

*Stewed Oysters on Toast.*—Open a dozen of oysters, put them in a small stew-pan, add to them two grains of black pepper, a little salt, butter, cayenne, and sugar; set on the stove for a few minutes until set—say three or four minutes; having only given them a slight boil, put in a piece of butter as big as a walnut, which you have mixed with half a teaspoonful of flour, shake the stew-pan round by the handle, to melt the contents, put it back on the fire just to simmer, and serve on toast. A drop of cream is an improvement. If not enough liquor add a drop of milk.

*New Salad, Tartar Fashion.*—Prepare your salad, well washed and dried; (cabbage or coss lettuce are preferable); boil four onions; when cold cut in thick slices; cut also four pickled cucumbers in slices; put a layer of the salad at the bottom, then a bed of cucumber and onion, and another of salad, at the top; have two mild salt herrings, ready broiled, with all the bones extracted; cut it in small, square pieces, season with salt, pepper, vinegar, and oil, in proportion, tossing all well together, as this plan is preferable to using a spoon and fork.

*Rarebit a la Soyer.*—Cut half a pound of rich cheese in small pieces, put in a stew-pan half pound of butter with a teaspoonful of mixed Durham mustard, a little salt, half a teaspoonful of pepper, one wineglass of sherry or champagne; put on a slow fire, stir gently with a wooden spoon till properly melted, though not stringy, which might occur if turned too quickly; have a nice toast half an inch thick done at the last minute, pour your cheese over and serve. Leaving it a few minutes in an oven is an improvement.

*Syllabus.*—Take the juice of a large lemon, the peel pared very thin, one glass of brandy, two glasses of white wine, and a quarter of a pound of powdered lump sugar. Put these ingredients into a pan and leave them. The next day add a pint of thick cream and the whites of two eggs; whip the whole up well and pour it into glasses. They will keep well for a day or two. If the syllabus are not required to be quite so good as the above, substitute raisin wine for the brandy.

#### CONTRIBUTED RECEIPTS.

*Rice Bread.*—To a quart of milk add four eggs well beaten. Thicken this with Indian corn meal to the consistency of a common batter. Put in about a tablespoonful of melted butter. Then add two teacupfuls of bursted rice. Cold rice that is left from dinner or supper is generally saved for this purpose. Add a little salt and half a teaspoonful of soda dissolved in a tablespoonful of vinegar or buttermilk. Bake in square tin pans greased. This is a most delightful bread. Rice waffles are made in the same way, except the batter is not quite so thick.

*Peach Doughnuts.*—Make nice pastry crust shortened with butter, stew the dried fruit and season with sugar, nutmeg, and a little butter, also a little allspice. Make them out into shapes called turnovers, that is, put the fruit on half the crust and turn the other half over; have ready a hot kettle with about a half a pint of lard in it, put in the doughnuts, let them get brown and turn them. They should be eaten warm with a little butter in the inside.

*Relish Sauce.*—Mix one ounce of each of ground black pepper and salt, one ounce of ground allspice, and one ounce of minced shallots or onions, in one pint of walnut or tomato catsup. Let it stand two weeks. Strain and bottle for use. A few drops of this is sufficient to season a plate of meats or vegetables. It also adds a delightful flavor to beef soup.

*Hop Yeast Rolls.*—Two spoonfuls of yeast are sufficient for a baking of rolls. Make it up with sweet milk and a lump of butter about the size of a hen's egg. Let it rise two hours and a half.

*Corn Waffles.*—To three eggs well beaten add a quart of milk. Thicken to a batter with Indian corn meal. Put in a lump of lard about the size of a hen's egg. This should be melted. Add a teaspoonful of salt, and half a teaspoonful of soda dissolved in a little vinegar. Bake in waffle irons; butter while hot.

*Ice Cream.*—Use two pounds of loaf sugar, to four quarts of cream. Flavor with a vanilla bean boiled in sweet milk, add six drops of lemon oil, or some peel. If the cream is good, it will make seven quarts of cream, if well beaten. Use two quarts of salt in an eight quart freezer.

*To Make Hop Yeast.*—Take half a gallon of water, and throw in a handful of hops; boil it down to a quart. Strain it—thicken it with flour as thick as batter. Put in two tablespoonfuls of old yeast. Set it away in bottles for use. It should be kept in a cool place in summer.

*Fried Potatoes.*—Boil your potatoes until done, peel and mash them fine. Make them out into cakes like biscuit; spread some flour over them, and fry them brown in lard. Gravy left from ham, or some roast meat, is very good to fry them in.

*Nice Muffins.*—To four well beaten eggs add three pints of sweet milk, two tablespoonfuls of melted butter, half a teaspoonful of soda dissolved in vinegar, and thicken to a thick batter with flour. Bake in greased muffin rings.

