put the sugar over the fruit, and let it stand twenty-four hours. Pour off the juice, and boil it for twenty minutes; then put the fruit in, and boil both together for a quarter of an hour, when it will be done.

SCOTCH BARLEY BROTH. — The boilings of a joint of mutton; put a teacupful of pearl barley, a whole onion, carrots and turnips cut into dice; salt and pepper to taste, simmer slowly for three hours, then add plenty of chopped parsley. The scrag end of a neck of mutton may be used for broth, and the meat served in it. A sheep's head makes capital broth.

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W. JENNINGS DEMOREST,
888 Broadway, N. Y.

Employment — Pleasant and Profitable for Young and Old; Male and Female. For particulars, enclose stamp to S. R. WELLS, Publisher, 889 Broadway, N. Y.

ELEGANT BOWS FOR GENTLEMEN in all colors, with Demorest's unequalled neck-tie fasteners; saves the annoyance of the elastic and other inconveniences, as it is instantly adjusted and does not get out of order. Do not fail to send for one of the new and elegant Bows for turn down collars; the black Bows in rich rep silk are especially desirable. Price 50 cents; two for 90 cents. Mailed post free on receipt of price. Address

W. JENNINGS DEMOREST,
888 Broadway, N. Y.

How to Paint — is one of the best works on the subject. It tells how to do all kinds of painting and varnishing. Ladies with this can have rooms and walls beautifully painted and decorated with almost no expense, for they can do it themselves, or direct any intelligent person in doing it. Full directions for mixing and applying all kinds of paint are given. The book costs only \$1.00. Sent by mail, post-paid, by S. R. WELLS, Publisher.

The Silver Tongue Organs.

Manufactured by E. P. Needham & Son, Nos. 143, 145 and 147 East 83d Street, N. Y. Established in 1846. A liberal discount to Sunday Schools.

WATERS' CONCERTO ORGANS

Are the most beautiful in style and perfect in tone ever made, and will wear a life-time. The CONCERTO STOP is the best ever placed in any Organ. It is produced by a third set of reeds peculiarly voiced, the EFFECT of which is MOST CHARMING and SOUL STIRRING, while its IMITATION of the HUMAN VOICE is SUPERB. Prices low for cash, or small part cash and balance in monthly or quarterly payments. Other Organs, \$55, \$75, and DOUBLE REED ORGANS, \$100, \$110 and upwards. Organs to let. ILLUSTRATED CATALOGUES MAILED. Ware-rooms, 481 Broadway, N. Y. HORACE WATERS & SON.

BAMBERG HILL & CO.,

IMPORTERS OF
Ribbons, Silks, Laces, Crapes,
AND ALL KINDS OF
MILLINERY GOODS
of our own manufacture and importation.
Novelties in FLOWERS, ORNAMENTS AND
SILK TIES in great variety now opening.
475 BROADWAY,
AND 25 RUE D'ENGLAIS, PARIS.

HULL'S TRANSPARENT GLYCERINE SOAP.

Containing nearly 40 per cent. of Glycerine. For the toilet, and children, the best beyond comparison.

Sold everywhere,
And by Manufacturer, 32 Park Row, N. Y.

"As to the best means of killing them, there is some controversy. Powdered white hellebore, sprinkled on the bushes in the morning, kills them effectually, but unfortunately it is a deadly poison, so that a great many persons dare not use it. Carbolate of lime, sprinkled on the bushes, is, I think, the best way of getting rid of them. I have tried it with the greatest success. Being powdered lime (saturated with carbolic acid) it sticks to the worms, and kills them after a very short space of time. It is harmless, as the carbolic acid being almost immediately evolved from the lime, renders it perfectly so. In addition to killing the worms, it kills both the eggs and the perfect insect. Its cost is ten cents per pound, buying it by the 10 lb. box from the manufacturer. I have also used a solution of carbolic acid soap in water, but have not found it so effectual, besides being more trouble. Generally the bushes have to be treated several times, in order to free them thoroughly from the worms, no matter what you use to kill them. One precaution can be employed against these worms, namely, dig close round the bushes in autumn; it turns up the cocoon, so that they are easily destroyed by nature.—F. C. B."



CONTRIBUTIONS FOR THE HOUSEHOLD.

ORIGINAL receipts for the HOUSEHOLD will be very gladly received, especially those tried and tested by practical house-keepers.

GINGERBREAD CAKES.—The following is an excellent recipe for thick ginger bread: Ingredients—two pounds of flour, four eggs, half-pound fresh butter, half-pound moist sugar, two ounces ground ginger, one ounce carraways (ground or whole), two large teaspoonfuls baking powder, one pint of molasses, half-cup of sweet milk. Mix flour, sugar, ginger, carraways, and baking powder well together. Put the butter into the treacle, and melt thoroughly before the fire. Beat the eggs well, and add them to the treacle and butter; then pour the liquid into the dry ingredients, stirring well all the time, and when well mixed put the whole into a shallow tin well buttered, and bake in a moderate oven about an hour and a half.

GENERAL GRANT'S PUDDING.—Six ounces of chopped lemon peel, four ounces of beef suet finely chopped, four ounces of white bread crumbs, one table-spoonful of flour, three ounces of moist sugar, two ounces of apricot jam, a liqueur glass of raspberry syrup, one cupful of milk, three fresh eggs. Mix the whole together thoroughly, pour into a buttered shape, and steam it for three hours. Serve with a fruit sauce.

SWEET SAUCES.—1. Melted butter and sugar. 2. Ditto, with addition of either raspberry juice or raspberry vinegar. 3. Mix arrowroot with cold water, pour boiling water on it, stirring till it thickens. Add to this lumps of broken sugar which have been rubbed on lemon peel (to imbibe the flavor), and the strained juice of a lemon. 4. Cut the peel of a large lemon into very narrow strips, let them remain in water by the fire for an hour or two, then boil

them up with sugar till like syrup, squeeze the juice in, put the lemon straws on the pudding, and pour the sauce over. This sauce is very good with General Grant's pudding. 5. Melted currant jelly, with or without the addition of a little water.

SALSIFY.—Wash and scrape gently the dark skin off the roots, cut them into small pieces, and put them into plenty of boiling water; when tender, pour the water off, and add a little salt and butter, two spoonfuls of white vinegar or the juice of a lemon; they will take nearly an hour to cook thoroughly; they are very good fried in butter; also plain boiled, and served in gravy or melted butter.

WHEATEN GRITS FOR BREAKFAST.—Put half a pound in soak the previous night, and boil in the morning for at least an hour slowly. Add a small teaspoon of salt, and cook the thickness of mush. Eat with milk or cream.

TEA BISCUIT.—Six potatoes boiled and grated in half a milk-pan of flour, one tablespoon of salt, three tumblers of milk, two ounces of butter warmed in the milk, one cup of yeast. Beat the whites of three eggs to a froth, and put in before kneading. Mix not quite as stiff as bread dough, and put to rise. The above is a Philadelphia baker's receipt, originally costing two dollars.

TO MAKE OTTO OF ROSES.—After you have gathered a quantity of roses, place them in a jar. Then pour upon them some spring water. Having covered the top of the jar with thin muslin to keep out the dust, expose it to the heat of the sun for a few days until you observe oily particles floating on the surface of the water. Take off this oily substance and place it in a bottle, when you will find that you have distilled the perfume known as "Otto of Roses."

FOR A BAD COLD.—Take a large dessert-spoonful of flaxseed, put it in a pint of water, cover it and let it boil to half a pint. Stir it well. Put in a table-spoonful of cider vinegar, and two table-spoons of white sugar, squeeze in also half a fresh lemon. The sugar, lemon, and vinegar are to be put in after straining the flaxseed. Take hot on going to bed.

SALLY LUNN.—Sift a quart of flour, and rub through it two teaspoonfuls of cream of tartar and a piece of butter the size of two eggs; put a teaspoonful of soda to dissolve in a little of the pint of milk to be used; stir in two teacups of fine white sugar, two well-beaten yolks, and the milk alternately, then the soda, then the whites of the eggs. Bake in a moderate oven twenty minutes.

