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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 tea-cupful of flour, two tea-cupful of sugar, one tea-cupful of melted butter, and a tea-cupful of soda, dissolved in a little milk. Bake in a mould, and serve it with wine sauce.

*Poor Man's Pudding.*—The ingredients are: Two and a half table-spoonful of melted butter, two teacupful of milk, one cupful of sugar, one pint of flour, two teacupful of cream of tartar sifted into the flour, and one teacupful of soda dissolved in a small portion of warm water.

The sauce for this pudding, consists of one teacupful of sugar, five table-spoonful of butter, as much wine or brandy as is agreeable to you. Melt and mix the articles together by holding them over a boiling kettle.

*Custard, or Pudding, for Convalescents.*—One pint of milk, two table-spoonful of flour, three eggs, and as much sugar as you please. Beat the eggs well, add the sugar, then the milk and flour alternately. Put the mixture in a bowl or pan, place it in another pan filled with hot water, set it where it will cook, and when a custard forms, take it off, and let it cool.

*Monterey Pudding.*—One pound of grated bread, one pound of suet, one pound of currants, two eggs, one wine-glassful of brandy, half a pound of sugar, and one teacupful of cream. Mix the ingredients well together, and boil the pudding in a bag for two hours. Serve it with a sauce made of butter, sugar, and eggs, mixed until it becomes white and stiff.

*Potato Pudding.*—Half a pound of butter: half a pound of butter worked to a cream; half a pound of potatoes, boiled, skinned and passed through a sieve; eight drops of essence of lemon; four eggs well beaten; and one teacupful of cream. Add in spices to your taste, and a small quantity of rose water.

*Apple Pudding.*—Rub one pint and a half of stewed apples through a sieve, and add five eggs, well beaten, a lump of butter the size of a large egg, two wine-glassfuls of good wine, half a grated nutmeg, and sugar to your taste. Bake in a fine paste.

*Boiled Indian Pudding.*—One quart of milk, three half pints of Indian meal, and a gill of molasses. Mix all together, put it into a nice clean cloth, and let it boil for seven or eight hours; the water must be boiling when the pudding is put into it.

*Nursery Pudding.*—Slice some white bread, and pare off the crust. Pour scalding milk over it, and let it stand until it is well soaked, then beat it well together with four eggs, a small quantity of sugar, and some grated nutmeg. Bake in small cups half filled.

*Wine Sauce for Puddings.*—Dissolve some corn starch with boiling water, until it becomes of the thickness of clear starch; it must not be put over a fire. To one pint of this, take butter the size of a teacup, some nutmeg, sugar, wine, or brandy—as much of each article as is agreeable to you.

*Whortleberry Pudding.*—The necessary ingredients are: One pound of flour, nine eggs, one pound of butter, one pound of brown sugar, two quarts of whortleberries, half a pint of milk, one wine-glassful of wine, one wine-glassful of brandy, and some nutmeg. Serve it with wine sauce.

*Cocoa-nut Pudding.*—To one large cocoa-nut, grated, take six eggs, three-quarters of a pound of sugar, one-quarter of a pound of butter, one wine-glassful of wine, and season with nutmeg to your taste. Bake in a fine paste.

*Baked Batter Pudding.*—Mix into a batter three pints of milk, nine table-spoonful of flour, twelve eggs, and a little salt. Bake it for three-quarters of an hour, and serve it with wine or cream sauce.

#### ORIGINAL RECEIPTS FOR PASTRY.

*Fine Puff Paste.*—To every pound of fresh butter, allow one pound and a quarter of flour. Sift the flour into a deep pan, and sift some also upon a plate, to use for sprinkling and rolling. Divide the butter into four equal parts. Cut up one portion into the pan of flour, and then divide the remainder into six pieces. Mix the flour and butter with a

knife, adding, by degrees, a little cold water, until you have formed a lump of stiff dough. Then sprinkle some flour on the paste, and take it from the pan with a knife; roll it out into a large, thin sheet, and with a knife spread one of the pieces of butter all over it, at equal distances; then fold up the sheet, flour it, and roll it out again; add, in the same manner, another piece of butter, and repeat the process until it is all used. In using the rolling-pin, observe always to roll from you, (instead of toward you.) Bake your paste in a moderate oven, but rather quickly than slowly. No air must be admitted.

*A Buttered Tart.*—Scald eight or ten large apples, and when cold skin and core them; beat the pulp very fine with a silver spoon, and then mix in the yolks of six eggs, and the whites of four eggs—which must be well beaten; squeeze in the juice of a Seville orange, and mix it in with its rind—shred finely—and some grated nutmeg and sugar. Melt a portion of fresh butter, and beat in with the other ingredients enough of it to make the whole look like a firm, thick cream. Make a nice puff paste, and cover your pie-dish—carefully—with it, and then pour in the above mixture; do not cover it with the paste, but let the top remain open. Bake it a quarter of an hour, then slip it off the dish upon a plate, and sift fine white sugar over it.

