

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.

Hash of Cold Meat.—(A mess sufficient for about six persons.) Put one and a half teacupfuls of boiling water into a small saucepan; then make a thin paste by wetting a heaped teaspoonful of flour with a large tablespoonful of cold water, and stir it into the hot water, allowing it to boil three minutes. Afterward add a half teaspoonful of black pepper, and a rather larger quantity of salt, and let the mixture stand where it will be kept hot—but not boiling—until about fifteen minutes before it is to be used. Cut some cold cooked beef into half inch pieces, and take a similar quantity of cold boiled potatoes; put these together into a small tin pan. Then stir into the previously prepared gravy two tablespoonfuls of butter until melted, and add a tablespoonful of catsup. Pour the mixture over the hash, cover it with a plate, and heat it on the stove for ten minutes. Beef gravy may be used instead of butter.

An Excellent Receipt for Curing Bacon.—The ingredients are:—To a thousand pounds of meat, a half, or five-eighths of a bushel of fine salt, two pounds of pulverized saltpetre, five pounds of brown sugar, and one quart of molasses. Mix these ingredients together, and rub the mixture on the meat; then pack it in a tight molasses hogshead. Take the meat out of the hogshead, once each week, for five weeks, wetting it with the pickle; always try the strength of the pickle, which should be capable of floating an egg. About five weeks is sufficient time for salting the meat. Smoke it, and then secure it by enclosing it in bags of linen, or paper, on, or before the first of March.

Chadwick Puffs.—The ingredients are:—One quart of milk, eight tablespoonfuls of flour, four eggs, and a small quantity of salt. Beat the yolks of the eggs with the flour and milk, and then add the whites, beaten to a froth, stirring slowly. Butter half a dozen tea-cups, and pour in the mixture until they are about two-thirds full. Bake the puffs in a quick oven for about half an hour, and turn them out of the cups when ready for the table. To be served hot; and to be eaten with butter and sugar.

Elgeworth Pudding.—Beat together a moderate sized cupful of sugar and four eggs; then add two cupfuls of molasses, and beat the whole well together. To the above ingredients add five cupfuls of sifted flour, one cupful of melted butter, one cupful of sweet milk, or sour, one teaspoonful of saleratus dissolved in warm water, and one tablespoonful of ginger. Mix the ingredients well together, and bake as you would pound cake. This pudding may be served hot or cold, and with, or without sauce.

To Brown Oysters in their Own Juice.—Take twenty-five oysters, and wash them in their own liquor. Then brown some butter in a frying-pan, dip the oysters in the broken yolk of an egg, and place them carefully in the pan, not laying them one upon another; season them with pepper and salt. Brown the oysters nicely on both sides. Take them out of the pan, and pour into it their liquor, thickening it with a small portion of butter and flour; let it boil a short time, and then stir in the oysters carefully.

Transparent Pudding.—Beat four eggs very light, and to these add half a pound of sugar, half a pound of butter, (melted,) and half a nutmeg. Place this mixture on the stove, and keep stirring it until it becomes thick. Line a shallow dish with puff paste, pour into it the above named ingredients, and bake the pudding half an hour, in a moderate oven. Sift sugar over it, and serve it hot. Lemon is a good substitute for the nutmeg.

Sand Tarts.—(An exceedingly delightful German cake.) Rub one and a quarter pounds of butter into two pounds of flour, and then add two pounds of sugar; wet the ingredients with four eggs, leaving out a sufficient quantity of the whites to paint the cakes, with a feather. Roll out and cut the dough into thin squares, strew them over with pounded almonds, (previously blanched,) and cinnamon, and then bake them.

Pickled Oysters.—Have ready two and a half quarts of oysters, with a full pint of their liquor. To this quantity take one and a half pints of vinegar, two tablespoonfuls of salt, one tablespoonful of mace, one tablespoonful of allspice, the same quantity of white pepper, and a teaspoonful of cloves. Put the vinegar, salt, and liquor on to boil, and when it comes to a boil, skim it; then add the spices, give it another boil up, and after this put in the oysters. Be careful they do not burn. They must be cooked over a quick fire. They must be served cold.

Rusks, or Buns.—The ingredients are:—One quart of milk, four eggs, five-eighths of a pound of butter, five-eighths of a pound of sugar, and some nutmeg. Roll them out, and bathe the tops of them with melted butter; then sprinkle cinnamon and sugar over them. (Raise the dough with half a pint of yeast. For rusk; after working them up, rub sugar and egg over them.)

To Make Bread.—(A first rate receipt, and found to be unvaryingly good.) To nine tin cupfuls of flour, (pint cups,) and one tin cupful of the above named yeast, add two tin-cupfuls of warm water, one tin cupful of milk, and two tablespoonfuls of salt; work the ingredients well together, and set it by to use.

Shellbark Cake.—Mix together into cake dough a quarter of a pound of butter, six eggs, three cupfuls of sugar, one cupful of milk, four heaped cupfuls of flour, and a small half teaspoonful of saleratus, dissolved in a small portion of vinegar. Just before baking, add half a pint of shellbark kernels, floured.

Curing Beef.—To one hundred pounds of beef must be allowed six gallons of water, nine pounds of salt, three pounds of brown sugar, one quart of molasses, three ounces of salt-petre, one ounce of pearlsh, three cents worth of cochineal. The beef must remain in this pickle for the space of three weeks.

Racco Hoo.—A beverage, to be used in the same way as tea, or coffee. Mix together, one pound of grated chocolate, one pound of pulverized sugar, one pound of rice flour, and four tablespoonfuls of arrowroot. When used, boil one pint of milk, and then add three tablespoonfuls of the above, with a little water.

Dropped Sugar Cakes.—Dissolve two tablespoonfuls of saleratus in a teacupful of sour cream; add it to one tin-cupful of sugar, five eggs, a quarter of a pound of butter, and enough flour to make a batter thick enough to drop on a buttered tin; flavor to your taste.

Soda Pudding.—Mix together four eggs, four teacupfuls of flour, two of brown sugar, the same quantity of butter, and a teaspoonful of soda. Bake the pudding in a mould, and serve it with wine sauce, which may be made with milk, instead of water.

Cream Doughnuts.—To one quart of cream, sweet or sour, add five eggs, and enough flour to form a soft dough; also put in a little salt. If the cream be sour, mix with it one teaspoonful of soda. Roll the dough thin, and fry the cakes in lard.

Potato Yeast.—Boil six large potatoes, mash them well, and stir in one pint of warm water, one large tablespoonful of brown sugar, and two teacupfuls of good yeast. Mix the whole well together, and set it away for use.

Monkey Pudding.—(A homely, but very nice dish for desserts.) Partially boil some good molasses. Then slice and butter some bread, and boil it in the molasses until thoroughly impregnated.

RECEIPTS FOR THE TABLE.

To Hash Mutton.—Cut very thin slices from any joint of mutton that has been roasted. Fry some onions in a little butter; add 2 large spoonfuls of good gravy, and let them stew for about 10 minutes; then put in the meat, with a

spoonful of walnut-ketchup, and lemon-pickle. Let it boil for 3 or 4 minutes; season it with salt and cayenne pepper; and serve it quite hot, without thickening the gravy. Garnish with red cabbage.

If the meat has been *boiled*, cut the slices rather thick, and use broth sufficient to make rather more gravy than for the roast; take mushroom instead of walnut-ketchup; season with salt, white pepper, mace, and chopped parsley; add a few capers or a minced gherkin, and serve with pieces of bread fried in butter.

A little wine may be employed so as only to impart a slight flavor: port for the roast, and white wine for the boiled.

Rabbit Pie.—Rabbits, if young and in flesh, are quite as delicate as chickens; their legs should be cut short, and the ribs must not be put in, but will help to make the gravy.

Cut 2 rabbits and 1 lb. of pickled pork into small bits; lay them, when seasoned with pepper and salt, into a dish. Parboil the livers, and beat them in a mortar, with their weight of fat bacon, some pepper, salt, mace, and sweet herbs, chopped fine. Make this into small balls, and distribute in the dish. Grate half a small nutmeg over, and add a pint of gravy. Cover with a tolerably thick crust, and bake it an hour in a quick but not violently heated oven.

All pies made of white meats or fowls are improved by a layer of fine sausage-meat, made of pork, flavored according to taste and the savoriness of the pie.

A Camp Dish.—Take any joint of mutton, put it into a pot with a good many onions cut small, and as many vegetables as can be obtained to add to it; 2 tablespoonfuls of vinegar, 5 of port wine; season it with black and red pepper; add a spoonful of flour, and, if at hand, 4 desert-spoonfuls of Harvey's sauce and essence of anchovies. Cover the meat with water, and let it stew $1\frac{1}{2}$ hour; it should be stirred frequently to prevent it from burning, as there should be only water sufficient to cook it. Should there be a steam-apparatus, do not add the water. This is an excellent dish in camp, and it also suits a family where there are many persons to be fed from one joint. A fowl may be added to or substituted for the mutton.

Fowl Boiled with Oysters.—Take a young fowl, fill the inside with oysters, put it into a jar, and plunge the jar in a kettle or saucepan of water. Boil it for $1\frac{1}{2}$ hour. There will be a quantity of gravy from the juices of the fowl and oysters in the jar; make it into a white sauce, with the addition of egg, cream, or a little flour and butter; add oysters to it, or serve it up plain with the fowl. The gravy that comes from a fowl dressed in this manner will be a stiff jelly the next day; the fowl will be very white and tender, and of an exceedingly fine flavor—advantages not attainable in ordinary boiling—while the dish loses nothing of its delicacy and simplicity.

Bake-well Pudding.—A shallow tart-dish, which should be lined with quite an inch deep layer of several kinds of good preserves mixed together, and intermingled with them from two to three ounces of candied citron or orange rind. Beat well the yolks of ten eggs and add to them gradually half a pound of sifted sugar; when they are well mixed, pour in by degrees half a pound of good clarified butter, and a little ratifia, or any other flavor that may be preferred; fill the dish two-thirds full with this mixture, and bake the pudding for nearly an hour in a moderate oven.

A Dressing for Cold Fowls.—Cut a fowl into quarters. Beat up one or two eggs; grate in a little nutmeg, and put in a little sauce, some chopped parsley, and a few crumbs of bread. Beat them all together, and dip the fowl into the mixture; then fry it of a fine, light brown. Prepare a little good gravy, thickened with a little flour, and put in a spoonful of catsup. Lay the fried fowl in a dish, and pour the gravy over it. You may garnish with lemon and mushrooms.

For Tarts and Cheesecakes.—Beat the white of an egg to a strong froth; then mix it with as much water as will make three-quarters of a pound of fine flour into a very stiff paste; roll it very thin, then lay the third part of half a pound of butter upon it in little bits; dredge it with some flour left out at first, and roll it up tight. Roll it out again, and put the same proportion of butter; and so proceed till all be worked up.

Wine-Pudding Sauce.—Sweeten quarter of a pint of melted butter, add a little grated lemon peel or nutmeg, and a couple of glasses of white wine; make it quite hot, but not to boil, and serve immediately.

Or:—Take two wineglasses of white wine, one of water, the peel of half a lemon; sweeten it; let it boil up; take it off the fire and pour it on two yolks of eggs beaten. Stir quickly, and pour round the pudding.

To make Apple Cheesecakes.—Pare, core, and boil a dozen apples with sufficient water to mash them. Beat them up very smooth, and add six yolks of eggs, the juice of two lemons, some grated lemon-peel, and half a pound of fresh butter beaten to a cream and sweetened with powdered loaf sugar. Mingle the whole well together. Bake them in a puff crust, and serve open.

Very Light Paste.—Mix the flour and water together, roll the paste out, and lay bits of butter upon it. Then beat up the white of an egg, and brush it all over the paste before it is folded; repeat this when rolling out, and adding the butter each time till the whole of the white of egg is used. It will make the paste very flaky.

MISCELLANEOUS RECEIPTS.

Waterproof Polish for Boots and Shoes.—Mix together two pints of vinegar, and one pint of soft water; stir into it a quarter of a pound of glue broken up, half of a pound of log-wood chips, a quarter of an ounce of finely powdered indigo, a quarter of an ounce of the best soft soap, and a quarter of an ounce of isinglass. Put the mixture over the fire, and after it comes to a boil continue the boil for ten minutes or more. Then strain the liquid, and bottle and cork it. When cold, it is fit for use. Before you apply this polish to boots, shoes, &c., remove the dirt with a sponge and water; then put on the polish with a clean sponge. Should you find it too thick, hold it near the fire to warm a little and the heat will liquify it sufficiently to be used.

