



TO CURE HAMS (UDE'S RECEIPT).—Take the hams, as soon as the pig is cold enough to be cut up, rub them with common salt, and leave them for three days to drain; throw away the brine, and for a couple of hams of from fifteen to eighteen pounds weight, mix together two ounces saltpetre, one pound of coarse sugar, and one pound common salt. Rub the hams well with this in every part, lay them in the pans rind downwards, and keep them for three days well covered with the mixture. Pour over them a bottle of good vinegar (about three pints), and turn and baste them daily for a month. Drain them well, rub them with bran, and let them be smoked for a month. This method is best suited to large hams.

PEAS PUDDING.—Put a pint of split peas into a cloth; tie it so that it will leave room for the peas to swell; boil slowly till tender; if good peas, they will be boiled enough in three hours; take them up, and rub through a hair sieve; beat the pulp in a basin with an egg, an ounce of butter, a little cream, pepper, and salt to taste, and when the whole is well mixed, tie it up in the cloth again and steam half an hour. Boiling with salt beef improves them.

CUP PUDDINGS.—Beat two eggs, strain them; mix two ounces of flour very smoothly with half a pint of milk, a dessertspoonful of sugar, and a grate of nutmeg. Fill well-buttered cups three-parts full; bake about half an hour. Very good for delicate people.

CHEAP SPONGE-CAKE PUDDING.—Soak three small sponge-cakes in a little milk, and mix them with the juice and grated peel of half a lemon, a piece of butter, a very little loaf sugar, and one egg. Beat all together, and bake half an hour in a quick oven.

RICH WEDDING-CAKE.—Five pounds finest flour, three pounds good butter, five pounds currants, two pounds sifted loaf-sugar, two nutmegs, one-quarter ounce mace, half one-quarter ounce of cloves, sixteen eggs, one pound sweet almonds, one-half pound candied citron, one-half pound orange and lemon peel, half a pint of rich raspberry syrup. Bake five hours in a slow oven.

FRIZZLED BEEF.—Shred some dried beef, parboil it until it is sufficiently freshened, drain off the water, and add enough boiling water to cover it. Rub equal quantities of butter and flour together until smooth, then add to the beef. Beat up three eggs, yolks and whites together, stir these in with a little pepper a couple of minutes before taking from the fire; this is to be served on hot toast.

GOLDEN PUDDING.—Six ounces bread crumbs, two ounces flour, one-quarter pound suet, one-quarter pound of orange marmalade, one-quarter pound sugar, three eggs, with sufficient milk to mix; boil for two hours.

POST'S PUDDING.—One-half pound of flour, one-half pint of molasses, one-half pound of suet, the rind and juice of one large lemon, a little citron finely minced, two eggs, with sufficient milk to mix thoroughly; boil three hours.

BARLEY SUGAR.—Dissolve one and a half pounds of loaf-sugar in half a pint

of water, with the white of half an egg; when it is at candy height, add a teaspoonful of strained lemon juice, and boil it quickly till it recovers its former state; pour it over a marble slab, and when it becomes stiff, cut it in strips and twist it.

RANCID BUTTER.—Butter is composed of fat and a little albumen. When the temperature is raised, the albumen acts as a ferment, and decomposes the fat, converting it into an acid—butyric. This is soluble in water. No matter how rancid your butter, it may be made perfectly fresh and sweet by washing.

NANTUCKET CODFISH.—Cut the thick part out of a firm, white, dried codfish, and soak it over-night, then cut it into very small pieces, and parboil for a few minutes, changing the water until the fish remains but slightly salted. Drain off the water, leaving the fish in the saucepan. Pour over it a little more milk than will cover it; when it becomes heated, add a little butter and pepper, thicken with flour stirred smooth in milk. Stir constantly for a few minutes.

SPLENDID SPONGE CAKE.—Weigh eleven eggs, and allow the weight in fine white sugar, and the weight of eight eggs in lightly sifted flour, the half of a lemon juice, or one table-spoonful of vinegar. Mix yolks and sugar, beat lightly, and add alternately whites of eggs and flour; then stir but lightly, and bake slowly.—Mrs. BLAIZE.

BREAKFAST PUFFS.—Take two eggs well beaten and stir into a pint of milk, a little salt, two spoonfuls of butter, and a pint and a half of flour. Beat the eggs and stir into the milk. Add the salt, melt the butter, and stir in. Then pour all into the flour, so as not to have it lumpy. Stir thoroughly, and grease the cups into which the batter is poured, filling them two-thirds full.

