

a time. For example—you pass a brush charged with either of the above solutions first over all the blues, and afterward apply the sand as directed below; then the gum or glue is to be applied over all the parts colored red, and so on, until the design is complete. Great care is required in laying on the fine and delicate touches in some parts of the picture, because the gum or glue is liable to spread, and thus destroy the effect by causing too much sand to adhere to a part where it was not required.

APPLYING THE SAND does not require much dexterity; the only precaution necessary, is having the sand perfectly dry, and each color kept in a distinct box or tray. When the gum or glue has been applied over any particular color upon the outline, select the colored sand required, and sift it through a piece of fine muslin over the whole of the outline; allow it to remain for about two minutes, then shake off the superfluous sand upon a sheet of writing-paper, and return it to the proper box or tray. Proceed in this manner with each color until the outline is filled in, then set it aside for three or four hours in a warm place, or, if the card-board is very stiff, place the picture upon the hearth-rug before the fire, and it will soon dry.

TOUCHING UP THE PICTURE should not be attempted until the whole of it is perfectly dry, and then the strong outlines, such as architectural work, veinings, and divisions of rocks, trees, drapery, &c., should be touched up with colors in powder, mixed with some of the thin glue. Indian ink is very useful for strengthening different parts of the picture, giving a finish to the whole that it would not otherwise possess.

When sand-pictures are finished, they may be framed and glazed in the same manner as prints.

ORIGINAL RECEIPTS FOR TEA-CAKES.

Indian Batter Cakes.—Mix together one quart of sifted meal, and one pint of flour. Warm one quart of milk, put into it a small teaspoonful of salt, and two large tablespoonfuls of yeast. Beat three eggs very light, and stir them gradually into the milk, with the meal and flour. Boil a cupful of rice until tender, and put it into the batter. Cover it, and set it to rise for four hours, and when quite light, bake your cakes on a griddle, butter them, and serve them hot.

A Preparation for Soda Biscuits, which may always be kept on hand, and used at a moment's notice. Mix together half a pound of cream tartar, three ounces of soda, and one ounce of pulverized corn starch. Mix the ingredients well together. When about making biscuits, take one tablespoonful of the preparation to one quart of flour, a piece of butter the size of a hen's egg. Mix up the biscuits with sweet milk, and make the dough soft.

Pounded Crackers.—Take three tincupfuls of new milk, a teacupful of butter, and the quantity of salt necessary to the bulk. Add enough flour to make the dough very stiff, and then commence beating it very lustily; every time you beat it out, sprinkle it with flour, roll it up and beat it out again, continuing for at least one hour. The few last times, omit the use of the flour; work out the biscuits with the hand, and bake them quickly.

Washington Cake.—Heat together one quart of milk and one ounce of butter; when about lukewarm, pour them into two pounds of flour, adding in a cent's worth of yeast, three eggs, and a tablespoonful of salt. Place the batter in pans, let it stand over night, and the next morning bake it in a quick oven for three-quarters of an hour.

Loaf Cake.—Three teacupfuls of light dough, one teacupful of sugar, one teacupful of butter, two eggs, one teacupful of pearlsh, and two or three large tablespoonfuls of milk; add also a half pound of raisins. After thoroughly worked together, put the dough into pans, and raise until it becomes light. Bake in a slow oven.

Corn Pudding.—(Suitable for the tea-table.)—Boil four ears of green corn until well done, and then cut, or grate off the corn very fine. Mix it with two heaped tablespoonfuls of flour, one pint of sweet milk, and as much salt and pepper as you prefer. Bake it well, and you will have a delightful dish.

Muffins.—One quart of milk, five eggs, one tablespoonful of good yeast; if home-made, three or four tablespoonfuls. A lump of butter the size of a walnut, and enough flour to form a stiff batter. Set them to rise, and when light, bake them in rings.

Light Biscuit.—The ingredients are:—Five cupfuls of milk, four spoonfuls of melted butter and lard, and a teaspoonful of saleratus dissolved in some cream, and a small portion of salt. Mix in enough flour to form a paste just stiff enough to roll out.

Mush Muffins.—Make mush as you ordinarily do, and when cold, thin it with one quart of milk, and stir in a few handfuls of wheat flour, seven eggs, and butter—the size of an egg—also some salt. Bake in rings.

Waffles.—To two quarts of sweet milk take eight eggs, enough flour to make a thin batter, half a pint of sots, and as much salt as you prefer. Let the batter stand until it becomes light. Bake in waffle irons.

Hurry Biscuits.—To two quarts of flour, take butter the size of three eggs, and enough water to form the dough. Work very little, and cut out your cakes. Bake them on tins.

