

Another Receipt for Cocoa Nut Cake.—Beat together—as for a pound cake—one pound of sugar, half a pound of butter, and six eggs. Have ready two cocoa nuts, grated, and stir them into the batter after it is thoroughly mixed; then roll it out, cut it into cakes, and bake them in a moderate oven.

Ginger Crackers.—The necessary ingredients are:—One quart of molasses, three-quarters of a pound of butter, one teacupful of sugar, six cents worth of ground cinnamon, two cents worth of ground cloves, and as much flour as added to the above named articles will form a good dough.

Ginger Pound Cake.—Mix together six cupful of flour, two cupful of molasses, one cupful of sugar, two cupful of sour milk, one cupful of butter, four eggs, two tablespoonsful of saleratus, and two teaspoonful of cinnamon.

Light Ginger Bread.—Work together one quart of molasses, half a pint of lard, two tablespoonsful of ginger, half a pint of sour milk, three tablespoonsful of saleratus, and enough flour to form a tolerably thick batter.

Snow Balls.—Mix together one pound of sugar, and the whites of ten eggs, well beaten. Drop the cakes on paper, and bake them in a moderate oven.

ORIGINAL PUDDING RECEIPTS.

Tapioca Pudding.—Put a teacupful of tapioca into some cold water, and let it soak about six hours, or until it becomes soft; then put it into a tin dish, and pour a little more than a pint of hot water over it, and let it boil for about twenty minutes. While boiling add a little salt, and as much sugar as is agreeable to you. Pare some tart apples, dig out the cores, and fill the openings with brown sugar and pieces of lemon peel—or, instead of this, add essence of lemon to the tapioca. Put the apples into your pudding dish, and pour the tapioca over them. Bake the whole for an hour, or until the apples are thoroughly baked. Serve the pudding cold, with rich cream for sauce.

Cottage Pudding.—Beat together one teacupful of sugar and two and a half tablespoonsful of butter; add an egg after it is beaten lightly; also, one pint of flour, two teaspoonful of cream of tartar. Dissolve a teaspoonful of soda in a cupful of milk, and add it to the other ingredients. Flavor the pudding with brandy; and bake it half an hour.

Corn Pudding.—(An excellent dish for Supper.)—Score and cut off the grains from one dozen ears of corn; add to the corn one quart of milk, a small quantity of salt, a piece of butter the size of an ordinary walnut, the yolks of three eggs, and enough flour to make a thin batter. Bake the whole in a pudding dish for half an hour.

Apple Pudding.—Put one pound of butter into three pints of stewed apples, well mashed; mix in the butter whilst the apples are hot. Beat ten eggs into two pounds of sugar; then mix the ingredients all together, adding whatever essence you prefer. Bake the pudding in good paste.

Baked Batter Pudding.—Mix together one pint of milk, a little salt, three or four eggs, and enough flour to make a batter thin enough to run out of a spoon. Bake the pudding about an hour. Some sugar, butter, and cream stirred together are suitable for sauce.

Another Apple Pudding.—The ingredients are two pounds and a half of stewed apples, half a pound of butter, half a pound of sugar, seven eggs, and two lemons. Bake in paste.

ORIGINAL RECEIPTS FOR DYEING.

To Dye Woolens Green.—Procure two quarts of hickory bark, and two quarts of black oak bark. The latter must be ground, but the former need not be if it is green: boil them briskly for one hour, in ten or twelve gallons of water,

and then take out the chips; add half a pound of alum to the dye; when it is dissolved, wet your goods well with soft water; then put them all at once into the dye, having previously added to it two tablespoonsful of chymic. If the dye is not sufficiently dark, add more chymic. Rinse the goods in soft water, hang them up awhile in the open air, and press them whilst they are still wet. One pound of rustic will answer for the hickory.

To Dye Woolens Orange.—Dissolve—in as much boiling soft water as will cover your material—one ounce of Anetta; after this throw in half an ounce of potash. When the ingredients are thoroughly dissolved, wet your goods well, and put them in the dye. When sufficiently colored, take them out, and wash them well in suds: air them a little, and press them when wet.