ORANGE PUDDING.—Take four fair-sized oranges, peel, seed, and cut in small pieces. Add one cup of sugar, and let it stand. Into one cup of nearly boiling milk stir two table-spoonfuls of corn-starch, mixed with a little water and the yolks of three eggs. When done, let it cool, and mix with the orange. Make a frosting of the whites of the eggs and half a cup of sugar. Spread over the top of the pudding, and put it into the oven for a few minutes to brown.

JELLY.—Take one half package of gelatine, pour on one half pint of boiling water, stir until the gelatine is dissolved. Flavor with an orange or lemon sliced up, and boil the whole two or three minutes. Then strain into molds, or the halves of an orange, cleared carefully of the pulp. This is nice and tempting for the sick room.

LEMON SOUFFLE.—Melt in a saucepan a piece of fresh butter the size of an egg, mix with it a table-spoonful of flour, then half a pint of milk, and sugar to taste. Stir the mixture until it thickens, then add the juice of one lemon and the grated rind of two lemons; stir well, and when quite cold work into it the yolks of four eggs, then have the whites of six eggs whisked to a froth, stir them quickly into the mixture, pour it into a soufflé tin, bake twenty minutes, and serve at once.

BAKED LEMON PUDDING.—Beat the yolks of four eggs to a froth, mix with them four ounces of pounded sugar and a quarter of a pound of warmed butter, stir well, and add grated rind and juice of one lemon; line a dish with puff paste, put in the mixture, and bake forty minutes.

THE SCHOOLMISTRESS'S PUZZLE.

A SCHOOLMISTRESS was in the habit of taking her girls, fifteen in number, for a daily walk in five rows of three each, so that each girl might have two companions. She also arranged that each girl should have two fresh companions on each day of the week—that is, that no girl should walk with either of the same companions twice in the same week. Show how this is possible.

So far as we know, the arrangement can only be arrived at by trial, *i. e.*, we are not acquainted with any arithmetical law by which the puzzle can be solved.

The following is an arrangement which answers the conditions. Call the girls A, B, C, etc., down to P. Then they may walk as follows:

1st day.	2d day.	3d day.	4th day.
A B C	A D G	A K N	A E O
D E F	B E H	B O L	B F P
G H I	C M P	C F I	C G K
K L M	K O I	D H P	D L I
N O P	N L F	G E M	N H M
5th day.	6th day.	7th day.	
A H L	A F M	A I P	
B I M	B D K	B G N	
C D N	C H O	C E L	
K E P	G L P	D O M	
G O P	N E I	K H F	

Other solutions may be obtained by substitution. Thus if B is written throughout for A, and A for B, the conditions of the puzzle will be complied with, but the arrangement will be slightly different.

YOUNG AMERICA FOR 1874.

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

SUBSCRIBERS FOR 1873 WHO HAVE NOT RECEIVED PREMIUMS.

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

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

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

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

CHROMO PREMIUMS FOR 1874.

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

CIRCULARS AND BLANKS FOR 1874.

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

WHO ARE ENTITLED TO PREMIUMS.

WE constantly receive letters demanding premiums from persons who purchase our Magazine from news-dealers. To such we must reply *en masse*. We give no premiums to any one whose name is not registered on our books as a yearly subscriber. Book-sellers and news-dealers can send us subscriptions, for which we will allow them a commission for their trouble. Terms furnished by inclosing a stamp with their business card.

OUR PREMIUM LIST FOR 1874.

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

BE PROMPT.

FIRST come, first served.

OUR PREMIUM CHROMO

THE OLD OAKEN BUCKET, has been forwarded to every subscriber for 1874 who made a selection of the same, except those who omitted to forward the amount required for postage (ten cents) on copies unmounted.

When Ten cents postage is sent for copies unmounted or 50 cents for copies on stretcher and canvass, we deliver them free of transportation to the subscribers.

"THE OLD OAKEN BUCKET."

FROM every quarter we have received the most flattering acknowledgments of the justice of our claims for the beauty and superiority of "The Old Oaken Bucket," our champion premium for 1874. Its size and real value surprise and delight its recipients, who uniformly express their astonishment at our ability to send out so charming and admirable a picture as a gift to each subscriber. We call attention to a few specimens of the letters received, printed in another part of the Magazine, as evidence of the uniform appreciation.