CREAM DRESSING FOR SALAD WITHOUT OIL.—Rub the yolks of two hard-boiled eggs very fine with a silver spoon; to these add a dessert-spoonful of mixed mustard; blend the two thoroughly, then stir in a table-spoonful of melted butter and half a cupful of thick cream, a little salt and cayenne, and if desired a dash of anchovy or Worcester sauce. Last of all, add, little by little, vinegar enough to make the whole a smooth, creamy mass, and pour it on the lettuce just before serving.

RHUBARB PIE.—This easily grown and excellent plant is a god-send in the Spring, and should be cultivated and used for its medicinal qualities alone. Choose the long, red sticks, wash, and cut without peeling, simply removing the skin as it comes off in cutting. Line your pie-dishes with good paste, rolled thin, place over it one layer of rhubarb, and a

layer of sugar, over this another layer of rhubarb and sugar, covering all with thin paste, raised a little from the edges, and fastened well by wetting the inside rim. Bake a light brown top and bottom.

GRAND Novelties are in preparation for the Mammoth Bulletin of Fashions for the Fall and Winter of 1873-74.

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A New Illustrated List of Special Medical Works on Maternity, Nursing of Children, Diseases of Women and Infants, Books of advice to married and single, invaluable to all who need them, sent free on receipt of stamp by S. R. WELLS, Publisher, 389 Broadway.

The Bath. Its History and Uses in Health and Disease. Illustrated. By R. T. TRALL, M. D. 25 cents, paper; 50 cents, cloth. S. R. WELLS, Publisher, 389 Broadway, New York.

A complete History of Bathing; and describing fully all the processes and the purposes for which Baths are used. Full directions for the Wet-Sheet Pack; Half-Pack; Full-Bath; Half-Bath; Sponge-Bath; Plunge-Bath; Shower-Bath; Vapor-Bath; Rain-Bath; Sitz-Bath; Foot-Bath; Head-Bath; Douch-Bath; Air-Bath; Sun-Bath; Swimming-Bath; Sea-Bathing; Russian and Turkish Baths; Mud-Bath; Electric-Bath; Compresses, Bandages, and Girdles, Fomentations, etc.; and Rules for Bathing. An instructive and interesting treatise on an important subject. "Cleanliness is next to Godliness."

The Second Year of the Science of Health begins with the July number, so now is the time to subscribe. This is declared by the press and the people to be the best HEALTH JOURNAL published. The July number contains an article telling how to become fleshy, worth more than the subscription price to all who need it. The June number tells fat folks how to become lean. Now is the time to subscribe, only \$2.00 a year, and a fine \$5.00 Oil Chromo, "THE ANXIOUS MOTHER," to all new subscribers. Send 30 cents extra for mounting and postage. Address, S. R. WELLS, Publisher, 389 Broadway, New York

SEND 2 cents for Samples Initial Paper at 35, 40, 50 and 60 cents a box, and 50 Visiting Cards for 50 cents. E. H. HAYCRAFT, De Soto, Iowa. A BEAUTY! A nice little Knife, not an inch long, sent for 25 cents. Send for it.

A GREAT OFFER! HORACE WATERS & SON, 481 Broadway, New York, will dispose of 100 PIANOS and ORGANS of first-class makers, including WATERS', at extremely low prices for cash, or part cash, and balance in small monthly payments. New 7-Octave first-class PIANOS, all modern improvements, for \$275 cash. Organs \$55, \$75, DOUBLE-REED ORGANS, \$100; 4-STOP, \$110; 8-STOP, \$125, and upwards.

WATERS' CONCERTO PARLOR ORGANS

are the most beautiful in style and perfect in tone ever made. The CONCERTO STOP is the best ever placed in any Organ. It is produced by a third set of reeds peculiarly voiced, the EFFECT of which is MOST CHARMING and SOUL-STIRRING, while its IMITATION of the HUMAN VOICE is SUPERB. Terms liberal. ILLUSTRATED CATALOGUES MAILED for one stamp. A liberal discount to Ministers, Churches, Sunday-Schools, Lodges, etc. AGENTS WANTED.

PALMER'S COMBINATION ATTACHMENT

For all Sewing Machines.

Recently Perfected, is confidently offered to the Public as the Very Best of all Attachments.

Its Sewing any seam without basting; its Plain Gathering; its Hemming; its Binding (with braid or cut bands), are not to be surpassed.

BUT ITS DISTINCT AND ORIGINAL ACCOMPLISHMENTS ENSURE A GREAT SUCCESS.

Its preparation of a cord welt, and placing it in any seam, and at the same time gathering and sewing to a plain band, if desired, at one operation, is wonderful, and without a parallel in the work of Sewing Machine Attachments. This is worth the price asked for the whole.

ITS MILLINERS' FOLDS. In different Colors and Materials, ARE BEAUTIFUL AND PERFECT.

To make the fold of one color, the cloth should be about 2½ or 2¾ inches in width according to the texture. Put in from the bottom of the scroll. To make the fold from two colors, cut one piece about 1½ inches in width, and the other one a full inch. Place the narrow piece to the right and on top. Hold the narrow piece doubled and with the edges even. Our Attachment excels all others, not only in the variety and accuracy of its work, but also in the simplicity of its arrangement.

Price \$3, with full instruction for its use, mailed post free. Address—

Palmer Manufacturing Co., No. 817 Broadway, New York.

Agents wanted everywhere.

HULL'S TRANSPARENT GLYCERINE SOAP.

Containing nearly 40 per cent. of Glycerine. For the toilet, and children, the best beyond comparison.

Sold everywhere, And by Manufacturer, 32 Park Row, N. Y.

CARD, PLATE & MONOGRAM ENGRAVER.

RECEPTION, WEDDING, INVITATION, AND VISITING CARDS. FOREIGN AND DOMESTIC Stationery, FRENCH, and ENGLISH Tinted Papers

PLAIN AND COLORED STAMPING. EDWARD FOE, 10 West 4th Street, NEW YORK. Orders by Mail promptly attended to.

WHAT WOMEN SHOULD KNOW.

Mrs. E. B. DUFFEY, well known as a writer upon social and domestic topics, has published, through J. M. Stoddard & Co., of Philadelphia, a clever and somewhat comprehensive volume with the above title. It embodies a great number of useful facts in regard to the physical conditions of women, married and single, and hints and suggestions to young mothers particularly, which, though somewhat exaggerated in point of economy, are extremely valuable.

We differ from her decidedly 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 with justice to both sets of interests and obligations. Women who have no children, who board, or are otherwise released from family cares, will find it to their advantage to have active occupation of some other kind, even at the cost of their freedom to cultivate social life; but these cases are so exceptional compared with the mass of those who are absorbed in a busy home life, that they afford no basis for a system; and even these are required to share the universal penalty which motherhood imposes upon all women, and which is one of the principal reasons why her labor can never have the same pecuniary value as that of men.

If a re-adjustment ever does take place, it will take the washing and the ironing as well as the plowing and the planting out of the hands of women, and put them upon the broad shoulders of men, who are fitted for this kind of work, leaving to women the lighter tasks of selling and distributing the productions 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 fifty girls are there instructed in various branches of useful knowledge, and trained to habits of industry. The school buildings, which are most conveniently arranged, include a kitchen and a wash-house; and two and a half acres of ground adjacent to them are set apart for a school garden. The children are clothed by Her Majesty, and dine at the school. It being understood to be Her Majesty's wish that the girls should be so trained in the school as to fit them for service, and to enable them to discharge in after life the duties of wives and mothers, to the usual instruction in religious and secular knowledge a good deal of useful teaching in domestic economy is added. Besides making their own clothes and those of the boys, they do (assisted by one maid servant) all the household work of the schools—the cleaning, cooking, washing, and baking. The schools are placed under the care of a master and a mistress, each of whom is assisted by two apprenticed pupil teachers, and whose residences form part of the school buildings. The mistress, besides her duties in the school, is charged with the industrial training of the girls, and with the entire management

of the household department. The children are assembled at 8 o'clock. The boys continue at their lessons until 12 o'clock. From 10½ to 12 the girls work in the kitchen. At 12 o'clock they dine. From 12½ to 2 o'clock the girls devote to needle-work, and the boys to their lessons; and from 2 till 5 the girls are at their lessons and the boys work in the garden. On one day in the week the lessons of the girls are in domestic economy; on another their industrial work consists in cooking "cottage dinners." The manner in which this is managed appears to be very judicious. They are divided into groups, each of which cooks, under the direction of the mistress, a separate dinner, as for a separate family. The variety of these dinners affords the opportunity of instructing them in different expedients for the frugal management of a household. Whilst so large a portion of the time of the girls is thus devoted to industrial occupations, nothing is thereby lost on the side of their learning.