To Strengthen and Improve the Voice.—Take of beeswax, two drachms; copaiba balsam, three drachms; powder of liquorice root, four drachms. Melt the copaiba balsam with the wax, in a new earthen pipkin; when melted, remove them from the fire, and, while in a melted state, mix in the powder. Make pills of three grains each. Two of these pills to be taken occasionally three or four times a-day. This is an excellent remedy for clearing and strengthening the voice, and is used by most professional singers.

To make Old Silks look as well as New.—Unpick the dress, put it into a tub and cover it with cold water; let it remain an hour; dip it up and down, but do not wring it; hang it up to drain. Iron it very damp, and it will look beautiful.

Or:—Having unpicked the dress, grate 2 large potatoes into a quart of water; let it stand to settle; strain it without disturbing the sediment, and sponge the silk with it. Iron it on the wrong side.

Lemonade Powder.—Mix one part of citric acid with six parts of finely pounded loaf sugar, a very fine lemonade is thus prepared, which may be preserved for any length of time. The quantity of this mixture necessary to be put in a glass of water to make a pleasant drink must be regulated by the taste of the person using it.

To take Rust out of Steel.—Cover the steel with sweet oil well rubbed on it, and in 48 hours use unslaked lime finely powdered, to rub until all the rust disappears.

READY RHYME.—This game should not be attempted by very young players, as it would most likely prove tedious to many of them; but to those who are fond of exercising their ingenuity, it will prove very amusing. Two, four, or more words are written on paper and given to each player; the words must be such as would rhyme together; thus, suppose the party have chosen "near, clear, dell, bell," all endeavor to make a complete verse, of which the words given shall compose the rhyme.

When all are ready, the papers must be thrown in a heap, and read aloud, and those who have not succeeded must be fined, the fine being the recital of a piece of poetry. One of the papers might read thus:

A gentle brook was murmuring near,
Afar was heard the tinkling bell,
And peaceful zephyrs, pure and clear,
Refreshed us in that shady dell.

Another would be quite different:

Fairies in the distant dell,
As they drink the waters clear,
From the yellow cowslip bell,
What have they to heed or fear?

COLORS IN DRESS.

OF THE COLORS OF THE HAIR AND HEAD-DRESS.—The colors which are usually considered as assorting best with light or black hair, are precisely those which produce great contrasts; thus, sky-blue, known to accord well with blondes, is the color that approaches the nearest to the complementary of orange, which is the basis of the tint of their hair and complexions. Two colors, long esteemed to accord favorably with black hair—yellow, and red more or less orange—contrast in the same manner with them. Yellow and orange-red, contrasting by color and brilliancy with black, and their complementaries, violet and blue-green, in mixing with the tint of the hair, are far from producing a bad result.

OF THE COLORS OF THE COMPLEXION AND THE CONTIGUOUS DRAPERY.—The juxtaposition of drapery with the different flesh tints of women offer to portrait painters a host of remarks, which are all the results of the principles already laid down. We shall state the most general: thus—

ROSE-RED cannot be put in contrast with even the rosiest complexions without causing them to lose some of their freshness. Rose-red, maroon, and light crimson have the serious disadvantage of rendering the complexion more or less green. This is shown in the following experiment:—

Place two sheets of paper of either of the above colors beside two sheets of flesh-colored paper, when it will be seen how much they are mutually injured, the lighter becoming greenish, and the darker rather of a violet hue. By substituting light green for the red, we shall find them mutually heightened and improved. The height of tone of the green influences the result: a very deep green, acting by contrast of tone, so enfeebles the complexion, that the slight contrasts of its colors will be inappreciable; a deep red, by contrast of analogy, blanches the complexion. It is necessary, then, to separate the rose from the skin, in some manner; and the simplest manner of doing this, is to edge the draperies with a border of tulle, which produces the effect of grey by the mixture of white threads, which reflect light, and the interstices, which absorb it; there is also a mixture of light and shade, which recalls the effect of grey, like the effect of a casement-window viewed at a great distance. Dark red is less objectionable for certain complexions than rose-red, because, being higher than the latter, it tends to impart whiteness to them in consequence of contrast of tone.

DELICATE GREEN is, on the contrary, favorable to all fair complexions which are deficient in rose, and which may have more imparted to them without disadvantage. But it

is not as favorable to complexions that are more red than rosy; nor to those that have a tint of orange mixed with brown, because the red they add to this tint will be of a brick-red hue. In the latter case a dark green will be less objectionable than a delicate green.

YELLOW imparts violet to a fair skin, and in this view it is less favorable than the delicate green.

To those skins which are more yellow than orange it imparts white; but this combination is very dull and heavy for a fair complexion.

When the skin is tinted more with orange than yellow, we can make it rosy by neutralizing the yellow. It produces this effect upon the black-haired type, and it is thus that it suits brunettes.

VIOLET, the complementary of yellow, produces contrary effects; thus it imparts some greenish-yellow to fair complexions. It augments the yellow tint of yellow and orange skins. The little blue there may be in a complexion it makes green violet. This, then, is one of the least favorable colors to the skin, at least when it is not sufficiently deep to whiten the skin by contrast of tone.

BLUE imparts orange, which combines favorably with white, and the light flesh tints of fair complexions, which have already a more or less determined tint of this color. Blue is thus suitable to most blondes, and in this case justifies its reputation.

It will not suit brunettes, since they have already too much of orange.

ORANGE is too brilliant to be elegant; it makes fair complexions blue, whitens those which have an orange tint, and gives a green hue to those of a yellow tint.

LUSTRELESS WHITE, such as cambrie muslin, assorts well with a fresh complexion, of which it relieves the rose color; but it is unsuitable to complexions which have a disagreeable tint, because white always exalts all colors by raising their tone; consequently it is unsuitable to those skins which, without this disagreeable tint, very nearly approach it.

VERY LIGHT WHITE draperies, such as muslin or lace, appear more grey than white. We must thus regard every white drapery which allows the light to pass through its interstices, and which is only apparent to the eyes by the surface opposed to that which receives incident light.

BLACK draperies, by lowering the tone of the colors with which they are in juxtaposition, whiten the skin; but if the vermillion, or rosy parts, are somewhat distant from the drapery, it will follow that, although lowered in tone, they appear relatively to the white parts of the skin contiguous to the same drapery, redder than if not contiguous to the black.

THE HEAD-DRESS IN RELATION TO THIN COLORED RAYS WHICH IT MAY REFLECT UPON THE SKIN.—The effect of colored bonnets on the complexion can now be readily understood; and whether it is true, as is generally believed, that a rose-colored bonnet gives a rose tint to the skin, while a green bonnet gives a green tint to it, in consequence of the colored rays which each of them reflects upon it, it is no longer a question about those head-dresses which, being too small or too much thrown back to give rise to these reflections, can only produce the effects of contrast, as I have said above, when treating of the juxtaposition of colored objects with the hair and skin.

ORIGINAL CAKE RECEIPTS.

White Cup Cake.—Measure one large cupful of sour cream, one cupful of butter, two cupfuls of sugar, and four cupfuls of flour. Stir the butter and sugar together till they become quite light, then, alternately, by degrees add the cream with half the quantity of flour. Beat five eggs as light as possible, and stir them in, alternately, with the remainder

of the flour. Add a grated nutmeg, a teaspoonful of cinnamon, with some essence of lemon, just enough to make it taste pleasantly. Stir in a small teaspoonful of saleratus in a little vinegar. Beat the batter up well, and bake the cake about twenty minutes in a moderate oven.

Fruit Cake.—One pound of flour, one pound of sugar, one pound of butter, eight eggs, one quarter of a pound of blanched almonds, half a pound of citron, one pound and a half of raisins, one pound and a half of currants, half an ounce of mace, a quarter of an ounce of nutmeg, the rinds of three lemons, and one gill of brandy. Beat the butter very light, and mix it with the sugar; then add the yolks of the eggs, and the whites, well beaten; then put in the spices, brandy, and fruit, beating all the while until you have mixed in all the fruit; after this, add the flour, and beat the batter very little after it is in.

Apples.—Rub a pound of fresh butter into two pounds of flour, and mix in a pound of powdered white sugar, a nutmeg, a tablespoonful of cinnamon, and four tablespoonfuls of caraway seeds. Add a wineglass of rose-water, and mix the whole with sufficient cold water to make it a stiff dough. Roll it out one-quarter of an inch in thickness, cut it into round cakes, and bake it in a quick oven.

Bellmont Cake.—The ingredients are one pound and a half of flour, one pound two ounces of sugar, nine ounces of butter, one teaspoonful of cream-tartar, mixed with the flour; one pint of sour milk, eight eggs, half a teaspoonful of soda dissolved in a portion of the milk; and last of all add a teaspoonful of essence of lemon.

Woodbury Cake.—Ingredients requisite for this cake are one pint of flour, two eggs, one cupful of sugar, a piece of butter the size of an ordinary egg, one cupful of sour milk, two teaspoonfuls of cream-tartar rubbed into the flour, one teaspoonful of soda dissolved in milk; flavor the cake as you prefer it.

Macaronies.—To one pound of shelled almonds, add the whites of sixteen eggs; pound them fine in a mortar, then add two pounds of loaf sugar. Drop the cakes on clean white paper, and bake them in a cool oven.

Lemon Cake.—The ingredients are: four eggs; a teaspoonful of half lard and half butter; one pint of molasses; a teaspoonful of sugar; two teaspoonfuls of saleratus; a teaspoonful of sour cream; the whole to be mixed together until it assumes the consistency of pound-cake batter. Season the cake with lemon according to your taste.

French Cake.—Take five tumblerfuls of sifted flour, three of white sugar, one of butter, one of cream, and three eggs, beaten very light; add a teaspoonful of potash dissolved in as much warm water as will cover it. Add spices according to your liking; mix all the ingredients together, and bake the cake in a moderate oven.

ART RECREATIONS.

THE BEST PICTURES EXPRESSLY FOR GRECIAN AND ANTIQUE PAINTING.—Published by J. E. Tilton, Salem, Mass. Directions to our new style of antique painting on glass, Oriental painting, Grecian painting, and Potichomanie, furnished, full and complete, on receipt of one dollar, with directions for varnish, &c. Purchasers of our goods to the amount of five dollars, will be entitled to directions free. Persons ordering directions for one dollar, and after buying the materials to the above amount, may deduct the one dollar paid for directions.

HLAWATHA'S WOVING.—From Longfellow's late Indian Legend. Size of plate, fourteen by eighteen inches. Price, one dollar and fifty cents. With full directions for painting. Colors used and how to mix. Post-paid.

THE FARM YARD.—Painted by J. Herring. An elegant engraving, new. Size of plate, thirteen by nineteen inches. Price, one dollar and fifty cents. With full directions for painting. Post-paid.

LES ORPHELINES.—A fine engraving from a celebrated French painter. Two figures, sisters. Size of plate, nine by eleven inches. Price, post-paid, with full directions for painting, one dollar.

THE JEWS-HARP LESSON.—A beautiful picture, new, painted by Brunet. Engraved by Grozelier. Companion to "The Little Bird." Size of plate, eight and a half by ten and a half inches. Price, post-paid, with directions for painting, sixty cents.

THE LITTLE BIRD.—A beautiful picture, new, painted by Brunet. Engraved by Grozelier. Companion to "The Jews-harp Lesson." Size of plate, eight and a half by ten and a half inches. Price, post-paid, with directions, sixty cents.

TWO COPIES FOR ORIENTAL PAINTING.—In imitation of laid India work. They are new and beautiful designs for tables and folios. One is a handsome wreath, with fountain, birds, &c. The other is an elegant vase of flowers, with birds-nests, birds, butterflies, &c. Price, fifty cents each, or eighty cents for the pair, nicely done up on a roller, and post-paid.

THIRTY VARIETIES OF SMALL MEZZOTINTS.—Suitable for trial, for Grecian and Antique painting. Price, thirteen cents each, or one dollar and twenty cents per dozen, post-paid.