We sincerely urge upon our friends, upon those who wish to acquire with a magazine worth every cent it costs, a picture of beauty, which will be a joy forever; and upon the far off, and newly married, who want a link between the past and the present, between the world and themselves, to secure all by sending us a year's subscription, which they will certainly admit to be the best investment they ever made. The rural beauty of the cottage-home, the boy taking a long, refreshing draught from the Old Oaken Bucket as it hung in the well, will recall many a precious thought of bygone times; while the regular visits of a periodical, calculated to interest and instruct every member of the Household, will brighten the fireside, inspire new ideas, and establish the necessary communication between your intelligence and the world of thought, and activity beyond. Delay not to subscribe.

SILVER PLATED WARE.

To all who are looking for a useful as well as ornamental present during the coming holidays, we would recommend the house of Reed & Barton, who manufacture every variety of fine electro-plated table-ware. They are the oldest and one of the largest manufacturers in the United States, and have a most enviable reputation for their goods.

Of the thousands of dollars' worth of the goods sent out as premiums, we have never yet heard a complaint, so we feel safe in saying we know their goods are of

apply it unawares to the legs of the visitors who are brought up to see the poor babes.

In "The Recumbent Prince" the performer lies on the ground, and the hair is drawn away from the head so as to give the appearance of a beard. A cap or hat is placed on the chin, and a body formed of shawls, etc., is attached to the chin, the real figure being hidden in the same way, so that the face is shown upside down, and a very curious effect is produced.

"Neighbor, Neighbor, I Come to Torment You," is an amusing game, played as follows: The players sit in a circle, and one begins by saying, "Neighbor, neighbor, I come to torment you." "What with?" is the question of the next player; "To do as I do," whereupon one hand is moved. This is passed round the circle until all the players are moving their one hand. Then the same formula is repeated, save that the answer is "To do with two as I do," when both hands are moved; and the thing continues until both hands, legs, head, and body of each player are in motion, which presents a comical effect.

"Jingles" is also amusing. One of the players leaves the room, and the rest determine on a word. When he re-enters he is told a noun that rhymes with the one chosen, which he must find out by their dumb movements. Say "bat" is the word selected, he is told that it rhymes with "rat," and the players either try to imitate flying or hitting a ball with a bat.

Much fun is caused by keeping four or five children in the room while the others are sent out, and placing them behind the drawn window-curtains; then let one just show the eye through the opening, and when the rest are admitted they have to decide to whom it belongs—by no means as easy a task as it seems.

"Judge and Jury" is played by one, the judge, asking any question he pleases of the others, who are the jury; and they in their replies must not make use of the words "black," "white," "yes," or "no;" whoever does so at once becomes judge.

In "Schoolmaster and Pupil" the former asks the name of a river, or place, or mountain, or whatever he may choose, beginning with any letter he may fix upon, and if the person addressed does not reply correctly before ten is counted they change places.

"Shadows" always please children, and can be easily done with little trouble in any drawing-room. A sheet must be suspended tightly across the room, with a lamp on the floor behind it. The actors then go through whatever pantomimic gestures they please, all of which are projected in shadow on to the sheet. Last year we performed a variety of nursery stories in this way, such as "Cinderella," "Blue Beard," and the like, one of the party announcing the purpose of each scene as we performed it.

Most games without paraphernalia require forfeits, and these are some of the methods we have adopted. We require the gentlemen to make a speech to three of the ladies, one on the fashions, another on politics, and the third on domestic economy; or we make them quote lines from four negro melodies, and sing them; or they may be put up for sale, everybody bidding according to the value which they set on them. Or three of those who have forfeits to pay are compelled to build a card-house each, and are not released until the three are all standing up together.

Sometimes the forfeits are redeemed by

repeating everything that is said during a stated time. Sometimes all the people owing forfeits are required to go through the figure of a quadrille by keeping the feet together and jumping; or sometimes they have to dance a quadrille blindfolded, which leads to the most absurd results, and before the third figure, everybody is to be found anywhere but where he or she ought to be. Sometimes they have to sing a song, substituting the word "quack" throughout for the real words of the ditty. "A Marmoset Quadrille," too, is always good fun. In this the ladies are neither to talk nor laugh, whatever inducements are held out to them to do so by their partners, on whom no restrictions are laid. Whenever the rule is broken, the figure must be recommenced.