A WONDERFUL DRESS.

At the Vienna Exposition is seen a lace dress which is a monument of the ex-Empress Eugenie's taste for an encouragement of the artistic industries of France. This dress is the first piece of real antique *point de Venise* manufactured in over a hundred years. That mediæval art having been lost, Eugenie ordered this dress of the *Compagnie des Indes*, lace manufacturers of Paris, four years before the fall of the Empire, giving them *carte blanche* to reproduce the lost mesh of the Venetians, and to manufacture her dress. The directors of the company spared no expense, and finally succeeded in reproducing the mesh. About the time the dress was finished, Paris fell into the hands of the Germans, and Eugenie was exiled to England, but the ex-Empress offered to take and pay for the dress, though her circumstances were so reduced, if the *Compagnie des Indes* would lose by keeping it. The directors, not to be outdone in generosity by the fallen Empress, wrote and released her from her bargain, and that now historic dress is on exhibition in Vienna.

PROVIDENCE HAS COMPASSIONATELY given mortals an instinct to feel that they are of more importance than they really are, and it is a great support to them in passing through life. It would be a very unfortunate thing for both men and women—but especially women—if the poet's wish were granted—namely, the gift to see ourselves as others see us. We should lose that amount of self-confidence which is so necessary to the well-doing of both small and great things, and we should shut out more than half the mental sunshine which now makes our lives bright. As it is, we really fancy that the world will miss us when we die, and it softens the idea of death. And you rarely if ever find a man or woman who does not wish and try to leave some footprint or other on the sands of time. I think philosophers must be rather miserable when they so clearly perceive that the world cares very little indeed about births and deaths, and that even a very large footprint on the sands of time is soon washed out by the flood-tide of events. The fact is, that things on earth as well as things in heaven require a background of imagination. It is to the human mind and heart what the summer skies are to the earth, and blessed are they who are long in finding out that it is a sell, or pious fraud, as the Romanists would call it.



SUMMER DISHES must be very light, nutritious, and carefully prepared, to be at all tempting. In our intense climate food spoils easily, and the appetite is spasmodic. Ripe fruit should be eaten raw at breakfast and dinner. Very little meat, and a variety of vegetables is the healthiest diet for warm weather. Fevers and headaches would disappear if this rule was respected.

In regard to drinks, the Americans are the most unwise of nations. The abundance of good drinking water often proves more of a curse than a blessing. Nothing is so injurious to the whole physical system as the unlimited use of ice-cold beverages to which we accustom ourselves. The inordinate use of iced food leads to diseases that can have but one result.

Well-supplied tanks of ice-water are kept in offices, hotel parlors, cabins of steamboats, public parks, and even on the sideboard in private houses, which offer the temptation of "a cooling drink" to over-heated business men. The children run for iced water if warm, or unoccupied, and the habit of drinking it for pastime grows upon them.

This sudden cooling of the system arrests the digestive process, causing oppression and irritation, and injures the coats of the stomach, thus laying the foundation of liver complaint, dyspepsia, and numerous diseases. In obedience to the laws of health, the temperature of the system should be kept equal, all sudden changes being avoided. For this reason pure, unadulterated tea is the healthiest drink for very warm weather, and is recommended by leading physicians for use at the three meals, provided only a moderate quantity is taken each time. Drinking between meals should never be allowed to grow into a habit.

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 begin to see by the interest it excites, and the almost 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 appliances.

We confess to having been as much interested in our series of experiments with Hines' Combined Tea-Kettle and Cooker, as if we were making tests in a grand laboratory, in the interests of science. The achievement of wonderful Strawberry Short-cake, and surpassingly light and delicious pot-pie, superior even to that made by "Mother,"—was cause for great gratulation, and then the discovery that even corn beef was more tender, not to say sweeter by this process, and increased 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 general excellence of quality between food cooked by steam and the ordinary way, until we have not only tried it but our taste has become educated, and our stomachs made happy by the regular reception of food, healthfully prepared.

Young people about to be married should be supplied with a Hines' Cooker by all means. Start right in this matter, and it will preserve health and happiness, save doctor's bills, and a host of evils in the future which you cannot realize till they come upon you. Get a Cooker and a Sewing Machine, whether you have a piano or not.

A PLEASANT DRINK.—Put two quarts of water on the fire, when boiling add four large apples, cut in slices, not peeled. Boil till the apples are quite soft, strain the liquid, and add honey enough to sweeten.

ANOTHER.—Bake six large apples, put them in a jar while hot, and pour over them three pints of boiling water. Sweeten with honey and drink cold.

APPLE TARTLETS.—Peel six large pudding-apples, boil to a pulp, mix with sugar, cloves, and lemon-peel to taste; let this mixture stand till quite cold, then mix with it two ounces of dried currants. Make a light puff paste, and fill in with it a large flat baking-tin, and pour the mixture in. Cover it with the pastry, and bake half an hour in a very hot oven.

ALMOND WATER.—Put five ounces of sweet and two of bitter almonds into a sauceman, with a pint of hot water. When boiling strain them, take off their skins, and let them cool. Then dry them on a cloth, pound them in a mortar till very fine, adding a little water to prevent them becoming oily. Boil the mashed almonds in a pint of syrup, let it simmer for twenty minutes, strain and bottle it. When required for a drink add water to taste.

SALLY LUNN.—Three breakfast cups of flour, one ditto sugar, two eggs; make into a thick batter with a breakfast-cup of milk. Blend a small teaspoonful of soda with a little milk, and mix it in, 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 rind of a lemon may be added if liked.

PLAIN OMELET.—Break two or more eggs into a basin, according to the size of omelet you require, add a little chopped parsley, salt, and pepper; mix it well together with a whisk; put a piece of fresh butter the size of a walnut into an omelet-pan or common frying pan; put it on a quick fire, beating the eggs while the butter gets hot; pour in the eggs quickly, keep moving the pan, shaking it round until the eggs begin to set; move them lightly toward the front of the pan; leave the omelet a few seconds to take color; turn it on to a hot dish, and serve.

PEASE PUDDING.—Take a pint of split peas, put them in soft water over night; in the morning put them into a sauceman with enough water to cover them; when they boil and swell add a little more water, but only allow enough for them to swell without burning. They require a great deal of stirring. When they are done enough to mash, beat them through a colander, add two eggs beaten, some pepper, salt, and butter; put the mixture when well beaten into a buttered mould, tie a floured cloth over, and boil for two hours. It ought to turn out firm and whole. The mould must be full.

WHITE CUP CAKE.—One cup of butter, two cups of sifted sugar, one cup of sour cream, four cups of flour, five eggs, one nutmeg, a very small teaspoon of saleratus. Beat hard together, and bake in small tins.

GRAVY SOUP.—Take from three to four pounds of shin of beef, cut off half a pound of lean, and put what is left into a stewpan, add four quarts of cold water and a large pinch of salt; when boiling skim it well, and put in one large carrot, one turnip, two large onions, four or five cloves, a few peppercorns, any trimmings of leeks or celery; leave it to boil gently four or five hours, skim off the fat, strain it through a cloth into a basin, leave it to cool; cut the lean meat very small, pound it, and work into it one whole egg, a little salt, and any trimmings of cooked veal or fowl, a few trimmings of uncooked carrot, onion, and celery; pour in the stock, stir it over a quick fire until it boils, leave it to boil from ten to fifteen minutes, strain through a napkin into a clean stewpan, let it come to the boil, and serve.

OATMEAL CAKE.—Make two pounds of Scotch oatmeal into a stiff paste with warm water; a small bit of butter may be added, but this is seldom done. More dough must not be made than is sufficient to make two or three cakes, as it gets so short that it cannot be handled. Make it as round as you can, then roll it out into large, thin sheets, and cut into four pieces. In Scotland they mix only one at a time, in a wooden bowl; it is then turned out, and flattened to half the intended size with the knuckles, and rolled out to the proper size with the rolling-pin. The Scotch bake their cakes on a girdle, which is suspended over the fire from a crook in the chimney. When this is properly heated the cakes are partly baked on it, and afterward stood against some bricks, with their faces toward the fire, to turn the edges and finish baking them.

