

MISCELLANEOUS RECIPTS.

To Clean Oil Paintings.—Soluble varnishes, such as sugar, glue, honey, gum arabic, isinglass, white of egg, and dirt generally may be removed by employing hot water. To know when the painting is varnished or coated with such materials, moisten some part with water, which will become clammy to the touch. To clean the picture, lay it horizontally upon a table, or some convenient place, and go over the whole surface with a sponge dipped in boiling water, which should be used freely, until the coating begins to soften; then the heat must be lowered gradually as the varnish is removed. If, however, the coating is not easily removed, gentle friction with stale bread crumbs, a damp linen cloth, or the end of the fore-finger, will generally effect it, or assist in doing so. White of egg may be removed (if not coagulated by heat) by using an excess of albumen (white of egg and cold water;) but, if coagulated, by employing a weak solution of a caustic alkali, or potash.

Cheap and Easy way of Framing Prints.—Obtain a piece of thin board or mill-board, the size of the print intended to be framed, or rather larger, upon which slightly adhere the print with gum; procure a piece of glass exactly the size of the board and bind over the edges all round strongly with coarse paper; a piece of ornamental paper is then to be pasted in front to imitate a frame. A slip of the old-fashioned paper bordering will be found to answer admirably. If intended to be suspended, rings are to be tacked at the back of the board. Should the paper that is chosen to go round the print be something of gold and white, it will scarcely be known from an enameled frame.

A Remedy for Hair Turning Prematurely Grey.—The only remedy is to dye, for which purpose the following is an invaluable preparation. Bruised nutgalls, half a pound; to be boiled in olive oil until they are soft. They are then to be dried on a stone, and reduced to an impalpable powder. This is to be rubbed up in a mortar with its own weight of powdered pine charcoal, and the same quantity of salt. The whole must now be boiled in three quarts of water until a greasy black sediment falls to the bottom. This is the dye. Anoint the hair with it very carefully, (for unless very great caution is used it will stain the skin also) after which put on an oilskin cap. When dry brush it out.

Ginger Wine.—To every gallon of water add three pounds of sugar and one pound of ginger, the paring of one lemon, half a pound of raisins, stoned; boil all half an hour, let it stand until it is lukewarm, then put it into the cask with the juice of a lemon; add one spoonful of yeast to every gallon, stir it every day for ten days, then add half a pint of brandy to every two gallons, half an ounce of isinglass to every six gallons; stop it close down, and in about eight weeks it will be fit to bottle.

To Strengthen and Improve the Voice.—Practice two or three times a day; but at first not longer than ten minutes at a time, and let one of these times be before breakfast. Exercise the extremity of the voice, but do not dwell upon those notes you touch with difficulty. Open the mouth at all times in the higher notes, especially; open it to the ears as if smiling. Take nothing to clear the voice but a glass of cold water, and always avoid pastry, rich cream, coffee, and cake, when you intend to sing.

To Restore Crape.—When a drop of water falls on a black crape veil or collar it leaves a conspicuous white mark. To obliterate this, spread the crape on a table, (laying on it a large book or a paper weight to keep it steady) and place underneath the stain a piece of old black silk. With a large camel-hair brush dipped in common ink go over the stain; and then wipe off the ink with a bit of old soft silk. It will dry immediately and the white mark will be seen no more.

To Extract Grease Spots from Velvet. you should first warm the spot before the fire, then hold it over the finger and carefully apply spirits of wine with a silk handkerchief.

Ginger Beer.—One and a-half ounces of well sliced ginger, 1 oz. of cream of tartar, 1 lemon sliced, 1 lb. of white sugar. Put the ingredients into an earthen vessel and pour on them one gallon of boiling water; when cold add a tablespoonful of yeast and let the whole stand until next morning; then skim and bottle it, and in three days it will be fit for use.

Dentifrice.—Charcoal and honey mixed into a paste, forms a very excellent preparation for cleaning the teeth with.

FASHIONS FOR JANUARY.

FIG. I.—BALL DRESS OF CANARY COLORED SILK.—Skirt covered with puffings of tulle of the same color, and trimmed with long garlands of purple flowers, the garlands increasing in width as they approach the bottom of the dress. Sleeves and body trimmed to correspond with the skirt. Head-dress of flowers, like those on the dress.

FIG. II.—AN OPERA DRESS OF PINK SILK, trimmed with pink and white fringe. Opera cloak of white cashmere trimmed with pink plush; the hood is of pink plush lined with white silk.

FIG. III.—SHAWL CLOAK OF GROS D'IRLANDE, cut to a point and terminated by a band of velvet as a border. The part of the velvet behind is fourteen inches deep, while at the bend of the arm it is only ten inches. The shawl is edged with a fringe of silk twist and chenille.

FIG. IV.—BLACK WALKING COAT OF CLOTH.—The sleeve and body are cut in one piece. The front fits tightly to the waist.

GENERAL REMARKS.—Fashion is now indulgent; it allows every lady to follow her own taste and caprices, provided there is nothing ungraceful. Ornaments for skirts will still be flounces and pyramids at the side. There will also be some dresses with double skirts, and others with the apron trimming in front. Braces remain in vogue; they set off the shape of the back by making it appear wider. Bodies will remain high for ordinary dress, and low for evening parties. Open sleeves too are retained, as they will always be more elegant than the others, being accompanied by handsome under-sleeves with puffs and lace. Close sleeves will be appropriated to half-dress and street dress. All common dresses are made with long jacket bodies. Round bodies, that is, without lappets or basques at the waist, almost exclusively belong to full dress. Satin seems to be regaining the favor which it once enjoyed, as several satin dresses have been made up this winter. It is considered more suitable for middle-aged and elderly ladies than young ladies. One of the most elegant of these new satin dresses is black, and is intended for dinner or evening costume. The skirt is trimmed with flounces of black lace, each surmounted with a quilling of cherry-color velvet. The corsage is low and pointed, and has a Fichu Antoinette edged with a ruche of cherry-color velvet.

EVENING DRESSES for quite young ladies are mostly made of tartan, tulle or crape, and have two or even three skirts. But little trimming is used. These are light, graceful, and youthful.

CLOAKS are made longer than they have been for a great many years. The shawl form and the *bourmou*s are both favorites. Some are made with broad sleeves and some without any sleeves at all. One cloak of black velvet is made in the shawl form, and is edged round with a broad band of velvet in a plaid pattern, beneath which descends a row of fringe. The cloak has a hood with *revers* formed of bands of plaided velvet.

BONNETS OF BLACK VELVET are very much in favor this winter. One of the handsomest is ornamented with stripes of amber-color satin, and has at the edge a row of black lace, which is turned back over the brim. On one side there is a small tuft of black feathers sprigged with amber-color stars. In the inside a yellow rose is placed on one side, and on the

spoonful of walnut-ketchup, and lemon-pickle. Let it boil for 3 or 4 minutes; season it with salt and cayenne pepper; and serve it quite hot, without thickening the gravy. Garnish with red cabbage.

If the meat has been *boiled*, cut the slices rather thick, and use broth sufficient to make rather more gravy than for the roast; take mushroom instead of walnut-ketchup; season with salt, white pepper, mace, and chopped parsley; add a few capers or a minced gherkin, and serve with pieces of bread fried in butter.

A little wine may be employed so as only to impart a slight flavor: port for the roast, and white wine for the boiled.

Rabbit Pie.—Rabbits, if young and in flesh, are quite as delicate as chickens; their legs should be cut short, and the ribs must not be put in, but will help to make the gravy.

Cut 2 rabbits and 1 lb. of pickled pork into small bits; lay them, when seasoned with pepper and salt, into a dish. Parboil the livers, and beat them in a mortar, with their weight of fat bacon, some pepper, salt, mace, and sweet herbs, chopped fine. Make this into small balls, and distribute in the dish. Grate half a small nutmeg over, and add a pint of gravy. Cover with a tolerably thick crust, and bake it an hour in a quick but not violently heated oven.

All pies made of white meats or fowls are improved by a layer of fine sausage-meat, made of pork, flavored according to taste and the savoriness of the pie.

A Camp Dish.—Take any joint of mutton, put it into a pot with a good many onions cut small, and as many vegetables as can be obtained to add to it; 2 tablespoonfuls of vinegar, 5 of port wine; season it with black and red pepper; add a spoonful of flour, and, if at hand, 4 desert-spoonfuls of Harvey's sauce and essence of anchovies. Cover the meat with water, and let it stew $1\frac{1}{2}$ hour; it should be stirred frequently to prevent it from burning, as there should be only water sufficient to cook it. Should there be a steam-apparatus, do not add the water. This is an excellent dish in camp, and it also suits a family where there are many persons to be fed from one joint. A fowl may be added to or substituted for the mutton.

Fowl Boiled with Oysters.—Take a young fowl, fill the inside with oysters, put it into a jar, and plunge the jar in a kettle or saucepan of water. Boil it for $1\frac{1}{2}$ hour. There will be a quantity of gravy from the juices of the fowl and oysters in the jar; make it into a white sauce, with the addition of egg, cream, or a little flour and butter; add oysters to it, or serve it up plain with the fowl. The gravy that comes from a fowl dressed in this manner will be a stiff jelly the next day; the fowl will be very white and tender, and of an exceedingly fine flavor—advantages not attainable in ordinary boiling—while the dish loses nothing of its delicacy and simplicity.

Bake-well Pudding.—A shallow tart-dish, which should be lined with quite an inch deep layer of several kinds of good preserves mixed together, and intermingled with them from two to three ounces of candied citron or orange rind. Beat well the yolks of ten eggs and add to them gradually half a pound of sifted sugar; when they are well mixed, pour in by degrees half a pound of good clarified butter, and a little ratifia, or any other flavor that may be preferred; fill the dish two-thirds full with this mixture, and bake the pudding for nearly an hour in a moderate oven.