*Potato Bread.*—Boil some potatoes until thoroughly done, peel and mash them fine; add to them yeast and flour, make it into dough and bake. Toast made from this bread, is very superior. Sweet potato biscuits are excellent.

*To Make Pin Cakes of Broken Bread.*—Break up the bread fine, and soak it all night in sweet milk. Add eggs and flour to give it consistency. It makes excellent cakes.

#### TESTED MEDICAL RECEIPTS.

*Balsam de Malta.*—Fill up one quart of spirits with white lily leaves, allowing it to stand in the sun for ten days; draw it off, and then add one ounce of balsam Peru, two benzoin, and allow it to stand again the same length of time, pulverize the ingredients, shake the mixture occasionally whilst standing. This balsam is useful for the cure of open wounds and cuts. Pour a portion of the balsam upon some lint, and bind it upon the cut or wound.

*Cure for Felons.*—Have ready a piece of unslacked lime, the size of a bean, and a tablespoonful of soft soap, put the lime into a pan placed over a fire, and lay the soap on top of the lime; let it simmer until it becomes a salve. Apply a small portion of the salve warm, three times, successively, to the finger, allowing it to remain on, each time, fifteen minutes; after these applications, the finger can be opened.

*Cough Syrup.* One ounce of liquorice ball, half an ounce of gum arabic, six tablespoonfuls of brown sugar, and one quart of water; simmer the whole together until the ingredients become dissolved, then add, when cool, three cents worth of pargoric, and the same quantity of antimonial wine. Take one teaspoonful of this mixture when the cough is troublesome.

*Salve for Burns or Scalds.*—Procure a teacupful of fish oil, and a lump of beeswax about the size of a large hickory-nut; heat them together, and after the wax is entirely melted, take the mixture from off the fire, and add to it half a teaspoonful of cream; stir the whole well together, and apply the remedy until the burn is entirely cured.

*To Cure Thrush in Children.*—Take two tablespoonfuls of honey, and a lump of alum about the size of a bean, and stir them well together. Let the child's mouth be rubbed with this five or six times a day. This will cure in a few days.

*To Cure Chillsains.*—Make a poultice of strong lye and flour, or wheat bran, and apply to the affected parts. It should remain on several hours, or until it draws out the soreness and itching.



**A Certain Cure for Corns.**—Put in a goose quill a piece of lunar caustic, wet the corn and rub hard with this for a minute or so. This will certainly cure the most stubborn corn. It may have to be applied several times, if one application does not remove. Care should be taken not to let the caustic spread too much on the skin around the corn.

**Remedy for Whooping Cough.**—Give a little ipecac. at night on going to bed, just enough to nauseate the stomach, and occasionally through the day when the cough is very hard. A dose of oil should also be given occasionally to keep the bowels right. Some alum beat up fine and dissolved in honey, is sometimes an advantage.

**To Cure Inflammatory Rheumatism.**—We knew a violent case cured, after every other remedy had failed, in the first stage of the disease, by an old-fashioned corn sweat. Boil the ears of corn, and while hot, lay them around the patient, covering him up with blankets. Care should be taken that he does not take cold in cooling off.

**Precipitate Salve for Ringworms and Sores of Long Standing.**—One ounce of Venice turpentine, half an ounce of precipitate, fresh butter the size of an ordinary hen's egg, without salt; rub the turpentine and precipitate together, and then work in the butter. This salve can be used as soon as it is made.

**Lintiment for Sore Throats, or Neuralgic Affections.**—Equal parts of sweet oil, spirits of hartshorn, turpentine and camphor. It can be made an anodyne, by adding a little laudanum.

**Gargle for Sore Throat.**—The ingredients consist of one teaspoonful of cayenne pepper, one tablespoonful of salt, one pint of water, and two tablespoonfuls of vinegar. Mix together, and bottle cold.

**Another Good Gargle.**—(First Rate.)—Half a teacupful of hops, one pint of vinegar, and a half a pint of water. Add some sugar and saltpetre, and boil the whole well together. Use the above either for steaming or gargling.

**To Draw Out Thorns and Splinters.**—Make a plaster of turpentine and tallow, spread on a piece of leather and apply it to the wounds. A piece of bacon rind is also good.

**Purgative.**—Take one dram of gum opium, one dram of benzoin, one scruple of camphor, twenty-five drops of anise seed oil, and one pint of spirits; mix together.

**To Cure the Sting of a Wasp, or Bee, or any Insect.**—Apply immediately spirits of turpentine, this will cure instantly. Hartshorn is also good; so is salt and water.