CABINET PUDDING.—The following is a good recipe: Spread the inside of a mould with butter, and ornament the bottom and the sides with dried cherries or raisins and candied peel; fill the mould with alternate slices of sponge-cakes and ratafias or macaroons, then fill up the mould with a cold custard made with seven eggs and a pint of milk boiled with six ounces of sugar, flavor with rind of lemon or vanilla, all well mixed together; steam the pudding for an hour and a quarter, and when done serve with whip sauce.

CRUMPLETS.—One pint good *sour* buttermilk, one pound flour, three eggs, and at the very last a small teaspoonful of soda blended with a little new milk, and, unless the buttermilk is very sour, the same quantity of cream of tartar, a tablespoonful of sugar, and a pinch of salt. Bake in rings, the shape of a crumplet, on a hot plate. Half fill each ring; the rings (which any tinman would make) should not be more than an inch deep.

SPICED BEEF.—For a round of beef weighing twenty-five pounds, mix together three ounces of ground saltpetre, three ounces of very coarse sugar, one ounce of ground cloves, one ounce of ground allspice, a nutmeg, and three handfuls of common salt. Let the beef hang two or three days, then rub the above well into it, and turn and rub it every day for three weeks. The bone must be taken out before spicing. When it is to be cooked dip it into cold water to take off the loose spice. Bind it up tightly with tape, and put it into an earthen pan with a teaspoonful of water at the bottom. Cover the top of the meat with shred suet, and the pan with a paste or crust made of oatmeal, tie brown paper over all, and bake five or six hours. When cold take off the paste and tape.

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MME. DEMOREST, 838 Broadway, N. Y.

Miss Braddon's Absorbing Story of Stranger and Pilgrims, commenced in the May number of this Magazine.

All the numbers for 1873 have been re-printed, and we can supply full files, or odd numbers to complete sets if desired.

Grand Novelties are in preparation for the Mammoth Bulletin of Fashions for the Fall and Winter of 1873-74.

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.

Mr. M. M. BAZZ, Utica, N. Y., says his wife has used a Grover & Baker Sewing Machine, for all kinds of work, for upwards of ten years, with entire satisfaction. She never had any repairs done on it.

Special Medical Works on Maternity, Physical Life of Women, Nursing of Children, Diseases of Women and Infants, Books of Advice to married and single, invaluable to all who need them, sent free on receipt of stamp by S. R. WELLS, Publisher, 389 Broadway, N. Y.

Half a year, \$1.50.—THE PHRENOLOGICAL JOURNAL (\$3 a year) sent six months. July to January, new vol. for \$1.50. Teaches how to "Read Character;" "Choice of Pursuits;" "How to Make the most of Ourselves." Best of all the magazines. Agents wanted. S. R. WELLS & CO., 389 Broadway, N. Y.

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SEND 2 cents for Samples Initial Paper at 35, 40, 50 and 60 cents a box, and 50 Visiting Cards for 50 cents. E. H. HAYWARD, De Soto, Iowa. A BRADY! A nice little knife, not an inch long, sent for 25 cents. Send for it.

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Literary and Art Gossip.

THE BATH. Its History and Uses in Health and Disease. Illustrated. By R. T. TRALL, M. D. 25 cents, paper; 50 cents, cloth. S. R. Wells, Publisher, 389 Broadway, New York.

A complete history of Bathing; and describing fully all the processes and the purposes for which Baths are used. Full directions for the Wet-Sheet Pack; Half-Pack; Full-Bath; Half-Bath; Sponge-Bath; Plunge-Bath; Shower-Bath; Vapor-Bath; Rain-Bath; Sitz-Bath; Foot-Bath; Head-Bath; Douche-Bath; Air-Bath; Sun-Bath; Swimming-Bath; Sea-Bathing; Russian and Turkish Baths; Mud-Bath; Electric-Bath; Compresses, Bandages, and Girdles, Fomentations, etc.; and Rules for Bathing. An instructive and interesting treatise on an important subject. "Cleanliness is next to Godliness."

"THEY MET BY CHANCE."—This fragment of a quotation which has become a common-place is the title of a new novel by "Olive Logan," once Mrs. Delisle, now Mrs. William Wirt Sikes. It is, in reality, not a novel, but a series of "society" sketches, such society as is found in hotels, and summer resorts, hit off in the brilliant and outspoken, but somewhat superficial style, with which the numerous readers and admirers of "Olive Logan" are familiar. Miss Logan, or Mrs. Sikes, is capable of better work than she has ever put into a book. We remember a series of letters of hers from Long Branch, unsurpassed in their way, and with some fine touches of thought in them. The present volume, however, does not lack this ingredient, and is certainly an improvement upon "Get Thee Behind me Satan." A book of hers is certain to be not less than readable.

The Old Oaken Bucket.

OUR EXTRAORDINARY AND ASTOUNDING PREMIUM TO SUBSCRIBERS FOR 1874.

See Page Illustration.

We are truly gratified to announce that we have secured the copyright of the beautiful and justly celebrated picture, "The Old Oaken Bucket," a large and beautiful Chromo after Jerome Thompson's famous picture of that name, and propose to make the unparalleled offer of one of those artistic and desirable chromos to every subscriber for 1874.

It has been conceded that the Chromos we have heretofore offered as premiums to our subscribers have been superior in size, artistic merit, and simple pecuniary value, to those offered by any other publication, but we think it will be admitted that in offering "The Old Oaken Bucket" to every subscriber at \$3.00 per year, we have indeed capped the climax.

Any one desirous of obtaining the picture (and no one that does not possess it but must wish to have it), would eagerly seize the opportunity of purchasing it at the subscription price, which is only one-fifth its original value, especially as it cannot now be purchased at any price, but only obtained as a premium for this magazine.

Of the original painting the *New York Tribune* said:

"Mr. Jerome Thompson has painted a

very beautiful and attractive picture, illustrating 'The Old Oaken Bucket,' a poem written, as everybody knows, by Samuel Woodworth, and which has gained a place in the hearts of the American people, only equalled by 'Home! Sweet Home!' Mr. Thompson's picture is at once an illustration of these well-known verses, and a portrait of the early home of their author, in Scituate, Mass. While he has made a picture that is very agreeable to look at, the artist has not attempted to secure the pleasure of the eyes at the expense of truth, by dressing his subject in charms that do not belong to it. He has painted a New England farmhouse of the older sort, specimens of which are still standing, and which form familiar features in a landscape that borrows most of its beauty from memory and association. He has neither exaggerated nor disguised the homeliness and rudeness of the exterior of this dwelling, which suggest an equal homeliness and rudeness within. Nor has he been willing to surround the hut, for it is nothing more, with evidences of culture and refinement, which, though they may have existed here, as they existed in many a place where they were as little to have been looked for, were, probably, not manifested externally, about the poor and humble home of Samuel Woodworth, more than about the greater number of New England farmhouses. In that early time the dwelling-houses, and, in many cases, the barns, even, when they were larger and more pretentious than this birthplace of Woodworth, and owned by much richer people, were often placed close upon the highway, without any inclosure, and with neither flowers nor shrubbery to give evidence even of a care for appearances, much less of any love of nature, in the occupants. Sometimes, when the elm-trees that had been left standing near the house, when the land was first cleared, had grown to their full beauty: or when the apple-tree at the back door was rosy with blossoms, or ruddy with fruit; and the hop-vine or the flowering-bean had climbed over the simple porch, these houses—which were almost never painted, but allowed to take on, slowly, that color, as familiar to a New England eye, which rain and snow and the heat of summer suns give to unpainted pine—looked, for a little while, tempting to the tired traveler, and seemed to smile on him with a glance, telling of domestic comfort and of hospitable cheer. Out of these New England homes, rude to the eye, and bleak and bare as they are, have come men and women among the best and bravest that ever lived: not less, men whose spoken or written words have entered deeply into the heart of their time, and played no mean part in molding the race. Among these greater lights, Samuel Woodworth certainly was not one; but, humble as was the song he sang, it has given pleasure to thousands, and has served a worthy purpose in keeping clear and bright in their hearts the love of home, and of the country that holds their homes. Mr. Thompson has done us all good service in painting this unpretending, truthful picture of Woodworth's birthplace."