A Dressing for Cold Fowls.—Cut a fowl into quarters. Beat up one or two eggs; grate in a little nutmeg, and put in a little sauce, some chopped parsley, and a few crumbs of bread. Beat them all together, and dip the fowl into the mixture; then fry it of a fine, light brown. Prepare a little good gravy, thickened with a little flour, and put in a spoonful of catsup. Lay the fried fowl in a dish, and pour the gravy over it. You may garnish with lemon and mushrooms.

For Tarts and Cheesecakes.—Beat the white of an egg to a strong froth; then mix it with as much water as will make three-quarters of a pound of fine flour into a very stiff paste; roll it very thin, then lay the third part of half a pound of butter upon it in little bits; dredge it with some flour left out at first, and roll it up tight. Roll it out again, and put the same proportion of butter; and so proceed till all be worked up.

Wine-Pudding Sauce.—Sweeten quarter of a pint of melted butter, add a little grated lemon peel or nutmeg, and a couple of glasses of white wine; make it quite hot, but not to boil, and serve immediately.

Or:—Take two wineglasses of white wine, one of water, the peel of half a lemon; sweeten it; let it boil up; take it off the fire and pour it on two yolks of eggs beaten. Stir quickly, and pour round the pudding.

To make Apple Cheesecakes.—Pare, core, and boil a dozen apples with sufficient water to mash them. Beat them up very smooth, and add six yolks of eggs, the juice of two lemons, some grated lemon-peel, and half a pound of fresh butter beaten to a cream and sweetened with powdered loaf sugar. Mingle the whole well together. Bake them in a puff crust, and serve open.

Very Light Paste.—Mix the flour and water together, roll the paste out, and lay bits of butter upon it. Then beat up the white of an egg, and brush it all over the paste before it is folded; repeat this when rolling out, and adding the butter each time till the whole of the white of egg is used. It will make the paste very flaky.

MISCELLANEOUS RECEIPTS.

Waterproof Polish for Boots and Shoes.—Mix together two pints of vinegar, and one pint of soft water; stir into it a quarter of a pound of glue broken up, half of a pound of log-wood chips, a quarter of an ounce of finely powdered indigo, a quarter of an ounce of the best soft soap, and a quarter of an ounce of isinglass. Put the mixture over the fire, and after it comes to a boil continue the boil for ten minutes or more. Then strain the liquid, and bottle and cork it. When cold, it is fit for use. Before you apply this polish to boots, shoes, &c., remove the dirt with a sponge and water; then put on the polish with a clean sponge. Should you find it too thick, hold it near the fire to warm a little and the heat will liquify it sufficiently to be used.

To Strengthen and Improve the Voice.—Take of beeswax, two drachms; copaiba balsam, three drachms; powder of liquorice root, four drachms. Melt the copaiba balsam with the wax, in a new earthen pipkin; when melted, remove them from the fire, and, while in a melted state, mix in the powder. Make pills of three grains each. Two of these pills to be taken occasionally three or four times a-day. This is an excellent remedy for clearing and strengthening the voice, and is used by most professional singers.

To make Old Silks look as well as New.—Unpick the dress, put it into a tub and cover it with cold water; let it remain an hour; dip it up and down, but do not wring it; hang it up to drain. Iron it very damp, and it will look beautiful.

Or:—Having unpicked the dress, grate 2 large potatoes into a quart of water; let it stand to settle; strain it without disturbing the sediment, and sponge the silk with it. Iron it on the wrong side.

Lemonade Powder.—Mix one part of citric acid with six parts of finely pounded loaf sugar, a very fine lemonade is thus prepared, which may be preserved for any length of time. The quantity of this mixture necessary to be put in a glass of water to make a pleasant drink must be regulated by the taste of the person using it.

To take Rust out of Steel.—Cover the steel with sweet oil well rubbed on it, and in 48 hours use unslaked lime finely powdered, to rub until all the rust disappears.

To Cement Broken China.—Beat lime into the most impalpable powder, sift it through fine muslin; then tie some into a thin muslin; put on the edges of the broken china some white of egg, then dust some lime quickly on the same, and unite them exactly.

Or.—Dissolve 1 oz. of isinglass in 2 wineglassfuls of spirits of wine. It will form a transparent glue, which will unite glass so that the fracture will be almost imperceptible. The greatest care must be taken that the spirits of wine shall not boil over into the fire.

A Liquid Polish for Mahogany.—Take one ounce of bees-wax and half an ounce of alkanet-root. Melt them together in an earthen pipkin or pot. When melted, take the pipkin off the fire, and add to the mixture two ounces of spirits of wine and half a pint of linseed oil. Rub the liquid on the furniture, and polish it with a clean woolen cloth.

Artificial Rockwork is often made of stiff paper crumpled over cinders, &c., as a foundation; it is then brushed over with glue, and fine sand strewn upon it.

A Good Method for Washing Paint.—First, let the flannel used in cleaning it be well soaped; then dip it into some finely-powdered bath-brick.

To Prevent Flannels from Shrinking.—The first time the flannels are washed, put them in a pail of boiling water, and let them lie till cold.

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FASHIONS FOR FEBRUARY.

FIG. I.—WALKING DRESS OF DELICATE PURPLE SILK.—Skirt trimmed with four flounces and with narrow black lace. The upper flounce is set in at the waist. The body is made without a basque, trimmed with three rows of lace put on like braces. A bow with long ends ornaments the body in the front of the waist. The sleeves are made with two puffs and frills, and ornamented with a bow and ends. Bonnet of dark blue velvet, trimmed with black feathers.

FIG. II.—DINNER DRESS OF BLUE SILK, ornamented with four flounces, trimmed with velvet put on in a diamond form, and black lace. The body is made without a basque, but with a very long point in front. A trimming like that on the flounces forms the braces. The sleeves are very wide. The head-dress is a roll of blue plaited velvet with a fall of black lace behind.

FIG. III.—THE COMPEIGNE is a very beautiful style of side trimming for a dress, and the latest fashion for a black basque. This basque is made of puffings of black tulle and black lace insertion. The sleeves are a novelty.

FIG. IV.—THE ONTARIO.—A new and tasteful style of cloak, half-way between the shawl and mantilla.

FIG. V.—THE EUGENIE.—Both flounces and side trimmings are used. Either flounces or side trimmings by themselves would be sufficient. The sleeves and corsage are new and pretty.

FIG. VI.—BLACK LACE PELERINE, OR FICHU.—The foundation is made of bouillonnes of black net, confined by rows of velvet. The trimming consists of a double row of black Maltese, with scalloped edges.

FIG. VII.—THIS FICHU is intended to be worn with a low dress in demi-toilet. It is composed of rows of narrow lace or blonde, scalloped at the edge, and alternating with rows of narrow black velvet ribbon. The fichu is fastened in front by bows of black velvet. Though trimmed with black velvet, this fichu is not necessarily adapted to mourning, but may be worn with a dress of any color.

FIG. VIII.—SLEEVE OF MUSLIN, trimmed with narrow frills scalloped at the edge, and set on in fluted plaits. Up the front of the arm there is a running of colored ribbon, at each side of which is a narrow scalloped frill. The turned-up cuff is finished by the frill set on in fluted plaits.

FIG. IX.—HEAD-DRESS composed of white velvet ribbon, figured in blocks and stripes of cherry colored velvet. A long floating plume is attached to the left side of the head-dress.

FIG. X.—BLONDE CAP, ornamented with narrow ribbons. The crown is covered by a barb of black lace which crosses on it.

GENERAL REMARKS.—Dresses still retain their vast amplitude; not only skirts, but sleeves, are made exceedingly full. Flounces are no longer indispensable; as many dresses are made without flounces as with them. Broad side trimmings, in the style called "Quilles," are highly fashionable, and they are better suited than flounces to the thick, massive silks which the looms of Lyons have this season produced.

CLOAKS AND MANTLES are of every variety of form and color. This season the bournouse and the mantle may be said to contend for fashionable favor. The velvet mantle, with its loose hanging sleeves, and elaborate trimming of passementerie, lace, &c., is rich and aristocratic. But the bournouse has the recommendation of being admirably well

Omelet.—To one egg take a skimmerful of milk and a small portion of salt, with some pepper. Beat well together, and fry in butter. Turn it carefully.

MISCELLANEOUS RECEIPTS.

A Perfumed Soap.—Take four ounces of marshmallow roots skinned, and dried in the shade; powder them, and add one ounce of starch; the same of wheaten flour; six drachms of pine-nut kernels, two ounces of blanched almonds, an ounce and a half of kernels husked, two ounces of oil of tartar, the same of oil of sweet almonds, and thirty grains of musk; thoroughly incorporate the whole, and add to every ounce half an ounce of florentine orris-root in fine powder; then steep half a pound of fresh marshmallow roots, bruised in the distilled water of mallows (or orange flowers,) for twelve hours, then squeeze out the liquor; then, with this liquor and the preceding powders and oils, make a stiff paste, to be dried in the shade, and formed into round balls. This soap is excellent for smoothing the skin, or rendering the hands delicately white.

Moths in Carpets.—Camphor will not stop the ravages of moths after they have commenced eating. Then they pay no regard to the presence of camphor, cedar or tobacco. Nor will the dreaded and inconvenient taking up and beating always insure success. But take a coarse, crash towel, and wring it out of clean water, and spread it smoothly on the carpet, then iron it dry with a good, hot iron, repeating the operation on all suspected places, and those least used. It does not injure the ply or color of the carpet in the least, as it is not necessary to press hard, heat and steam being the agents; and they do the work effectually on worms and eggs. Then the camphor will doubtless prevent depredations of the miller.