All engravings from any publisher sent free of postage, on receipt of price. The best copies selected with care. Circulars of information, price of artists' goods, frames, &c., sent on application, enclosing one stamp for return postage. Other new engravings are to be soon published, of which notice will be given to our customers. Address,

J. E. TILTON, PUBLISHER,
No. 188 Essex Street, Salem, Mass.

And dealer, wholesale and retail, in every description of Artists' goods.

RECEIPTS FOR THE TABLE.

To Dress Spinach in the French Way.—Pick the spinach leaf by leaf from the stems, and wash it in spring water, changing it several times; then shake it in a dry cloth. Throw it into sufficient well-salted boiling water to allow it to float freely, and keep it pressed down with a skimmer, that it may be equally done. When quite young, it will be tender in ten minutes. Drain it thoroughly, and when it is cool, form it into balls, and press the moisture from it. Next, chop it fine upon a trencher; put two ounces (for a large dish) of butter into a saucepan, lay the spinach on it, and keep it stirred over a gentle fire until dry; dredge in a spoonful of flour, and turn the spinach as it is added; pour to it gradually a few spoonfuls of veal gravy. Stew the whole briskly until the gravy is absorbed.

Milled Butter.—Put two ounces of butter in a stew-pan holding about a quart, and two ounces of flour, half a teaspoonful of salt, a quarter one of pepper; mix together with a spoon till forming a thick paste; add a pint of cold water; place all on a fire; stir continually; take the pan off the fire when it simmers; add another of fresh butter to it; stir till melted; it is then ready for use. A little grated nutmeg and a drop of vinegar is an improvement. This sauce being the base of so many others, requires attention in making, and as flour will sometimes be stronger than at others, and likely to make it too thin or too thick, take for a rule that the proper thickness when done ought to form a transparent coating over the back of the spoon.

Pot-Pie.—Make paste with suet chopped fine, cut the paste in strips, arrange at bottom of a pie-dish; put a layer of fowl, (nicely carved and seasoned,) then a layer of potatoes, pared and cut in halves, then another layer of paste, another of fowl, and another of potatoes; last of all, at the top, a layer of paste, (this should be always arranged in strips cross-ways,) add a teaspoonful of water, and let it come to the boil once, and be put to simmer gently for an hour and a half

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.

Jewels. The handle of the whip is made of the hoof of the pet horse, highly polished. It is in the shape of a horse's foot; the shoe is formed of diamonds, and the nails represented by rubies.

The wedding outfit consisted of twelve dozen of every article, such as night-dresses, stockings, &c. Among the shoes were several pairs of heavy leather walking boots with hob-nails in the heels, such as the young princess had roamed about Balmoral in. Ladies of America, who think anything thicker than paper soles vulgar, profit by the example!

PARLOR GAMES.

COMPAGNON DE LA MAJOLAINE is a French game. One of the ladies in the company is chosen to represent the captive Princess; she is covered with a sheet or tablecloth, large enough to envelope her from head to foot, and a handkerchief is then tied round her waist over the cloth, so as to keep her closely veiled. Four others are then chosen to represent the guards, each holding the handkerchief with one hand; they must each wear a large paper star pinned upon their breasts. Another of the company represents the Prince, and the others his soldiers; they must all wear a plume, or something of the sort, upon their heads. All being ready, the guards sing in chorus:

Who passes by this road so late?
Compagnon de la Majolaïne.
Who passes by this road so late?
Always gay.

The Prince and his followers reply:

The King's son, of all knights the flower,
Compagnon de la Majolaïne.
The King's son, of all knights the flower,
Always gay.

The dialogue continues thus; each line accompanied by the refrain of "Compagnon de la Majolaïne," &c., as above:

Guards.—What seeks the King's son in this tower?

Prince.—I come to seek a fair Princess.

Guards.—The moat is deep, the boat is gone.

Prince.—But I will swim across the moat!

Guards.—The walls are high, the gates are locked.

Prince.—I'll burst the gates, I'll climb the wall!

Guards.—Our swords are sharp, our arms are strong.

Prince.—My arm's as strong, my sword's as sharp!

At the end of the song, the Prince and three of his followers advance, and attempt to snatch the stars on the breasts of the guards, who must not quit their hold of the handkerchief about the Princess' waist. They, while defending themselves, endeavor to seize the plumes of their assailants, who then pay their forfeits and retire, while another takes the place of the conquered person. If the guards are conquered, they retire and pay six forfeits. A guard must not be attacked by two persons at a time; but if one guard has an opportunity of assisting his comrade, he is at liberty to do so. When either side is vanquished, the Princess is unmuffled, and she then presides over the redemption of the forfeits in the usual manner. When all the forfeits are called, the Princess is then required to name in the right order the persons conquered in the combat. Every one correctly named becomes the slave of the Princess, and must perform some task which she enjoins before being restored to liberty; but when the Princess is mistaken, she must pay a forfeit, which she may either redeem herself, or cause one of her slaves to do so.

ORIGINAL TABLE RECEIPTS.

Chicken Fricassee.—To serve up a good dish, you must take two large chickens, cut them up, and lay them in salt and water for one hour; then take them out, laying them

over a sifter. After they have become sufficiently dry, place them on a dish, and sprinkle them with a small quantity of pepper, salt and flour. Have ready a pan containing a little lard, made quite hot, and place your chickens in it, to brown. After this, take them from out the lard, and put them either in a stew-pan, or a pot, and stew them over a slow fire. You must then add to them a little fine parsley, about six or eight cloves, a small portion of mace, and a little onion; add as much water as will cover the chickens well. When ready to serve them up, beat the yolks of two eggs very light, adding enough lemon juice, whilst beating, to make them taste decidedly of the juice, and then add the egg to your fricassee, but do not let it boil. If you wish to make it a brown fricassee, brown a little sugar, and stir it into the stew; you will find it taste delightfully, by adding a small lump of butter, and salt and pepper according to your taste. In order to make it a white fricassee, you must pour into the stew a pint of rich cream, instead of the browned sugar.

Scalloped Oysters.—Have ready a pan or dish, nicely buttered, and line the bottom with a layer of crumbs of bread, a small portion of butter, and some salt; take your oysters out of their own liquor with a fork, and place a layer of them upon the crumbs of bread, &c. Alternate the layers until your dish is full, and then bake the whole about fifteen minutes. A layer of bread, &c., must be the last placed in the dish.

Pickled Shad, or Herring.—After washing and cleansing them from blood, rub them with salt, cayenne pepper, pounded allspice, and cloves. Cut the fish in pieces, and lay them in a jar, and just cover them with vinegar. Set the jar in a pot of water, to boil; let them steam about an hour or two. The jar must be tied tightly to preserve the flavor of the spices.

Cocoa Nut Pudding—A Delightful Receipt.—Take one good sized cocoa nut, pare off the rind carefully, grate the nut, and stir it into one quart of milk flavored with one tablespoonful of rose-water, and two tablespoonfuls of fine, white sugar, and the inside of a small loaf of stale baker's bread, grated fine. Bake the pudding half an hour in a moderate oven, and when nearly cool, serve it with good cream.

Maccaroni.—Boil your maccaroni until it becomes soft, and then pour over it a mixture, previously prepared, composed of three eggs, two tablespoonfuls of stale bread crumbs, two tablespoonfuls of grated cheese, two ounces of butter, and half a teacupful of cream; afterwards bake the maccaroni half an hour.

Slip.—To one quart of milk add one tablespoonful of rennet. Serve it with powdered sugar, and cream. To prepare the rennet, dry it, cut it into small pieces, and put them into three pints of wine; it will be fit for use in about two weeks.

Potato Pudding.—Rub two pounds of potatoes through a sieve after they are boiled, and then add to them half a pound of butter, six eggs, half a pound of sugar, one wine-glassful of brandy, and some nutmeg.

ORIGINAL CAKE RECEIPTS.

Ginger Snaps.—Mix four ounces of lard and four ounces of butter, melted, with four ounces of brown sugar, a pint of molasses, two teaspoonfuls of ginger, and a quart of flour. Strain two teaspoonfuls of soda, dissolved in a wineglassful of milk, and add it to the above with sufficient flour for rolling the cakes out thin. Cut the dough into small cakes, and bake them in a slow oven.

Cocoa Nut Cake.—Pare a good sized cocoa nut, grate it, and add to it an equal quantity of sugar, with the white of one egg, well beaten. First mix thoroughly together the cocoa nut and sugar, and afterward add the egg. Drop the cakes upon—buttered—white unglazed paper, and bake them in a moderate oven.

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 fustic 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.

obliged to rise and make the peculiar cry upon his hands and feet. When the Doctor mentions the entire court they must all rise, each one uttering his own cry. Forfeits must be given when the players do not fulfil the conditions of the game, or when they do not acquit themselves with celerity.

THE LEARNED PIG.—The person whose privilege it is to enforce the penance of the learned pig, may reserve for himself the part of the master of that wonderful animal, or may select any other member of the company. The impersonator of the learned pig must walk upon all fours, and must obey the commands of his master, imitating the gait and grunt of the pig to the best of his mimetic powers; while the master must introduce him to the assembly with all the usual jargon and flourish of a showman. "This, ladies and gentlemen, is the celebrated learned pig, Toby, of which you've all read so much in the newspapers. He has refused handsome offers of various appointments, but prefers to travel about in a caravan. He was made a Doctor of Civil Law on account of his general acquirements and knowledge of the world, and corresponds with all the learned societies of Europe and America. He can read the human heart like a playbill, and will tell the age of any lady more correctly than the lady herself. Now, Mr. Toby, please to point out which of these young ladies is most fond of flirting." The learned pig has then to go round, carefully examining all the ladies in succession, grunting and sniffing at them with his snout, and finally squatting himself down before one of them. This proceeding is generally accompanied by roars of laughter at the expense of the lady who receives this un-avoidable distinction. The master may, in the same manner, call upon the learned pig to point out the acute gentleman who left an evening party, taking away a new hat, and leaving an old one, and so on; fixing as many playful charges on the company as may be found entertaining.

ART RECREATIONS.

THE BEST PICTURES EXPRESSLY FOR GRECIAN AND ANTIQUE PAINTING.—Published by J. E. Tilton, Salem, Mass. Directions to our new style of antique painting on glass, Oriental painting, Grecian painting, and Potichomanie, furnished, full and complete, on receipt of one dollar, with directions for varnish, &c. Purchasers of our goods to the amount of five dollars, will be entitled to directions free. Persons ordering directions for one dollar, and after buying the materials to the above amount, may deduct the one dollar paid for directions.

HIAWATHA'S WOOING.—From Longfellow's late Indian Legend. Size of plate, fourteen by eighteen inches. Price, one dollar and fifty cents. With full directions for painting. Colors used and how to mix. Post-paid.

THE FARM YARD.—Painted by J. Herring. An elegant engraving, new. Size of plate, thirteen by nineteen inches. Price, one dollar and fifty cents. With full directions for painting. Post-paid.

LES ORPHELINES.—A fine engraving from a celebrated French painter. Two figures, sisters. Size of plate, nine by eleven inches. Price, post-paid, with full directions for painting, one dollar.

THE JEWS-HARP LESSON.—A beautiful picture, new, painted by Brunet. Engraved by Grozeller. Companion to "The Little Bird." Size of plate, eight and a half by ten and a half inches. Price, post-paid, with directions for painting, sixty cents.

THE LITTLE BIRD.—A beautiful picture, new, painted by Brunet. Engraved by Grozeller. Companion to "Jews-harp Lesson." Size of plate, eight and a half by ten and a half inches. Price, post-paid, with directions, sixty cents.

TWO COPIES FOR ORIENTAL PAINTING.—In imitation of laid India work. They are new and beautiful designs for tables and folios. One is a handsome wreath, with fountain, birds, &c. The other is an elegant vase of flowers, with birds,

nests, birds, butterflies, &c. Price, fifty cents each, or eighty cents for the pair, nicely done up on a roller, and post-paid.

THIRTY VARIETIES OF SMALL MEZZOTINTS.—Suitable for trial, for Grecian and Antique painting. Price, thirteen cents each, or one dollar and twenty cents per dozen, post-paid.