To Dye Woolens Sky Blue.—Boil one gallon of water, then add one tablespoonful of chymic, put in your goods, and let them remain until they have acquired a proper color. Rinse them in soap-suds and water.

To Dye Woolens Chymic.—Chymic is formed by the combination of four ounces of vitriol, and one ounce of pulverized Spanish float indigo. Stir these articles together with the stem of a pipe for one hour. In twenty-four hours it will be ready for use.

To Dye Woolens Black.—The necessary ingredients are two and a half pounds of logwood, a quarter of a pound of coppers, two ounces of blue stone. Observe the same rules—as were previously stated—for wetting the goods, &c.

To Dye Yarn Red.—For two and a half pounds of yarn, take one pound of madder, one pound of alum, and six buckets of soft water.

ORIGINAL PICKLE RECEIPTS.

Tomato Catsup.—Cut the tomatoes into slices, salt them, and after leaving them stand over night, strain them. To every quart of juice a quarter of an ounce of ground cinnamon, a quarter of an ounce of cloves, and a quarter of an ounce of mace. To every gallon of juice add one-eighth of an ounce of cayenne pepper. Boil away one half of the juice. The spices are not to be added until a few minutes before the catsup is done. Secure the catsup in bottles, air tight. Another method is to add to one peck of tomatoes, one pint of vinegar, one tablespoonful of cloves and allspice, one tablespoonful black pepper, two pods of green pepper—cut in small pieces, and as much salt as is agreeable to you. Let the catsup boil at least three-quarters of an hour.

Pickling Vinegar.—Add one pound of sliced, dried ginger, one pound of horse-radish, scraped and dried, one pound of mustard seed, one ounce of long pepper, one ounce of mace, and one ounce of finely powdered nutmegs to two gallons of strong vinegar; let it stand twelve months, stirring it frequently. After you have used this vinegar for pickling purposes, you can renew it by pouring two more gallons of vinegar over the ingredients remaining in your jug or cask, adding some more mace and nutmegs—let this vinegar stand for another year. When the prepared vinegar is poured from off the ingredients, do it very carefully, so that it may be quite clear.

Sweet Pickled Cantelopes.—Take eight cantelopes—ripe, but firm—pare and seed them, half or quarter them, and then lay them in cold vinegar for twenty-four hours. Next take one quart of vinegar to two pounds of sugar, with mace, cinnamon, and a few cloves; boil these ingredients, add them to the fruit, and let it boil for ten or fifteen minutes. Then put them into a jar, and pour the syrup over them.

Green Pickles.—Wrap the pickles in grape leaves, put them in weak boiling vinegar, and let them boil about fifteen minutes. Afterward add some cold vinegar, two or three red peppers to the gallon, also some allspice, horse-radish, mustard and cinnamon.

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ORIGINAL RECEIPTS FOR PRESERVES.

To Preserve Crab Apples.—Wash your fruit—cover the bottom of your preserving-kettle with grape leaves, put in the apples, hang them over the fire with the addition of a very little water, cover them closely, and do not let them boil, but only simmer gently until they become yellow. Then take out of your kettle, and spread them over a large dish to cool; after this pare, and core them, put them again into your kettle, with fresh vine leaves, and hang them over the fire, leaving them simmer (not boil) until they become green. Then take them out of the kettle, weigh them, and allow one pound of sugar to each pound of fruit. Add to the sugar just enough water to dissolve it. When the sugar is quite dissolved, boil it and skim it, and then put in your fruit, and boil it until it is quite soft. Place the fruit in jars, and pour the warm syrup over it.

To Preserve Cherries.—Morella cherries must be stoned and then measured; to twelve pints take four pounds of sugar. Put your cherries and the juice into a preserving kettle—but do not add the sugar—and boil them for four hours, stirring often to prevent them from burning; then add the sugar and boil gently for one hour longer, stirring pretty constantly. Carnation cherries must be cut open. Take half their weight of sugar, and make a candy syrup; then put in your cherries and boil till clear.