#### FASHIONS FOR MARCH.

**FIG. I.—DINNER DRESS OF BLUE SILK, WITH TWO SKIRTS.**—The upper one is trimmed around the bottom with a row of black lace, and ornamented at the sides with puffings of silk, confined by black velvet bands and jet tassels. The corsage is high, trimmed with wide braces and bands of velvet. Very wide pagoda sleeves ornamented like the skirt.

**FIG. II.—A DINNER DRESS OF GREY SILK.**—The skirt is trimmed with three flounces woven in gold-colored brocaded stripes. The body is made with a basque, trimmed with a flounce like the skirt, and with a wide berthe to correspond. The sleeves are composed of three deep ruffles.

**FIG. III.—AN EVENING DRESS WITH TWO SKIRTS OF THIN WHITE MUSLIN.**—The upper skirt is finished with a wide hem, and ornamented at the sides with bows of black velvet ribbon. The body is low, and the sleeves are quite full and confined by a band a little below the elbow. The cape is of spotted tulle, with a bow of black velvet and long ends in front. Head-dress of black velvet.

**FIG. IV.—ECHU OF WHITE TULLE,** with a tulle puffing confined by straps of pink ribbon.

**FIG. V.—BASQUE OF BLACK SILK WITH A BERTHE.**—This basque is trimmed with rows of rich black braid. A basque of this description made of white pique or Marseilles, and

trimmed with a white braid, would be very appropriate for the coming season.

**FIG. VI.—CAPE OF TULLE,** trimmed with lace and rows of black velvet. The same pelerine may be made in muslin and trimmed with rows of colored ribbon.

**UNDER-SLEEVE OF TULLE OR MUSLIN,** trimmed with narrow black velvet or colored ribbon. Beneath the puff there is a frill. If the sleeve consists of tulle, this frill should be formed of lace; but if composed of muslin, the frill should be of needlework.

**GENERAL REMARKS.**—Skirts remain as full and as long as ever, but we are glad to say that there is a slight diminution in the hoops worn under them. There is even a hint that Dame Fashion has taken the shortening of the skirt under consideration. If so, we may hope to be able to see the tip of a boot or a tiny slipper in a few months. Double skirts, skirts with side-trimmings and flounces, are all worn. In fact, flounces will probably retain their popularity for a long while, particularly for thin materials or plain silks, for as they cost more, they will not so soon become common as skirts with side-trimmings. All bodies are made high, except for evening dresses. The Raphael body, that is, those cut square across the bust, and nearly high on the shoulders and back, are becoming popular. These are without a basque. Basques are still very much worn. If a body is made without a basque, the waist is pointed instead of round. Some are entirely plain, and some are made with braces and berthes. In fact, fashion tolerates all caprices, at present; either a profusion of ornament, or the greatest simplicity. Some of our most stylish ladies adopt the latter, thus separating themselves from their over-dressed sisters with a mock humility.

**SLEEVES** are made in all manner of ways. Some are straight and wide and open to the shoulder, and are arranged so that they can be closed to the bend of the arm if required; some are left square at the bottom, others have the corners rounded; the pagoda sleeve retains its favor, but is immensely wide at the bottom. Others again are wide at bottom, in the funnel shape, open up to the bend of the arm; and laced across or not. Others again are made with two or three plain flounces cut slantwise of the stuff. Some have both puffs and flounces. We have seen a few close sleeves plaited at top and bottom with a deep band; others with a narrow band. The plaits are often fastened down by buttons or tassels. There are sleeves with five puffs and a band at bottom. The plaited sleeves are exceedingly wide. Sometimes the top is plain, with a jockey added; and the large sleeve is either plaited or gathered at the bottom of the plain part.

**BONNETS** have changed but little in shape as yet. The capes still remain deep. From the profusion of ornaments, hitherto employed on bonnets, it is probable that they will be made plainer for a change, during the coming season. In place of the number of feathers which have been so popular, one long, drooping one seems to be gaining favor.

**MANTILLAS** are cut with a large sweep or fulness in order to accommodate the wide skirts. Shawls are becoming very popular, and deservedly so.

**HEAD-DRESSES** are in great variety. The most novel one which has yet appeared consists of a crown or caul of cerulean blue velvet, which is worn over the plaits of hair at the back of the head. It is richly embroidered with gold, on one side there is a twist of blue feathers, one waving gracefully over the neck. Another *coiffure* of the same style as the one just mentioned, is composed of red velvet. This one is not embroidered, but is covered with blonde lace. One of the new *coiffures* consists of a gold plait, encircling the head and having blonde lappets.

**THE FAN** frequently used in full evening costume is of the same color as the dress. Fans are now made of silk of every hue, spangled with steel, silver, or gold. The sticks are usually formed of sandal-wood, ebony, mother-o'-pearl, &c.;



**Blackberry Wine.**—Measure your berries and bruise them; to every gallon add one quart of boiling water, and let the mixture stand twenty-four hours, stirring occasionally; then strain the liquor into a cask, and to every gallon add two pounds of sugar. Cork tight, and let it remain until the following October, when your wine will be ready for use.