THE MISTLETOE.

An English correspondent writes: "The mistletoe blossoms in May, and ripens its berries in December, and it does this every year, if the season be favorable. The fruit bud is always at the very point of the last year's shoot; two leaf buds are also at the same point, immediately under the fruit bud; these latter are on opposite sides, which form a fork, holding the fruit in the angle formed by the two little branches. It is a *dioecious* plant, i. e., bearing its barren and fertile flowers on different plants. They ought to be called what they really are, male and female, and not barren and fertile plants. Almost everybody must have observed that more than half the mistletoe plants never by any chance bear berries; these are the male plants. The female plants, being the only ones adorned with fruit, are the only ones sought after, and it thus happens that in some orchards where mistletoe is much desired there will be nothing but male plants remaining, and I have heard the remark made by those who ought to know better that 'the mistletoe had, from some unaccountable cause, ceased to bear berries,' whereas they had ignorantly destroyed all the female plants, and left the unhappy and less charming bachelors to perish miserably—a sort of 'natural selection' not conducive to the permanence of the species.

"Mistletoe grows in great profusion in Windsor Park, chiefly on whiethorn and maple; there is an avenue of the latter in the Home Park, close to the castle, which is almost converted into evergreen. I could not find it growing on the oak; it must have been always rare on that tree, as those producing it were held taboo, or sacred, by the Druids. I have seen it growing vigorously on the common acacia.

"I think the most beautiful plant you will occasionally meet with in full bloom at Christmas is the common furze (*Ulex Europæus*). Its usual season for flowering is May; but some individuals may be found in blossom in every month in the year. I think it is rather treated with contempt, and yet it is exceedingly beautiful; so much so that it is said Linnaeus on first seeing it in full bloom on an English common, fell on his knees and thanked God he had been allowed to see it. It is not quite hardy, and has but a limited geographical range. It will not thrive in a hot climate, nor in the north, and a severe winter kills it even here.

"In spite of the rarity of the occurrence of mistletoe upon the oak, thirteen well-authenticated instances of its recent growth upon that tree are on record. In the older botanical authors, oak mistletoe is frequently mentioned, though always as an uncommon plant. Possibly the esteem in which the Druids held the mistle-

toe of the oak was in some measure due to the rarity of its occurrence upon that tree. Next to the apple-tree, the mistletoe is most frequently parasitic upon poplars of various species. It is, indeed, by no means particular as to what tree it honors with its presence, having been found on British trees, as well as upon many commonly cultivated ones, and upon certain shrubs, such as the gooseberry, buckthorn, and wild rose, and even upon the azalea. It is by no means uncommon upon the hawthorn, and has been observed upon the yew, cedar, and larch.

"Gloucester and Devon are quoted as mistletoe-producing counties, but it may fairly be doubted whether Herefordshire is not entitled to take precedence of these in this matter. Dr. Bull, speaking of this county, says that there is scarcely a Herefordshire orchard of any standing in which mistletoe does not occur. He adds: 'The proportion of apple-trees which bear mistletoe in the central districts of the county, as obtained by a separate examination of more than 2,000 trees, as they came, in several orchards, is as follows:—In orchards of comparatively new kinds of fruits, principally French and Italian apples, the average number of trees which bore mistletoe ranged from 13 to about 30 per cent.; in old, long-established orchards the proportion varied from 30 to as high as 90 per cent.; whilst the general average from all the trees marked down was 39 per cent. of mistletoe-bearing trees.'

"It would be sufficiently interesting to enter at length upon the folk-lore connected with the mistletoe; but much of it is generally known, and the space which such a notice would occupy may doubtless be better employed. It may be interesting, however, to some of our readers, to know how they may raise mistletoe from seed for themselves, should they be so inclined. The simplest method is to crush a ripe berry between the fingers, and rub it with the seeds into a crack of the bark, on the under-side of a branch, the under-side being chosen because the seeds are not there so liable to be washed away by rain. The glutinous matter of the berry will cause the seed to adhere, and it will commence to grow the following spring. The apple, poplar, lime, and hawthorn are recommended as suitable trees upon which to make the experiment."

NAGGING.