The Most Correct and Tasty Way of Arranging Flowers for Vases.—Much depends upon the formation of the vase, also the position in which it is to be placed. It is imperative that a due regard to the contrast of colors be studied; placing the larger and darker flowers in the back-ground, or centre, as the case may be. By no means over-crowd the vase—the majority of bouquets being spoil in effect by that one fault: as the natural beauty and elegance is much enhanced by a light and easy distribution in the arrangement.

The Cheapest and Simplest Method for Preserving the Skeletons of Leaves.—Make up a book of good, stout writing paper, (letter size,) and fasten down each skeleton leaf (when thoroughly dried) to the paper by means of a fine needle and thread, catching hold of the centre or main stem of each leaf only. Beyond this nothing but care is required to keep them in a high state of preservation. I made up my book in this way three years ago, and they are as good now as they were the first day I put them in.

How to take Fruit Stains out of a Muslin Dress.—Boil a handful of fig leaves in two quarts of water until reduced to a pint. With a clean sponge, dipped in this liquor, rub the part affected, and the stains will be entirely removed. Or—Rub the part on each side with yellow soap, then tie up a piece of pearlash in the cloth, and soak well in hot water, or boil; afterward expose the stained part to the sun and air until removed.

Baked Pears.—Take half a dozen of fine pears; peel them, cut them in halves, and take out the cores. Put them into a pan with a little red wine, a few cloves, half a pound of sugar, and some water. Set them in a moderate oven till tender; then put them on a slow fire to stew gently, with grated lemon-peel and more sugar, if necessary.

Fire in the Chimney.—In cases of fire in the chimney, it is an excellent plan to put salt on the fire in the grate below, as it acts chemically on the flaming soot above. This has been found to extinguish the fire in a short time, and deserves to be more generally known.

To Clean Paper on Walls, first lightly sweep off the dust with a clean broom. Divide a loaf a week old into eight parts. Take the crust in your hand, and beginning at the top of the wall, wipe it downward, in the lightest manner, with the crumb. Do not rub crossways nor upward. The dirt of the paper and the crumbs will fall together. Observe, you must not rub more than half a yard at a stroke, and when all the upper part is done, go round again, beginning a little above where you left off. If the rubbing is not done very lightly, the dirt will adhere to the paper.

Raspberry Sandwich.—Take half a pound of sifted sugar, half a pound of butter, two eggs, and two ounces of ground rice, work them well together, then add seven ounces of flour. Spread half this mixture upon buttered writing-paper, in a shallow tin or dish, then a layer of raspberry preserve, and next cover with the other half of the paste. Bake in a quick oven, and when required for use, cut it into thick pieces like sandwiches, having previously sifted a little lump sugar over it.

To Keep Brewer's Yeast, and Correct its Bitterness.—Pour three times the quantity of water upon it, stir it well up; pour the stale water off, and put on fresh every day, and it will keep for weeks. All brewer's yeast should have water poured on it, and be left to settle until the next day, it is then poured off, and the yeast carefully taken out, leaving a brown sediment at the bottom. Bread made from yeast prepared in this way will never be bitter.

To Remove Freckles without Discoloring the Skin.—The following will answer your purpose:—Rectified spirits of wine, one ounce; water, eight ounces; half an ounce of orange-flower water, or one ounce of rose-water; diluted muriatic acid, a teaspoonful. This, when properly mixed, should be used after washing.

The Best Way to Obtain the Skeletons of Leaves.—The skeletons of leaves may be obtained by soaking the leaves in a weak solution of sulphuric acid, which eats away all the body of the leaf, leaving only the fibres, in the form of a delicate network.

Cherries, to Candy.—The fruit must be gathered before it is ripe, prick and stone them, boil clarified sugar, and pour it over them.

FASHIONS FOR JULY.

FIG. I.—A BALL DRESS OF SEA GREEN SATIN, trimmed with three founces of wide Brussels lace. Head-dress a wreath of green leaves. Opera cloak of Broussa silk, lined with white, and trimmed with fringe and tassels.

FIG. II.—EVENING DRESS OF WHITE TABLETAN, trimmed with seven founces, each founce edged with a puffing of tabletan. Side-trimmings are formed by clusters of blue flowers and strings of pearls. The head-dress, and corsage, and sleeve trimming correspond with the skirt.

FIG. III.—DINNER DRESS FOR A WATERING-PLACE.—Skirt of apple-green silk, made long and very full. The body is of white, thin muslin, made round at the waist, and confined by a broad ribbon sash. This muslin body is trimmed with ruffles and bows of ribbon.

FIG. IV.—LACE MANTILLA.—Mr. George Bulpin is splendidly located in his new store, No. 415 Broadway, New York, where his beautiful variety of spring and summer Mantillas are displayed to the best advantage. We have selected two choice specimens for illustration. The first consists of a small Mantilla of plain lace surrounded by a circular founce: the body of the Mantilla is enriched by rows of fancy trimming, chenille, gimp, and guipure insertion: in the centre is a row of rich drop button trimming. The founce is decorated in like manner, and headed by a row of guipure lace edged with fringe.

FIG. V.—LACE MANTILLA from the same establishment, is of fine French lace arranged in the form of a circular, sur-

Liquid Sherbet.—Dissolve two pounds of loaf sugar in one gallon of water, and simmer over a slow fire. When cooling, add one ounce of acetic acid and three-quarters of a pound of tartaric acid; mix it together, and when cold, add one shilling's worth of essence of pine-apple. Put a twentieth part of this mixture into each of twenty wine bottles, and part fill them with clear water. Before corking, add to each one scruple of carbonate of soda.

Substitute for Coffee.—Scrape clean three or four good parsnips, cut them into thin slices, bake till well brown, grind or crush, and use in the same manner as coffee, from which it is scarcely distinguishable.

Lemon Cheese.—Grate the rind of two lemons, half pound of sugar, and the same quantity of butter and eggs.

MISCELLANEOUS RECIPTS.

A Method of Uniting Bronze Ornaments without Fire.—Take one ounce of sal-ammoniac, and one of common salt, an equal quantity of calcined tartar, and as much of bell-metal, with three ounces of antimony; pound well all together, and sift it. Put this into a piece of linen, and enclose it well all round with fuller's earth, about an inch thick. Let it dry; then put it between two crucibles over a slow fire, to get heat by degrees. Push on the fire till the lump becomes red-hot, and melted altogether; let the whole cool gradually, and pound it into powder. When you want to solder anything, put the two pieces you want to join on a table, approaching their extremities, as near as you can, to one another. Make a crust of fuller's earth, so that holding to each piece and passing under the joint, it should open over it on the top; then throw some of your powder between and over the joint. Have some borax, which put into hot spirits of wine till it is consumed, and with a feather rub your powder at the joint; you will see it immediately boil. As soon as the boiling stops, the consolidation is made; if there be any roughness grind it off on a stone.

The Process of Obtaining a Fac-simile of an Engraving.—The print is soaked first in a solution of potash, and then in one of tartaric acid. This produces a perfect diffusion of crystals in bi-tartrate of potash, through the texture of the unprinted part of the paper. As this salt repels oil, the ink roller may now be passed over the surface, without transferring any of its contents to the paper, except in those parts to which the ink had been originally applied. The ink of the print prevents the saline matter from penetrating wherever it is present, and wherever there is no saline matter present the ink adheres; so that many impressions may be taken, as in lithography.

To Clean and Remove Fly-marks from Gilt Frames.—First cleanse the gliding with a camel's-hair brush, using the following detergent fluid for the purpose. Water, one pint; borax, half an ounce; carbonate of ammonia, a quarter of an ounce. Use the fluid freely with the brush, doing the frame in portions of about a foot at a time. Let the frame dry by the ordinary influence of the air, but do not attempt to rub it with either linen or silk upon any account. When the frame is dry, those portions which are very much worn may be restored by touching the parts with another fine brush imbued with shell gold that is sold by the artists' colormen.

To Wash Flannels, &c., without Shrinking.—Beat up a nice lather with soap and warm water; let the flannels lay in it a short time, and then wash them well, taking care not to rub them with soap, as that makes them hard. Hose should always be hung up by the feet.

Cleaning Black Kid Boots.—Take three parts of the white of eggs, and one of best black ink, mix them together thoroughly, and apply the mixture to the article with a soft sponge. I have never known this to fail.

To Remove Grease Stains from Paper.—Gently warm the greased or spotted part of the paper, and then press upon it pieces of blotting paper, one after another, so as to absorb as much of the grease as possible. Have ready some fine, clear, essential oil of turpentine heated almost to a boiling state, warm the greased leaf a little, and then, with a soft, clean brush, wet the heated turpentine both sides of the spotted part. By repeating this application, the grease will be extracted. Lastly, with another brush, dipped in rectified spirits of wine, go over the place, and the grease will no longer appear, neither will the paper be discolored.

How to Cool a Room.—The Scientific American says that the simplest and cheapest way to cool a room is to wet a cloth of any size, the larger the better, and suspend it in the place you want cooled. Let the room be well ventilated, and the temperature will sink from ten to twenty degrees in less than an hour. During such a terrib term as we have had this would be worth trying.

To Remove Mildew.—Take two ounces of chloride of lime, pour on it a quart of boiling water, then add three quarts of cold water; steep the linen twelve hours, when every spot will be extracted. This will be found to quite surpass the buttermilk and chalk recipe so often used.

How to Clean Leather Gaiters.—The following will give them a good polish. The whites of three eggs evaporated till the substance left resembles the common gum, dissolved in a pint of gin, and put into an ordinary wine bottle, and fill up with water.

To take Grease Spots out of Papered Walls.—With a piece of flannel, dipped in spirits of wine, go carefully over the injured parts once, (or twice if very bad,) when the spots will be entirely erased from the paper, which will look as well as ever.