**Prime Summer Beer.**—Take ten gallons of water to three quarts of molasses, two tablespoonfuls of ginger, two tablespoonfuls of allspice, the same quantity of cinnamon, one grated nutmeg, and one tablespoonful of cream of tartar. Mix the ingredients with boiling water, and fill up your vessel with cold water.

**Currant Wine.**—To one quart of juice extracted from your fruit, add three quarts of water, and three pounds of sugar. Keep the vessel—into which you put your ingredients—open for ten days, and fill it up every day until done working; then cork it closely.

#### ORIGINAL RECEIPTS FOR PICKLES.

**Tomato Pickle.**—Cleanse your tomatoes, and puncture them slightly. Then fill your vessel with alternate layers of tomatoes and salt, using as much water as will dissolve the salt; let them remain thus for eight or ten days, and then to every gallon of tomatoes add two bottlefuls of ground mustard, four ounces of ground ginger, four ounces of pepper—lightly bruised, one ounce of cloves, one dozen of onions—sliced. Cover the whole with vinegar.

**Sliced Cucumbers.**—Slice your cucumbers in small pieces, also some onions; let them remain in salt for one day and night, and then squeeze them out, and put them in jars; add to them black pepper—ground, ginger, mustard, and if you choose, mace. Fill the jars with vinegar, tie them up close with bladders, and after standing for four or six hours, pour off the vinegar, boil it, and then refill the jars with it. When cool, tie them up.

**Pickled Damson.**—Boil together three pounds of sugar, one ounce of cloves, one ounce of cinnamon, and one quart of vinegar. Seed seven pounds of fruit, and pour the boiling syrup over it. The next day scald the fruit and syrup together, and if the syrup should not prove thick enough, pour it off, and boil it a few minutes.

**Pickled Onions.**—Peel some small onions, and lay them in salt and water for one day—shifting them once during that time. Dry them in a cloth. According to the quantity of your onions, take sufficient white wine vinegar, cloves, mace, and a little pepper; boil this pickle, and then pour it over the onions. When cold, cover them closely.

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

**To CURE RINGWORM.**—The hairs are to be cut short, the creamy fluid let out of the pustules, and the crusts removed by lined poultices. The denuded surface is then to be covered with a thin layer of oil of naphtha, over which a flannel compress is to be placed, the whole being secured by an oil-silk cap. The application is to be renewed twice a day, first well washing the parts with soap and water; and the surface of the scalp is to be carefully searched, in order to detect any small favous pustules that may have appeared. These must be pricked with a pin, the matter removed, and the surface covered with the oil. This evolution of pustules is successive, so that the hair must be kept short in the vicinity, that their advent may be watched. This application secures the rapid abortion of the pustules; but when the scalp is too tender to bear it, it should be mixed with other less irritating oils, of which the *huile de cade* (empyreumatic oil of juniper,) is one of the best.

**POULTICE FOR A FESTER.**—Boil bread in lees of strong beer; apply the poultice in the general manner. This has saved many a limb from amputation.

**To CURE A BURN.**—Take a tablespoonful of lard, half a tablespoonful of spirits of turpentine, a piece of resin as big as a hickory-nut, (of the walnut kind—a trifle larger than a large nutmeg,) and simmer them together until melted. It makes a salve, which, when cold, may be applied to a linen cloth, and lay it over the burn. If immediately wanted, spread it on a cloth as soon as melted, it will very soon cool. It has been applied after the corroding effects of chemical poison, after a foot has been burnt by boiling sugar, after severe scalds; and in every case the sufferer obtained perfect ease in ten or fifteen minutes after it was used. It may be applied two or three times a day, or as often as the cloth becomes dry.

**COLLODION IN ERYSIPELAS.**—Dr. Baumann employs collodion in all cases, and has found it, even in several cases of erysipelas of the face, and in one case of phlegmonous erysipelas of the thigh, highly useful. He first gives an emetic, and then daily applies the collodion to the parts. The recovery is rapid, and no ill consequences have been observed.

#### RECEIPTS FOR THE TOILET.

**To Cleanse and Prevent the Hair Falling Off.**—Take two large handfuls of rosemary leaves, a piece of common soda about the size of a hazel nut, and a drachm of camphor. Put it in a jug, pour on it a quart of boiling water, and cover it closely to keep the steam in. Let it stand for twelve hours, then strain it, and add a wineglassful of rum. It is then ready for use. If the hair falls off much, the wash ought to be applied to the roots, with a piece of sponge every other day, taking care to wet the skin thoroughly. Then rub dry with a towel, brush well, and use only as much pomade as will keep down the short hairs, as the wash makes the hair soft and glossy. This will keep good for several months in bottles well corked, and a piece of camphor in each.