WOMEN have bad characters in some things, not always quite fairly given, if sometimes ill-repute has followed only too closely on the heels of ill-deserving, and blame is apportioned according to demerit. And one of the evil things with which they are credited is that uncomfortable habit known popularly as "nagging." Never to know when to let a subject die out of remembrance, never to allow a sore to heal; to show nothing of the grace of forgiveness, nothing of the sweet forgetfulness of silence; to be forever the dropping water wearing into the patient strength of granite, for ever the rasping file tearing out fibers of the quivering flesh—this is the kind of thing of which women are said to be more capable, as well as more often guilty, than men: though no one has yet been found bold enough to say that men are not guilty of this fault at all, and that nagging is as purely a feminine characteristic as maternity, say, or throwing stones from the shoulder overhanded. And indeed men are to be found who nag as persistently as the weakest-minded and most ill-tempered house-mistress of them—men who prod and provoke and worry about every little thing that comes uppermost, and

make life a burden to all with whom they are connected simply because of that fatal habit of never letting the past lie quiet in its grave, and of never knowing when to drop a disagreeable matter that has already made too deep a mark. And perhaps a nagging man is even a more objectionable person than a nagging woman; partly from the greater force of character which he uses as the catapult for his misdeeds, partly from the feeling one has of the eminent unfitness of things when a lord of the creation takes it in hand to make himself the bad travesty of the inferior creature. To women this kind of collapse is especially painful; for the truth is, women like to be able to reverence their lords as superior to themselves, and when they find them as weak and small and silly and contemptible, they resent it as an injury done to their ideal, and so much of the gilding taken off their gingerbread.

DEMOREST.

BY I. W. SANBORN.

As the wheat among the grains,
As the oak upon the plains,
So the choicest household guest
Is our queenly "Demorest."

As the diamond is to pearls,
Or as Grace among the girls,
So, by far, the ladies' best
Is our charming "Demorest."

Lyndonville, Vt.



We have often advocated the use of oatmeal in these columns, and we refer to it again because we wish to express our entire concurrence in a statement said to have been made by Gerald Massey, the English poet and lecturer, that oatmeal was a most excellent brain and nerve food, containing a large proportion of phosphorus, which is excluded by the refining process from ordinary wheat flour, and should therefore be obtained in some other way, and that the best and easiest way is through the use of oatmeal porridge with milk, as a breakfast dish.

We have tested this for many years, and know it to be a fact, that boiled oatmeal with milk, is the breakfast of all others, for brain workers. To produce its perfect action upon the liver, as well as the brain, we should recommend that stewed cranberries (or French prunes, for a change) be added to the bill of fare—a slice of Graham toast, and a cup of well-made Mandarin tea. A person who eats this breakfast for a few months will have no other as long as he lives; the benefit arising from it will be so plain, and so decided.

The following is the formula for OATMEAL PORRIDGE.—Set some water on the fire, and when it boils put in some salt; then with a slice stir in by degrees some oatmeal, which should be sprinkled in very carefully, beating or stirring it all the time. When about the consistence of hasty pudding and sufficiently boiled, pour it on plates. It is generally eaten with cold milk, buttermilk, or treacle, or with cold butter. The above is a very good formula, and porridge worth eating cannot be produced by any serious depart-

ures from it. The visible transformation which the mixture undergoes will show when it is almost done to a turn; but the degree of consistency required cannot be indicated, though it may be very soon learned. It must be poured out hot upon the plates, where, if properly compiled it will set as it cools with a smooth surface, and be crisp in the eating. I think cold milk is the best with porridge. The milk is to be supplied in a cup or small pitcher, and poured a little at a time upon the porridge as needed. What is called "Irish" oatmeal, clean, but coarsely ground, is best.

CHARLOTTE RUSSE.—Line a cake mold, both at the bottom and sides, with small sponge cakes, fill it up with rich whipped cream, flavored with vanilla, and put the mold into an ice-pail. When required for serving take out the mold, rub it gently on the outside, and the charlotte will come out whole; serve instantly. (Proved.)

APPLE GINGER.—Two pounds Ribstone or other hard apples, pare, core, and cut them into eight pieces, put them into cold water whilst doing this to preserve their color; make the syrup of three pounds white sugar, a little water, and four ounces tincture of ginger. Put in the apples when the syrup is boiling, and simmer very slowly until transparent. The pieces of apple should be kept whole. It will keep for a year.

