

*Piney Woods Tavern; or, Sam Slick in Texas.* By the author of "A Slay Yankee in Texas," "Adventures of Capt. Priest." 1 vol., 12 mo. Philadelphia: T. B. Peterson & Brothers.—As full of fun as it is possible for a book to be. We have laughed incessantly over it, and laugh now at recalling what we read. To any one, afflicted with low spirits, we say, "read Piney Woods." Mirth is a wonderful conservator of health, and if we were a physician, we should prescribe this, and others of the Peterson Brothers' "Library of American Humor," as freely as some old-school doctors prescribe calomel.

*Elements of Natural Philosophy, designed for Academies and High Schools.* By Elias Loomis, LL. D. 1 vol., 12 mo. New York: Harper & Brothers.—A very superior work. The author is well known for another text-book, which has taken its place as a standard one: we mean, "A Course of Mathematics." He is also professor in the University of the city of New York. The volume is neatly printed, substantially bound in sheep, and illustrated with three hundred and sixty engravings.

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*A Journey Due North.* By G. A. Sala. 1 vol., 12 mo. Boston: Ticknor & Fields.—A sparkling, witty volume, but not one of much solid merit. Mr. Sala is either full of prejudices against Russia, or, what is worse, disguises the truth to conciliate the prejudices of the British public, for whom this book was written.

*My Lady Ludlow. A Novel.* By Mrs. Gaskell. 1 vol., 8 vo. New York: Harper & Brothers.—A charming story, by a favorite author, which we recommend to our fair readers. It is published in cheap style, price twelve cents.

*The World's Battle.* By James Moore, M. D. 1 vol., 18 mo. Philadelphia: Published by the author.—A little treatise, full of sound thoughts well expressed, and with a high moral purpose.

#### PARLOR GAMES.

**A SECRET THAT TRAVELS.**—This is a short game, but rather amusing; it is to be played with either a circle or line formed of the players. When all are ready, one person begins by whispering a secret to her left-hand neighbor, who repeats it to the next, and so on until all have heard it; then the last one who is told speaks it aloud, and the one who commenced must repeat what her secret was exactly as she first worded it, and then all the party will know whether it returned as it was given, or how much it gained or lost while travelling.

If the players are told to pass on the secret without knowing that it will be exposed, they will not be as careful to repeat it exactly as when they know the game, and by this means greater diversion will be afforded.

**READY RHYME.**—This game should not be attempted by

very young players, as it would most likely prove tedious to many of them; but to those who are fond of exercising their ingenuity, it will prove amusing. Two, four, or more words are written on paper and given to each player; the words must be such as would rhyme together; thus, suppose the party have chosen "near, clear, dell, bell," all endeavor to make a complete verse, of which the words given shall compose the rhyme.

When all are ready, the papers must be thrown in a heap, and read aloud, and those who have not succeeded must be fined, the fine being the recital of a piece of poetry. One of the papers might read thus:

A gentle brook was murmuring near,  
Afar was heard the tinkling bell,  
And peaceful zephyrs, pure and clear,  
Refreshed us in the shady dell.

Another would be quite different:

Fairies in the distant dell,  
As they drink the waters clear,  
From the yellow cowslip bell,  
What have they to heed or fear?"

#### SICK-ROOM, NURSERY, &C.

**TREATMENT OF INFANTS.**—It is found by careful inquiries that one half of all the children born die before they reach their fifth year. Such a universally large mortality of infants must unquestionably arise chiefly from some species of mismanagement—most likely ignorance of the proper means to be employed for rearing children. Besides the loss of so many infants, society suffers seriously from the injuries inflicted on those who survive. The health of many individuals is irremediably injured, temper spoiled, and vicious habits created, while they are still infants. Whatever, indeed, be the original or constitutional differences in the mental character of children, it is consistent with observation, that no small proportion of the errors and vices of mankind have their source in injudicious nursery management. As ignorance is clearly at the root of this monstrous evil, the following short and easily comprehended directions to mothers and nurses will, we doubt not, be duly valued.