**To Improve the Growth of Eyebrows.**—Clip them occasionally with a pair of scissors to make them grow long; and rub them once a day (at bed time) with the following mixture:—Palma Christi oil, three ounces; oil of lavender, one drachm.

**To Remove Sunburn.**—Rectified spirits of wine, one ounce; water, eight ounces; half an ounce of orange-flower water, or one ounce of rosewater; diluted muriatic acid, a teaspoonful; mix. This is to be used after washing.

#### TABLE RECEIPTS.

**Tomato Catsup.**—One quart best vinegar,  $\frac{1}{4}$  oz. mace,  $\frac{1}{4}$  oz. cloves,  $\frac{1}{2}$  oz. black pepper,  $\frac{1}{2}$  oz. Jamaica pepper,  $\frac{1}{2}$  oz. long pepper,  $\frac{1}{2}$  oz. ginger,  $\frac{1}{2}$  oz. mustard seed, twenty-five capsicums, fifty tomatoes, six heads of garlic, one stick of horseradish. On the fifty tomatoes throw  $\frac{3}{4}$  lb. of salt, and let them stand three days. Boil the above ingredients (except the tomatoes) half an hour, then peel the tomatoes, and add them to it, boil them together half an hour, strain them through a sieve, and when cold bottle it.

**Sauce for Plum Pudding.**—A good sauce for plum pudding may be made by melting some fresh butter in the way butter is usually melted for sauce. Then add to it some brandy, either a wineglassful or half of one, (according to the quantity of sauce required,) sweeten it to the taste with moist sugar. Give the whole two or three whisks over the fire, and serve it in a sauce tureen.

**Baroness's Pudding.**—Three-quarters of a pound of suet, three-quarters of a pound of flour, three-quarters of a pound of raisins, (weighed after stoning,) and a pinch of salt. Mix well with new milk, and boil in a cloth four hours and a half. We can confidently recommend this pudding, and would advise our subscribers to try it as soon as they possibly can.

**Browning for Cakes.**—Half a pound of moist sugar, two ounces of butter; add a little water. Simmer till brown. A little of this mixture will give a rich color to cakes.



of a colored grey, upon a white ground, or the reverse, and in which the pattern is at least equal in extent of surface to the ground; for a small pattern has a very poor effect, at least in a large room.

2. Patterns of two or more tones of the same or very near scales assorted conformably to the law of contrast.

Hangings of brilliant and varied colors representing real objects, forming patterns more or less complex, do not admit of pictures; and as such hangings should exhibit themselves distinctly, they must not be concealed by the furniture in any of their parts.

When we have to adapt a border to a single colored hanging, or to one presenting a dominant color, we must first determine whether we can have recourse to a harmony of analogy or to a harmony of contrast; in all cases the border ought to detach itself more or less from the hangings, which it is intended to surround and separate from contiguous objects.

Harmony of contrast is the most suitable to papers of a uniform pure color, such as yellows, greens, and blues; consequently we recommend for the dominant color of the border, the complementary of that of the hanging, whether this border represents ornaments, arabesques, flowers, or imitations of fringes or tissues. But, as a contrast of color ought not generally to offer a contrast of tone, then the general tone of the border must only surpass that of the hangings so far as to avoid a deadening effect. If a double border be required, the exterior border must be of a much deeper tone than the other and always narrower.

Among the colors suitable for borders we recommend the following as harmonious of contrast,

1. For yellow hangings, violet and blue mixed with white; if a fringe, of flowers garnished with their leaves, or ornaments.

2. For green hangings, red in all its hues; the painted gilt-yellows upon a dark-red ground; the border of gilt.

3. For white hangings, orange and yellow; the border of gilt moulding; these are much better on blue than on green.

Among the harmonies of analogy, I recommend the following:

For yellow hangings, a border of gilt moulding.

White or whitish hangings of normal grey, pearl grey, or very pale colored grey, of a uniform color, or with a velvet pattern of the color of the ground.

Although papers of this kind admit of borders of all colors, yet we must avoid too great a contrast of tone in a border containing pure colors; for the intense tones of blue, violet, red, green, are too crude to combine with these light grounds.

Gilt borders accord well with these grounds, especially with the pure or grey whites. If a grey present a tint of green, of blue, or of yellow, we must use borders of the complementary of these tints, taking many tones above, or of a grey, deeply tinged with this complementary.—*Chevreul on Colors.*

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**OIL COLOR PORTRAIT OF CLAY.**—This portrait, noticed in our last number, has met, according to our anticipations, with general favor from the press and the public. Wherever it has been seen, its faithful resemblance to the distinguished original has been acknowledged, a merit which will of course secure it extensive patronage. That so fine a picture, equal as it is in finish to London color prints which have been sold here for five and six dollars, could be produced for the trifling sum of twenty-five cents, is certainly an astonishing evidence of American progress in art-color printing, and must, we think, require an immense sale to be at all remunerative.