*Pumpkin Pie.*—Pare your pumpkin very carefully, and then stew it until it becomes quite soft. To one pint of stewed pumpkin, add one pint of milk, one glassful of Malaga wine, one wine-glassful of rose-water, seven eggs, half a pound of fresh butter, one small nutmeg—grated, and as much salt and sugar as is agreeable to you.

*Cream Pie.*—This dish is made by forming a rich paste, which must be spread upon the bottom of a dish; upon this must be placed a layer of butter the thickness of a cent; then a layer of flour; then one of sugar, (all of the same thickness,) and fill your dish up with cream.

*Rice Custard Pie.*—Boil together three table-spoonfuls of rice flour, and one pint of wine. When cold, add three eggs well-beaten, and one table-spoonful of essence of Vanilla. Put in as much sugar as suits your taste. Bake in a good pie crust.

#### ORIGINAL RECEIPTS FOR MADE DISHES.

*Italian Cheese.*—Boil a knuckle of veal; when perfectly cooked, strain the liquor, skim off the fat, then take the bones out of the meat, chop it fine, and add one (grated) nutmeg, and half an ounce of each, of cloves, allspice, and whole pepper. Put the entire mixture on the fire to simmer gently, and when the liquor becomes a jelly pour it into a mould, and let it remain thus until the next day. By way of improvement, you may line your mould with hard boiled eggs, cut into slices.

*Kidney.*—Cut a kidney into small pieces, removing carefully all fat and muscles. Then cover the kidney with cold water, and let it stew slowly until it becomes tender, changing the water two or three times. Season it with salt, pepper, a piece of butter rolled in flour, and some sweet marjoram; add also a small portion of wine—and then stew it for a short time. Your taste must decide the quantity of seasoning.

*Noodles.*—One egg, half a pint of flour, and a little water—just sufficient to make the paste stick together; add a little salt. Roll out the paste very thin, sprinkle it with flour, and place the sheets upon nice clean cloths to dry. When used, cut them up very fine. They may be used in soup; or you may prepare them similar to macaroni.

*Imitation Oysters.*—Grate twelve ears of corn, and wash the cobs in a teacupful of milk; add to the above three eggs, two table-spoonfuls of flour, one teacupful of salt; form the batter into small cakes, and bake them on a griddle. They have the flavor of oysters, and are very nice.

## REVIEW OF NEW BOOKS.

*Memoirs of Rachel.* By Madame de B—. 1 vol., 12 mo. New York: Harper & Brothers.—The world is always curious about great men and great women. Rachel, the famous French actress, without being morally great, was intellectually so; and hence the desire of so many persons, in both hemispheres, to have a memoir of her. That memoir has now appeared. It is, on the whole, discreet and interesting, and as impartial, perhaps, as could be expected. We cannot deny that it is a readable book. But we are not the admirers of Rachel's genius, much less of Rachel, the woman. Charlotte Bronte, when she saw her act in London, expressed our own feelings when we beheld her, in America, in the part of Phædra. "She is not a woman," exclaimed the author of Jane Eyre, "she is a snake." A famous critic has just pronounced her to have achieved the highest possibilities of a false school of art. More than this, or less than what Miss Bronte wrote, cannot be said of Rachel.

*Squier's Central America.* By E. J. Squier. With numerous original Maps and illustrations. A new and enlarged edition. 1 vol., 8 vo. New York: Harper & Brothers.—This work not only made its reputation long ago, but has been in such demand, that a new and improved edition has been called for, and now lies before us. The increasing interest felt in Central America is doubtless the chief cause of this popularity. Mr. Squier, having been Charge d' Affaires to the Republics of Central America, had unusual facilities for acquiring correct information respecting them; and in this volume has collected and digested all that is known regarding their biography, topography, climate, population, resources, productions, &c., &c. The volume is handsomely printed.

*Dr. Thorne. A Novel.* By Anthony Trollope. 1 vol., 12 mo. New York: Harper & Brothers.—This is one of the most readable novels which has appeared for many months. Mary Thorne, the heroine, is a charming creature, and we do not wonder that Frank loved her so devotedly. The characters of Dr. Thorne, Sir Roger Scatcherd, Lady Arabella, the Squire, and Lady Jane de Courey, are admirably discriminated. The election scenes are particularly well done. Mr. Trollope is a comparatively young writer, and will yet achieve a leading reputation, if this novel is to be considered a fair specimen of his powers.