Peach Chips.—Pare and slice your peaches, and boil them clear in a syrup made with half their weight of sugar; lay them on dishes in the sunlight, and turn them until they become dry. Pack them in pots, sifting powdered sugar over each layer of chips. If any of the syrup remains, continue the process with other peaches.

To Preserve Pine Apples.—Cut them into thin slices, (after carefully paring them,) and sprinkle them with sifted sugar the night before preserving them. Boil them slowly in a thick syrup of loaf sugar, pound for pound. Twenty minutes will be sufficient for boiling your fruit.

Peach Jam.—To twelve pounds of peaches take four pounds of sugar; boil the fruit tender, press them through a sieve, and boil them three hours, stirring them constantly.

To Preserve Water Melon Rind.—Divest the rind of its outer skin, and cut it into various pretty and fanciful shapes; put them into alum water, sufficient to cover them. The alum water is prepared by placing in water a piece of alum the size of a hazel nut to each pound of the rind. Let the rind remain in the alum water for twenty-four hours: then put it, with fresh alum water into your preserving-kettle, and boil it well for an hour; then take out the rind, and place it in cold water. Whilst there, prepare your syrup, by adding half a pint of water to one pound and a quarter of sugar; boil it over a slow fire, and whilst boiling put in your spices, which must consist of race ginger, cloves, mace, &c., according to your taste. After the syrup is sufficiently boiled, add in the rind, and boil it slowly until it becomes clear and green.

To Preserve Cucumbers.—Let them remain in salt water for two or three days, and then soak them in fresh water for several days, after which boil them in a solution of alum water until they become clear; then take them out, and put them in cold water; when cold, cut a slit in them lengthwise, and fill it with mace and lemon peel, after taking out the seeds of the cucumber. Tie a string around them, and prepare a good syrup. Take one pound of sugar to one pound of cucumbers, put in the fruit and boil until it is sufficiently cooked; take out the cucumbers, and boil the syrup until thick enough, and then pour it over them.

To Dry Cherries.—Stone your fruit, and save the juice: weigh your cherries, and allow one pound of brown sugar to three pounds of the fruit. Boil it with the juice, put the cherries in, and stew them for fifteen or twenty minutes; take out the cherries, drain off the syrup, and lay the fruit on dishes to dry. Keep the syrup, and pour it over the cherries, a little at a time, according as they dry—turning them over frequently. When all the syrup is used, pack the fruit in pots, sprinkling a little sifted sugar between the layers.

Peaches in Brandy.—Plunge your peaches in boiling lye; wipe them carefully with a soft cloth, in order to divest them of the down, skin, and lay them in cold water; to one pound of fruit take half a pound of sugar, and as much water as will cover it. Boil and skim the syrup, then put in your peaches, let them cook until you can run a straw through them, and lay them on dishes to cool. Boil your syrup until it becomes thick, and then pour over your peaches equal quantities of brandy and of syrup.

ORIGINAL RECEIPTS FOR PUDDINGS.

A Bread and Butter Pudding.—Cut some slices of bread moderately thick, paring off the crust, and butter them nicely. Butter a deep dish, and cover the bottom of it with slices of prepared bread. Have ready one pound of currants, picked, washed, and well dried, and spread one-third of them thickly over the bread and butter, strew some brown sugar over them, then a layer of bread and butter, succeeded by currants, and sugar. Finish with a third layer of each article, and pour over the whole four eggs, beaten very light, and mixed with a pint of milk, and a winglassful of rose water. Bake an hour; grate nutmeg over it when it is done. Serve it warm.

Lemon Pudding.—To six eggs, take half a pound of sugar, a quarter of a pound of butter, three large table-spoonful of grated bread, and one lemon carefully pared and seeded. Line your plates with a nice puff paste, and after the ingredients are well mixed together, pour the mixture into them. Bake in a slow oven; this receipt is sufficient for two pie plates.

Soda Pudding.—The ingredients are: Four eggs, four teacupful of flour, two teacupful of sugar, one teacupful of melted butter, and a teacupful of soda, dissolved in a little milk. Bake in a mould, and serve it with wine sauce.