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covering. Another advantage of the flour covering is, that next to the surface it is kept moist and flexible. It can also be readily washed off without further irritation in removing. It may occasionally be washed off carefully, when it has become matted and dry, and a new covering be sprinkled on.

**PREVENTION OF PITTING IN SMALL POX.**—Mr. Startin, the senior surgeon to the Gurney Hospital for diseases of the skin, has communicated to the *Medical Times* a very important plan, which he has adopted during the last fourteen years, for preventing pitting in small pox, and which, he states, has always proved successful. The plan consists in applying the acetum cantharides, or any vesicating fluid, by means of a camel-hair brush to the apex of each spot or pustule of the disease, on all the exposed surfaces of the body, until blistering is evident by the whiteness of the skin in the parts subjected to the application, when the fluid producing it is to be washed off with water or thin arrowroot. The pain attending the application of the vesicating fluid is very slight and transient.

**COLD FEET.**—Cold feet are the avenues to death of multitudes every year; it is a sign of imperfect circulation, of want of vigor of constitution. In the case of cold feet, the amount of blood wanting there collects at some other part of the body which happens to be the weakest. When the lungs are weakest, the extra blood gathers there in the shape of a common cold, or often spitting of blood. Clergymen, other public speakers, and singers, by improper exposure often render the throat the weakest part; to such cold feet give hoarseness, or a raw burning feeling most felt at the bottom of the neck.

**REMEDY FOR BRONCHITIS.**—Take honey in the comb, squeeze it out and dilute with a little water, and wet the lips and mouth occasionally with it. It has never been known to fail, in cases where children had throats so swollen as to be unable to swallow.

**HOOPING COUGH.**—Half scruple of cochineal, one scruple salt of tartar, and one gill of pure water. Mix them together and sweeten it with loaf sugar. A teaspoonful, a dose for a child, three times a day. This has been used in our family and found invaluable.

**CURE FOR A FELON.**—Take a pint of common soft soap, and stir in it, air slacked lime till it is of the consistency of glazier's putty. Make a leather thimble, fill it with this composition and insert the finger therein, and change the composition once in twenty minutes, and a cure is certain.

**A CURE FOR VERY HOT DRY FEET WITHOUT ANY MOISTURE.**—To produce perspiration, mix together twelve drachms of antimonial wine and two drachms laudanum; and of this take eighteen drops in water every five or six hours.

**SEIDLITZ POWDER.**—Half a drachm of tartaric acid, two scruples carbonate of soda, one drachm Rochelle salts, five grains of ginger powder.

**FOR THE CROUP.**—Saturated tartar of antimony two grains; calomel one grain. Mixed in a marble mortar with ten grains of fine sugar.

#### RECIPTS FOR THE TABLE.

**Captains Biscuits.**—The necessary quantity of flour (which of course entirely depends upon the number of biscuits required) is to be mixed with water in such quantity, that the dough produced will be the stiffest and most solid that it will be possible to work. Indeed, so hard ought this dough to be, that it would not be practicable to knead it with the hands in the usual way. To obviate this difficulty, a long bar of wood, having a sharp edge, fastened at one end to a block, yet with sufficient liberty to move with a kind of chopping motion, should extend over the table on which lies the dough flattened out. This should be chopped in all directions, doubled up, flattened, and chopped again, until sufficiently kneaded, after which roll it into pieces of about an inch and a half in diameter, cut these into lengths the

same as their diameter, flatten and mould them with the hand, strike holes in them with a docker, sprinkle them slightly with flour, and lay them on tins, and put them in the oven to bake.

**Apples, Golden Pippins, to Preserve.**—Take the rind of an orange, and boil it very tender, then lay it in cold water for three days; take two dozen golden pippins, pare, core, and quarter them, boil them to a strong jelly, and run it through a jelly-bag till it is clear. Take the same quantity of pippins, pare and core them, and put three pounds of loaf sugar in a preserving-pan with a pint and a half of spring water, let it boil, skim it well, and put in your pippins with the orange rind cut into long, thin slices, then let them boil fast till the sugar becomes thick and will almost candy; then put in a pint and a half of pippin jelly, and boil fast till the jelly is clear, then squeeze in the juice of a fine lemon, give the whole another boil, and put the pippins in pots or glasses with the orange peel. Lemon peel may be used instead of orange, but then it must only be boiled, and not soaked.