There is this additional element of value in this charming picture, that it is a strictly truthful reproduction of the early home of Samuel Woodworth, the author of the "Old Oaken Bucket."

The *New York Commercial Advertiser* said of it: "The artist has studied his subject carefully and truthfully, and has transferred it to the canvas with all of the feeling of the poet whose home he has

immortalized. The old roadway which leads off toward the pond in the distance, how eloquently is it rendered! At the turn, where it falls into the hollow, there an intervening cloud shuts out the sunshine and renders other points more sparkling. Every object in the picture tells a story of the olden-time simplicity; the old well-sweep stands like a sturdy sentinel, ever ready to do his duty when called upon.

"The sky is in perfect and quiet harmony with the landscape, and over the whole is thrown a soft flood of sunlight, broken occasionally by a passing cloud.

"In color, the picture exhibits great refinement; in fact, throughout the whole composition, there is but one bit of positive color, and that is the scarlet flowers in the foreground, and yet this single note appears to be the key which binds the whole together, and renders it a thing of beauty, aside from the interesting associations connected with the early life of the poet. The picture has been beautifully reproduced in 'Chromo.'"

In addition to the "Old Oaken Bucket," we have secured the copyright also of the equally famous pictures, "The Captive Child," "Home, Sweet Home," and "After the Storm," each one of which will be offered as a premium to single subscribers in the future, or the whole four for a four years' subscription in advance now. The whole four, are uniform in size (26½ by 17½ inches), and form a beautiful set of pictures for a parlor, worth more in the attractiveness which they will impart to a home, than any quantity of costly furniture. Subscribers risk nothing, as we will guarantee an acknowledgment from them, that they have received many times more than the value of their money in the Chromos alone.

We fully expect to double our subscription list on the first of these Chromos alone. Orders therefore for single subscriptions or clubs should be sent in with great promptness.

Household.

FRESH VEGETABLES AND SWEET SALADS.—Those who value fresh vegetables and sweet salads will have none washed in the garden. Neither the one nor the other should be washed, says the *Gardeners' Chronicle*, until they are just about to be cooked or eaten. Even potatoes lose flavor quickly after being washed; so do carrots and turnips; while water will speedily become tainted in summer in contact with cauliflowers and cabbages, and thus destroy their freshness and flavor. The case is still worse with salads. If washed at all, it should be only just before they are dressed, and they should be dried and dressed immediately. Nothing ruins the flavor of vegetables, and renders good salading uneatable, sooner than water hanging about them. If lettuce are quite clean, they make the best salad unwashed; but if washed the operation should be done quickly, and the water instantly shaken out, and the leaves dried with a clean cloth. But, alas! how often are they cut and washed in the garden in the morning, and pitched into water in the scullery sink until wanted!

PUDDING WITHOUT EGGS.—Two heaped tablespoonfuls of Carolina rice, and the same quantity of large sago; soak for two hours in milk (one and a half breakfast cups is enough); add two dessertspoonfuls of sugar; stir the whole well together, pour into a pie dish which has been previously buttered, and bake about an hour. Those who prefer flavored puddings can add ratafia, vanilla, or lemon essence, but it is not necessary.—INDIAN.

WALNUTS (TO KEEP).—The walnuts intended for keeping should be suffered to fall of themselves from the trees, and be afterwards laid in a dry, open, and airy place, till they become thoroughly dried. Then pack them in jars, boxes, or casks, in alternate layers with fine clear sand, which has previously been well dried in the sun, in an oven, or before the fire; set them in a dry place, but not where it is too hot, and they will keep good till the latter end of April. Before they are sent to table wipe the sand off, and if they have become shrivelled, steep them in milk and water for six or eight hours; this will make them plump and fine, as well as cause them to peel easily.

PRESERVED FIGS.—Take some half ripe figs, prick them near the stalks, and blanch them; when half cold throw them into cold water, and drain them. Boil some sugar with water to make a thick syrup, put in the figs, and give them three or four boils with the pan covered close; then take them from the fire, skim them well, and, having poured the whole in a pan, set it in the oven for the night. The next day drain off the syrup (without removing the fruit), boil it up and pour it over the figs lukewarm. Next day do the same again, then add the figs; cover the preserving pan close, boil them up once, skim well, and put into pots for use.

TO MAKE YEAST.—Boil and mash one pound of potatoes, mix with them a quarter of a pound of coarse raw sugar and a teaspoonful of salt, add a quart of tepid water, and let the mixture stand in a warm place for twenty-four hours; then boil a small handful of hops for ten minutes in half a pint of water, strain, and add the liquor to the yeast. Again let it stand for twenty-four hours, if it does not then ferment, get a little brewer's yeast, and let it work for twenty-four hours; then strain it, and it is fit for use. When cold, put away the yeast in stone bottles, the corks tied down firmly. Keep in a cool dry place until wanted. About half a pint of this yeast will be required to ferment seven pounds of flour.

MEDICATED FLANNEL.—Flannel colored red with cochineal alleviates, if it does not cure rheumatism. The patient should wear shirt and drawers of the flannel, and sleep in sheets of the same. Stockings may be worn knit of yarn colored with cochineal.

TRAINING SCHOOLS FOR BOYS.

WHATEVER may be the opinion in regard to girls, it is generally conceded that education away from home, after reaching a certain age, is necessary to boys, to make men—in common phrase—to "take the nonsense out of them."

This being understood, it is most desirable that a school should be selected, which the pupil will be likely to remain in, and return to, receiving under its auspices his permanent training and development.

Institutions of all kinds are necessarily based upon general principles, and cannot

Afternoon Thoughts.

TO LABOR, AND TO LOVE, THE SUM OF LIFE.

It was a merciful provision of a kind Creator, that when man had fallen and was expelled from Paradise, he should, by the sweat of his brow, earn his daily bread. Our first parents might not idly sit thinking over their lost joys, pining for what ne'er could be again; intensifying the agony of soul by brooding over the sin that had been, and the death that must be. Nay, but the instincts of nature, as well as the command of God, drove them from self to that heaven-sent gift—labor.

From then till time shall be no more, the law of man's nature compels to labor, and he finds only happiness and well-being in work of hand or brain. The brain plans, the hand executes; the one the lever, the other the fulcrum.

Without labor, what is there? From the jeweled dome above us to the green earth beneath us, all is labor. Each sparkling gem of night has its appointed orbit, in which it unceasingly moves; each tree, and shrub, and blade of grass has its mission to perform.

What is it, from seeing the walnut-shell sporting with the wind on the brook, takes hint, and soon the ocean has gliding over its surface a walnut-shell of gigantic size, with masts and sails? What is it that, by watching the steam from a tea-kettle, has produced an iron horse, the locomotive, to draw, with the speed of wings, tons upon tons; and so increased in the science, that now we behold that moving palace, the *Great Eastern*, on the Atlantic?

When the intellect invents, thinks, or discovers, it then labors.

It was by patient labor alone that Layard laid bare the secrets of long-buried Nineveh. It was by untiring exertion that the wonder-working Rosetta stone was found to be the key of the hieroglyphics of dead ages; and thereby the history of the past becomes as much a written page as the history of to-day.

Copernicus sat not dreamily in his Uraniberg, drinking in the beauty of the midnight heavens; but, bringing his mighty brain-work to bear upon them, unveiled to the world the wonders of the "spacious firmament on high."

The day of *kid-gloveisms*, as it has been aptly termed, has passed away, and now, noblest the arm that dares to carve out its own fortune, and most beautiful the hand that bears the impress of the needle's point.

"Labor is wealth: in the sea the pearl groweth;

Rich the queen's robe from the frail cocoon floweth.

Labor is life: 'tis the still water faileth;

Illness ever despaireth, bewaileth.

Keep the watch wound, for the dark rust assaileth."

