

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.;