All engravings from any publisher sent free of postage, on receipt of price. The best copies selected with care. Circulars of information, price of artists' goods, frames, &c., sent on application, enclosing one stamp for return postage. Other new engravings are to be soon published, of which notice will be given to our customers. Address,

J. E. TILTON, PUBLISHER,
No. 188 Essex Street, Salem, Mass.

And dealer, wholesale and retail, in every description of Artists' goods.

ORIGINAL RECEIPTS FOR WINES.

Ginger Beer.—To three gallons of water take three pounds of sugar, one ounce and a quarter of cream of tartar, two and a quarter ounces of ginger, and three gills of sots. Mix the ingredients—except the sots—in one gallon and a half of boiling water; then thin the sots, add it in, and stir the whole well together. After this pour in the remaining one gallon and a half of water. Let it stand twelve hours, then pour it into a keg, and in the course of twenty-four hours it will be ready for use.

Grape Wine.—Gather your fruit when perfectly ripe, pluck off the stems, wash them well, and strain the juice. To every gallon add three pounds of sugar, and mix all well together. Having ready a well cleansed cask, take a few pine splinters, dipped in sulphur, set them on fire and hold them in the cask a few moments; pour in the juice while the smoke is still issuing from the opening; stop up the cask but slightly, and let the wine stand until Christmas. You must then rack it off.

Nectar Cream.—One gallon of water, four pounds of white sugar, four ounces tartaric acid, four teaspoonsful of flour, and the whites of four eggs. Beat the ingredients well together, boil the mixture three minutes, let it become cool, and then add one ounce of essence of lemon. When used as a beverage, take one part syrup, and two parts cold water, to which add a little sup. carb. of soda.

White Ginger Beer.—To two gallons of boiling water, add one tablespoonful of cream of tartar, one pound and a half of loaf sugar, and one pint of yeast. Make this mixture in the morning, stir it every hour throughout the day, and in the evening bottle it. To every bottleful add from two to ten drops of essence of lemon.

Blackberry Syrup.—(Excellent also for medical purposes.) To two quarts of juice take one pound of loaf sugar, half an ounce of nutmeg, half an ounce of cinnamon—pulverized—a quarter of an ounce of cloves, half an ounce of allspice. Boil all together for a short time, and when cold, add one pint of fourth proof brandy.

Currant Wine.—The same mode of preparation as stated above. To one quart of juice take three pounds of sugar, and three quarts of water. Let it stand three months before racking it off.

ORIGINAL PICKLE RECEIPTS.

To Make Green Pickles.—Put your pickles in a pot, and cover them with boiling salt and water; put a lid on the top of the pot and let it stand until the following morning; then pour off the water—boil it again, and cover the pickles as before. Do this until your pickles are a good green; then put them in plain cold vinegar, with some turmeric in it. At the end of a fortnight the pickles will be ready for use.

Sweet Tomato Pickle.—Slice green tomatoes into tolerably thick pieces. To one pound of tomatoes take three quarters of a pound of sugar. Make a strong tea of ginger, (one or two large table-spoonsful to one quart of water, and six pounds of tomatoes.) Scald the tomatoes well in the ginger tea. To each pound of tomatoes take one quart of strong vinegar, one ounce of cinnamon, and one ounce of cloves. Add together the vinegar, sugar, spices, &c., and when they have come to a boil, put in the tomatoes, and let them remain over the fire long enough to cook well. Then take them out, and let the vinegar boil awhile longer.

Entered Fruit.—(Peaches, plums, damsons, &c., may be used.)—To seven pounds of fruit take three pounds of sugar, one quart of vinegar, one ounce of cloves, and one ounce of cinnamon; boil them well together; then pour the mixture over your fruit, which must be ready in a jar; cover it up, and set the jar away until the following day, when you must scald the fruit and syrup together; let the whole boil for ten or fifteen minutes; then take out the fruit, and let the syrup continue to boil until it is sufficiently rich and thick.

Yellow Pickle.—Cut your cabbage into whatever sized pieces you prefer. Scald it with boiling salt water, let it stand for three hours, then squeeze it dry, and put it in the sun to bleach. Lay it in simple, weak vinegar. Prepare your vinegar for pickle.

ORIGINAL RECEIPTS FOR SOUPS.

Pea Soup.—Have ready two quarts of peas; shell them, and first boil the shells in what you deem a sufficient quantity of water for your soup; after they are boiled enough, strain out the shells, and then put in the peas; add some salt, and boil them until they become soft. When ready to serve the soup, mix a piece of butter about the size of a large walnut with a tea-cupful of flour, and pour it into the broth; then, after it has boiled a few minutes, set it off the fire, and add an egg—previously well beaten—also, a tea-cupful of cream, or morning's milk; stir the whole well together, with some shred parsley and pepper—as much as is agreeable to you—as the quantity of such seasoning cannot always be determined.

Turtle Soup.—You must divide your turtle, place all the coarse meat in a pot and boil it by itself; then place all the nice bits and fat in another pot, adding to them pot-herbs, (sweet marjoram, &c.) cut up finely. The coarser herbs must be added to the coarse meat. When the coarse meat is sufficiently cooked, take it off the fire and pick it carefully out of the shell, and then put it into the pot with the fine meat; when you thicken it put a little wine into it. Put a piece of butter into a pan, and hold it over the fire until it froths; shake some flour into it, until it browns nicely, and put it into your pot. It must be stirred whilst it is being poured into the pot.

Pepper Pot.—Boil seven pounds of tripe for four hours the day previous to using it; next day, cut it up into small pieces; boil the tripe and some veal, (a knuckle of veal,) making a broth of them; when the veal is cooked, take it out of your pot and cut it up. Make some pastry balls, or very small dough dumplings, these require to be cooked for about half an hour, and some potatoes (sliced) must be added.

MISCELLANEOUS RECEIPTS.

To Keep Butter.—A writer in the Scientific American recommends to the ladies a very simple arrangement for keeping butter nice and cool in the hottest weather. Procure a large, new flower-pot of sufficient size to cover the butter plate, and also a saucer large enough for the flower-pot to rest in upside down; place a trivet or meat-stand (such as is sent to the oven when a joint is baked,) in the saucer, and

put on this trivet the plate of butter; now fill the saucer with water, and turn the flower-pot over the butter, so that its edge will be below the water. The hole in the flower-pot must be fitted with a cork; the butter will then be in what we call an air-tight chamber. Let the whole of the outside of the flower-pot be then thoroughly drenched with water, and place it in as cool a place as you can. If this be done over night, the butter will be "firm as a rock" at breakfast time; or if placed there in the morning, the butter will be quite hard for use at tea hour. The reason of this is, that when water evaporates, it produces cold; the porous pot draws up the water, which in warm weather quickly evaporates from the sides and thus cools it, and as no warm air can now get at the butter, it becomes firm and cold in the hottest day.

Dried Cherries.—Take twelve pounds of the Mayduke or Kentish cherry; stone the same very carefully, so that they may be as little broken as possible; put them in a pan with plenty of powdered sugar; (nine pounds;) let them simmer gently for about twenty minutes; then take each cherry out separately on to a sieve to dry; shake a little sugar over them, and turn them for three successive days, in which time, if the sun is powerful, they will have dried; when quite dry, put them into a tin box, with a layer of paper between each row. Then keep them in a moderately warm place for use.

A Nice Way to Dress Stewed Beef.—Take a nice piece of the round of the beef, and, instead of washing it, take a clean cloth and wipe it nicely, and then rub it well with salt and cayenne and black pepper; cut some fat bacon, or fat pork into small, thick pieces, and lard, or stuff, the beef well with it, and then tie the beef closely together with a piece of twine. Sprinkle a little flour over it, and put it to brown in a small portion of butter, and then add as much water as will steam it until it is ready to serve up. A little ham juice added to the gravy will give it a rich flavor.

To Prevent Moths.—There is no remedy so effectual for the prevention of moths as the seeds of the bitter apple. If these are placed between the blankets not in use, among woollen clothes, or other articles which are liable to this great evil, they will never make their destructive approach. It is imported from Turkey, resembles a poppy-head, is entirely filled with seeds, and can be purchased at any good chemist's.

To Make Alum and Shell Baskets.—Immerse a basket entirely in a strong solution of alum in water. Allow the water to evaporate rather quickly, and crystals of alum will be deposited upon the basket. If the alum is to be colored, the coloring matter should be dissolved in the water, as well as the alum itself. To make shell baskets, the shells should be fixed with a strong cement.

An Excellent Receipt for Making the Hair Curl.—Put two pounds of common soap, cut small, into three pints of spirits of wine, with eight ounces of potash, and melt the whole by a slow fire, stirring it with a piece of wood. Add some essence of amber, vanilla, and neroli—about a quarter of an ounce—to render the fluid agreeable.

Minceed Sandwiches.—Cut in small, thin slices some dressed ham, tongue, game, or poultry, with a few pickled gherkins and olives, the whole in equal portions; mix well together; butter the bread and spread some mustard over; place the cut meat over the butter, cover over with the other slice, cut small, and serve.

A Good Hair-Wash.—Make in a covered vessel a good strong infusion of rosemary, and to each quart of the infusion add two ounces of borax. It may be applied with either a sponge or piece of flannel. It not only cleanses the head from dandruff, but it also strengthens the hair.

Artificial Flowers. if not much tumbled or crushed, may be restored to their proper shape, by applying gum water with a camel hair pencil to the back of each leaf or petal.

Welsh Rabbit.—Dissolve milk, cheese and butter together; cook them until they are thoroughly incorporated, and then pour the mixture over buttered toast. Your own observation must regulate the quantity of each article used in forming this dish.

FASHIONS FOR MAY.

FIG. I.—A DRESS FOR THE COUNTRY OF NANKEN.—The skirt is plain, but the basque is so deep as to have the effect of a double skirt. This basque is trimmed with five rows of braid. The sleeves are in the Louis Quatorze style, with a very wide cuff. Straw hat, trimmed with field flowers and black velvet.

FIG. II.—SLEEVE OF WHITE TULLE FOR EVENING WEAR.—It is in the form of a large puffing with frill of the same, finished by two rows of blonde, above which is a trimming of very narrow pink velvet: above the frill the puffing is gathered lengthwise into small puffs which are divided by rows of velvet, plaited, each row terminated by three small loops.

FIG. III.—NEW STYLE DRESS FOR WALKING, very suitable for the country, Sea-Shore or Springs.

FIG. IV.—FIGU OF TULLE, TO MATCH THE SLEEVE.—Round the neck of the *fichu* is a plait of velvet edged with narrow blonde, the plait being continued down the centre of long ends in front.

FIG. V.—BACK OF THE FIGU FIGURE IV.

FIG. VI.—SLEEVE OF TULLE, trimmed with wide lace cuffs.

GENERAL REMARKS.—Skirts with side-trimmings woven in the material are still in favor. Double skirts are also worn, and have side-trimmings of various styles, but the *pyramid* is the most fashionable. Flounces will be as fashionable on all light materials as they were last season. Skirts are all made long and full. The side-trimmings of many silk dresses are in different colors from the rest of the dress. Thus the various shades of drab have side-trimmings of green or blue, while to grey silk, cherry, or various shades of pink or violet form a pleasing contrast.

BODIES are still made high, the principal variation being in the Raphael body which is cut nearly high, but rather low and square across the bust. The basques cut up in long points, (as given in another part of the book,) will be most fashionable. The exceedingly deep basques are not so much worn except in *morning* or *demi-toilet* .

SLEEVES of all styles are worn. Some are as tight as a

gentleman's coat sleeve, with a little jockey cap and cuff. Sometimes they are open at short intervals on the back part of the arm, showing a white under-sleeve. These are worn with the Raphael body. Others have three or four puffs confined by bands around the arm, and are finished at the hand by a fall of lace. Then again, the wide Venetian sleeve, falling off the arm, open on the under part up to the top, and worn over a full puffed sleeve, is very fashionable. Some ladies are patronizing the perfectly plain body, with very full bishop sleeves, the fullness set into a plain piece at the top, and into a rather deep cuff at the wrist; these sleeves are cut the same length in the front of the arm as at the back, and gathered up at the seam to the required length at the bend of the arm.

MANTILLAS have not altered materially in shape. Shawls, and mantillas in the shawl style, are very much worn.

BONNETS also retain very much of their winter's shape. Some decided *Marie Stuart* faces have appeared, but they are by no means universal.

