PARLOR GAMES.—SICK-ROOM, NURSERY, &c.

Piney Woods Tavern; or, Sam Stike in Texas. By the author of "A Stray Young 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 say one, affected 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 coloquium.

Elements of Natural Philosophy, designed for Academies and High Schools. By Elias Loomes, LL.D. 1 vol., 12 mo. New York: Harper & Brothers.—A very superior work. The author is well known for another textbook, 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.

The Talisman, &c. By the author of Waterley. 2 vols., 12 mo. Boston: Ticknor & Fields.—These volumes comprise the forth and forty-first of the now well-known "Household Edition of Scott's Novels." Ten volumes more will complete the series. No library can be considered complete until it has upon its shelves this beautiful edition of the greatest of English romance writers.

The Power's Daughter. 1 vol., 12 mo. Philadelphia: T. B. Peterson & Brothers.—This is a story of intense interest, the scene of which is laid in Louisiana. The fair author, Miss Depuy, has dedicated it to our co-editor, Mrs. Ann S. Stephens. The publishers issue it in a neatly printed duodecimo, handsomely bound in embossed cloth.

The Dead Secret. By Wilkie Collins. 1 vol., 12 mo. Philadelphia: T. B. Peterson & Brothers.—A new edition, in handsomely bound duodecimo style, of one of the most thrilling novels that has appeared for many years. The interest begins with the first chapter and is maintained to the end. If you have not read the book, get it immediately.

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, he believes that Russia is little better than a pig.


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 TERRIFIED.—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 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 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 be as careful to repeat it exactly as when they know the game, and by this means greater diversion will be afforded.

REAL REVIVE.—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 exciting 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 "sun, clear, droll, 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 receipt of a piece of poetry. One of the papers might read thus:

    A gentle brook was murmuring near,
    After heard the thrilling bell,
    And peoeful 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 irretrievably 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. This less robbing the better.

When asleep, let the infant lie 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 flatulence and indigestion, sore's 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.

Soaking-syrup,中外, and medicines, of every kind, are most prejudicial. They spoil the stomach. A very small dose of harsman 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 milk cow), to be the best powder, prepared as before directed, and very little sugar.

Bottled milk—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 and 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 nutmeg, or broiled nutmeg-chop (without fat) is the best meat; next that, tender, lean beef or lamb; then fowl, which is better than chicken; no peck 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 feeding at all times, more particularly during teething. It is very likely to produce indigestion and disorderly secretions, the usual primary causes of convulsions, various eruptive complaints, and inflammatory affections of the head, throat, and chest.

**ORIGINAL RECEIPTS FOR CAKES.**

Prune 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 thin tea-spoonful 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 table-spoonfuls of butter, one cupful of milk, three cupfuls of flour, two eggs, three-quarters of a tea-spoonful of soda, and one and a half tea-spoonfuls 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.

Ovella.—One pound of sugar, a quarter of a pound of hard, a quarter of a pound of butter, a teaspoonful of milk, a teaspoonful of pease, 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, three ounces (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 horn-hound add the same quantity of rue, and of burdock-root; put to these articles two quarters 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. Done—two table-spoonfuls night and morning.

Pomatum.—Mix about half a pint of marrow, and add to it six cents worth of castor oil, and three tablespoonfuls of alcohol; mix 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 silk without injuring them, and it is also an excellent hair tonic. It cleans the hair nicely, it is said.

**ORIGINAL RECEIPTS FOR PUDDINGS.**

Pound-cake Pudding; to be Served Hot.—Ingredients.—One pint of flour; one common size cupful of cream; one teaspoonful 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; stew well, and put in nutmeg and other spices. Bake about twenty minutes.

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

Oven 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 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 slow oven, the dish should be set for a few minutes in front of brown the bread.

To Steal 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 boll the whole up.

Potato Chopsauce.—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. 1.—CAMELIA DRESS OF FUR AND SILK.** With two flounces, each flounce is trimmed with rows of narrow black velvet ribbon. Clotk of black velvet, trimmed with fur. Bonnet of white velvet and blonde, trimmed with feathers.

**FIG. 2.—WALKING DRESS OF TAPE COLORED FABRIC,** ornamented down the front breadth with a velvet trimming woven in the silk. Clotk of French cloth, in the Bourgeoise form. Bonnet of dark green velvet and black lace.

**FIG. 3.—MOROCCO BREEFS OF SASSER CAMEL, buttoning in its whole length, and trimmed down the front by broad plaited bands. The loose saque has a broad band of plain.