PASTE FOR ENGLISH (RAISED) PORK PIES.—Put one pound of lard and rather more than a pint of water into a saucepan. Boil them together for a quarter of an hour, stirring occasionally; have ready weighed and dried three pounds of flour; pour the lard and enough of the water (all, if necessary) to make a moderately stiff paste, into the flour, stirring it all the time. Knead it well for ten minutes, or until it becomes smooth and tough; then set it by the fire covered with a cloth, and let it stand for fully twenty minutes before beginning to raise the crust upon the mold. It is short and crisp to the taste, and generally approved.

CARROT PUDDING.—Half a pound each of plums and currants picked and stoned, half a pound finely-chopped beef suet, three-quarter pound bread crumbs, one half a pound each of carrots and potatoes (raw) when scraped and grated, quarter of a pound fine moist sugar, a little finely-cut lemon peel (or, if preferred, two ounces candied peel), spice to taste, a teaspoonful of salt. Very little liquid is required to form the right consistency, as the moisture from the vegetables is nearly sufficient. What more is wanted should be milk. Boil in a mold from four to five hours. Serve with liquid sauce. This is a very nice and inexpensive pudding.

CUP PUDDINGS.—The weight of two eggs in the shell, of lump sugar, of butter, and of flour. Place the butter before the fire till half melted, then beat it to a cream; pound the sugar well, beat the eggs, mix the ingredients together with a little grated lemon peel; butter your cups (tins are best, but teacups will do), half fill them, and place them in a cool oven for half an hour. Serve them either hot, with Canary pudding sauce, or cold with jam.

CANARY PUDDING.—Ingredients: The weight of three eggs in sugar and butter, the weight of two eggs in flour, the rind of a small lemon, three eggs. Mode of preparation: Melt the butter to a liquid state, but do not allow it to oil; stir to

this the sugar and finely-minced lemon peel, then very gradually dredge in the flour, stirring the mixture well all the time, then add the eggs, well beaten; mix well until all the ingredients are thoroughly blended; put into a well-buttered basin or mold, boil for two hours, and serve with the following sauce:

The yolks of three eggs, and the juice of two lemons, sugar to taste. Make these hot in a pan, and when it begins to thicken, add the whites, which have been beaten to a froth, and serve with the pudding almost directly.

LEMONS (TO PICKLE).—Rasp the lemons a little, and nick them at one end; lay them in a dish with very dry salt, let them be near the fire, and covered. They must stand seven or eight days, then put in fresh salt, and remain the same time; then wash them well, and pour on boiling vinegar, grated nutmeg, mace, and whole pepper. Whenever the salt becomes damp, it must be taken out and dried. The lemons will not be tender for nearly a year. The time to pickle them is about February.

SCOTCH BROTH.—Three pounds of the scrag end of a neck of mutton, one onion, one small turnip, a little parsley and thyme. Put the mutton in the pan, and cover with two quarts of cold water, add the vegetables, and not quite a teacupful of rice; add a small carrot and a little celery, they give such a nice flavor. When it boils skim carefully, cover the pan, and let it simmer for two hours. Of course the vegetables must be cut small.

LEMON CHEESE-CAKES.—Yolks of four and whites of two eggs beaten separately, rind of lemon grated, and juice of two, quarter of a pound of pounded loaf sugar, quarter of a pound of fresh butter melted, beaten all together. Place the jar in which they are mixed in a saucepan of boiling water, stir till it thickens, mix with it one tablespoonful of water. The whites of the eggs should be used as the frosting for the cheese-cakes, beating them to a froth with a quarter of a pound of lump sugar. The mixture will keep for months.

TO STEW OYSTERS. (No. 1).—One pint of oysters will make a moderate sized dish; wash them free from grit; in their own strained liquor put them in a saucepan, and heat them slowly in the liquor; when they are just beginning to simmer, take them out, add to the liquor a quarter of a pint of good cream or milk, a little pounded mace and Cayenne pepper, a little salt, if needed; when it boils, add from one to two ounces of good butter, smoothly mixed with a large teaspoonful of flour, continue to stir the sauce until these are properly blended, then put in the oysters and let them remain near the fire, until they are hot. They require so little cooking that they will harden if allowed to boil. 4 or 5 minutes simmering will cook them.