Ordinary Tea-Cake.—Three cupfuls of sugar, three eggs, one cupful of butter, one cupful of milk, and a small lump of pearlsh. Make it not quite as stiff as pound cake batter.

Soda Biscuits.—To two quarts of flour take four teaspoonfuls of cream tartar, two teaspoonfuls of soda, one pint of sweet milk, and half a teacupful of lard or butter.

Rice Cake.—Mix together half a pound of very soft boiled rice, a quarter of a pound of butter, one quart of milk, six eggs, and enough flour to form a thin batter.

Buttermilk Cakes.—Two quarts of buttermilk, one teacupful of soda, and enough flour to make a batter.

RECEIPTS FOR LOTIONS.

Milk of Roses.—1.—Take two ounces of blanched almonds; twelve ounces of rose water; white soft soap, or Windsor soap, white wax, and oil of almonds, of each two drachms; rectified spirit three ounces; oil of bergamot one drachm; oil of lavender fifteen drops; attar of roses eight drops. Beat the almonds well, and then add the rose-water gradually so as to form an emulsion, mix the soap, white wax and oil together, by placing them in a covered jar upon the edge of the fire-place, then rub this mixture in a mortar with the emulsion. Strain the whole through very fine muslin, and add the essential oils, previously mixed with the spirit. This is an excellent wash for "sunburns," freckles, or for cooling the face and neck, or any part of the skin to which it is applied.

Milk of Roses.—2.—This is not quite so expensive a receipt as the last; and at the same time is not so good. Take one ounce of Jordan almonds; five ounces of distilled rose-water; one ounce of spirit of wine; half a drachm of Venetian soap, and two drops of attar of roses. Beat the almonds (previously blanched and well dried with a cloth), in a mortar, until they become a complete paste, then beat the soap and mix with the almonds, and afterward add the rose-water and spirit. Strain through a very fine muslin or linen, and add the attar of roses. The common milk of roses sold in the shops, frequently contains salt of tartar, or pearlsh combined with olive oil and rose-water, and therefore it is better to make it yourself to ensure it being good.

French Milk of Roses.—Mix two and a half pints of rose-water, with half a pint of rosemary-water, then add tincture

of storax, and tincture of benzoin, of each two ounces; and *esprit de rose*, half an ounce. This is a useful wash for freckles.

German Milk of Roses.—Take of rose-water and milk of almonds, each three ounces; water eight ounces; rose-mary-water two ounces; and spirit of lavender half an ounce. Mix well, and then add half an ounce of sugar of lead. This is a dangerous form to leave about where there are children, and should never be applied when there are any abrasions, or chaps on the surface.

Milk of Almonds.—Blanch four ounces of Jordan almonds, dry them with a towel, and then pound them in a mortar: add two drachms of white or curd soap, and rub it up with the almonds for about ten minutes or rather more, gradually adding one quart of rose-water, until the whole is well mixed, then strain through a fine piece of muslin, and bottle for use. This is an excellent remedy for freckles and sun-burns, and may be used as a general cosmetic, being applied to the skin after washing by means of the corner of a soft towel.

Anti-Freckle Lotion.—1.—Take tincture of benzoin, two ounces; tincture of tolu, one ounce; oil of rosemary, half a drachm. Mix well, and bottle. When required to be used, add a teaspoonful of the mixture to about a wineglassful of water, and apply the lotion to the face or hands, &c., night and morning, carefully rubbing it in with a soft towel.

Anti-Freckle Lotion.—2.—Take one ounce of rectified spirit of wine; one drachm of hydrochloric acid (spirit of salt); and seven ounces of water. Mix the acid gradually with the water, and then add the spirit of wine; apply by means of a camel's-hair brush, or a piece of flannel.

Gowland's Lotion.—Take one and a half grains of bichloride of mercury, and one ounce of emulsion of bitter almonds: mix well. Be careful of the bichloride of mercury, because it is a poison. This is one of the best cosmetics we possess for imparting a delicate appearance and softness to the skin, and is a useful lotion in acne, ring-worm, hard and dry skin, and sun-blisterings.

Horseradish Cosmetic.—Take one ounce of scraped horse-radish, and infuse for four hours, in one pint of cold milk. Strain through muslin, and bottle. This is a safe and excellent cosmetic, and is extremely useful in cases where the skin requires a gentle stimulant.

Camphorated Ammoniacal Wash.—Take half an ounce of the liquid subcarbonate of ammonia; and one and a half ounces of camphorated spirit, mix and apply to the parts by means of rags moistened with the lotion. This is a useful application for contusions unattended with abrasion of the surface.