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.

Collo-dion in Erysipelas.—Dr. Baumann employs collo-dion 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 collo-dion 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.

ORIGINAL CAKE RECEIPTS.

Good Cake.—One pound of flour, half a pound of sugar, two eggs, a small piece of butter, half a handful of currants, a wineglassful of rose-water, mix with cream or milk until it has acquired the consistency of pound-cake, add a teaspoonful of carbonate of soda, and not quite a teaspoonful of tartaric acid. Bake immediately in tin pans. Rub the butter and flour together, and then put in the sugar. Make a hole in the middle of the dough, and put in the eggs, &c. Put in the acid first, and then try half the quantity of soda, and if any sour taste remains add the entire quantity of soda.

Lytle Cake.—One pound of sugar, half a pound of butter, four eggs, one pound of flour, and three wineglassfuls of milk; while hot, stir in the sugar, then sift your flour twice, and beat your eggs—stir them in cold; add half a pound of currants, half a pound of raisins, and some brandy, nutmeg, or mace; before baking, add one teaspoonful of carbonate of soda, one teaspoonful of tartaric acid, or three teaspoonfuls of cream of tartar dissolved in half a wineglassful of milk. You need not use fruit, but the cake is better with it.

Mt. Pleasant Cake.—Four cups of flour, two of sugar, one of butter, one of cream, one of eggs, one teaspoonful of soda dissolved in two tablespoonfuls of milk, two teaspoonfuls of cream of tartar—mix the latter with the flour, beat them well all together, spice to your taste, and bake in a moderate oven.

Washington Cake.—One pound and three quarters of a pound of flour, one pound and a half of sugar, one pound of butter, one pint of new milk or cream, seven eggs, two and a half pounds of fruit, one wineglassful of brandy, a dessert-spoonful of pearl-ash, four nutmegs or other spices. Bake this quantity in two pans for two hours.

Soft Gingerbread.—Five cupfuls of flour, three cupfuls of molasses, three tablespoonfuls of shortening, one tablespoonful of ginger, and one teaspoonful of saleratus. A small portion of sour cream improves this cake, and also a few raisins.

Gingerbread.—Three pounds of flour, three-quarters of a pound of butter and lard mixed, three tea-cupfuls of ginger, one tablespoonful of allspice, half a tablespoonful of cloves, a little orange-peel, and enough molasses to mix it.

Crullers.—Three cupfuls of sugar, two cupfuls of milk, three eggs, a quarter of a pound of butter, a teaspoonful of pearl-ash, and sufficient flour to form a soft dough.

Rhode Island Cake.—Nine cupfuls of flour, four cupfuls of brown sugar, two cupfuls of butter, three eggs, four tablespoonfuls of carrawayseed, and a teaspoonful of pearl-ash.

One-two-three-four Cake.—One cupful of butter, two cupfuls of sugar, three cupfuls of flour, four eggs, one cupful of milk, half a nutmeg, and a teaspoonful of pearl-ash.

ORIGINAL RECEIPTS FOR COMPANY DISHES.

Terrapins.—Put the terrapins, alive, into boiling water; let them boil until they become tender; then lay them on a dish and take off the shell, skin, and toe-nails, taking care that none of the fat is lost. Carefully remove the sand bags which are fastened to the upper shell, and divide the flesh into small pieces, being careful to take out the gall without breaking it, from the middle of the liver. Lay the entrails on one side and chop them fine. Mash two-thirds of the liver, cutting the rest in pieces. The dressing necessary for one dozen small terrapins, may consist of the yolks of four eggs poached hard, as much butter as the quantity of eggs, a teaspoonful of salt, same of mustard, cayenne pepper to taste, and a large tablespoonful of flour. Mix all the dressing well together with a little water. Pour the terrapins, with all their fat, into a kettle with hot water sufficient nearly to cover them; lay the dressing on top, and cover with a plate, stirring frequently; the fire must not be too

hot; when well mixed, and boiling hot, add two or three wineglassfuls of madeira or sherry wine, more if necessary. The quantity of butter, eggs and seasoning may be increased, if thought necessary.