TO STEW OYSTERS. (No. 2).—Strain them, and wash them, put water in the liquor and boil it, and drop in the oysters one at a time, until they are plumped, then take them out, and add a little mace milk. To fry oysters, wash them, and dry them on a clean napkin; dip in beaten egg, and pounded crackers, sifted, and let them lie for several hours before frying, and they will not shrink.

TO REMOVE INDELIBLE INK STAINS.—Wet the spot with a weak cyanide of potash, and then wash with cold water.

BORAX SOAP FOR BLEACHING CLOTHES.—One ounce borax, eight quarts of water, three pounds of soap. Put the borax in

the water, and let it boil. After it boils add the soap in small pieces.

FOR CLEANSING CLOTH.—Equal parts alcohol and ammonia; make hot soapsuds, add a tablespoonful to the suds.

PLUM CAKE.—One pound of butter, one pound of sugar, one pound flour, ten eggs, four pounds raisins, two pounds currants, one pound citron, one glass of wine and brandy, one ounce cinnamon, one ounce mace, a half ounce cloves.

CALIFORNIA CAKE.—One cup of sweet milk, one and a half cups sugar, two eggs, two tablespoonfuls butter, three cups of flour, one teaspoon soda, and two of cream tartar.

PUFF CAKE.—Two coffee cups of sugar, one half a cup of butter, one cup of milk, three eggs, three cups flour, one teaspoon soda, two cream tartar. Heat the butter and sugar, then break in the yolks (without beating) then the milk, and, lastly, the flour and whites beaten to a froth, alternately. Coffee cups for all.

ICING FOR CAKE.—Take the yolk of an egg, a little butter melted, beat well together; put on your cake and sift on sugar. Set in the oven a few minutes.

SILVER CAKE.—The whites of six eggs beaten to a froth, one cup of butter, two cups sugar, beaten to a cream, four cups flour, one cup milk, one teaspoon soda, two cream tartar; flavor with bitter almond.

RUSK.—In the morning take one quart potato sponge, one coffee-cup sugar, one teacup butter, two eggs, one pint sweet-milk. Warm the milk a little with the butter, beat the eggs and sugar together, a little salt. Set it to rise after kneading well. After dinner put it on pans, and bake for tea. Knead soft.

INDIAN BREAD.—Two cups Indian meal, one cup flour, two tablespoons sugar or molasses, one teaspoon soda, two cream tartar, one pint milk. Bake half an hour in flat pans.

BALTIMORE CORN BREAD.—One quart milk, one pint Indian meal, three eggs, one quarter pound butter. Boil the milk, and with it scald the Indian meal; stir in gradually the meal and butter; when cool, add the eggs. Bake in square tins, a half an inch thick of butter, when put in pans. An excellent recipe.

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long time by leaking. It was cemented with red and white lead, covered with a coating of shellac varnish, and was constantly being re-cemented in the faulty places; but after the lapse of three weeks or so it would leak afresh; and this went on till, in despair, I was forced to give up repairing it as a bad job. Some time after, a friend recommended a cement composed of resin, tar, and linseed oil, which he assured me was the best for the purpose of making water-tight this troublesome aquarium. I therefore tried it without delay, and I am pleased to relate that the said aquarium has now been standing just a year with the water unchanged, and shows no signs of leakage whatever. I cannot give the exact proportion of each ingredient of which this cement was composed, but I used about an eggcupful of oil and four ounces of tar to one pound of resin, and allowed them to melt together in a pipkin over a gentle fire. If much oil be used, the cement will in all probability run down the angles of the aquarium; to obviate this, it should be tested before use by allowing a small quantity to cool under cold water, and, if not found sufficiently firm, allowed to simmer longer, or have more tar and resin added, which will answer the same purpose. The cement should be poured in the angles of the aquarium while in a liquid state, but not when boiling, or it would most assuredly crack the glass. The cement will become firm in a few minutes, and the aquarium may then be tilted up in a different position while a second angle is treated likewise; and so on till the whole work is completed.



GINGER BEER.—Six ounces of bruised ginger, five gallons of water. Boil the ginger in three quarts of the water for half an hour, then add five pounds of loaf sugar, a gill of lemon juice, and a quarter of a pound of honey, with the remainder of the water, and strain through a cloth. When cold add the white of an egg and two drachms of essence of lemon. After letting it stand three or four days, bottle it.