Disiccant Lotion.—Take one ounce of sal-ammoniac, and dissolve it in four ounces of vinegar, and four ounces of spirit of wine. This is used for contusions attended with much discoloration of the skin, and is applied by wetting pieces of rag folded four or six times, tying them over the part and changing them as often as they become dry.

RECIPTS FOR THE TOILET.

Cleansing the Hair.—Nothing but good can be derived from a due attention to cleansing the hair. Of course, an immoderate use of water is not beneficial. Once a week is perhaps desirable, but this will depend upon the individual; persons with light, thin, and dry hair will require it more seldom than those with thick, strong hair, or who perspire very freely. Nothing is better than soap and water. The soap should be mild, and well and plentifully rubbed in the hair.

Wash to Whiten the Nails.—Diluted sulphuric acid, two drachms; tincture of myrrh, one drachm; spring water, four ounces. Mix. First cleanse with white soap, then dip the fingers into the wash.

To make Pomatum.—Put half a pint of best scented olive oil and half a pound of fresh lard into a jug, and stand it beside the fire to melt, taking care not to let it get hot, and stirring as it dissolves. When in a liquid state, pour in five drops of the essential oil of almonds, stir again and empty it into your pot. Stand it in a cool place until in a solid state, it is then ready for use. The quantity may be increased or decreased, in proportion.

To Prevent the Toothache.—Rub well the teeth and gums with a toothbrush every night on going to bed, using the flowers of sulphur. This is an excellent preservative to the teeth, and void of any unpleasant smell.

Bandoline for the Hair.—This fixative is best made a little at a time. Pour a tablespoonful of boiling water on a dozen quince seeds; and repeat when fresh is required.

TABLE RECEIPTS.

Tomato Sauce.—Take one dozen of ripe tomatoes, put them into a stone jar, stand them in a cool oven until quite tender. When cold, take the skins and stalks from them, mix the pulp in the liquor which you will find in the jar, but do not strain it, add two teaspoonfuls of the best powdered ginger, a dessertspoonful of salt, a head of garlic chopped fine, two tablespoonfuls of vinegar, a dessertspoonful of Chili vinegar on a little cayenne pepper. Put into small-mouthed sauce bottles, sealed. Kept in a cool, dry place, it will keep good for years. It is ready for use as soon as made, but the flavor is better after a week or two. Should it not appear to keep, turn it out, add more ginger; it may require more salt and cayenne pepper. It is a long-tried receipt, a great improvement to curry. The skins should be put into a wide-mouthed bottle, with a little of the different ingredients, as they are useful for fishes or stews.

Tipsy Cake.—Cut a small savory cake in slices, put them into a basin, and pour some white wine and a little rum over. Let it soak for a few hours, put into a dish, and serve with some custard round. It may be decorated with a few blanched almonds, or whipped cream and fruit. Or it may be made with small sponge cakes, by soaking them in some white wine in which some currant jelly has been dissolved. Take twelve of them, stale, which will cost sixpence. Soak them well, put them in a dish, cover them with jam or jelly, and thus make four layers, decorating the top with preserved fruit. Dish with custard or whipped cream around.

To Pot Herring.—Take twelve, prepare them in the usual way, and warm them quite through but not more. Then take all the meat from the skins, and pick out the largest bones and the roes. Put the meat into the potting pot, and beat for a few minutes; then add a small slice of butter, and beat till it is smooth. Season with cayenne pepper, and use more butter as you continue to beat. About a quarter of a pound of butter is generally required for twelve. When done, press hard into a pot, and pour clarified butter over them.

Swiss Cream.—Take half a pint of cream and the same quantity of new milk, and boil it, with a piece of lemon rind and sufficient loaf sugar to sweeten it. Thicken this with a teaspoonful of flour, and, when very nearly cold, add the juice of the lemon to it; this will thicken it; and then pour it into a glass dish, and stick macaroon cakes into it.

Rice Cake.—A quarter of a pound of ground rice, a quarter of a pound of flour, half a pound of finely-powdered white sugar, five eggs. Beat all well together till it froths; pour quickly into a tin lined with buttered paper; bake three-quarters of an hour in a moderate oven. This does nicely for a tipsy cake. It may be flavored with almond or lemon.

Half-pay Pudding.—Four ounces of suet, ditto of currants, raisins, and bread-crumbs; two tablespoonfuls of treacle, half a pint of milk, mix well together, and boil in a mould or basin for two hours.

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Half-pay Pudding.—Four ounces of suet, ditto of currants, raisins, and bread-crumbs; two tablespoonfuls of treacle, half a pint of milk, mix well together, and boil in a mould or basin for two hours.

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.