Charlotte Russe.—Beat one quart of sweet, rich cream, until it becomes very light; beat the yolks of four eggs very light, and add them to half a pint of milk; flavor two cupfuls of loaf sugar very highly with vanilla; put your milk and egg on the fire, and stir until they come to a scald; when cool, add half an ounce of isinglass, dissolved, and boiled in a small quantity of water, about four teaspoonfuls; add the isinglass to the custard when it is about blood-warm; pour the mixture slowly into the whipped cream, beating the cream constantly. Let it cool fifteen minutes, in order to congeal it before adding it to the cake. Make a nice sponge-cake, and bake it very thin; cut a piece as a cover for the top. A tin pan of whatever size you prefer may be used, put the cake around the sides, and cover the bottom of the pan with it, fill it with the charlotte russe, cover it, and ice it if you please.

ORIGINAL KITCHEN RECEIPTS.

Sweet Bread, Liver, &c.—A very good way to cook sweet bread, is to fry a few slices of ham, then take them up, put in the sweet bread, and fry it over a moderate fire. After it is sufficiently cooked, take out the sweet bread, mix about two tablespoonfuls of flour with a little water, stir it into the fat, let it boil, and then pour it over the sweet bread. Another way to dress them is to parboil them, and let them get cold, then cut them in pieces about an inch thick, sprinkle salt, pepper, and sage over them—dip them in the yolk of an egg, then into fine bread crumbs, and fry them a light brown. Make a gravy after you have taken them up, by stirring a little smooth mixed flour and water into the fat, and add spice and wine if you like. The liver and heart are nice, cooked in the same manner, or boiled.

A Ragout of Cold Veal.—Cut slices of boiled or roasted veal, and flour and fry them in butter till they are of a light brown color; then take them out the pan, and pour into it a little hot water, and stir into the gravy some flour and water—mixed together—with some salt, pepper, catsup, (if you choose) and lemon juice. Put the meat into the pan again, and stew it until it becomes very hot, adding two or three onions, if you like them.

Cream Fritters.—Mix a pint and a half of wheat flour with a pint of milk—beat six eggs to a froth, and stir them into the flour—grate in half a nutmeg, and then add a pint of cream, and a couple of teaspoonfuls of salt. Stir the whole just long enough to mix the cream well in, and then fry the batter in small cakes.

Cream Pudding.—Beat six eggs to a froth, then mix with them three tablespoonfuls of powdered white sugar, and the grated rind of a lemon. Mix a pint of milk with a pint of flour, and two tablespoonfuls of salt, and then add the eggs and sugar. Just before you bake the pudding, stir in a pint of thick cream. Bake it either in buttered cups, or a dish.

ORIGINAL RECEIPTS FOR PRESERVES.

Preserving Plums.—Take equal weight of sugar and fruit. Prick your plums well all over with a fork. Allow half a teacupful of water to each pound of sugar. Make the syrup, and when it is clarified, throw in enough plums to cover the surface of your kettle; let them boil gently about five minutes. Cook all of your plums in this way, and as they are done lay them on large dinner dishes, cover them with syrup, and set them in the sun, placing glass sashes over them. If the weather is good, they will require to remain thus from two to three days. At first there will be more syrup than the dish will hold, but after one day in the sun,

the remainder can be added. The fruit will be solid, and the syrup a nice jelly. Sometimes the syrup needs five or ten minutes boiling after the fruit is taken out, as some fruit is juicy.

Apple Jelly.—Pare some pippin apples, and core and seed them; over a half gallon of them, pour a quarter of a gallon of cold water, and stew and boil them until they appear soft enough to run a straw through them; then strain them immediately through a linen or flannel bag. To each pint of juice add one pound of loaf sugar: boil it fast for twenty minutes. After the jelly has been off the fire for ten or fifteen minutes, add a tablespoonful of essence of lemon to each quart of jelly.