*Tales of the Crusaders.* By the author of "Waverley." 2 vols., 12 mo. Boston: Ticknor & Fields.—These two volumes, the thirty-seventh and thirty-eighth of the "Household Edition of Scott's Novels," contain the tales of "The Betrothed," "The Talisman," and "The Highland Widow." This beautiful edition of Scott is now rapidly drawing to a close. No person of taste can consider his or her library complete, unless it has this "Household Edition;" and we advise such, therefore, to lose no time in purchasing the volumes. Considering its elegance, the edition is remarkably cheap.

*Two Millions.* By the author of "Nothing to Wear." 1 vol., 18 mo. New York: D. Appleton & Co.—We hear that this poem has had a great success, and can easily believe it, for everybody expected to find a better thing than even "Nothing to Wear." But everybody has been disappointed. "Two Millions" is neither as racy, nor as original as its predecessor, and though not without good passages, will scarcely add to the reputation of Mr. Butler. The volume, however, is very prettily got up.

*The Coopers; or, Getting Under Way.* By Alice B. Haven. 1 vol., 12 mo. New York: D. Appleton & Co.—The merit of Mrs. Haven as a writer, better known to the public as Mrs. J. C. Neal, has become a household word. In this charming volume, she has worked out a pretty little story, full of excellent advice to young people on the subject of marriage. There is always a raciness in what Mrs. Haven writes.

*Sermons, Preached at Trinity Chapel, Brighton.* By the late Rev. F. W. Robertson. Third Series. 1 vol., 12 mo. Boston: Ticknor & Fields.—On a former occasion, we noticed the preceding series of these sermons, and we can now only add, that this is not inferior to its predecessors. By a large and influential denomination, this volume will be welcomed as a most powerful and intelligent exposition of its sentiments; while impartial Christians of all sects will recognize on every page the sincerity, earnestness, ability, learning, and piety of its author.

*On the Authorized Version of the New Testament, in connection with some recent proposals for its revision.* By R. C. Trench, D. D. 1 vol., 12 mo. New York: Redfield.—Whatever Dr. Trench writes will be read, and pondered on, by all thoughtful men. His advice on the best means of revising our English translation of the Bible contains as much sound sense and knowledge, as we have ever met with on the subject, especially within the limits of so small a compass.

*Memoirs of Joseph Curtis, a Model Man.* By Miss Sedgwick. 1 vol., 18 mo. New York: Harper & Brothers.—Whatever Miss Sedgwick's pen attempts is worthy of the theme. Whatever her genius touches is so far forth beautiful. The author of "Hope Leslie," in this little volume, has rendered interesting, what, if told by another, would have seemed very common-place.

*King Richard the Third.* By Jacob Abbott. 1 vol., 18 mo. New York: Harper & Brothers.—Another of that fascinating series, "Abbott's Illustrated Histories," than which we find no books more popular with young people.

## ORIGINAL PUDDING RECEIPTS.

*Quince Pudding.*—Pare—very thin—six quinces, cut them into quarters, and put them into a pan with a little water and lemon peel; cover them close, and stew them gently until they become tender. Then rub them through a sieve, and afterward mix in some sugar, and a little cinnamon, or ginger. Beat up four eggs with a pint of cream, or new milk—and stir it well into the quinces till they are of a good thickness. Lay a puff paste in a dish, pour your mixture into it, bake it three-quarters of an hour in a moderate oven, and serve it warm.

*Cocoa-Nut Pudding.*—The ingredients are:—Half a pound and two ounces of sugar—the same quantity of butter beaten to a cream—the whites of ten eggs, beaten to a froth—half a pound and two ounces of grated cocoa-nut, one wineglassful of wine, and the same quantity of brandy, and of rose-water. Put the ingredients together, keeping them moderately warm whilst beating them. Bake the puddings in an oven. This recipe is sufficient for three puddings.

*Lemon Pudding.*—The ingredients are:—One pound of butter, and one pound of sugar—beat to a cream; ten eggs—beat very light; the rind of one lemon—thoroughly grated; the juice of one lemon; one wineglassful of wine, one of brandy, and one of rose-water. Beat the ingredients well together, and bake the puddings in puff paste, in a quick oven, for half an hour. This quantity of material is sufficient for four puddings.

*Almond Pudding.*—Ingredients:—One pound of butter; one pound of sugar; half a quarter of a pound of blanched almonds—pounded fine; one glassful of brandy; one glassful of wine; one glassful of rose-water, and five eggs—well beaten. Add half the rose-water to the almonds whilst bruising them. Bake the pudding in a quick oven.

*Cocoa-Nut Pudding.*—To one cocoa-nut—grated—take six eggs, a quarter of a pound of butter, three-quarters of a pound of sugar, one wineglassful of wine, and some nutmeg. Bake in a fine puff paste.

*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.