To Clean White Feathers.—Wash them well in soft water, with white soap and blue; rub them through very clean, white paper, beat them on the paper, shake them before the fire, dry them in the air, and afterward curl them.

To Curl Feathers.—Heat them gently before the fire, then, with the back of a knife applied to the feathers, they will be found to curl quickly and well.

To Restore Peach-color Ribbon when turning Red.—Salt of potash dissolved in water; place the ribbon on a clean table, and apply the mixture with a sponge.

FASHIONS FOR SEPTEMBER.

FIG. I.—DRESS OF BROWN SILK, with a double skirt. The upper skirt is trimmed with diamonds of black velvet and lace. The corsage is made high, with *revers* trimmed to correspond with the skirt. The sleeves are composed of two large puffs, and finished at the hand with a deep cuff. Cap of lace ornamented with bows of ribbon.

FIG. II.—A WALKING DRESS OF DARK GREEN SILK, made with two skirts. The upper skirt is open at the sides, forming a kind of apron in front. This is trimmed with a lattice work of velvet. The body is high and plain, with a very long point in front. The sleeves are very full, with a large pointed *jockey* at the top, and a small pointed cuff at the hand. Bonnet of white silk.

FIG. III.—STRAW BONNET, trimmed with long sprays of grass. The face trimming consists of a very full tulle cap, with a bunch of roses and leaves placed low on one side, and a plait of green velvet over the top of the head.

FIG. IV.—NEAPOLITAN BONNET, with a cape and band across the top, of white silk. A bunch of green leaves, scarlet flowers and grasses, is placed on the left side.

GENERAL REMARKS.—The new dress goods have scarcely made their appearance yet, but most of the fall silks which have been opened have either double skirts, or a single skirt trimmed with two wide flounces. Three and four flounces

spoonful of walnut-ketchup, and lemon-pickle. Let it boil for 3 or 4 minutes; season it with salt and cayenne pepper; and serve it quite hot, without thickening the gravy. Garnish with red cabbage.

If the meat has been *boiled*, cut the slices rather thick, and use broth sufficient to make rather more gravy than for the roast; take mushroom instead of walnut-ketchup; season with salt, white pepper, mace, and chopped parsley; add a few capers or a minced gherkin, and serve with pieces of bread fried in butter.

A little wine may be employed so as only to impart a slight flavor: port for the roast, and white wine for the boiled.

Rabbit Pie.—Rabbits, if young and in flesh, are quite as delicate as chickens; their legs should be cut short, and the ribs must not be put in, but will help to make the gravy.

Cut 2 rabbits and 1 lb. of pickled pork into small bits; lay them, when seasoned with pepper and salt, into a dish. Parboil the livers, and beat them in a mortar, with their weight of fat bacon, some pepper, salt, mace, and sweet herbs, chopped fine. Make this into small balls, and distribute in the dish. Grate half a small nutmeg over, and add a pint of gravy. Cover with a tolerably thick crust, and bake it an hour in a quick but not violently heated oven.

All pies made of white meats or fowls are improved by a layer of fine sausage-meat, made of pork, flavored according to taste and the savoriness of the pie.

A Camp Dish.—Take any joint of mutton, put it into a pot with a good many onions cut small, and as many vegetables as can be obtained to add to it; 2 tablespoonfuls of vinegar, 5 of port wine; season it with black and red pepper; add a spoonful of flour, and, if at hand, 4 desert-spoonfuls of Harvey's sauce and essence of anchovies. Cover the meat with water, and let it stew $1\frac{1}{2}$ hour; it should be stirred frequently to prevent it from burning, as there should be only water sufficient to cook it. Should there be a steam-apparatus, do not add the water. This is an excellent dish in camp, and it also suits a family where there are many persons to be fed from one joint. A fowl may be added to or substituted for the mutton.

Fowl Boiled with Oysters.—Take a young fowl, fill the inside with oysters, put it into a jar, and plunge the jar in a kettle or saucepan of water. Boil it for $1\frac{1}{2}$ hour. There will be a quantity of gravy from the juices of the fowl and oysters in the jar; make it into a white sauce, with the addition of egg, cream, or a little flour and butter; add oysters to it, or serve it up plain with the fowl. The gravy that comes from a fowl dressed in this manner will be a stiff jelly the next day; the fowl will be very white and tender, and of an exceedingly fine flavor—advantages not attainable in ordinary boiling—while the dish loses nothing of its delicacy and simplicity.

Bake-well Pudding.—A shallow tart-dish, which should be lined with quite an inch deep layer of several kinds of good preserves mixed together, and intermingled with them from two to three ounces of candied citron or orange rind. Beat well the yolks of ten eggs and add to them gradually half a pound of sifted sugar; when they are well mixed, pour in by degrees half a pound of good clarified butter, and a little ratifia, or any other flavor that may be preferred; fill the dish two-thirds full with this mixture, and bake the pudding for nearly an hour in a moderate oven.

A Dressing for Cold Fowls.—Cut a fowl into quarters. Beat up one or two eggs; grate in a little nutmeg, and put in a little sauce, some chopped parsley, and a few crumbs of bread. Beat them all together, and dip the fowl into the mixture; then fry it of a fine, light brown. Prepare a little good gravy, thickened with a little flour, and put in a spoonful of catsup. Lay the fried fowl in a dish, and pour the gravy over it. You may garnish with lemon and mushrooms.

For Tarts and Cheesecakes.—Beat the white of an egg to a strong froth; then mix it with as much water as will make three-quarters of a pound of fine flour into a very stiff paste; roll it very thin, then lay the third part of half a pound of butter upon it in little bits; dredge it with some flour left out at first, and roll it up tight. Roll it out again, and put the same proportion of butter; and so proceed till all be worked up.

Wine-Pudding Sauce.—Sweeten quarter of a pint of melted butter, add a little grated lemon peel or nutmeg, and a couple of glasses of white wine; make it quite hot, but not to boil, and serve immediately.

Or:—Take two wineglasses of white wine, one of water, the peel of half a lemon; sweeten it; let it boil up; take it off the fire and pour it on two yolks of eggs beaten. Stir quickly, and pour round the pudding.

To make Apple Cheesecakes.—Pare, core, and boil a dozen apples with sufficient water to mash them. Beat them up very smooth, and add six yolks of eggs, the juice of two lemons, some grated lemon-peel, and half a pound of fresh butter beaten to a cream and sweetened with powdered loaf sugar. Mingle the whole well together. Bake them in a puff crust, and serve open.

Very Light Paste.—Mix the flour and water together, roll the paste out, and lay bits of butter upon it. Then beat up the white of an egg, and brush it all over the paste before it is folded; repeat this when rolling out, and adding the butter each time till the whole of the white of egg is used. It will make the paste very flaky.

MISCELLANEOUS RECEIPTS.

Waterproof Polish for Boots and Shoes.—Mix together two pints of vinegar, and one pint of soft water; stir into it a quarter of a pound of glue broken up, half of a pound of log-wood chips, a quarter of an ounce of finely powdered indigo, a quarter of an ounce of the best soft soap, and a quarter of an ounce of isinglass. Put the mixture over the fire, and after it comes to a boil continue the boil for ten minutes or more. Then strain the liquid, and bottle and cork it. When cold, it is fit for use. Before you apply this polish to boots, shoes, &c., remove the dirt with a sponge and water; then put on the polish with a clean sponge. Should you find it too thick, hold it near the fire to warm a little and the heat will liquify it sufficiently to be used.

To Strengthen and Improve the Voice.—Take of beeswax, two drachms; copaiba balsam, three drachms; powder of liquorice root, four drachms. Melt the copaiba balsam with the wax, in a new earthen pipkin; when melted, remove them from the fire, and, while in a melted state, mix in the powder. Make pills of three grains each. Two of these pills to be taken occasionally three or four times a-day. This is an excellent remedy for clearing and strengthening the voice, and is used by most professional singers.

To make Old Silks look as well as New.—Unpick the dress, put it into a tub and cover it with cold water; let it remain an hour; dip it up and down, but do not wring it; hang it up to drain. Iron it very damp, and it will look beautiful.

Or:—Having unpicked the dress, grate 2 large potatoes into a quart of water; let it stand to settle; strain it without disturbing the sediment, and sponge the silk with it. Iron it on the wrong side.

Lemonade Powder.—Mix one part of citric acid with six parts of finely pounded loaf sugar, a very fine lemonade is thus prepared, which may be preserved for any length of time. The quantity of this mixture necessary to be put in a glass of water to make a pleasant drink must be regulated by the taste of the person using it.

To take Rust out of Steel.—Cover the steel with sweet oil well rubbed on it, and in 48 hours use unslaked lime finely powdered, to rub until all the rust disappears.

Baked Bread Pudding.—Half a pound of stale bread crumbs, one pint and a half of boiling milk—poured over six eggs, beat light, and added when the milk cools—a quarter of a pound of butter, a quarter of a pound of brown sugar, one nutmeg, and three-quarters of a pound of currants. Melt the butter in the milk—beat the eggs and sugar together—and butter the dish in which the pudding is to be baked.

Indian Pudding.—The ingredients are:—One pint of molasses, six eggs, one quart of milk, half a pound of suet, one teaspoonful of cinnamon, and six cupfuls of Indian meal. Warm the milk and molasses together; beat up, and add in the eggs; mix the suet with the meal, and pour in the milk. Slice in a few apples. Bake in a pan.

Custard Pudding.—Soak some bread in one quart of good milk, then add eight eggs—well beaten—some raisins and cinnamon; pour the whole into a dish, putting in as much sweetening as you like; butter a few slices of bread, lay them on the top, and bake the pudding in an oven or stove.