**Orange Peel, to Preserve.**—Cut the orange in half, take out pulp, put the peel in strong salt and water to soak for three days; repeat this three times, then put them on a sieve to dry; take one pound of loaf sugar, add to it a quart of spring water, boil it, skim it until quite clear, let the peels simmer until they are quite transparent, and dry them before the fire. Take loaf sugar with just sufficient water to dissolve it, whilst the sugar is boiling put in the peels, stirring continually until all the sugar is candied round them, then put them to dry, either before the fire or in the oven, and when perfectly dried, put them by for use.

**Orange Pudding.**—Grate three stale sponge biscuits, and with them half the peel of a lemon, and all the juice. Mix them in cold milk until they are quite soft. Beat three eggs together and stir them by degrees into the biscuits. Mix with them a small tea-cupful of orange juice and a little sugar. Then a thick slice of butter well melted. Mix all the ingredients together and put them in a dish with paste round the edges, then bake it an hour in a slow oven.

**A Useful Fact.**—At this season of the year, when pickling onions is one of the housewife's employments, the following hint may be useful to those whose eyes are apt to become suffused with tears:—In peeling onions put a large needle in the mouth, half in and half out. The needle attracts the oily juice of the bulb, and any number may be peeled with impunity. To servants this information is invaluable.

**Jumbles.**—One and a quarter pound of flour,  $\frac{3}{4}$  lb. of butter,  $\frac{3}{4}$  lb. of loaf sugar pounded, some grated lemon peel, the yolks of three eggs with one white, if not sufficiently moist add a little brandy. Mix these ingredients well together, drop on tin, or roll into any shape; two ozs. of sweet almonds beaten with them, or a few currants, are a great improvement.

**Indian Trifle.**—Boil a quart of new milk with a large stick of cinnamon; thicken it with rice flour, first moistened with cold milk, and sweeten to your taste. Pour it into a dish, and when cold cut it into the shape of a star, or any other shape you please, take out the spare rice and fill the space with custard. Ornament with slit almonds and spots of currant jelly.

**Silly Lums.**—Two pounds of flour, one pint of milk, four eggs, and two spoonfuls of yeast, make into a paste, and let it rise well; then knead into it half a pound of butter and a little salt, let it stand an hour, bake in a tin in a quick oven. To be buttered and eaten hot: a little sugar may be added.

**Cold Pudding.**—Make a thick custard: line a mould with raisins, marmalade, and savory biscuits cut into shreds; pour the custard into the mould, let it boil an hour, and when cold, turn it out, and serve it up with wine sauce.

**Gingerbread Nuts.**—One pound of flour, rub into it  $\frac{1}{4}$  lb. of butter,  $\frac{1}{4}$  lb. white powdered sugar, one oz. of grated ginger and the peel of a lemon. Bake in a slow oven.



*A Physiological Cook Book.* By Mrs. Horace Mann. 1 vol., 12 mo. Boston: Ticknor & Fields.—The formidable title of this work, coupled with its motto, from the Book of Kings, "There's death in the pot," fills us with a little alarm, so that we must not only re-peruse it, but take a "sober, second thought" concerning it, before we venture on a criticism. Works of such pretence are either so very good, or so very bad, that even "a Philadelphia lawyer" may be pardoned for being puzzled by them.

*Peterson's Philadelphia Counterfeit Detector and Bank Note List.*—Under this title, T. B. Peterson & Brothers have commenced the publication of a monthly periodical, at \$1,00 per annum, which promises to be the best thing of the kind in the United States. It is corrected by the celebrated banking house of Drexel & Co., Philadelphia.

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

**POTATO JELLY.**—Let a potato be washed, peeled, and grated; throw the pulp, thus procured, into a jug of water, and stir it well. Pass the mixture of pulp and water over a sieve, and collect the water which drains through into a basin. Let this stand for a few minutes, and a sufficient quantity of starch will have fallen for the purpose required. Pour off the water, and then keep stirring up the starch at the bottom of the basin, while boiling water is being poured upon it, and it will soon and suddenly pass to the state of a jelly. The only nicety required is to be careful that the water is absolutely boiling, otherwise the change will not take place. It does not require more than eight minutes to change a raw potato into a basinful of most excellent jelly, which has only to be seasoned with a little sugar, nutmeg, and white wine, to please the most fastidious taste.

**ARROWROOT JELLY.**—It is very necessary to be careful not to get the counterfeit sort; if genuine, it is very nourishing, especially for persons with weak bowels. Put into a saucepan half a pint of water, a glass of sherry, or a spoonful of brandy, grated nutmeg, and fine sugar; boil up once, then mix it by degrees into a dessertspoonful of arrowroot, previously rubbed smooth with two spoonfuls of cold water. Or.—Mix a dessertspoonful of arrowroot with a little cold water, have ready boiling water in a kettle, pour it upon the arrowroot until it becomes quite clear, keeping it stirred all the time; add a little sugar. Where milk may be taken, it is very delicious made in the same way with milk instead of water, a dessertspoonful of arrowroot, and half a pint of milk; add a small bit of lemon-peel.