But labor is not the sum of life; it, with its strength so like an archangel's, and its mind so akin to the Divine, might, like the giant Goliath, go stalking through the land defying the living God; or, like the fallen angels, seek to scale the heavens by its prowess, did not love, with its holy influence, add to the work of the hand and the head the sanctifying work of the heart?

Man's nature becomes ennobled by

this influence. It brings him into the closest fellowship with his brother-man; it engenders the noblest philanthropy, and manifests itself in deeds of mercy and loving-kindness; it embalms, with more glory than that of Caesar or Bonaparte, the name of Howard and Peabody.

It writes its name in inextinguishable letters on the hearts of the widow and orphan; it builds asylums for the afflicted, and homes for the destitute.

Love brightens the hearth-stone, soothes the pillow of the dying.

"Love is the breath of heaven, and God himself is love."

Only let work fill the hand and love the heart, and old mother Earth, with all her seams and scars, becomes an Elysium, sweeter far than the fabled gods e'er dwell in; and man himself may cast aside his heritage of woe, for happiness must find a home with busy hands and loving hearts.

NINETTE GETZENDANNER.

Social Topics.

The Season.—Social life involves social duties which all are bound to recognize to the best of their ability, and to which it is worth while for each one to give some serious consideration. How we can best fulfill these duties, and add our quota to the general sum of happiness, is not an unimportant question; and it is this we should set ourselves to answer in our social endeavors, and not how we may impress persons, for whom we do not care, with our importance, or relieve ourselves most easily from social obligation.

The grand party which has formerly imposed upon almost every one who kept house, at least once during the season, is now so generally understood as a sort of gathering up of fragments, that an invitation to one is hardly considered a compliment; and, in fact, they are only resorted to by persons who have a large list of acquaintances to propitiate—and even these call it a "reception," and not a party.

The truth is, society has become so unwieldy in the large cities, and so expensive a luxury, that it has been found necessary to place it within certain limits. Instead of giving a party, intelligent women now give a series of receptions, which are announced for certain evenings, and to which certain sets of people are invited.

Instead, also, of being interrupted in their daily avocations by callers, they set apart one day in the week upon which to be at home; and this day, be it Tuesday, Wednesday, Thursday, or any other, is printed in the lower left-hand corner of their visiting-cards, so that their friends all know upon which day they are sure of being found at home.

These are simple methods of keeping up friendly associations, and do not involve any great amount of expense or trouble. Refreshments for a "reception" evening—that is, one of a series—may be of the least complex character, while the regular reception-days call for no entertainment at all. A monster reception, where hundreds are invited, and the coming and going is continuous, is provided for by a restaurateur, who supplies a table, which is kept standing during the hours appointed for the levee, and from which visitors help themselves, before leaving, to whatever they find which is best suited to their taste.

Dinner parties are undoubtedly a necessity of modern life, but they are, to our mind, the least agreeable form of hospitality. No one should pretend to give dinner parties who does not possess a handsome, cheerful dining-room, a well-trained staff of servants, abundant means, and a first-rate cook. A dinner is a very elaborate affair; it consumes nearly all the time which the guests pass in the house where they are invited to partake of it; it is what they are specially invited for; it is a mark of honor and respect which you wish to pay to persons, more or less distinguished, with whom you may be personally but little acquainted, and with whom you may have but little in common.

Very intimate friends are rarely invited to ceremonious dinners, excepting upon occasions when a family or national festival gives it a more than common significance. When we invite our friends, we want to enjoy their society; we like to see them for a longer time, and talk to them more intimately than is possible at a formal dinner. Moreover, we know that our friends will excuse our shortcomings, and expect only what they know we can give them.

There is nothing more pitiful than the awkward embarrassment which results from well-meaning but badly-equipped and unprepared people trying to give a state dinner; the complicated duties of the hostess; the inexperience of the one servant; the endeavors to cover up deficiencies; the want of finish in the details of the *menage*, all render such an attempt most unsatisfactory—an expenditure of strength and money, which yields nothing but humiliation in return. Large houses are impossible to the majority of persons in large cities; and people of limited incomes anywhere should confine their social efforts to such small and familiar gatherings as will give the most pleasure to those who compose them, and best represent the kindly feeling of the host and hostess.



MILK BREAD.—Mix a teaspoonful of salt with three and a half pounds of flour. Dissolve one ounce of yeast in a pint and a half of skimmed milk made lukewarm. Proceed exactly as for household bread. When ready for the oven divide the dough into three loaves, set them on a well-floured baking-sheet, and bake for an hour in a hot oven. When taken out, care should be taken not to put the loaves down flat, or the crust will be sodden with the steam.

SANDWICH CAKES.—The weight of two eggs in butter, flour, and sugar. Melt the butter, and mix it with the sugar (finely powdered) and the yolks of the eggs: add the whites beaten to a froth, then stir in the flour; pour into a flat tin, and bake twenty minutes in a quick oven. When cold, put a thin layer of preserve between two slices of the paste, and cut in strips.

YORKSHIRE BREAKFAST CAKES.—Melt two ounces of butter in a pint of milk; mix in it an ounce of fresh yeast, a good pinch of salt, and two eggs; put two pounds of fine flour, and beat all well together. Let it rise for half an hour; then

knead and put the dough into tins, allowing the cakes to rise well before baking them in a moderate oven.

For tea cakes add two ounces more butter and two ounces of sifted sugar. Let them rise rather longer, as they should be lighter than for breakfast, and bake in a quick oven.

APPLE DEVIL.—The following is not a new, but it is a very delicious way of dressing apples, and is not very well known: Peel and core about thirty good baking apples, and slice them into a little cold water; add equal weight of lump sugar, the juice and peel of two lemons cut very thin, two ounces very finely-grated ginger, and one teaspoonful of cayenne pepper. Boil all together till the apples look quite clear. The quantity of cayenne can be diminished to suit the taste. This will keep good for two or three years, and is to be eaten as a preserve. If required for a dish for dinner, beat up the whites of four eggs till very stiff; sprinkle with a little crushed sugar whilst beating. When very firm pile it on some of the preserve previously placed in a dish.

HOW TO COOK POTATOES.—Peel and either boil or steam two pounds of potatoes till they fall to pieces; if boiled, drain the water from them, and let them stand by the side of the fire, with the lid off, for five minutes, to let the steam evaporate; add a lump of butter about the size of a small egg, or more if wished, and when this has melted, break up the potatoes as small as possible with a fork; and then mash with a wooden spoon, adding milk by degrees till they are the proper consistency. Turn into the dish, and smooth them with a spoon. If liked, they may be put in the oven for a few minutes to brown. Salt will, of course, have been put in while they were boiling. Pepper is sometimes added, but this is a matter of taste.

BEST GINGERBREAD.—One pint of molasses, six ounces of butter, one-quarter pound coarse sugar, one and a half pounds of flour, one ounce ground ginger, one-half ounce ground allspice, one heaping teaspoonful of carbonate of soda, a pint of warm milk, and three eggs. Bake one hour.

A GREAT DESIDERATUM.

A BATHING establishment on a grand scale, where all sorts of baths can be had by persons of both sexes, has been a very great desideratum, for the use of strangers, as well as residents, in New York city; and the new Universal Bathing Establishment, corner of Sixth avenue and Thirtieth street, seems destined to supply that want. Until recently, bathing here was conducted upon a very limited scale, and restricted to a few processes. Having passed into new hands, however, it has been placed under the superintendence of a practiced engineer and architect, and fitted up with every appliance for bathing known in the most famous European nautical academies. Every sort of bath can be obtained here by ladies, gentlemen, and children, from the Russian, Turkish, and sulphur-vapor baths, to a bath of pure Croton, the latter only thirty cents for a single bath. Season tickets for all kinds of baths can be obtained greatly under the ordinary price, and we advise principals of schools, parents sending their children to school in New York city, and strangers visiting the city, to make a note of the fact.

late the weeping philosopher of classic lore. But, apart from all this, we have much to sustain us, and to be thankful for. The advance of liberal ideas, the hope of heaven, and the increasing importance and wealth of this great country combined, form no feeble staff to lean upon, come what may. While endeavoring to grasp it, however, we may be pardoned for dropping the pen, and bidding our readers "good-bye" for the present.

LITERARY AND ART GOSSIP.