Boiled Pudding.—Soak some stale bread in a quart of good milk—add six eggs, well beaten—a little salt, and as much flour as you think will make it thick enough. Put it into a bag and boil it an hour. Raisins may be added if you like them. Serve it with whatever sauce you prefer.

Baked Rice Pudding.—Boil the rice until it becomes perfectly soft; then add to it half a pound of butter, the same quantity of sugar, one nutmeg, and as much wine and nutmeg as you prefer. Beat in also four eggs. Bake in a dish.

Sweet Potato Pudding.—(A sufficient quantity for four puddings.) Take three good sized potatoes, one quarter of a pound of butter, one pint of milk, three eggs, one lemon, and sugar to your taste. Bake in a good crust.

Lemon Pudding.—(To be baked in a fine crust.) Three ounces of butter, the same quantity of sugar, one lemon, one wineglassful of rose-water, and four eggs.

ORIGINAL USEFUL RECEIPTS.

To Dye Wool Scarlet.—Take one gallon of water to one pound of yarn—also one ounce of cochineal, two ounces of cream of tartar, and two ounces and a quarter of solution of tin. When the water comes to a boil, put in the cream of tartar, then the cochineal; when dissolved, add the solution of tin, and then the yarn, stirring it all the time. Let it boil fifteen minutes, air it once or twice, and then rinse it well in soft water.

To Make Indelible Ink.—Put six cents worth of lunar caustic into a bottle, and to it the eighth of a gill of vinegar; let it stand in the sun from ten to fifteen hours. In another bottle put two cents worth of pearlsh, add one cent's worth of gum arabic, and about a gill of rain water. The first preparation is the ink; the second is the preparation to be first placed on the linen. After marking, expose to the sun's rays.

To Destroy Flies.—To one pint of milk add a quarter of a pound of raw sugar, and two ounces of ground pepper; simmer them together eight or ten minutes, and place it about in shallow dishes. The flies attack it greedily, and are soon suffocated. By this method kitchens, &c., may be kept clear of flies all summer, without the danger attending poison.

Starch Polish.—Take one ounce of spermaceti, and one ounce of white wax; melt, and run it into a thin cake on a plate. A piece the size of a quarter dollar, added to a quart of prepared starch, gives a beautiful lustre to the clothes, and prevents the iron from sticking.

Blueing for Clothes.—(Better and cheaper than indigo.) Take one ounce of soft Prussian blue, powder it, and put it in a bottle with one quart of clear rain water, and add one quarter ounce of oxalic acid. A teaspoonful is sufficient for a large washing.

To Clean Black Silk Gloves, &c.—Black silk gloves, kid boots, and shoes may be cleaned by adding to three parts of whites of eggs one part of ink. Mix well together, then damp a sponge with it, and rub it over the articles to be cleaned.

Cologne Water.—The ingredients are:—One half ounce oil garden lavender; sixty drops each of oil bergamot, and essence of musk; two drops oil cinnamon; eight drops attar roses; and one and a half pints of alcohol.

To take Grease out of Cloth.—Make a mixture composed of an ounce of liquid ammonia, and four ounces of alcohol, to which must be added an equal quantity of water. There is no better preparation than this.

To Clean Black Silk.—Take an old kid glove, and boil it in a pint of water for an hour. Then let it cool, and when cold, add a little more water, and sponge the silk with the liquid.

Eye Water.—Take of sulphate of zinc, ten grains, sugar of lead, twenty grains, and rose-water, one pint. Dissolve each separately, and then mix; turn off the clear water for use.

Cement.—Melt together half a pound of rosin, two table-spoonfuls of white lead, four table-spoonfuls of tallow, and a piece of bees-wax the size of a hen's egg.

Cement.—(Good.)—Half a pound of rosin, one-quarter of a pound of red ochre, two ounces of plaster of Paris, and one-sixteenth of a pint of linseed oil.

Poison for Bugs.—The ingredients are:—Corrosive sublimate and sal-ammoniac, half an ounce of each; and one pint of whiskey.

To Extract Indelible Ink.—Rub the stain with a little sal-ammoniac, moistened with water.

RECEIPTS FOR THE TOILET.

Scented Wash Ball.—Take of the best white soap, shaved into slices, $2\frac{1}{2}$ oz.; of Florentine orris, $\frac{3}{4}$ oz.; of calamus aromaticus, the same; of elder flowers, of cloves, and dried rose leaves, each, $\frac{1}{2}$ oz.; coriander seeds, lavender, and bay leaves, each, a drachm; with three drachms of storax. Reduce the whole to a fine powder, which knead into a paste with the soap, adding a few grains of musk or ambergris. When you make this paste into wash balls soften it with a little oil of almonds to render the composition more lenient; this soap has excellent cleansing and cosmetic properties.

To Remove Stains from the Hands.—Ink-stains, dye-stains, &c., can be immediately removed by dipping the finger in water, (warm water is best,) and then rubbing on the stain a small portion of oxalic acid powder and cream of tartar, mixed together in equal quantities, and kept in a box. When the stain disappears, wash the hands with fine soap or almond cream. A small box of this stain-powder should be kept always in the washstand drawer, unless there are small children in the family, in which case it should be put out of their reach, as it is a poison if swallowed.

A Cheap Pomatum.—Take a quarter of a pound of fresh lard, and about half an ounce of white wax, and twopenny-worth of rose hair oil, mix well together; this makes a good, cheap pomatum, and will not injure the hair. Instead of the rose hair oil you may use a small quantity of any liquid scent you please.

Irritation of the Skin.—Solution of Magnesia one fluid ounce, to be taken twice or thrice a day, combined with a little ginger or bitter aromatic tonics. This distressing sensation does not arise from the black dye of the dress as Olga supposes, but from acidity of the stomach.

A Capital Pomade.—Dissolve thoroughly over a slow fire two ounces of white wax and half an ounce of palm oil, with a flask of the best olive oil. Stir it till nearly cold; then add one ounce of castor oil and about three pennyworth of bergamot or any other perfume you please.

Sweet Tomato Pickle.—Slice green tomatoes into tolerably thick pieces. To one pound of tomatoes take three quarters of a pound of sugar. Make a strong tea of ginger, (one or two large table-spoonsful to one quart of water, and six pounds of tomatoes.) Scald the tomatoes well in the ginger tea. To each pound of tomatoes take one quart of strong vinegar, one ounce of cinnamon, and one ounce of cloves. Add together the vinegar, sugar, spices, &c., and when they have come to a boil, put in the tomatoes, and let them remain over the fire long enough to cook well. Then take them out, and let the vinegar boil awhile longer.

Entered Fruit.—(Peaches, plums, damsons, &c., may be used.)—To seven pounds of fruit take three pounds of sugar, one quart of vinegar, one ounce of cloves, and one ounce of cinnamon; boil them well together; then pour the mixture over your fruit, which must be ready in a jar; cover it up, and set the jar away until the following day, when you must scald the fruit and syrup together; let the whole boil for ten or fifteen minutes; then take out the fruit, and let the syrup continue to boil until it is sufficiently rich and thick.

Yellow Pickle.—Cut your cabbage into whatever sized pieces you prefer. Scald it with boiling salt water, let it stand for three hours, then squeeze it dry, and put it in the sun to bleach. Lay it in simple, weak vinegar. Prepare your vinegar for pickle.

ORIGINAL RECEIPTS FOR SOUPS.

Pea Soup.—Have ready two quarts of peas; shell them, and first boil the shells in what you deem a sufficient quantity of water for your soup; after they are boiled enough, strain out the shells, and then put in the peas; add some salt, and boil them until they become soft. When ready to serve the soup, mix a piece of butter about the size of a large walnut with a tea-cupful of flour, and pour it into the broth; then, after it has boiled a few minutes, set it off the fire, and add an egg—previously well beaten—also, a tea-cupful of cream, or morning's milk; stir the whole well together, with some shred parsley and pepper—as much as is agreeable to you—as the quantity of such seasoning cannot always be determined.

Turtle Soup.—You must divide your turtle, place all the coarse meat in a pot and boil it by itself; then place all the nice bits and fat in another pot, adding to them pot-herbs, (sweet marjoram, &c.) cut up finely. The coarser herbs must be added to the coarse meat. When the coarse meat is sufficiently cooked, take it off the fire and pick it carefully out of the shell, and then put it into the pot with the fine meat; when you thicken it put a little wine into it. Put a piece of butter into a pan, and hold it over the fire until it froths; shake some flour into it, until it browns nicely, and put it into your pot. It must be stirred whilst it is being poured into the pot.

Pepper Pot.—Boil seven pounds of tripe for four hours the day previous to using it; next day, cut it up into small pieces; boil the tripe and some veal, (a knuckle of veal,) making a broth of them; when the veal is cooked, take it out of your pot and cut it up. Make some pastry balls, or very small dough dumplings, these require to be cooked for about half an hour, and some potatoes (sliced) must be added.

MISCELLANEOUS RECEIPTS.

To Keep Butter.—A writer in the Scientific American recommends to the ladies a very simple arrangement for keeping butter nice and cool in the hottest weather. Procure a large, new flower-pot of sufficient size to cover the butter plate, and also a saucer large enough for the flower-pot to rest in upside down; place a trivet or meat-stand (such as is sent to the oven when a joint is baked,) in the saucer, and

put on this trivet the plate of butter; now fill the saucer with water, and turn the flower-pot over the butter, so that its edge will be below the water. The hole in the flower-pot must be fitted with a cork; the butter will then be in what we call an air-tight chamber. Let the whole of the outside of the flower-pot be then thoroughly drenched with water, and place it in as cool a place as you can. If this be done over night, the butter will be "firm as a rock" at breakfast time; or if placed there in the morning, the butter will be quite hard for use at tea hour. The reason of this is, that when water evaporates, it produces cold; the porous pot draws up the water, which in warm weather quickly evaporates from the sides and thus cools it, and as no warm air can now get at the butter, it becomes firm and cold in the hottest day.