Let no other kind of milk be given to an infant in addition to the milk of the mother or wet-nurse.

The less rocking the better.

When asleep, to be laid upon its right side.

The best food is biscuit powder, soaked for twelve hours in cold spring water, then boiled for half an hour, not simmered, or it will turn sour. Very little sugar need be added to the food, and then only at the time when given.

Sweets, of every kind, are most injurious, producing flatulency and indigestion, sores in the mouth, and disordered secretions.

An infant will take medicine the more readily if made lukewarm in a cup placed in hot water, adding a very little sugar when given.

The warm bath (at ninety-four) degrees of heat, not less, for ten minutes, every other night) is a valuable remedy in many cases of habitual sickness or constipation.

Soothing-syrup, sedatives, and anodynes, of every kind, are most prejudicial. They stop the secretions. A very small dose of laudanum given to an infant may produce coma and death.

When an infant is weaned, which is generally advisable at the age of nine months, it is of the utmost importance that it be fed with the milk of one cow, and one only (a milch cow), mixed with biscuit-powder, prepared as before directed, and very little sugar.

Boiled bread-pudding forms a light and nutritious dinner, made with stale bread, hot milk, an egg, and very little sugar.

When an infant is twelve months of age, bread and milk should be given every night and morning; stale bread toasted, soaked in a little hot water, and then the milk (of one cow) added cold.

Solid meat is not generally required until an infant is fifteen months of age, and then to be given sparingly, and cut very fine. Roasted mutton, or broiled mutton-chop (without fat) is the best meat; next that, tender, lean beef or lamb; then fowl, which is better than chicken; no pork or veal; no pastry; no cheese; the less butter the better.

An infant should not be put upon its feet soon, especially while teething or indisposed.

Avoid over-feeding at all times, more particularly during teething. It is very likely to produce indigestion and disordered secretions, the usual primary causes of convulsions, various eruptive complaints, and inflammatory affections of the head, throat, and chest.

#### ORIGINAL RECEIPTS FOR CAKES.

*Plum Cake.*—One pound of butter, one pound of flour, one pound of sugar, two pounds of currants, three pounds of raisins, one pound of citron, twelve eggs, two nutmegs (grated), a little mace, two teaspoonfuls of cinnamon, a wine-glassful of brandy, and the same quantity of wine and of rose water.

*French Cake.*—One and a half cupfuls of sugar, four tablespoonfuls of butter, one cupful of milk, three cupfuls of flour, two eggs, three-quarters of a teaspoonful of soda, and one and a half teaspoonfuls of cream of tartar; flavor to your liking. Put all the ingredients together at once, and beat up quickly.

*Sponge Cake.*—The weight of twelve eggs in sugar, the weight of seven eggs in flour; beat the whites of the eggs to a froth; also, beat the yolks well; add the sifted sugar to the whites, then put in the yolks, then the flour; add also the grated rind, and the juice of three lemons.

*Crunners.*—One pound of sugar, a quarter of a pound of lard, a quarter of a pound of butter, a teacupful of milk, a teaspoonful of pearlsh, a little orange peel, and four eggs; beat the eggs and sugar together, and add enough of flour to make a dough.

*Bread Fruit-cake.*—Prepare one pound of very light bread dough, and work half a pound of butter into it, and let it stand awhile; mix three-quarters of a pound of sugar and five eggs together; pour all into a pan, and mix well with some spices, brandy, and raisins, and then bake it.

*An Elegant Cake.*—Two cupfuls of sugar, a small lump of butter, half a pint of milk, four eggs, one cocoanut (grated), a teaspoonful of oil of lemon, (or grated rind of lemon,) a teaspoonful of soda, and two teaspoonfuls of cream of tartar.

#### ORIGINAL USEFUL RECEIPTS.

*Recipe for Dyspepsia.*—To a handful of bearhound add the same quantity of rue, and of burdock-root; put to these articles two quarts of water, and slowly boil it down to one quart; strain it, and put in half a pint of honey; and, when cold, add half a pint of the best French brandy. Dose—two tablespoonfuls night and morning.