HAM TOAST.—Scrape or pound some cold ham, mix it with beaten egg, season with pepper, lay it upon buttered toast, and place it in a hot oven for three or four minutes. Dried salmon, smoked tongue, potted meats, or any other relishing viands, answer equally well upon toast.

PARADISE PUDDING.—Half a pound of minced apples, half a pound of currants, two ounces of peel, one small nutmeg, quarter of a pound of suet, four ounces of bread crumbs, three eggs, a glass of milk, and three ounces of sugar; sweeten to taste; boil two or three hours.

BAKING HAM.—Most people boil ham. It is much better baked, if baked right. Soak for an hour in clean water, and wipe dry. Next spread it all over with thin butter, and then put it in a deep dish, with sticks under it, to keep it out of the gravy. When it is fully done, take off the skin and matters crusted on the flesh side, and set it away to cool.

CAPER SAUCE FOR MUTTON.—Melt two ounces of butter in a saucepan, add a tablespoonful of flour; when the two are well amalgamated, add pepper and salt to taste, and rather less than a pint of boiling water; stir the sauce on the fire until it thickens, then add a good allowance of capers, either whole or coarsely chopped, and, removing the saucepan from the fire, stir into the sauce the yolk of an egg beaten up with the juice of half a lemon and strained.

TRIFLE.—Take a sufficient number of penny sponge cakes, cut them in halves,

lengthways, and spread them with any jam that is preferred. Place the halves on the top of one another, and soak them well with lemon syrup until they will absorb no more. Cover them with a rich boiled custard to about two inches; then, if you can get it, put an equal thickness of clotted cream, but this may be dispensed with. Finally, crown all with plain whipped cream, piled high. Ratifas may be mixed with the sponge cakes, also sweet almonds, blanched and cut in strips.

SUMMER SANDWICHES.—Take half a pound of nice butter, three tablespoonfuls of mixed mustard, three tablespoonfuls of nice sweet oil, a little white or red pepper, a little salt, and the yolk of an egg; braid this together very smoothly, and let it cool. Chop very fine some tongue and ham. Cut the bread very thin; spread it with the dressing; then spread over the meat, then the bread, and press it together very hard. Trim off the edges, that the sandwiches may be all one size.

Foo-Foo.—Wash a breakfast-cupful of rice in two or three waters, and drain; then slice an onion; next get a small knuckle of veal, stew the veal slowly until half done, and then add the rice and onion, a blade of mace, a few white peppercorns, and, if liked, two or three cardamoms. Cover close, and cook gently until the rice is done; season with salt to taste, and serve very hot. This dish may be made with the scrap end of a neck of mutton, fat being carefully cut

off, or with a fat young chicken. The latter is most delicate for an invalid.

CHICKEN FRICASSEE.—Skin and cut in small pieces; wash in warm water and dry, season with pepper and salt, put into a stewpan with water, with a large piece of butter, a little lemon, one anchovy, mace, and nutmeg, an onion stuck with cloves, a bunch of lemon thyme, and sweet marjoram. Stew till the chickens are tender, then dish. Thicken the gravy with flour and butter, strain it, beat the yolks of three eggs in a large cupful of cream, and put it in the gravy; shake over the fire (do not boil), and pour over the chickens.

LEMON PIE.—Three eggs (save the whites of two), juice and peel of one lemon, one cup of boiling water, one tablespoonful of corn flour, one cup of sugar. Bake, grate the lemon, and pour the boiling water over the juice and peel; beat the eggs with the corn flour, and add to the boiling water; let it cool before adding the sugar. Beat the whites of the two eggs with one tablespoonful of sugar, and spread over the top of the pie.

BOILED RICE PUDDING.—Take one quarter pound rice and put in with a quart of cold milk and a good piece of fresh butter. Keep it close; stirring on the fire till it boils. If you find it not very thick, stir in more rice till like thick cottage. Beat six eggs well with the rice and milk. Salt, spice, if you choose. Sweeten to taste. Tie it close in the cloth. Boil one hour.

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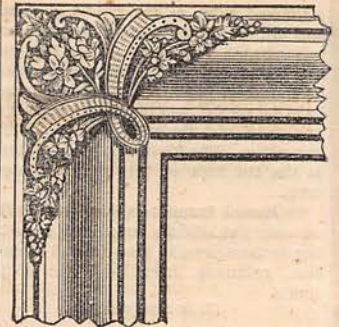
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