Dried Cherries.—Take twelve pounds of the Mayduke or Kentish cherry; stone the same very carefully, so that they may be as little broken as possible; put them in a pan with plenty of powdered sugar; (nine pounds); let them simmer gently for about twenty minutes; then take each cherry out separately on to a sieve to dry; shake a little sugar over them, and turn them for three successive days, in which time, if the sun is powerful, they will have dried; when quite dry, put them into a tin box, with a layer of paper between each row. Then keep them in a moderately warm place for use.

A Nice Way to Dress Stewed Beef.—Take a nice piece of the round of the beef, and, instead of washing it, take a clean cloth and wipe it nicely, and then rub it well with salt and cayenne and black pepper; cut some fat bacon, or fat pork into small, thick pieces, and lard, or stuff, the beef well with it, and then tie the beef closely together with a piece of twine. Sprinkle a little flour over it, and put it to brown in a small portion of butter, and then add as much water as will steam it until it is ready to serve up. A little ham juice added to the gravy will give it a rich flavor.

To Prevent Moths.—There is no remedy so effectual for the prevention of moths as the seeds of the bitter apple. If these are placed between the blankets not in use, among woollen clothes, or other articles which are liable to this great evil, they will never make their destructive approach. It is imported from Turkey, resembles a poppy-head, is entirely filled with seeds, and can be purchased at any good chemist's.

To Make Alum and Shell Baskets.—Immerse a basket entirely in a strong solution of alum in water. Allow the water to evaporate rather quickly, and crystals of alum will be deposited upon the basket. If the alum is to be colored, the coloring matter should be dissolved in the water, as well as the alum itself. To make shell baskets, the shells should be fixed with a strong cement.

An Excellent Receipt for Making the Hair Curl.—Put two pounds of common soap, cut small, into three pints of spirits of wine, with eight ounces of potash, and melt the whole by a slow fire, stirring it with a piece of wood. Add some essence of amber, vanilla, and neroli—about a quarter of an ounce—to render the fluid agreeable.

Minceed Sandwiches.—Cut in small, thin slices some dressed ham, tongue, game, or poultry, with a few pickled gherkins and olives, the whole in equal portions; mix well together; butter the bread and spread some mustard over; place the cut meat over the butter, cover over with the other slice, cut small, and serve.

A Good Hair-Wash.—Make in a covered vessel a good strong infusion of rosemary, and to each quart of the infusion add two ounces of borax. It may be applied with either a sponge or piece of flannel. It not only cleanses the head from dandruff, but it also strengthens the hair.

Artificial Flowers. if not much tumbled or crushed, may be restored to their proper shape, by applying gum water with a camel hair pencil to the back of each leaf or petal.

Drawn Butter.—Mix a lump of butter—the size of an ordinary egg—and three tablespoonfuls of flour thoroughly together. Put one pint of milk over the fire, and when it boils add it to the other articles, and let boil again for a little while. Flavor with brandy, sugar, and nutmeg.

Another Sauce.—To one pint of boiling water, take a cupful of butter, (creamed,) with a small quantity of flour, as much sugar as suits your taste. Flavor with nutmeg and wine, and let it boil.

Tuffy.—Boil together—for about twenty minutes—one pound of sugar, one cupful of molasses, half a cupful of water, and a piece of butter the size of an ordinary walnut.

Icing.—Beat up the whites of two eggs, and add in three tablespoonfuls of powdered sugar, one teaspoonful of arrowroot, and half a teaspoonful of gum arabic.

Cream Sauce.—Procure some very thick sour cream, beat sugar into it, and season it with nutmeg.

ORIGINAL RECEIPTS FOR CAKES.

Gingerbread Nuts.—Rub half a pound of butter into a pound and a half of sifted flour; and mix in half a pound of brown sugar—crushed fine. Add two large tablespoonfuls of ginger, a teaspoonful of powdered cloves, and the same quantity of powdered cinnamon. Stir in a pint of molasses, and the grated peel of a large lemon—not the juice, as you must add, at the last, a very small teaspoonful of pearlsh dissolved in a little vinegar. Stir the whole mixture very hard, with a wooden spoon, or spaddle—and make it into a lump of dough just stiff enough to roll into a sheet about half an inch thick. Cut it out into small cakes about the size of a quarter of a dollar; or, make it up with your hands—well floured—into little round balls, flattening them on the top. Use West India molasses.

Golden Cake.—The articles composing this cake consist of the yolks of eight eggs, one cup and a half full of sugar, two cupfuls of flour, half a cupful of butter, half a cupful of sour cream, half a teaspoonful of soda, and one teaspoonful of cream of tartar. Both the silver and gold cakes form very nice jelly cake, by being rolled out into tolerably large, round cakes, having jelly spread between them.

Corn Starch Cake.—To one paper of corn starch take one pound of white sugar, half a pound of butter, and six eggs. Mix the butter and sugar well together with the yolks of the eggs, and add in the whites while stirring in the starch. Beat all well together, for only a few minutes.

Best Cake in the World.—The ingredients are—one pound of sugar, one cupful of butter, one cupful of sour milk, one tablespoonful of soda—dissolved in brandy—and a tablespoonful of cream of tartar mixed into four cupfuls of flour.

Silver Cake.—The ingredients are—the white of eight eggs, two cupfuls of sugar, two and a half cupfuls of flour, half a cupful of butter, half a cupful of sour cream, half a teaspoonful of soda, and one teaspoonful of cream of tartar.

MISCELLANEOUS RECEIPTS.

To Wash Fine Crochet Lace, that it may not Shrink and become Thick.—Cover a glass bottle with calico or linen, and then tack the lace smoothly upon it, rub it with soap and cover it with calico. Boil it for twenty minutes in soft water, let all dry together, and the lace will be found ready for use. A long piece of lace must be wound round and round the bottle, the edge of each round a little above the last, and a few stitches to keep it firm at the beginning and end, will be found sufficient.

To Remove Sunburn.—Milk of almonds made thus:—Take blanched bitter almonds, one-half ounce; soft water, one-half pint; make an emulsion by beating the almonds and water together, strain through a muslin cloth, and it is made.

To Dry Apples.—The apples are gathered as soon as they are ripe, and then carefully peeled, all that are bruised or rotten being thrown aside; each apple is then cut into quarters, and the core having been taken out, the pieces are strung on whip-cord, care being taken to keep each piece from touching the next. In this state they are hung in festoons on the walls of some dry, cool place, such as a large empty garret or loft, and in about a month's time, they become quite dry and yellow, when they may be packed away in bags or boxes, or whatever manner is most convenient. The apples should be examined once a week while drying, and all mouldy or rotten ones should be immediately removed, as they are certain to spoil the others. Apples dried in this manner retain their flavor for an extraordinary length of time, and make most excellent pies and puddings. The larger sorts, such as the Flower of Kent, or Nonpareils, are best adapted for drying, as they retain their original taste much better than the smaller ones.

A Simple Cure for Weak Eyes.—Acetate of zinc, half a drachm; distilled water, sixteen ounces; mix. Or else, take of white vitriol, ten grains; rose, or elder flower water, eight ounces. Or, dissolve five grains of white vitriol in four ounces of camphor water, and the same quantity of decoction of poppy heads. This wash is a stimulant and a detergent, and will be found very useful.

To Clean Wall Paper.—The best method is to sweep off lightly all the dust, then rub the paper with stale bread, cut the crust off very thick, and wipe straight down from the top, then begin at the top again, and so on.

To Remove Freckles.—An ounce of alum, and an ounce of lemon juice, in a pint of rose-water.

HOME-MADE WINES.

Gooseberry Wine.—Bruise the gooseberries with the hands in a tub; to every six pounds of fruit add a quart of cold spring water, stirring it thoroughly; let it stand twenty hours, then strain them; dissolve two pounds of sugar to every quart of water employed, let it remain another day, remove the scum very clearly, and pour it into the utensil or cask in which it is to remain previous to being bottled. The scum removed must be kept in flannel, and the drainings caught in a vessel; they must be added to the other liquor. Let it work about sixty hours, not more, and then cover down close. In four months it will be ready for bottling.

Raspberry Wine.—Take three pounds of raisins, wash clean, and stone them thoroughly; boil two gallons of spring water for half an hour; as soon as it is taken off the fire pour it into a deep stone jar, and put in the raisins, with six quarts of raspberries and two pounds of loaf sugar; stir it well together, and cover it closely, and set it in a cool place; stir it twice a day; then pass it through a sieve; put the liquor into a close vessel, adding one pound more loaf sugar; let it stand for a day and a night to settle, after which bottle it, adding a little more sugar.

Cherry Wine.—To make five pints of this wine, take fifteen pounds of cherries, and two of currants; bruise them together, mix with them two-thirds of the kernels, and put the whole of the cherries, currants, and kernels into a barrel, with a quarter of a pound of sugar to every pint of juice. The barrel must be quite full; cover the barrel with vine leaves, and sand above them, and let it stand until it has done working, which will be in about three weeks; then stop it with a bung, and in two months' time it may be bottled.

Currant Wine.—Take sixteen pounds of currants, three gallons of water, break the currants with your hands in the water, strain it off; put to it fourteen pounds of sugar, strain it into a vessel, add a pint of brandy, and a pint of raspberries; stop it down, and let it stand for three months.

Omelet.—To one egg take a skimmerful of milk and a small portion of salt, with some pepper. Beat well together, and fry in butter. Turn it carefully.

MISCELLANEOUS RECIPTS.