*Pomatum.*—Melt about half a pint of marrow, and add to it six cents worth of castor oil, and three tablespoonfuls of alcohol; scent it to your liking. First rend the marrow, then melt it, and put in all but the perfume, and beat it until it becomes like cream; then add the perfume.

*For Cleaning Carpets, &c.*—One pint of ammonia, one pint and a half of water, and two ounces of borax. This mixture, if diluted a little, will clean silks without injuring them, and it is also an excellent hair tonic. It cleans the hair nicely, it is said.

*To Clean Silver.*—Rub the tea-pot on the outside with a piece of flannel lightly moistened with sweet oil; then wash it well with soap suds. When dry, rub it well with a piece of chamois skin and some whiting.

*A Homoeopathic Hair Restorer.*—This is a receipt to make hair grow, and is composed of the tincture of cantharides, and water, in the proportion of ten drops of the former to half a gill of the latter.

#### ORIGINAL RECEIPTS FOR PUDDINGS.

*Pound-cake Pudding; to be Served Hot.*—Ingredients:—One pint of flour; one common size cupful of cream; one teacupful of sugar; three eggs; one-quarter pound of butter; one teaspoonful of soda, dissolved in warm water; then add it to the cream, two teaspoonfuls of cream of tartar put dry into the flour. Bake the pudding an hour in a slow oven; serve it with sauce.

*A Simple Pudding.*—Boil a quart of milk; cut up some bread into small pieces, and soak them in the milk for about an hour; then add a tablespoonful of Indian meal, and a piece of butter the size of a walnut; sweeten well, and put in nutmeg and other spices. Bake about twenty minutes.

*Bird's-nest Pudding.*—A layer of grated bread, and another of apples, cut very thin; add sugar, butter, and nutmeg, with a wineglassful of wine; add layer after layer until your dish is full. Bake an hour.

*Corn Pudding.*—Grate four dozen ears of corn; add to it one quart of milk, four teaspoonfuls of sugar, one teaspoonful of salt, and four eggs. Bake two hours and a half.

#### TABLE RECEIPTS.

*To Cook Oysters.*—Butter a saucer or shallow dish, and spread over it a layer of crumbled bread, a quarter of an inch thick; shake a little pepper and salt, and then place the oysters on the crumbs, pour over also all the liquor that can be saved in opening the oysters; and then fill up the saucer or dish with bread crumbs, a little more pepper and salt, and a few lumps of butter here and there at the top, and bake half an hour, or an hour, according to the size. The front of a nice clear fire is the best situation; but if baked in a side oven, the dish should be set for a few minutes in front to brown the bread.

*To Stew Red Cabbage.*—Shred the cabbage, wash it, and put it over a slow fire, with shreds of onion, pepper, and salt, and a little plain gravy. When quite tender, and a few minutes before serving, add a bit of butter rubbed with flour, and two or three spoonfuls of vinegar, and boil the whole up.

*Potato Cheesecakes.*—One pound of mashed potatoes, quarter of a pound of currants, quarter of a pound of butter and sugar, and four eggs; mix well. Bake in tins lined with paste.

#### FASHIONS FOR DECEMBER.

FIG. I.—CARRIAGE DRESS OF PURPLE SILK, with two flounces, each flounce is trimmed with rows of narrow black velvet ribbon. Cloak of black velvet, trimmed with fur. Bonnet of white velvet and blonde, trimmed with feathers.

FIG. II.—WALKING DRESS OF TAN COLORED POPLIN, ornamented down the front breadth with a velvet trimming woven in the silk. Cloak of French cloth, in the Bournoise form. Bonnet of dark green velvet and black lace.

FIG. III.—MORNING ROBE OF LIGHT GREY SILK, buttoning in its whole length, and trimmed down the front by broad plaided bands. The loose sacque has a broad band of plaid