CHILDREN'S FASHIONS.

FIG. I.—DRESS FOR A LITTLE BOY OF ABOUT FOUR YEARS OF AGE.—The frock and trousers are both of blue poplin, trimmed with bands of pearl-colored poplin. Pearl-colored straw cap, trimmed with a garnet-colored velvet lace.

FIG. II.—DRESS FOR A LITTLE GIRL OF FIGURED CHALE.—Cap of white silk, trimmed with a flounce and a fall of deep lace.

GENERAL REMARKS.—In our present number we give a style of coat, much worn for an out-door wrap by little boys. It is like the old-fashioned sacque, and is sometimes worn with a belt. The Raphael bodies are very popular for little girls. A very beautiful dress has just been completed for a girl of about ten years of age. It consists of a silk of a beautiful violet tint. The skirt is ornamented with side-trimmings formed of rows of narrow velvet set on in a lozenge pattern. The corsage of this dress is high, and has a long basque: it is trimmed with braces covered with rows of velvet in a lozenge design; and the same velvet trimming is placed at the edge of the basque. The sleeves are demilong, and in front of the arm they are slit open nearly to the top; they are set on in fluted plaits, and from the shoulder a narrow fall or epaulette of silk descends over the upper part of the sleeve. The sleeves and epaulettes are bordered with lozenges formed of rows of velvet.

PUBLISHER'S CORNER.

HOW IT IS AFFORDED.—The New Lisbon (Wis.) Republican says:—"It is somewhat surprising to us—after a careful perusal of 'Peterson's Magazine'—to know how it can be afforded at the price. The April number of this splendid monthly is more than usually attractive, and if Peterson keeps on, he will excel all other publishers in the Union. We advise every one to send for a copy." We will tell our brother editor how we afford it. We get cash from all our subscribers, and buy for cash: and we believe we are the only Magazine publisher that does this. The result is that we can afford to publish, for two dollars, a better Magazine than anybody else.

HOW TO REMIT.—In remitting, write legibly, at the top of your letter, the names of your post-office, county and state. Bills, current in the subscriber's neighborhood, taken at par; but Pennsylvania, New York or New England bills preferred. If the sum is large, buy a draft, if possible, on Philadelphia or New York, deducting the exchange.

ADDITIONS TO CLUBS.—When additions are made to clubs, no additional premium is given, until sufficient names are forwarded to make a new club. For three subscribers, at \$1.00 each, we give a premium; for five at \$1.50; for eight at \$1.25. Where four are added at \$1.25, to a club of eight, we do not give a premium: there must be eight.

"PETERSON" AND "HARPER."—For \$3.50 we will send a copy of "Peterson" and "Harper's Magazine," for one year. But where part of a remittance is intended for another publisher, we do not take the risk of that part.

POSTAGE ON "PETERSON."—This, when pre-paid quarterly, at the office of delivery, is one and a half cents a number, per month, or four cents and a half for the three months: if not pre-paid it is double this.

PREMIUM.—When entitled to a premium, state, distinctly, what you prefer. Where no such statement is made we shall send "The Casket."

eleven inches. Price, post-paid, with full directions for painting, one dollar.

THE JEWS-HARP LESSON.—A beautiful picture, new, painted by Brunet. Engraved by Grozelier. Companion to "The Little Bird." Size of plate, eight and a half by ten and a half inches. Price, post-paid, with directions for painting, sixty cents.

THE LITTLE BIRD.—A beautiful picture, new, painted by Brunet. Engraved by Grozelier. Companion to "Jews-harp Lesson." Size of plate, eight and a half by ten and a half inches. Price, post-paid, with directions, sixty cents.

TWO COPIES FOR ORIENTAL PAINTING.—In imitation of laid India work. They are new and beautiful designs for tables and folios. One is a handsome wreath, with fountain, birds, &c. The other is an elegant vase of flowers, with birds' nests, birds, butterflies, &c. Price, fifty cents each, or eighty cents for the pair, nicely done up on a roller, and post-paid.

THIRTY VARIETIES OF SMALL MEZZOTINTS.—Suitable for trial, for Grecian and Antique painting. Price, thirteen cents each, or one dollar and twenty cents per dozen, post-paid.

All engravings from any publisher sent free of postage, on receipt of price. The best copies selected with care. Circulars of information, price of artists' goods, frames, &c., sent on application, enclosing one stamp for return postage. Other new engravings are to be soon published, of which notice will be given to our customers. Address,

J. E. TILTON, PUBLISHER,
No. 188 Essex Street, Salem, Mass.

And dealer, wholesale and retail, in every description of Artists' goods.

ORIGINAL RECEIPTS FOR DESSERT.

Ice Cream.—The necessary ingredients are—two quarts of good rich milk, four fresh eggs, three-quarters of a pound of sugar, six teaspoonfuls of arrow-root. Rub the arrow-root smooth in a little cold milk, and mix the eggs and sugar together. Boil the milk, and stir in the arrow-root; then remove it from the fire, and stir it briskly, while adding in the eggs; beat it a great deal. Flavor according to your taste. (Take three-quarters quantity of ice to one-quarter of salt.)

Excelsior.—Pare and core six or eight apples, cut them in half, and put them into a pan, adding a little water; stew them until they become soft. Boil one pint and a half of milk, pour it over two slices of bread, and let it cool; add two large tablespoonfuls of flour, three eggs, as much sweetening as you like, and some nutmeg. Pour the whole over the apples, and bake all together for about an hour. Serve it with cream sauce.

Calf-Foot Jelly.—Boil one set of feet well in two quarts of water. Let the liquor stand until it becomes cool, and then carefully skim off all the grease. Afterward melt the jelly, and mix together and add to it whilst hot, about one pound and a half of sugar, some cinnamon, a little mace, one large lemon, the whites and shells of three eggs, and half a pint of wine; let the jelly come to a boil, and then strain it through a bag.

Cheese Cake.—Mix together one quart of cheese, (curd,) four eggs, half a grated nutmeg, a small portion of cream, a piece of butter as large as an egg, and as many dried currants, and as much sugar as is agreeable to your taste. Flavor with brandy.

Boiled Custard.—Beat—very light—five eggs; place one quart of milk over the fire, and when it comes to a boil, take it off the fire and stir in your eggs; season with whatever essence you prefer, and let it again come to a boil.

Custard in Cups.—Boil one pint of rich milk with a small portion of cinnamon in it; when cold, mix in four eggs—well beaten—and spices and sugar to your liking. Mix all well together, and bake in cups.

Brown Bettle.—Have ready a well greased pudding dish, and place in it, alternately, layers of buttered bread, sliced apples, nutmeg, and sugar.

ORIGINAL RECEIPTS FOR PUDDINGS.

Lemon Pudding.—Grate the rind of four lemons—wash, and cream half a pound of butter; pulverize half a pound of white sugar; and beat—separately—the whites and yolks of six eggs. Beat the sugar and the eggs together, and then add the butter. First stir into a small portion of the mixture the grated lemon peel, and then add it to the remainder, squeezing in the juice of one of the lemons. Make a rich pastry, which must be baked a little first, before pouring in the pudding. If it becomes too brown, whilst baking, cover it with a sheet of nicely greased white paper.

Apple Pudding.—Make a nice pastry, and put it on the sides of the dish, leaving the bottom uncovered. Pare and cut some apples into slices, and then put into your dish a layer of apples, sugar, cinnamon, and butter. Fill the dish, pour in a little water, and cover with pastry. Serve the pudding with sweetened cream.

Another Apple Pudding.—To two tincupfuls of apples, take three-quarters of a tincupful of melted butter, four eggs, as much sugar as suits your taste, half a grated nutmeg, one wineglassful of wine, and some grated lemon peel. Pumpkin pudding may be made in the same way, with the addition of half a pint of new milk, and a little salt.

Hunting Pudding.—The articles to be used are—one pound of grated bread, half a pound of suet, one pound of currants, two eggs, one glassful of brandy, half a pound of sugar, and one tincupful of cream. Boil the pudding in a bag for two hours. Serve it with a sauce.

Hard Times Pudding.—Mix together half a pint of molasses, half a pint of water, two teaspoonfuls of salaratus, and a large teaspoonful of salt—and thicken the mixture with sufficient flour to form a tolerably thick batter, and then pour it into a mould, or pudding-bag.

Almond Pudding.—Have ready half a pound of butter, half a pound of white sugar—pulverized—and half a pound of blanched almonds, well beaten. Mix these articles well together, and add five eggs, and a wineglassful of brandy or wine.

Bread Pudding.—The necessary ingredients are—six eggs, half a pound of sugar, a penny loaf soaked in milk, half a pound of butter, half a pound of raisins, and half a gill of wine. If not thick enough, when mixed, add a little flour.

ORIGINAL MISCELLANEOUS RECEIPTS.

To Make Yeast.—Boil together—for about twenty minutes—three quarts of water, one handful of hops, and one handful of salt; afterward strain them. While boiling hot, stir in about one quart of wheat flour. Let it stand until milk warm, and then stir in one pint of liquid yeast. Let it stand about twelve hours, stirring it frequently. Then mix in as much corn meal as will make it stiff. Let it stand another twelve hours, then rub it up, and stand it in the shade to dry.

Dumpling Dough.—Boil, and mash one dozen large sized potatoes, adding a little salt. When cooled, mix in enough flour to make the dough roll out well. Roll out enough for each dumpling, and wrap an apple in each piece of dough. Rub the dumplings in flour; and then put them into your bag, which must—previously—be dipped in cold water, and well rung out. Put your dumpling bag, when filled, in boiling water, and boil it for about three-quarters of an hour.

Sauce.—To a quarter of a pound of butter, take three tablespoonfuls of sugar, and one egg—beaten very light. Season with wine and nutmeg, and let it come to a boil.

Drawn Butter.—Mix a lump of butter—the size of an ordinary egg—and three tablespoonfuls of flour thoroughly together. Put one pint of milk over the fire, and when it boils add it to the other articles, and let boil again for a little while. Flavor with brandy, sugar, and nutmeg.

Another Sauce.—To one pint of boiling water, take a cupful of butter, (creamed,) with a small quantity of flour, as much sugar as suits your taste. Flavor with nutmeg and wine, and let it boil.

Tuffy.—Boil together—for about twenty minutes—one pound of sugar, one cupful of molasses, half a cupful of water, and a piece of butter the size of an ordinary walnut.

Icing.—Beat up the whites of two eggs, and add in three tablespoonfuls of powdered sugar, one teaspoonful of arrowroot, and half a teaspoonful of gum arabic.

Cream Sauce.—Procure some very thick sour cream, beat sugar into it, and season it with nutmeg.

ORIGINAL RECEIPTS FOR CAKES.

Gingerbread Nuts.—Rub half a pound of butter into a pound and a half of sifted flour; and mix in half a pound of brown sugar—crushed fine. Add two large tablespoonfuls of ginger, a teaspoonful of powdered cloves, and the same quantity of powdered cinnamon. Stir in a pint of molasses, and the grated peel of a large lemon—not the juice, as you must add, at the last, a very small teaspoonful of pearlsh dissolved in a little vinegar. Stir the whole mixture very hard, with a wooden spoon, or spaddle—and make it into a lump of dough just stiff enough to roll into a sheet about half an inch thick. Cut it out into small cakes about the size of a quarter of a dollar; or, make it up with your hands—well floured—into little round balls, flattening them on the top. Use West India molasses.

Golden Cake.—The articles composing this cake consist of the yolks of eight eggs, one cup and a half full of sugar, two cupfuls of flour, half a cupful of butter, half a cupful of sour cream, half a teaspoonful of soda, and one teaspoonful of cream of tartar. Both the silver and gold cakes form very nice jelly cake, by being rolled out into tolerably large, round cakes, having jelly spread between them.

Corn Starch Cake.—To one paper of corn starch take one pound of white sugar, half a pound of butter, and six eggs. Mix the butter and sugar well together with the yolks of the eggs, and add in the whites while stirring in the starch. Beat all well together, for only a few minutes.

Best Cake in the World.—The ingredients are—one pound of sugar, one cupful of butter, one cupful of sour milk, one tablespoonful of soda—dissolved in brandy—and a tablespoonful of cream of tartar mixed into four cupfuls of flour.