A Perfumed Soap.—Take four ounces of marshmallow roots skinned, and dried in the shade; powder them, and add one ounce of starch; the same of wheaten flour; six drachms of pine-nut kernels, two ounces of blanched almonds, an ounce and a half of kernels husked, two ounces of oil of tartar, the same of oil of sweet almonds, and thirty grains of musk; thoroughly incorporate the whole, and add to every ounce half an ounce of florentine orris-root in fine powder; then steep half a pound of fresh marshmallow roots, bruised in the distilled water of mallows (or orange flowers,) for twelve hours, then squeeze out the liquor; then, with this liquor and the preceding powders and oils, make a stiff paste, to be dried in the shade, and formed into round balls. This soap is excellent for smoothing the skin, or rendering the hands delicately white.

Moths in Carpets.—Camphor will not stop the ravages of moths after they have commenced eating. Then they pay no regard to the presence of camphor, cedar or tobacco. Nor will the dreaded and inconvenient taking up and beating always insure success. But take a coarse, crash towel, and wring it out of clean water, and spread it smoothly on the carpet, then iron it dry with a good, hot iron, repeating the operation on all suspected places, and those least used. It does not injure the ply or color of the carpet in the least, as it is not necessary to press hard, heat and steam being the agents; and they do the work effectually on worms and eggs. Then the camphor will doubtless prevent depredations of the miller.

The Most Correct and Tasty Way of Arranging Flowers for Vases.—Much depends upon the formation of the vase, also the position in which it is to be placed. It is imperative that a due regard to the contrast of colors be studied; placing the larger and darker flowers in the back-ground, or centre, as the case may be. By no means over-crowd the vase—the majority of bouquets being spoil in effect by that one fault: as the natural beauty and elegance is much enhanced by a light and easy distribution in the arrangement.

The Cheapest and Simplest Method for Preserving the Skeletons of Leaves.—Make up a book of good, stout writing paper, (letter size,) and fasten down each skeleton leaf (when thoroughly dried) to the paper by means of a fine needle and thread, catching hold of the centre or main stem of each leaf only. Beyond this nothing but care is required to keep them in a high state of preservation. I made up my book in this way three years ago, and they are as good now as they were the first day I put them in.

How to take Fruit Stains out of a Muslin Dress.—Boil a handful of fig leaves in two quarts of water until reduced to a pint. With a clean sponge, dipped in this liquor, rub the part affected, and the stains will be entirely removed. Or—Rub the part on each side with yellow soap, then tie up a piece of pearlash in the cloth, and soak well in hot water, or boil; afterward expose the stained part to the sun and air until removed.

Baked Pears.—Take half a dozen of fine pears; peel them, cut them in halves, and take out the cores. Put them into a pan with a little red wine, a few cloves, half a pound of sugar, and some water. Set them in a moderate oven till tender; then put them on a slow fire to stew gently, with grated lemon-peel and more sugar, if necessary.

Fire in the Chimney.—In cases of fire in the chimney, it is an excellent plan to put salt on the fire in the grate below, as it acts chemically on the flaming soot above. This has been found to extinguish the fire in a short time, and deserves to be more generally known.

To Clean Paper on Walls, first lightly sweep off the dust with a clean broom. Divide a loaf a week old into eight parts. Take the crust in your hand, and beginning at the top of the wall, wipe it downward, in the lightest manner, with the crumb. Do not rub crossways nor upward. The dirt of the paper and the crumbs will fall together. Observe, you must not rub more than half a yard at a stroke, and when all the upper part is done, go round again, beginning a little above where you left off. If the rubbing is not done very lightly, the dirt will adhere to the paper.

Raspberry Sandwich.—Take half a pound of sifted sugar, half a pound of butter, two eggs, and two ounces of ground rice, work them well together, then add seven ounces of flour. Spread half this mixture upon buttered writing-paper, in a shallow tin or dish, then a layer of raspberry preserve, and next cover with the other half of the paste. Bake in a quick oven, and when required for use, cut it into thick pieces like sandwiches, having previously sifted a little lump sugar over it.

To Keep Brewer's Yeast, and Correct its Bitterness.—Pour three times the quantity of water upon it, stir it well up; pour the stale water off, and put on fresh every day, and it will keep for weeks. All brewer's yeast should have water poured on it, and be left to settle until the next day, it is then poured off, and the yeast carefully taken out, leaving a brown sediment at the bottom. Bread made from yeast prepared in this way will never be bitter.

To Remove Freckles without Discoloring the Skin.—The following will answer your purpose:—Rectified spirits of wine, one ounce; water, eight ounces; half an ounce of orange-flower water, or one ounce of rose-water; diluted muriatic acid, a teaspoonful. This, when properly mixed, should be used after washing.

The Best Way to Obtain the Skeletons of Leaves.—The skeletons of leaves may be obtained by soaking the leaves in a weak solution of sulphuric acid, which eats away all the body of the leaf, leaving only the fibres, in the form of a delicate network.

Cherries, to Candy.—The fruit must be gathered before it is ripe, prick and stone them, boil clarified sugar, and pour it over them.

FASHIONS FOR JULY.

FIG. I.—A BALL DRESS OF SEA GREEN SATIN, trimmed with three founces of wide Brussels lace. Head-dress a wreath of green leaves. Opera cloak of Broussa silk, lined with white, and trimmed with fringe and tassels.

FIG. II.—EVENING DRESS OF WHITE TABLETAN, trimmed with seven founces, each founce edged with a puffing of tabletan. Side-trimmings are formed by clusters of blue flowers and strings of pearls. The head-dress, and corsage, and sleeve trimming correspond with the skirt.

FIG. III.—DINNER DRESS FOR A WATERING-PLACE.—Skirt of apple-green silk, made long and very full. The body is of white, thin muslin, made round at the waist, and confined by a broad ribbon sash. This muslin body is trimmed with ruffles and bows of ribbon.

FIG. IV.—LACE MANTILLA.—Mr. George Bulpin is splendidly located in his new store, No. 415 Broadway, New York, where his beautiful variety of spring and summer Mantillas are displayed to the best advantage. We have selected two choice specimens for illustration. The first consists of a small Mantilla of plain lace surrounded by a circular founce: the body of the Mantilla is enriched by rows of fancy trimming, chenille, gimp, and guipure insertion: in the centre is a row of rich drop button trimming. The founce is decorated in like manner, and headed by a row of guipure lace edged with fringe.

FIG. V.—LACE MANTILLA from the same establishment, is of fine French lace arranged in the form of a circular, sur-

Velvet Cream.—One pint of cream, half an ounce of isinglass; keep stirring it over a fire till dissolved; sugar to your taste rubbed on a lemon. Take it off and stir it till nearly cold. Then pour it into a dish that has in it the juice of one lemon and two glasses of white wine. When well mixed, put it into your mould. It is better made the day before it is required.

Another.—Soak three-quarters of an ounce of isinglass five minutes in a gill of sherry, madeira, or raisin wine; then dissolve it over the fire, stirring it all the time. Rub the rind of two lemons on six ounces of loaf sugar, and add it with the juice to the hot solution, which is then to be poured gently into a pint of cream. Stir the whole until cold, and put it into moulds.

Snow Rice Cream.—Put into a saucepan four ounces of ground rice, two ounces of loaf sugar, six or eight drops of essence of almonds, two ounces of fresh or salt butter. Add a quart of new milk. Boil fifteen or twenty minutes, until smooth. Pour into a mould previously greased with Florence oil. Turn it out when quite cold, and serve with preserves round it.

Stewed Tomatoes.—Slice the tomatoes into a tinned saucepan; season with pepper and salt, and place bits of butter over the top; put on the lid close, and stew twenty minutes. After this, stir them frequently, letting them stew till well done; a spoonful or two of vinegar is an improvement. This is excellent with roast beef or mutton.

To make Good and Clear Coffee.—Grind two large table-spoonfuls of coffee, put it into the coffee-pot, and fill up the pot with quite boiling water; set it over the fire for one minute, then pour in the white and the crushed shell of an egg. Let stand ten minutes, and it will be found bright and clear as water.

Preserved Pears.—Take as many pears as you require, and steam them for fifteen minutes. Then pare them, leaving them on the stems, and add an equal weight of clarified sugar. Boil them over a slow fire for a short time. A little sherry, in the proportion of half a wineglassful to every pound of pears, is a great improvement.

Fig Pudding.—Six ounces of figs chopped fine, six ounces of suet, three ounces of bread-crumbs, three ounces of sugar, three eggs, and a little nutmeg. Boil it three hours. Pour arrowroot custard over it.

MISCELLANEOUS RECEIPTS.

To Dry Plants.—Be careful to gather the specimens in dry weather, after the dew has evaporated. The best way to take them home is in the crown of a hat, or a tin sandwich box. Then taking up each specimen singly, lay it smooth between two sheets of blotting-paper, and then place it inside a large book; then another specimen a few leaves distant, and so on, till the book is full. This done, tie it up tightly with a string, and place two flat irons on it. Thus the plants are to remain for a day, and then be changed into fresh blotting-paper, to dry them still more, and so on for four or five days, when they will all be found a good color, and fit to put away. Some plants require different treatment. In thick-stalked and woody plants, the under side of the stem is first to be cut away. Berries must be dried by being hung up in the air or sun. Stonecrops and heaths must be dipped for three or four minutes in boiling water, before laying out; if this be not done, the juicy plants will grow even for a long time after they are placed in the paper, and the leaves of the heaths will soon fall off.

To make Marmalade of Pears.—Take six pounds of small pears and four pounds of loaf sugar. Put the pears into a saucepan with a little water, and set it on the fire. When the fruit is soft, take them out; pare, quarter, and core them. As you do this, throw the pieces into another saucepan containing cold water, and when all are done, set them

on the fire. As soon as they are sufficiently soft, rub them through a sieve. Having, in the meantime, clarified the sugar, and boiled it to a good syrup, pour it to the pulp. Set it on the fire and stir the whole well together until the marmalade is of the proper consistence. Then take it off the fire, put it into pots, and when cold tie them down.