THE Arcadian Club commenced its season, on September 18th, by a brilliant reception to Mme. Nilsson Rouzand. Their *dîner* of a house was beautifully and profusely decorated with flowers, and crowded with a most distinguished assemblage from the ranks of art, literature, and fashion. The programme of music, recitations, and the like, was admirable; and everything, including address and serenade to Nilsson, who was in radiant health and spirits, went off like a charm. The "Arcadian," by its liberality and truly progressive spirit, has attained the leading position among the artistic and literary clubs of the city, and is entitled to the credit of infusing a new and useful social element into metropolitan life.

HONOR TO JOHN HOWARD PAYNE.

We present with this number an engraving of our superb premium chromo, "Home, Sweet Home," copied from Jerome Thompson's renowned painting of the same name.

It is a significant fact that the author of "Home Sweet Home," the beautiful verses that undoubtedly inspired the painting, only is just beginning to receive the public recognition due to the great service he rendered humanity.

A bronze bust has recently been unveiled at Prospect Park, Brooklyn, and so great was the crowd that it seemed as though all Brooklyn had gathered to do homage to the memory of the author of "Home, Sweet Home." The statue was presented by the "Faust" Club, of Brooklyn, an organization composed of prominent journalists and actors. It is placed in one of the most popular portions of the park, and its elevated position renders it very conspicuous amid surrounding objects. The bust is well executed, and shows the head and face of a man whose features denote the genuine simplicity and intellectual power which the life of Payne so fitly embodied. After the unveiling Mr. J. S. T. Stranahan, President of the Park Commission, stepped forward, and in behalf of the citizens of Brooklyn accepted the gift.

The immortal melody of Payne was then sung by the school children, the audience joining in the chorus. Mr. John G. Saxe then recited the following ode written for the occasion by him:

I.

To him who sang of "Home, sweet home,"
In strains so sweet the simple lay
Has thrilled a million hearts, we come
A nation's grateful debt to pay.
Yet, not for him the bust we raise;
Ah, no! can lifeless lips prolong
Fame's trumpet voice! The poet's praise
Lives in the music of his song!

II.

The noble dead we fondly seek
To honor with applauding breath;
Unheeded fall the words we speak
Upon "the dull, cold ear of death."
Yet, not in vain the spoken word;
Nor vain the monument we raise;
With quicker throbs our hearts are stirred
To catch the nobleness we praise!

III.

Columbia's sons—we share his fame;
'Tis for ourselves the bust we rear,
That they who mark the graven name
May know that name to us is dear;
Dear as the home the exile sees—
The fairest spot beneath the sky—
Where, first—upon a mother's knees—
He slept, and where he yearns to die.

IV.

But not alone the lyric fire
Was his; the Drama's muse can tell
His genius could a Kean inspire;
A Kemble owned his magic spell;
A Kean to "Brutus" self so true
(As true to Art and Nature's laws.)
He seemed the man the poet drew,
And shared with him the town's applause.

V.

Kind hearts and brave, with truth severe
He drew, unconscious, from his own;
O nature rare! But pilgrims here
Will oft'nest say, in pensive tone,
With reverent face and lifted hand,
"Twas he—by Fortune forced to roam—
Who, homeless in a foreign land,
So sweetly sang the joys of home!"

The poem was delivered with marked effect, and its close was greeted with loud applause. The band then played Strauss's gallop, "Clear the Track," and Corporation Council De Witt proceeded to deliver the oration of the occasion. In the remarks he said: "We come to consecrate one of the cardinal virtues, and to erect a monument to the memory of the author of 'Home, Sweet Home.' It is not merely the individual that we wish to commemorate, but it is, besides, the love of home, with which his name is inseparably interwoven for all time. Like Virgil in his *Æneid*, we take double subject. We celebrate the sentiment and the man, home and the author, the fire-side and the stage. John Howard Payne, whose living presence, long since resolved to dust, in some measure reappears in the imperishable bronze of this bust, was born in the city of New York, on the 9th of June, 1792, and died at Tunis on the 7th of April, 1852. His life was remarkable for personal beauty and intellectual precocity in its youth, for great usefulness and excellence in acting and authorship in its maturity, and for versatility in literature and faithfulness in public office during its closing years. Some of his sweetest verses were written when he was only fourteen years old, and at that age he had attracted public attention by his contributions to the newspaper press. Properly to appreciate John Howard Payne, the place and circumstances in and under which he fitted himself for his life's work must be taken into consideration. Our country was then in its extreme infancy. An energetic, hard-working people breaking ground on a new continent, the pursuit of letters had comparatively few votaries on this side of the Atlantic. The literature of the world was accessible to us only through expensive and difficult courses. We had produced great statesmen, good lawyers, and tolerable generals, but letters and the arts had been neglected.

"It was in the morning twilight of American art and literature that Payne prepared himself for the pen and the stage. He is first to be regarded as a pioneer in the uncultivated fields of intellectual labor in America, with no other training than that which his primitive home could afford. When he entered upon the English stage, it was blazing with the glories of Kemble and of Kean, and lighted occasionally by the still greater brilliancy of Talma."

After speaking of the dramatic career of the poet, the speaker continued:

"Home, Sweet Home! What memories these simple words recall! What ties of kindredship flash through their promethean heat! How burdened with sacred thoughts of rest and peace they are! And here in Brooklyn—our home, and peculiarly fitting to be called the City of Homes—it was touchingly appropriate that this song should have a shrine. This little poem, like its author, is largely indebted to providential aid for its celebrity. It was not the coinage of many years of meditation, like 'Gray's Elegy,' nor was it written, like our national anthem, amid the scenes it sought to consecrate. Payne never knew what it was to have a home after he was thirteen years old. About this period of his life his mother, whose love and virtue probably planted within him those sentiments which burst from his soul years after she was gone, and his father, who stood behind the scenes in tears when his boy first trusted himself to the temptations of the stage, went to their long home beyond the grave.

From that moment Payne was a wanderer, and despite the tenderness of his heart, and the fascinations of the fair sex, with which he must have been constantly assailed, he maintained his celibacy and homelessness until he consummated it by death upon the remote and hoary shores of the Mediterranean. Strange that a wanderer should have sung this song of home. Nevertheless, it was while in London, engaged in writing "Clari," which he subsequently converted from a drama into an opera, and when his mind was doubtless dwelling upon his delightful boyhood at East Hampton, that he wrote "Home, Sweet Home." The song is short and simple. But it has crowded into a few lines every thought and sentiment and scene of its blessed subject; 'the lowly thatched cottage,' 'the singing birds,' the 'hallowing charm from above,' and 'the peace of mind better than all.' It is full of the fruit and essence of his theme. I said awhile ago that after his thirteenth year Payne never knew what home was. Yet this I know not. For where is our home? All I know is that where the soul dwells that is our country, and where our heart is there is our home.

"And now to the sentiment of the song and the memory of the man let this monument be dedicated, and to the honor of its founders may it endure for ever."

At the conclusion of Mr. De Witt's remarks, the children sang the "Flag of the Free," and the vast assemblage again joined in the strains of "Home, Sweet Home."

THE BEST BOY'S AND GIRLS' MONTHLY MAGAZINE—DEMOREST'S "YOUNG AMERICA."—Always sparkling with entertaining Stories, Poems, Puzzles, Travels, Dialogues, Games, etc., all profusely illustrated, besides a number of new, instructive, and entertaining features. A series of finely engraved and graphic cartoons illustrating the progress of intemperance will be given in each number during the year 1874. Rev. Dr. Deems has been engaged to furnish the descriptions, which will undoubtedly be given in his most earnest and effective style. Yearly, one dollar, with an elegant oil chromo premium to each subscriber. Specimen with circulars, mailed free on receipt of 10 cents.

No family can afford to be without this monitor to the young in their aspirations after the Pure, the True, and the Beautiful. Published by W. JENNINGS DEMOREST, 838 Broadway, New York.

THE FINEST GIFT, AND THE BEST INVESTMENT which you can make of \$12.00 is to exchange it for our four new chromos, "Old Oaken Bucket," "The Captive Child," "Home, Sweet Home," and "After the Storm," and four years' subscription to DEMOREST'S MONTHLY. We guarantee the pictures to be worth many times the money, and fifty thousand of our subscribers say that DEMOREST'S MONTHLY needs no premium, that it is worth all that is asked for it. This is a chance for making a grand gift to wife, daughter, sister, or friend, such as will not occur again in a lifetime!