**PASTE FOR CHAPPED HANDS.**—Mix  $\frac{1}{4}$  lb. of unsalted hog's lard, which has been washed in soft water, and then rose-water, with the yolks of two new-laid eggs, and a large spoonful of honey. Add as much fine oatmeal or almond-paste as will work into a paste. Or.—Blanch one pound of bitter almonds, pound them smooth in a marble mortar; add  $\frac{1}{2}$  oz. of camphor, one oz. of honey,  $\frac{1}{4}$  lb. of spermaceti, all pounded and mixed with the almonds, till it becomes a smooth paste. Put it into jars or china boxes, and tie it down till wanted.

**A REMEDY FOR A BUEN OR SCALD.**—Apply immediately a thick covering of wool to the burnt part, and bind it on tight; in the course of half an hour very little pain will be felt, and scarcely any blister will remain. As this remedy is so simple, no housekeeper should be without loose wool at hand in case of an accident.

**MILK PORRIDGE.**—Make a fine gruel of half-grits, long boiled; strain off; either add cold milk, or warm with milk, as may be approved. This is a most wholesome breakfast for children.

**BLISTER.**—Before applying a blister, rub the part over with a few drops of olive-oil; this will make the blister act quicker and with less irritation.

**FRENCH MILK PORRIDGE.**—Stir some oatmeal and water together; let it stand to be clear, and pour off the latter; pour fresh water upon it, stir it well, let it stand till next day; strain through a fine sieve, and boil the water, adding milk. The proportion of water must be small. Abroad this is much ordered, with toast, for the breakfast of weak persons.

**TO DESTROY WARTS.**—Dissolve as much common washing soda as the water will take up; wash the warts with this for a minute or two, and let them dry without wiping. Keep the water in a bottle, and repeat the washing often, and it will take away the largest warts.

### ORIGINAL RECEIPTS.

**Cracker Plum Pudding.**—The ingredients are eight soda crackers, five pints of milk, and one dozen eggs. Make a very sweet custard, and put into it a teaspoonful of salt: split the crackers, and butter them very thickly; put a layer of raisins on the bottom of a dish, and then a layer of crackers, and pour on them a small portion of the custard, when warm; after soaking a little, add another layer of raisins, pressing them into the crackers with a knife; then another layer of crackers, custard, and fruit, and proceed thus until you have four layers, as named above. Pour over the whole enough custard to rise even with the crackers. It is best made and left to stand over night, so that the crackers may soak. Bake the pudding from an hour and a half to two hours. During the first half hour of baking, pour on, at three different times, a little of the custard, thinned with milk; to prevent the top from being hard and dry. If it burns fast, cover it with paper.

**A First-Rate Receipt for Curing Hams.**—To the hams and shoulders from a thousand weight of pork, use five pounds of saltpetre, half a bushel of fine salt, two pounds of black pepper, one pound of red pepper, and ten pounds of brown sugar. Mix these ingredients well together, and rub it well into the meat, filling it in at the hook between the skin and bone, and rubbing very carefully about the bone, in the centre of the flat part of the ham, which is generally sawn off. Lay the meat away for three weeks, and then rerub it with the balance of the composition left from the first rubbing, paying particular attention to those parts that came in contact in laying it away. Then lay it away again, but on neither occasion must you put it into brine: and when it appears to be sufficiently salted, smoke it with green hickory, and, if convenient, with some red pepper vines also.

**Yeast.**—(An excellent receipt for homemade yeast.) Boil one pint of hops, (put into a thin bag,) for about one hour in three pints of water. When the water boils, add one tablespoonful of ginger, two tablespoonfuls of salt, and the quantity of molasses. After the strength of the hops has been fully extracted, take them out of the liquor. Stir up a thickening of flour and water, as thick as a thin paste; stir this into the liquor, and let it boil up once; then pour it out and let it stand until it becomes luke-warm, and then add enough old yeast to make it rise. When sufficiently fermented, put it into a jug, being careful to loosen the cork for twenty-four hours. After this, cork it tightly, and put it in the cellar.

**Wine Jelly.**—After soaking one ounce and a half of gelatine for ten minutes in a pint of cold water, add a pint of boiling water, and stir until the gelatine is dissolved. Beat well the whites of two eggs, and put them into a mixture composed of one pint of wine, half a pound of sugar, the juice and gratings of one lemon, and a little nutmeg, ground cloves, and cinnamon. Then put the whole into the gelatine water, place it over a slow fire, stir it gently until it boils, take it off, and let it stand a moment, and then strain it until it becomes clear. In warm weather, use a larger quantity of gelatine.