For Preserving Green Peas.—1. Shell the peas, and put them into a saucepan of boiling water. Give them two or three warms only, and then put them into a colander. When the water is drained off the peas, place them on a cloth spread out on the dresser, and then pour them on to another cloth, to dry perfectly. Bottle them in wide-mouthed bottles, leaving room only for a clarified mutton suet, about an inch thick, which is to be poured over them, and for the cork. Cover the corks with rosin, and keep the bottles in a cellar, or bury them in the earth. When they are to be used, boil them till tender with a bit of butter, a spoonful of sugar, and a bit of mint.

Another Receipt for Preserving Green Peas.—2. Shell, scald and dry the peas, as directed in the first receipt. Place them on tins or on earthen dishes in a cool oven to harden. Keep them in paper bags hung up in the kitchen. When they are to be used, let them lie an hour in water. Then set them on the fire in cold water, with a bit of butter, and let them boil till ready. Boil a sprig of dried mint with them.

Another way of Drying Succulent Plants, is to place the ends in water, and let them remain in a cool place until the next day. When about to be submitted to the process of drying, place each plant between several sheets of blotting-paper, and iron it with a large, smooth heater, pretty strongly warmed, till all the moisture is dissipated. Some plants require more moderate heat than others, and herein consists the nicety of the experiment; but we have generally found that if the iron be not too hot, and is passed rapidly, yet carefully, over the surface of the blotting-paper, it answers the purpose equally well with plants of almost every variety of hue and thickness.

Mixture to Destroy Bugs.—Mix half a pint of spirits of turpentine and half a pint of best rectified spirits of wine in a strong bottle; add, in small pieces, half an ounce of camphor. Shake the mixture well, and, with a sponge or brush, wet the infected parts. The dust should be well brushed from the bedstead and furniture, to prevent any stain. If this precaution be taken, there will be no danger of soiling the richest damask. The smell of the mixture will soon evaporate after using. Only one caution is necessary: never apply the mixture by candlelight, lest the spirits should catch the flame of the candle and set the bed-curtains on fire.

Essence of Celery.—This may be prepared by soaking for a fortnight half an ounce of celery-seeds in a quarter of a pint of brandy. A few drops will flavor a pint of soup or broth equal to a head of celery.

FASHIONS FOR AUGUST.

FIG. I.—DRESS FOR WATERING-PLACE of grenadine, with two skirts; the sleeves and breast adorned with knots of ribbon.

FIG. II.—DRESS FOR LITTLE GIRL, in a rich, Scotch plaid silk; hat of Leghorn, trimmed with an ostrich plume.

FIG. III.—DRESS FOR LITTLE BOY, in linen plaid.

FIG. IV.—BLACK LACE MANTILLA, suitable for summer wear: a beautiful and stylish article.

FIG. V.—TRAVELING SKIRT, manufactured by Douglas & Sherwood, 343 Broadway, New York, is one of the most popular skirts introduced this season. The material is brown linen, and for the purpose for which this skirt is designed nothing could be more appropriate. It is made in the usual form of hoop skirts, with an adjustable *tournour*, four flexible steel hoops are introduced into the body of the

Liquid Sherbet.—Dissolve two pounds of loaf sugar in one gallon of water, and simmer over a slow fire. When cooling, add one ounce of acetic acid and three-quarters of a pound of tartaric acid; mix it together, and when cold, add one shilling's worth of essence of pine-apple. Put a twentieth part of this mixture into each of twenty wine bottles, and part fill them with clear water. Before corking, add to each one scruple of carbonate of soda.

Substitute for Coffee.—Scrape clean three or four good parsnips, cut them into thin slices, bake till well brown, grind or crush, and use in the same manner as coffee, from which it is scarcely distinguishable.

Lemon Cheese.—Grate the rind of two lemons, half pound of sugar, and the same quantity of butter and eggs.

MISCELLANEOUS RECIPTS.

A Method of Uniting Bronze Ornaments without Fire.—Take one ounce of sal-ammoniac, and one of common salt, an equal quantity of calcined tartar, and as much of bell-metal, with three ounces of antimony; pound well all together, and sift it. Put this into a piece of linen, and enclose it well all round with fuller's earth, about an inch thick. Let it dry; then put it between two crucibles over a slow fire, to get heat by degrees. Push on the fire till the lump becomes red-hot, and melted altogether; let the whole cool gradually, and pound it into powder. When you want to solder anything, put the two pieces you want to join on a table, approaching their extremities, as near as you can, to one another. Make a crust of fuller's earth, so that holding to each piece and passing under the joint, it should open over it on the top; then throw some of your powder between and over the joint. Have some borax, which put into hot spirits of wine till it is consumed, and with a feather rub your powder at the joint; you will see it immediately boil. As soon as the boiling stops, the consolidation is made; if there be any roughness grind it off on a stone.

The Process of Obtaining a Fac-simile of an Engraving.—The print is soaked first in a solution of potash, and then in one of tartaric acid. This produces a perfect diffusion of crystals in bi-tartrate of potash, through the texture of the unprinted part of the paper. As this salt repels oil, the ink roller may now be passed over the surface, without transferring any of its contents to the paper, except in those parts to which the ink had been originally applied. The ink of the print prevents the saline matter from penetrating wherever it is present, and wherever there is no saline matter present the ink adheres; so that many impressions may be taken, as in lithography.

To Clean and Remove Fly-marks from Gilt Frames.—First cleanse the gliding with a camel's-hair brush, using the following detergent fluid for the purpose. Water, one pint; borax, half an ounce; carbonate of ammonia, a quarter of an ounce. Use the fluid freely with the brush, doing the frame in portions of about a foot at a time. Let the frame dry by the ordinary influence of the air, but do not attempt to rub it with either linen or silk upon any account. When the frame is dry, those portions which are very much worn may be restored by touching the parts with another fine brush imbued with shell gold that is sold by the artists' colormen.

To Wash Flannels, &c., without Shrinking.—Beat up a nice lather with soap and warm water; let the flannels lay in it a short time, and then wash them well, taking care not to rub them with soap, as that makes them hard. Hose should always be hung up by the feet.

Cleaning Black Kid Boots.—Take three parts of the white of eggs, and one of best black ink, mix them together thoroughly, and apply the mixture to the article with a soft sponge. I have never known this to fail.

To Remove Grease Stains from Paper.—Gently warm the greased or spotted part of the paper, and then press upon it pieces of blotting paper, one after another, so as to absorb as much of the grease as possible. Have ready some fine, clear, essential oil of turpentine heated almost to a boiling state, warm the greased leaf a little, and then, with a soft, clean brush, wet the heated turpentine both sides of the spotted part. By repeating this application, the grease will be extracted. Lastly, with another brush, dipped in rectified spirits of wine, go over the place, and the grease will no longer appear, neither will the paper be discolored.

How to Cool a Room.—The Scientific American says that the simplest and cheapest way to cool a room is to wet a cloth of any size, the larger the better, and suspend it in the place you want cooled. Let the room be well ventilated, and the temperature will sink from ten to twenty degrees in less than an hour. During such a terribly term as we have had this would be worth trying.

To Remove Mildew.—Take two ounces of chloride of lime, pour on it a quart of boiling water, then add three quarts of cold water; steep the linen twelve hours, when every spot will be extracted. This will be found to quite surpass the buttermilk and chalk recipe so often used.

How to Clean Leather Gaiters.—The following will give them a good polish. The whites of three eggs evaporated till the substance left resembles the common gum, dissolved in a pint of gin, and put into an ordinary wine bottle, and fill up with water.

To take Grease Spots out of Papered Walls.—With a piece of flannel, dipped in spirits of wine, go carefully over the injured parts once, (or twice if very bad,) when the spots will be entirely erased from the paper, which will look as well as ever.

To Clean White Feathers.—Wash them well in soft water, with white soap and blue; rub them through very clean, white paper, beat them on the paper, shake them before the fire, dry them in the air, and afterward curl them.

To Curl Feathers.—Heat them gently before the fire, then, with the back of a knife applied to the feathers, they will be found to curl quickly and well.

To Restore Peach-color Ribbon when turning Red.—Salt of potash dissolved in water; place the ribbon on a clean table, and apply the mixture with a sponge.

FASHIONS FOR SEPTEMBER.

FIG. I.—DRESS OF BROWN SILK, with a double skirt. The upper skirt is trimmed with diamonds of black velvet and lace. The corsage is made high, with *revers* trimmed to correspond with the skirt. The sleeves are composed of two large puffs, and finished at the hand with a deep cuff. Cap of lace ornamented with bows of ribbon.

FIG. II.—A WALKING DRESS OF DARK GREEN SILK, made with two skirts. The upper skirt is open at the sides, forming a kind of apron in front. This is trimmed with a lattice work of velvet. The body is high and plain, with a very long point in front. The sleeves are very full, with a large pointed *jockey* at the top, and a small pointed cuff at the hand. Bonnet of white silk.

FIG. III.—STRAW BONNET, trimmed with long sprays of grass. The face trimming consists of a very full tulle cap, with a bunch of roses and leaves placed low on one side, and a plait of green velvet over the top of the head.

FIG. IV.—NEAPOLITAN BONNET, with a cape and band across the top, of white silk. A bunch of green leaves, scarlet flowers and grasses, is placed on the left side.

GENERAL REMARKS.—The new dress goods have scarcely made their appearance yet, but most of the fall silks which have been opened have either double skirts, or a single skirt trimmed with two wide flounces. Three and four flounces