A VALUABLE PAPER.—We ask the attention of our readers to the advertisement of the NEW YORK OBSERVER which appears in this number. Every family throughout the country needs one good reliable newspaper. It is no longer a luxury; it is a necessity; and no family can afford to be without one. It is money in the father's pocket; it is aid and relief to the mother in her domestic duties; it is entertainment and instruction to the children; and it is pleasure and profit to the whole family circle. How important, then, that the family paper be a GOOD ONE. We can unhesitatingly recommend the NEW YORK OBSERVER as possessing all the qualities claimed for it. Its history speaks for itself, and its friends stand by it more firmly than ever. You cannot mistake by sending \$3 to S. I. PRIME & Co., for the OBSERVER.

WATSON'S MUSICAL MONTHLY.—The initial number of this new journal, devoted to art and literature, has made its appearance, and fully realizes the anticipations formed of it from the connection as its editor in chief of Henry C. Watson, the well-known art critic and journalist. Among its illustrations are portraits of Nilsen, Malbran, and Campanini, the new tenor; and its reading matter, as well as the music, is choice and varied. Its musical record is complete and full, and we heartily recommend it to those of our readers who want a metropolitan musical journal.



BREAD AND BUTTER PUDDING.—Cut thin slices of bread and butter according to the size of the dish the pudding is to be made in. Lay a layer of bread and butter, and then strew some currants over it, and so on alternately till the dish is full. Beat up four eggs and one and a half pint of milk, with sugar and nutmeg to taste; pour over the bread and butter, and bake one hour.—ALICIA.

PRINCE ALBERT PUDDING.—Half a pound of butter beaten to a cream, half a pound of crushed loaf sugar, half a pound of flour, half a pound of chopped raisins, the juice of a lemon, some candied peel cut very fine; this to be well mixed; beat six eggs, the yolks and whites separately, mix all together, put into a mould, boil three hours and a half; serve with sauce.—C. G. J.

PLAIN LOAF CAKE.—To a quart of dough put half a pound of moist sugar, half a pound of pure dripping, one egg (this is optional), and three quarters of a pound of raisins, or caraway seeds to the taste.

PINEAPPLE PRESERVE.—To every pound of fruit allow one pound sugar, half pint of water, peel carefully, and cut into slices; boil the rind in water for ten minutes, strain, add to it the sugar, and boil the syrup twenty minutes, removing the scum as it rises; put in the slices of pineapple, which must boil a quarter of an hour. Next day pour off the syrup, boil it twenty minutes, place the pineapple into jars, six or eight slices in each jar, pour the boiling syrup on the fruit, and tie down with bladder. This recipe has been frequently tried, and the preserve will keep for two or three years beautifully.—C. M. D.

POTATOE PIE.—Take any scraps of cold meat (not too fat), and minced very fine. Add a little chopped onion, about a dessertspoonful of chopped parsley and thyme mixed, salt and pepper to taste; moisten with a little nice gravy if you have it—if not, with some water to which a little sauce has been put—and place it in a pie dish. (It is impossible to give the exact proportions, as this depends on the dish used). The mince ought to half fill the dish. Then fill the dish with mashed potatoes till it is rather piled up. Smooth the potatoes with a spoon, and bake the pudding until the potatoe is a nice brown.

FURNITURE POLISH.—Make a mixture of three parts linseed oil, and one part spirits of turpentine. It not only covers the disfigured surface, but restores wood to its original color, and leaves a lustre upon the surface. Put on with a woollen cloth, and when dry rub with woollen.

MOUNTAIN ASH BERRIES make a beautiful jelly by mixing with apples in equal proportion; then proceed as for apple jelly.

APPLE JELLY.—To every pound of apple add a pint of water, boil till all the goodness is extracted; then to every pint of juice add a pound of sugar; boil till reduced to half, then add a packet of gelatine to each gallon, and the juice of four lemons.

ALMOND CAKE.—One pound sifted sugar, one pound butter, one pound flour, one-quarter ounce cinnamon, two ounces almonds, shred fine, one wine-glass of lemon syrup, six eggs well beaten, yolks and whites separately; beat the sugar and butter with the hand to a cream, add the rest gradually; it will need an hour's beating. Bake in a moderate oven as soon as made.

ROCHESTER CAKE.—Work four ounces of butter into a pound or more of light bread dough, the same of good moist sugar, an egg or two, and a little nutmeg; have it well beaten, and put in the tin it is to be baked in, allowed to rise in it first; let the tin be only half full.

GOOD PUMPKIN-PIE.—Boil enough of a long-necked squash (with a little salt in the water) to make a quart of pulp; mash and put it through a sieve, and to a quart of it add a quart of milk, two cups of sugar, one tablespoon of ginger, half a nutmeg, and the grated rind of one lemon, four eggs; one or two less may be used by substituting two or three tablespoonfuls of maizena, or bisentit finely pounded. To be baked in deep pie-plates, lined with puff paste.

LOVE ROLLS.—Use paste as for pie or tart, roll thin, and cut in sheets, or roll so, the size of your hand; sprinkle white sugar on thickly, and lastly strong ground cinnamon; roll up, and bake in a quick oven. They are fine for tea, and I give them the name, as I find folks generally "love them."—Mrs. BLAIZE.

TO COLOR SCARLET WITH COCHINEAL.—For one pound of yarn or cloth take pure,

soft, hot water, sufficient to cover the goods, and add one ounce of cream of tartar; when dissolved, add one ounce of cochineal well pulverized, and two ounces of muriate of tin; bring the dye to a boiling heat, put in the goods, and boil for thirty minutes, stirring the goods while boiling. A good color from cochineal depends much upon everything being clean. The goods, if dirty, should be washed with soap and water, and always well rinsed in pure soft water before putting into the dye, and when taken out of the dye the goods should be well washed in pure soft water, and dried in the shade. The dish containing the dye should be copper or brass, and very clean.

A SILVER SET FOR NEW YEAR'S.

The beautiful silver tea-set, of which we give an illustration this month, is from the establishment of Messrs. Reed & Barton, the well-known manufacturers of silver-ware, of No. 2 Maiden Lane, New York. The retail price of this set is \$68.50, but we will send one precisely like it for a club of ninety subscribers, with the magnificent premium of the OLD OAKEN BUCKET to each subscriber. The premium silver-ware, spoons, forks, napkin-rings, knives, forks, cups, and the like, which we send to our subscribers and getters-up of clubs, are all manufactured by Messrs. Reed & Barton, whose beauty of design and excellence of workmanship will bear comparison with any in the United States. Who will try for a new silver tea-set for a New Year's gift to themselves or some one else?

A CONFIDENTIAL CHAT.

It is always easier to plan than it is to perform, and we, therefore, feel diffident about addressing our readers in regard to what we have done, fearful that it may recall to their minds our short-comings rather than our successes. We feel hopeful, however, in the consciousness that will, and desire, and sympathy, and knowledge of the needs of women have not been wanting, and that with the possession of these, effort in behalf of women cannot be an utter failure.

In view of this fact, at least, we hope and expect to continue to count the vast army of our subscribers among our friends, and ask them, in consideration of the effort we have made in their behalf in securing for them so magnificent a premium as the "Old Oaken Bucket," that they will each obtain for us one additional name, to take the prize also, and assist to reimburse us for the great outlay which it has cost.

This Magazine is published in the interests of women, and no woman can afford to do without it: not one but will find herself benefited from time to time by her acquaintance with its pages. Moreover, its established reputation, and the general approval which it meets, render it only necessary to present the question, as a rule, to have it favorably met and answered.

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.

PREMIUMS DUE.

Those of our subscribers entitled to single or club premiums for 1873, and who have not yet made a selection, will please do so as early as possible. We particularly desire to close up the unfinished business of 1873 before that of 1874 commences.

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.

NO BLANKS.

There are no blanks in our plan; every holder of a subscription from us, at \$3.00, draws his money's worth, and a genuine prize, "The Old Oaken Bucket," besides.

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.

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