Silver Cake.—The ingredients are—the white of eight eggs, two cupfuls of sugar, two and a half cupfuls of flour, half a cupful of butter, half a cupful of sour cream, half a teaspoonful of soda, and one teaspoonful of cream of tartar.

MISCELLANEOUS RECEIPTS.

To Wash Fine Crochet Lace, that it may not Shrink and become Thick.—Cover a glass bottle with calico or linen, and then tack the lace smoothly upon it, rub it with soap and cover it with calico. Boil it for twenty minutes in soft water, let all dry together, and the lace will be found ready for use. A long piece of lace must be wound round and round the bottle, the edge of each round a little above the last, and a few stitches to keep it firm at the beginning and end, will be found sufficient.

To Remove Sunburn.—Milk of almonds made thus:—Take blanched bitter almonds, one-half ounce; soft water, one-half pint; make an emulsion by beating the almonds and water together, strain through a muslin cloth, and it is made.

To Dry Apples.—The apples are gathered as soon as they are ripe, and then carefully peeled, all that are bruised or rotten being thrown aside; each apple is then cut into quarters, and the core having been taken out, the pieces are strung on whip-cord, care being taken to keep each piece from touching the next. In this state they are hung in festoons on the walls of some dry, cool place, such as a large empty garret or loft, and in about a month's time, they become quite dry and yellow, when they may be packed away in bags or boxes, or whatever manner is most convenient. The apples should be examined once a week while drying, and all mouldy or rotten ones should be immediately removed, as they are certain to spoil the others. Apples dried in this manner retain their flavor for an extraordinary length of time, and make most excellent pies and puddings. The larger sorts, such as the Flower of Kent, or Nonpareils, are best adapted for drying, as they retain their original taste much better than the smaller ones.

A Simple Cure for Weak Eyes.—Acetate of zinc, half a drachm; distilled water, sixteen ounces; mix. Or else, take of white vitriol, ten grains; rose, or elder flower water, eight ounces. Or, dissolve five grains of white vitriol in four ounces of camphor water, and the same quantity of decoction of poppy heads. This wash is a stimulant and a detergent, and will be found very useful.

To Clean Wall Paper.—The best method is to sweep off lightly all the dust, then rub the paper with stale bread, cut the crust off very thick, and wipe straight down from the top, then begin at the top again, and so on.

To Remove Freckles.—An ounce of alum, and an ounce of lemon juice, in a pint of rose-water.

HOME-MADE WINES.

Gooseberry Wine.—Bruise the gooseberries with the hands in a tub; to every six pounds of fruit add a quart of cold spring water, stirring it thoroughly; let it stand twenty hours, then strain them; dissolve two pounds of sugar to every quart of water employed, let it remain another day, remove the scum very clearly, and pour it into the utensil or cask in which it is to remain previous to being bottled. The scum removed must be kept in flannel, and the drainings caught in a vessel; they must be added to the other liquor. Let it work about sixty hours, not more, and then cover down close. In four months it will be ready for bottling.

Raspberry Wine.—Take three pounds of raisins, wash clean, and stone them thoroughly; boil two gallons of spring water for half an hour; as soon as it is taken off the fire pour it into a deep stone jar, and put in the raisins, with six quarts of raspberries and two pounds of loaf sugar; stir it well together, and cover it closely, and set it in a cool place; stir it twice a day; then pass it through a sieve; put the liquor into a close vessel, adding one pound more loaf sugar; let it stand for a day and a night to settle, after which bottle it, adding a little more sugar.

Cherry Wine.—To make five pints of this wine, take fifteen pounds of cherries, and two of currants; bruise them together, mix with them two-thirds of the kernels, and put the whole of the cherries, currants, and kernels into a barrel, with a quarter of a pound of sugar to every pint of juice. The barrel must be quite full; cover the barrel with vine leaves, and sand above them, and let it stand until it has done working, which will be in about three weeks; then stop it with a bung, and in two months' time it may be bottled.

Currant Wine.—Take sixteen pounds of currants, three gallons of water, break the currants with your hands in the water, strain it off; put to it fourteen pounds of sugar, strain it into a vessel, add a pint of brandy, and a pint of raspberries; stop it down, and let it stand for three months.

eleven inches. Price, post-paid, with full directions for painting, one dollar.

THE JEWS-HARP LESSON.—A beautiful picture, new, painted by Brunet. Engraved by Grozeller. Companion to "The Little Bird." Size of plate, eight and a half by ten and a half inches. Price, post-paid, with directions for painting, sixty cents.

THE LITTLE BIRD.—A beautiful picture, new, painted by Brunet. Engraved by Grozeller. Companion to "Jews-harp Lesson." Size of plate, eight and a half by ten and a half inches. Price, post-paid, with directions, sixty cents.

TWO COPIES FOR ORIENTAL PAINTING.—In imitation of laid India work. They are new and beautiful designs for tables and folios. One is a handsome wreath, with fountain, birds, &c. The other is an elegant vase of flowers, with birds-nests, birds, butterflies, &c. Price, fifty cents each, or eighty cents for the pair, nicely done up on a roller, and post-paid.

THIRTY VARIETIES OF SMALL MEZZOTINTS.—Suitable for trial, for Grecian and Antique painting. Price, thirteen cents each, or one dollar and twenty cents per dozen, post-paid.

All engravings from any publisher sent free of postage, on receipt of price. The best copies selected with care. Circulars of information, price of artists' goods, frames, &c., sent on application, enclosing one stamp for return postage. Other new engravings are to be soon published, of which notice will be given to our customers. Address,

J. E. TILTON, PUBLISHER,
No. 188 Essex Street, Salem, Mass.

And dealer, wholesale and retail, in every description of Artists' goods.

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.

Poor Man's Pudding.—The ingredients are: Two and a half tablespoonsful 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 tablespoonsful 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 tablespoonsful 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 wineglassfuls 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 wineglassful of wine, one wineglassful 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 wineglassful 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 tablespoonsful 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 wineglassful 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 tablespoonfuls of rice flour, and one pint of wine. When cold, add three eggs well-beaten, and one tablespoonful 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 tablespoonfuls 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.

Omelet.—To one egg take a skimful of milk and a small portion of salt, with some pepper. Beat well together, and fry in butter. Turn it carefully.

MISCELLANEOUS RECIPTS.

A Perfumed Soap.—Take four ounces of marshmallow roots skinned, and dried in the shade; powder them, and add one ounce of starch; the same of wheaten flour; six drachms of pine-nut kernels, two ounces of blanched almonds, an ounce and a half of kernels husked, two ounces of oil of tartar, the same of oil of sweet almonds, and thirty grains of musk; thoroughly incorporate the whole, and add to every ounce half an ounce of florentine orris-root in fine powder; then steep half a pound of fresh marshmallow roots, bruised in the distilled water of mallows (or orange flowers,) for twelve hours, then squeeze out the liquor; then, with this liquor and the preceding powders and oils, make a stiff paste, to be dried in the shade, and formed into round balls. This soap is excellent for smoothing the skin, or rendering the hands delicately white.

Moths in Carpets.—Camphor will not stop the ravages of moths after they have commenced eating. Then they pay no regard to the presence of camphor, cedar or tobacco. Nor will the dreaded and inconvenient taking up and beating always insure success. But take a coarse, crash towel, and wring it out of clean water, and spread it smoothly on the carpet, then iron it dry with a good, hot iron, repeating the operation on all suspected places, and those least used. It does not injure the ply or color of the carpet in the least, as it is not necessary to press hard, heat and steam being the agents; and they do the work effectually on worms and eggs. Then the camphor will doubtless prevent depredations of the miller.

The Most Correct and Tasty Way of Arranging Flowers for Vases.—Much depends upon the formation of the vase, also the position in which it is to be placed. It is imperative that a due regard to the contrast of colors be studied; placing the larger and darker flowers in the back-ground, or centre, as the case may be. By no means over-crowd the vase—the majority of bouquets being spoil in effect by that one fault: as the natural beauty and elegance is much enhanced by a light and easy distribution in the arrangement.

The Cheapest and Simplest Method for Preserving the Skeletons of Leaves.—Make up a book of good, stout writing paper, (letter size,) and fasten down each skeleton leaf (when thoroughly dried) to the paper by means of a fine needle and thread, catching hold of the centre or main stem of each leaf only. Beyond this nothing but care is required to keep them in a high state of preservation. I made up my book in this way three years ago, and they are as good now as they were the first day I put them in.

How to take Fruit Stains out of a Muslin Dress.—Boil a handful of fig leaves in two quarts of water until reduced to a pint. With a clean sponge, dipped in this liquor, rub the part affected, and the stains will be entirely removed. Or—Rub the part on each side with yellow soap, then tie up a piece of pearlash in the cloth, and soak well in hot water, or boil; afterward expose the stained part to the sun and air until removed.

Baked Pears.—Take half a dozen of fine pears; peel them, cut them in halves, and take out the cores. Put them into a pan with a little red wine, a few cloves, half a pound of sugar, and some water. Set them in a moderate oven till tender; then put them on a slow fire to stew gently, with grated lemon-peel and more sugar, if necessary.

Fire in the Chimney.—In cases of fire in the chimney, it is an excellent plan to put salt on the fire in the grate below, as it acts chemically on the flaming soot above. This has been found to extinguish the fire in a short time, and deserves to be more generally known.

To Clean Paper on Walls, first lightly sweep off the dust with a clean broom. Divide a leaf a week old into eight parts. Take the crust in your hand, and beginning at the top of the wall, wipe it downward, in the lightest manner, with the crumb. Do not rub crossways nor upward. The dirt of the paper and the crumbs will fall together. Observe, you must not rub more than half a yard at a stroke, and when all the upper part is done, go round again, beginning a little above where you left off. If the rubbing is not done very lightly, the dirt will adhere to the paper.

Raspberry Sandwich.—Take half a pound of sifted sugar, half a pound of butter, two eggs, and two ounces of ground rice, work them well together, then add seven ounces of flour. Spread half this mixture upon buttered writing-paper, in a shallow tin or dish, then a layer of raspberry preserve, and next cover with the other half of the paste. Bake in a quick oven, and when required for use, cut it into thick pieces like sandwiches, having previously sifted a little lump sugar over it.

To Keep Brewer's Yeast, and Correct its Bitterness.—Pour three times the quantity of water upon it, stir it well up; pour the stale water off, and put on fresh every day, and it will keep for weeks. All brewer's yeast should have water poured on it, and be left to settle until the next day, it is then poured off, and the yeast carefully taken out, leaving a brown sediment at the bottom. Bread made from yeast prepared in this way will never be bitter.

To Remove Freckles without Discoloring the Skin.—The following will answer your purpose:—Rectified spirits of wine, one ounce; water, eight ounces; half an ounce of orange-flower water, or one ounce of rose-water; diluted muriatic acid, a teaspoonful. This, when properly mixed, should be used after washing.

The Best Way to Obtain the Skeletons of Leaves.—The skeletons of leaves may be obtained by soaking the leaves in a weak solution of sulphuric acid, which eats away all the body of the leaf, leaving only the fibres, in the form of a delicate network.

Cherries, to Candy.—The fruit must be gathered before it is ripe, prick and stone them, boil clarified sugar, and pour it over them.

FASHIONS FOR JULY.

FIG. I.—A BALL DRESS OF SEA GREEN SATIN, trimmed with three founces of wide Brussels lace. Head-dress a wreath of green leaves. Opera cloak of Broussa silk, lined with white, and trimmed with fringe and tassels.

FIG. II.—EVENING DRESS OF WHITE TABLETAN, trimmed with seven founces, each founce edged with a puffing of tabletan. Side-trimmings are formed by clusters of blue flowers and strings of pearls. The head-dress, and corsage, and sleeve trimming correspond with the skirt.

FIG. III.—DINNER DRESS FOR A WATERING-PLACE.—Skirt of apple-green silk, made long and very full. The body is of white, thin muslin, made round at the waist, and confined by a broad ribbon sash. This muslin body is trimmed with ruffles and bows of ribbon.