Blackberry Jam.—To five pounds of blackberries take four pounds of sugar. Mash the fruit and boil it well; then pour off some of the juice, and dissolve the sugar in it, then add all together and boil it again, observing to mash the fruit well, as in the first place. This improves the jam in respect to smoothness, and also improves the flavor. You may take three-quarters of a pound of sugar to each pound of fruit, and not add any water, but dissolve the sugar with the juice of the berries.

Orange Marmalade.—Pare some oranges, and take out the seeds. Soak one half of the parings in salt water, and then boil them until you can run a straw through them. Cut them up, and add them to the juice and pulp, to one pint of which take one pound of sugar, and boil until it appears to be sufficiently cooked.

PRESERVES, & C.

Pumpkin.—Pare your pumpkin, and cut it into thin slices, of any form you please. Weigh it, and lay it in lemon juice all night; three lemons to a pound of pumpkin. Make your syrup of pound for pound of Havana sugar, and boil the slices of pumpkin in it until they begin to look clear; then drain, and put them into the syrup again, until they become quite clear. The rind of a sweet orange, scalded, and added in, is an improvement.

Peaches.—Put your peaches in boiling water, and scald, but do not boil them. Take them out, and put them in cold water; dry them in a sieve, and put them in long, wide-mouthed bottles. To half a dozen peaches take a quarter of a pound of sugar; clarify it, pour it over the peaches, and fill the bottles with brandy. Cork the bottles close, and keep them in a dry place.

To Preserve Grapes in Bunches.—Beat up a small quantity of gum arabic water with the whites of some eggs, and dip the grapes in this mixture. Let them dry a little, and then roll them in finely powdered sugar; put them on a stove to dry, turn them, and add sugar until they are perfectly dried.

Citron.—To nine pounds of citron take four pounds of sugar, two lemons, half an ounce of oil of lemon, three teaspoonfuls of cream of tartar. You can add the last named article, or not, as you please. Put the sugar on over night.

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FASHIONS FOR NOVEMBER.

FIG. I.—HOUSE DRESS OF BLACK SILK, with three flounces. Each flounce is trimmed with pyramids of ruffles made of mallow-colored silk. The body is high without a basque, and has a berthe put on in the Raphael style. The sleeves are of the pagoda shape, with one large, full puff at the top. Corsage and sleeves trimmed to correspond with the skirt. Lace under-sleeves, collar and head-dress.

FIG. II.—CARRIAGE DRESS OF FOREST GREEN SILK, with Bayadere stripes of black velvet. Skirt plain. Body high, cut low down on the hips, before and behind in deep points, and trimmed with green and black fringe. Sleeves wide, opening on the top of the arm over very full under-sleeves, and confined at short distances by bands of black velvet. Bonnet of white satin, trimmed with blonde and flowers.

FIG. III.—THE CABLE CLOAK.—Bulpin, 415 Broadway, New York, has favored us with an illustration of a beautiful winter garment, to which he has given the name of "The Cable Cloak." The material is fine black beaver cloth, and is very ample and graceful in form. The wide, flowing sleeves are a great addition to this garment, the back of the sleeve extends from the neck to the bottom of the cloak, the seam being concealed by a row of rich scalloped galloon with an edge tufted with plush, the front rounds gracefully over the arm, and is finished with a simple edging of galloon. A rich braided trimming formed of black silk cord ornaments the top of the sleeve, and terminates in two superb tassels of silk mingled with chenille. The body of the garment resembles a Raglan in form, the edge is finished with a simple braiding of galloon, and above is placed a rich fringe of chenille. The neck is ornamented by a similar trimming, so arranged as to resemble a pointed hood finished with a heavy tassel of black silk.

FIGS. IV & V.—LATEST STYLE OF BONNETS.—From Wildes, 251 Broadway, New York, we have been furnished with illustrations of two of their latest styles of bonnets. The first illustration is composed of white satin and royal purple velvet. The satin is shirred on the foundation, and forms the entire bonnet with the exception of the back of the crown, which is of velvet; a wide fold of velvet is laid across