FIG. IV.—LACE MANTILLA.—Mr. George Bulpin is splendidly located in his new store, No. 415 Broadway, New York, where his beautiful variety of spring and summer Mantillas are displayed to the best advantage. We have selected two choice specimens for illustration. The first consists of a small Mantilla of plain lace surrounded by a circular founce: the body of the Mantilla is enriched by rows of fancy trimming, chenille, gimp, and guipure insertion: in the centre is a row of rich drop button trimming. The founce is decorated in like manner, and headed by a row of guipure lace edged with fringe.

FIG. V.—LACE MANTILLA from the same establishment, is of fine French lace arranged in the form of a circular, sur-

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

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

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

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

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

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

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

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

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

RECIPTS FOR THE TOILET.

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

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

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

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

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

TABLE RECEIPTS.

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

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

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

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

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

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

Velvet Cream.—One pint of cream, half an ounce of isinglass; keep stirring it over a fire till dissolved; sugar to your taste rubbed on a lemon. Take it off and stir it till nearly cold. Then pour it into a dish that has in it the juice of one lemon and two glasses of white wine. When well mixed, put it into your mould. It is better made the day before it is required.

Another.—Soak three-quarters of an ounce of isinglass five minutes in a gill of sherry, madeira, or raisin wine; then dissolve it over the fire, stirring it all the time. Rub the rind of two lemons on six ounces of loaf sugar, and add it with the juice to the hot solution, which is then to be poured gently into a pint of cream. Stir the whole until cold, and put it into moulds.

Snow Rice Cream.—Put into a saucepan four ounces of ground rice, two ounces of loaf sugar, six or eight drops of essence of almonds, two ounces of fresh or salt butter. Add a quart of new milk. Boil fifteen or twenty minutes, until smooth. Pour into a mould previously greased with Florence oil. Turn it out when quite cold, and serve with preserves round it.

Stewed Tomatoes.—Slice the tomatoes into a tinned saucepan; season with pepper and salt, and place bits of butter over the top; put on the lid close, and stew twenty minutes. After this, stir them frequently, letting them stew till well done; a spoonful or two of vinegar is an improvement. This is excellent with roast beef or mutton.

To make Good and Clear Coffee.—Grind two large table-spoonfuls of coffee, put it into the coffee-pot, and fill up the pot with quite boiling water; set it over the fire for one minute, then pour in the white and the crushed shell of an egg. Let stand ten minutes, and it will be found bright and clear as water.

Preserved Pears.—Take as many pears as you require, and steam them for fifteen minutes. Then pare them, leaving them on the stems, and add an equal weight of clarified sugar. Boil them over a slow fire for a short time. A little sherry, in the proportion of half a wineglassful to every pound of pears, is a great improvement.

Fig Pudding.—Six ounces of figs chopped fine, six ounces of suet, three ounces of bread-crumbs, three ounces of sugar, three eggs, and a little nutmeg. Boil it three hours. Pour arrowroot custard over it.

MISCELLANEOUS RECEIPTS.

To Dry Plants.—Be careful to gather the specimens in dry weather, after the dew has evaporated. The best way to take them home is in the crown of a hat, or a tin sandwich box. Then taking up each specimen singly, lay it smooth between two sheets of blotting-paper, and then place it inside a large book; then another specimen a few leaves distant, and so on, till the book is full. This done, tie it up tightly with a string, and place two flat irons on it. Thus the plants are to remain for a day, and then be changed into fresh blotting-paper, to dry them still more, and so on for four or five days, when they will all be found a good color, and fit to put away. Some plants require different treatment. In thick-stalked and woody plants, the under side of the stem is first to be cut away. Berries must be dried by being hung up in the air or sun. Stonecrops and heaths must be dipped for three or four minutes in boiling water, before laying out; if this be not done, the juicy plants will grow even for a long time after they are placed in the paper, and the leaves of the heaths will soon fall off.

To make Marmalade of Pears.—Take six pounds of small pears and four pounds of loaf sugar. Put the pears into a saucepan with a little water, and set it on the fire. When the fruit is soft, take them out; pare, quarter, and core them. As you do this, throw the pieces into another saucepan containing cold water, and when all are done, set them

on the fire. As soon as they are sufficiently soft, rub them through a sieve. Having, in the meantime, clarified the sugar, and boiled it to a good syrup, pour it to the pulp. Set it on the fire and stir the whole well together until the marmalade is of the proper consistence. Then take it off the fire, put it into pots, and when cold tie them down.

For Preserving Green Peas.—1. Shell the peas, and put them into a saucepan of boiling water. Give them two or three warms only, and then put them into a colander. When the water is drained off the peas, place them on a cloth spread out on the dresser, and then pour them on to another cloth, to dry perfectly. Bottle them in wide-mouthed bottles, leaving room only for a clarified mutton suet, about an inch thick, which is to be poured over them, and for the cork. Cover the corks with rosin, and keep the bottles in a cellar, or bury them in the earth. When they are to be used, boil them till tender with a bit of butter, a spoonful of sugar, and a bit of mint.

Another Receipt for Preserving Green Peas.—2. Shell, scald and dry the peas, as directed in the first receipt. Place them on tins or on earthen dishes in a cool oven to harden. Keep them in paper bags hung up in the kitchen. When they are to be used, let them lie an hour in water. Then set them on the fire in cold water, with a bit of butter, and let them boil till ready. Boil a sprig of dried mint with them.

Another way of Drying Succulent Plants, is to place the ends in water, and let them remain in a cool place until the next day. When about to be submitted to the process of drying, place each plant between several sheets of blotting-paper, and iron it with a large, smooth heater, pretty strongly warmed, till all the moisture is dissipated. Some plants require more moderate heat than others, and herein consists the nicety of the experiment; but we have generally found that if the iron be not too hot, and is passed rapidly, yet carefully, over the surface of the blotting-paper, it answers the purpose equally well with plants of almost every variety of hue and thickness.

Mixture to Destroy Bugs.—Mix half a pint of spirits of turpentine and half a pint of best rectified spirits of wine in a strong bottle; add, in small pieces, half an ounce of camphor. Shake the mixture well, and, with a sponge or brush, wet the infected parts. The dust should be well brushed from the bedstead and furniture, to prevent any stain. If this precaution be taken, there will be no danger of soiling the richest damask. The smell of the mixture will soon evaporate after using. Only one caution is necessary: never apply the mixture by candlelight, lest the spirits should catch the flame of the candle and set the bed-curtains on fire.

Essence of Celery.—This may be prepared by soaking for a fortnight half an ounce of celery-seeds in a quarter of a pint of brandy. A few drops will flavor a pint of soup or broth equal to a head of celery.

FASHIONS FOR AUGUST.

FIG. I.—DRESS FOR WATERING-PLACE of grenadine, with two skirts; the sleeves and breast adorned with knots of ribbon.

FIG. II.—DRESS FOR LITTLE GIRL, in a rich, Scotch plaid silk; hat of Leghorn, trimmed with an ostrich plume.

FIG. III.—DRESS FOR LITTLE BOY, in linen plaid.

FIG. IV.—BLACK LACE MANTILLA, suitable for summer wear: a beautiful and stylish article.

FIG. V.—TRAVELING SKIRT, manufactured by Douglas & Sherwood, 343 Broadway, New York, is one of the most popular skirts introduced this season. The material is brown linen, and for the purpose for which this skirt is designed nothing could be more appropriate. It is made in the usual form of hoop skirts, with an adjustable *tournour*, four flexible steel hoops are introduced into the body of the

	Size of Plate.	Price.
Hiwatha's Wooing,	14 by 18	\$1.50
The Farm Yard,	13 by 19	1.50
Age and Infancy,	16 by 22	2.00
The Happy Family,	13 by 17	1.25
Les Orphelines,	9 by 11	1.00
The Jewsharp Lesson,	9 by 11	60
The Little Bird,	9 by 11	60
Evangeline, (Longfellow.)	16 by 22	1.00
Beatrice Cenci,	16 by 22	1.00

These are intended for Grecian and Antique Painting, and have full and separate rules how to paint each object, how to mix each color. They also continue to publish new and desirable things in this line, of which they send notice to their customers.

Seminaries, Dealers and Teachers furnished with the above, and all Artists' Goods at a liberal discount.

Sets of the best English Oil Colors in tubes, varnish, oils, brushes, and the other needful materials for Grecian and Antique Painting, furnished for three dollars. Small trial pictures for use at thirteen cents each.

Improvements made from time to time in these and other styles, will be communicated to our customers, *without extra charge*.

Directions to our new style Antique Painting, Grecian Painting, Oriental and Potichomanie, furnished full and complete (so that any child may learn without other instruction,) for one dollar, post-paid, with rules for varnish, &c.

Purchasers to the amount of five dollars, are entitled to all our directions free. Persons ordering the directions for one dollar, and after buying materials to the amount of five dollars, may deduct the one dollar paid for directions.

Address, J. E. TILTON & CO.,

Publishers and Dealers in Artists' Goods, Boston, where they have established their principal house, for the better accommodation of a large and increasing business.

ORIGINAL RECEIPTS FOR CAKES.

Rhode Island Gingerbread.—Mix the ingredients as follows, and bake them one hour:—Two pints of flour, two pints brown sugar, two pints butter—nicely creamed, one pint milk, two tablespoonfuls of ginger, two tablespoonfuls of cinnamon, two teaspoonfuls of cloves, one teaspoonful of nutmeg, one teaspoonful of pearlsh, three eggs, some wine, and a wineglassful of brandy. If you please, you can add fruit.

Fruit Cake.—One pound of sugar, one pound of flour, ten eggs, two pounds of raisins, one pound of currants, (picked and washed,) and one pound of citron. Beat the sugar and butter together until creamed, then beat the eggs, and add them in, beating thoroughly; also put in a portion of cinnamon and mace, as much as is agreeable to you, and a small quantity of brandy.

Doughnuts.—One and a half pints of rich milk, half a pint of melted butter and lard, half a teaspoonful of sugar, some salt, half of a small sized teaspoonful of ground cinnamon, and four eggs—well beaten. Let your dough rise in your crock, and then make it up into a loaf not very stiff. Afterward work it up again, cut out your cakes, and let them rise before you bake them.

Cup Cake.—The necessary materials are:—Two cupfuls of sugar, one cupful of butter, four cupfuls of cream, three cupfuls of flour, four eggs, and two teaspoonfuls of dissolved saleratus. Bake in small cups—greased, so that the cakes may be readily turned out.

Soft Cakes in little Pans.—Rub one pound and a half of butter into two pounds of flour, and add one wineglassful of wine, one wineglassful of rose-water, two wineglassfuls of yeast, some nutmeg, cinnamon, and raisins. Bake in little pans.

Black Cake.—Dissolve a teaspoonful of pearlsh in a little new milk, and set it by in a warm place. Then cream one pound of butter, and add to it two pounds of flour, nine eggs, (well beaten,) and one pint of molasses. Beat the whole well together, and then add a wineglassful of brandy, and a teaspoonful of sweet cream.

Another Black Cake.—One pound of sugar, one quart of molasses, six eggs, one teaspoonful of ginger, one cupful of cream, half a pound of butter, two teaspoonfuls of saleratus, with fruit and spices to your liking. Mix like pound cake, and bake in the same way.

Yankee Cake.—The ingredients are:—One teaspoonful of butter, two cupfuls of sugar, four eggs, three cupfuls of bread dough, two teaspoonfuls of soda, (dissolved) four teaspoonfuls of cream of tartar, and whatever essence you prefer.

York Cake.—One pound of sugar, one pint of molasses, two cupfuls of lard or butter, one pint of sweet milk, four eggs, two teaspoonfuls of saleratus, cinnamon and ginger to your liking, and enough flour to form a good cake dough.

Dover Cake.—One pound of sugar, half a pound of butter, one pound of flour, six eggs, half a pint of cream, a teaspoonful of soda, and the flavor you most prefer. Three-quarters of a pound of raisins or currants are an improvement.

Queen Cake.—One pound of butter—well worked, and one pound of sugar. Beat the butter and eggs together to a cream; beat ten eggs very light, and add them in by degrees. Mix in one pound of flour sifted fine.

Pint Cake.—One pint of dough, one teaspoonful of sugar, one teaspoonful of butter, three eggs, one teaspoonful of pearlsh, with the addition of some raisins and spices.

Composition Cake.—One pound of flour, one pound of sugar, half a pound of butter, seven eggs, half a pint of cream, and a gill of brandy.

ORIGINAL RECEIPTS FOR BEVERAGES.

Beer.—To four gallons of water take two pounds of sugar, one quart of molasses, half a teaspoonful of ginger, one pint sots, two spoonfuls of cream of tartar, one and a half spoonfuls of ground allspice. Put the spices into bags; beat the water and pour it over the spices; mix the whole of the ingredients in an open vessel, let it stand over night, then skim off the top of the liquid, take out the bags of spices, and pour it carefully into jugs, bottles, or a keg; it will be fit for use in twenty-four hours.

French Raspberry Vinegar.—Take a sufficiency of the ripe berries, and wash them well. Then pour the juice, and mashed fruit into a bag, and press the liquor through it into a vessel. To each quart of juice take one pound of white sugar, and one pint of the best vinegar. Mix together the juice and vinegar, and give them a boil; when boiled, add in—gradually—the sugar, and boil and skim until the scum ceases to rise. Cork tightly, and stow away in a cool place.

Nectar Cream.—One gallon of water; four pounds of white sugar; four ounces of tartaric acid; four tablespoonfuls of flour, and the whites of four eggs. Beat the ingredients well together, then boil them for three minutes; let the mixture cool, and then add one ounce of essence of lemon. When using it, take one-third portion of syrup to two-thirds water, and add a little super-carbonate of soda.

Currant Shrub.—Prepare your currants as you would for making jelly. To one gallon of juice, add three pounds of sugar, one quart of brandy or whiskey. Put the juice and sugar on to simmer, then take it off the fire, and let it cool before you add the spice. Put into it orange peel or allspice.

Egg Nog.—Use five or six eggs to half a gallon of milk. Beat the yolks and whites separately, bring the milk to a boil, and then add the yolks. Sweeten to your taste, stir in the whites, and then add the quantity of brandy you prefer. The milk may be either cold or warm.

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 linseed 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.

Liquid Sherbet.—Dissolve two pounds of loaf sugar in one gallon of water, and simmer over a slow fire. When cooling, add one ounce of acetic acid and three-quarters of a pound of tartaric acid; mix it together, and when cold, add one shilling's worth of essence of pine-apple. Put a twentieth part of this mixture into each of twenty wine bottles, and part fill them with clear water. Before corking, add to each one scruple of carbonate of soda.

Substitute for Coffee.—Scrape clean three or four good parsnips, cut them into thin slices, bake till well brown, grind or crush, and use in the same manner as coffee, from which it is scarcely distinguishable.

Lemon Cheese.—Grate the rind of two lemons, half pound of sugar, and the same quantity of butter and eggs.

MISCELLANEOUS RECIPTS.

A Method of Uniting Bronze Ornaments without Fire.—Take one ounce of sal-ammoniac, and one of common salt, an equal quantity of calcined tartar, and as much of bell-metal, with three ounces of antimony; pound well all together, and sift it. Put this into a piece of linen, and enclose it well all round with fuller's earth, about an inch thick. Let it dry; then put it between two crucibles over a slow fire, to get heat by degrees. Push on the fire till the lump becomes red-hot, and melted altogether; let the whole cool gradually, and pound it into powder. When you want to solder anything, put the two pieces you want to join on a table, approaching their extremities, as near as you can, to one another. Make a crust of fuller's earth, so that holding to each piece and passing under the joint, it should open over it on the top; then throw some of your powder between and over the joint. Have some borax, which put into hot spirits of wine till it is consumed, and with a feather rub your powder at the joint; you will see it immediately boil. As soon as the boiling stops, the consolidation is made; if there be any roughness grind it off on a stone.

The Process of Obtaining a Fac-simile of an Engraving.—The print is soaked first in a solution of potash, and then in one of tartaric acid. This produces a perfect diffusion of crystals in bi-tartrate of potash, through the texture of the unprinted part of the paper. As this salt repels oil, the ink roller may now be passed over the surface, without transferring any of its contents to the paper, except in those parts to which the ink had been originally applied. The ink of the print prevents the saline matter from penetrating wherever it is present, and wherever there is no saline matter present the ink adheres; so that many impressions may be taken, as in lithography.

To Clean and Remove Fly-marks from Gilt Frames.—First cleanse the gliding with a camel's-hair brush, using the following detergent fluid for the purpose. Water, one pint; borax, half an ounce; carbonate of ammonia, a quarter of an ounce. Use the fluid freely with the brush, doing the frame in portions of about a foot at a time. Let the frame dry by the ordinary influence of the air, but do not attempt to rub it with either linen or silk upon any account. When the frame is dry, those portions which are very much worn may be restored by touching the parts with another fine brush imbued with shell gold that is sold by the artists' colormen.

To Wash Flannels, &c., without Shrinking.—Beat up a nice lather with soap and warm water; let the flannels lay in it a short time, and then wash them well, taking care not to rub them with soap, as that makes them hard. Hose should always be hung up by the feet.

Cleaning Black Kid Boots.—Take three parts of the white of eggs, and one of best black ink, mix them together thoroughly, and apply the mixture to the article with a soft sponge. I have never known this to fail.

To Remove Grease Stains from Paper.—Gently warm the greased or spotted part of the paper, and then press upon it pieces of blotting paper, one after another, so as to absorb as much of the grease as possible. Have ready some fine, clear, essential oil of turpentine heated almost to a boiling state, warm the greased leaf a little, and then, with a soft, clean brush, wet the heated turpentine both sides of the spotted part. By repeating this application, the grease will be extracted. Lastly, with another brush, dipped in rectified spirits of wine, go over the place, and the grease will no longer appear, neither will the paper be discolored.

How to Cool a Room.—The Scientific American says that the simplest and cheapest way to cool a room is to wet a cloth of any size, the larger the better, and suspend it in the place you want cooled. Let the room be well ventilated, and the temperature will sink from ten to twenty degrees in less than an hour. During such a terribil term as we have had this would be worth trying.

To Remove Mildew.—Take two ounces of chloride of lime, pour on it a quart of boiling water, then add three quarts of cold water; steep the linen twelve hours, when every spot will be extracted. This will be found to quite surpass the buttermilk and chalk recipe so often used.

How to Clean Leather Gaiters.—The following will give them a good polish. The whites of three eggs evaporated till the substance left resembles the common gum, dissolved in a pint of gin, and put into an ordinary wine bottle, and fill up with water.

To take Grease Spots out of Papered Walls.—With a piece of flannel, dipped in spirits of wine, go carefully over the injured parts once, (or twice if very bad,) when the spots will be entirely erased from the paper, which will look as well as ever.

To Clean White Feathers.—Wash them well in soft water, with white soap and blue; rub them through very clean, white paper, beat them on the paper, shake them before the fire, dry them in the air, and afterward curl them.

To Curl Feathers.—Heat them gently before the fire, then, with the back of a knife applied to the feathers, they will be found to curl quickly and well.

To Restore Peach-color Ribbon when turning Red.—Salt of potash dissolved in water; place the ribbon on a clean table, and apply the mixture with a sponge.

FASHIONS FOR SEPTEMBER.

FIG. I.—DRESS OF BROWN SILK, with a double skirt. The upper skirt is trimmed with diamonds of black velvet and lace. The corsage is made high, with *revers* trimmed to correspond with the skirt. The sleeves are composed of two large puffs, and finished at the hand with a deep cuff. Cap of lace ornamented with bows of ribbon.

FIG. II.—A WALKING DRESS OF DARK GREEN SILK, made with two skirts. The upper skirt is open at the sides, forming a kind of apron in front. This is trimmed with a lattice work of velvet. The body is high and plain, with a very long point in front. The sleeves are very full, with a large pointed *jockey* at the top, and a small pointed cuff at the hand. Bonnet of white silk.

FIG. III.—STRAW BONNET, trimmed with long sprays of grass. The face trimming consists of a very full tulle cap, with a bunch of roses and leaves placed low on one side, and a plait of green velvet over the top of the head.

FIG. IV.—NEAPOLITAN BONNET, with a cape and band across the top, of white silk. A bunch of green leaves, scarlet flowers and grasses, is placed on the left side.

GENERAL REMARKS.—The new dress goods have scarcely made their appearance yet, but most of the fall silks which have been opened have either double skirts, or a single skirt trimmed with two wide flounces. Three and four flounces

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.

ORIGINAL RECEIPTS FOR DESSERT.

Calf's-foot Jelly.—To one set of feet take two quarts of water. Boil them well, let the liquor stand until it becomes cool, then carefully skim off all the fat. Take about one pound and a half of sugar, some cinnamon, a little mace, one large lemon, (or three lemons,) the whites of three eggs, and the shells, and half a pint of wine; (or one pint of wine.) Mix these ingredients with the cold liquor, then put it over the fire, let it come to a boil, and then strain it through a flannel jelly-bag.

Lemon Custard.—Beat the yolks of eight eggs until they become as white as milk, and then add to them a pint of boiling water, and the grated rinds of two lemons; sweeten to your taste, and stir the mixture over the fire until it seems to be thick enough for use, and then add in a large wineglassful of rich wine, and half the quantity of brandy; give the whole a scald, and pour it into cups. To be served cold.

Floating Island.—Beat the whites of two eggs so light that a spoon will stand in it, and by degrees beat in two tablespoonfuls of some favorite jam, two tablespoonfuls of currant jelly, and five tablespoonfuls of loaf sugar. Drop the float upon the surface of a quart of milk poured into a deep glass or china dish. The milk must be sweetened, and flavored with a small portion of wine.

Cherry Toast.—Stone and stew what you consider a suitable quantity of cherries, adding as much sugar as you prefer, and also some sticks of cinnamon. Toast some small, thin slices of bread; put a layer of it on the bottom of a dish, then a layer of cherries, and so on until the dish is filled. The juice should be flavored with a small portion of wine. Serve this dish cold.

Pumpkin Custard.—Mix with one quart of stewed pumpkins, six eggs, a quarter of a pound of butter, half a pint of wine, some nutmeg, and as much sugar as you prefer.

Jelly Custard.—To a cupful of the jelly you most prefer, add one egg—well beaten—and three teaspoonfuls of cream. After mixing the ingredients thoroughly together, bake in a fine puff crust.

PARLOR AMUSEMENTS.

DUMB PROVERBS.—A player thinks of a proverb, and then without speaking tries to make it understood by actions. But it is best before commencing the game to appoint a President, so that if the proverb is not guessed, he can ask any question in reference to it, if he thinks it is not sufficiently intelligible. We give some examples:—

The player leaves the room, and then rushes in and around the room in great fear and trembling, constantly looking behind, as if expecting that some one was chasing him. The one who first guesses "Fugitives fear, though they be not pursued," must take his (or her) turn, and give another one—we will suppose "Some are very busy, and yet do nothing." This can be done by going about lifting and moving different articles and putting them down again in the same place, doing it swiftly, and as though they thought they were very industrious and had so very much to do.

Another proverb that could be acted in this way, is, "They who give willingly, love to give quickly." The player can pick up any of the small articles about the room, and present one to each of the company, and by motions beg of them to accept them, doing so with a cheerful and quick manner. "Two of a trade seldom agree," is another proverb, and requires two performers who leave the room and decide what trade they will represent, and then entering again, they work very pleasantly together, acting as though they were very friendly, when in a few moments a change comes over them, and they end as if they were disputing, and are quite angry with each other.

ART RECREATIONS.

FOR GRECIAN PAINTING.—J. E. Tilton & Co. Boston and Salem, Mass., publish the following fine and desirable engravings, which they send by mail, *post-paid*, on receipt of price.

	Size of Plate.	Price.
Hiawatha's Wooing,	14 by 18	\$1.50
The Farm Yard,	13 by 19	1.50
Age and Infancy,	16 by 22	2.00
The Happy Family,	13 by 17	1.25
Les Orphelines,	9 by 11	1.00
The Jewsharp Lesson,	9 by 11	.60
The Little Bird,	9 by 11	.60
Evangeline, (Longfellow.)	16 by 22	1.00
Beatrice Cenci,	16 by 22	1.00

These are intended for Grecian and Antique Painting, and have full and separate rules how to paint each object, how to mix each color. They also continue to publish new and desirable things in this line, of which they send notice to their customers.

Seminaries, Dealers and Teachers furnished with the above, and all Artists' Goods at a liberal discount.

Sets of the best English Oil Colors in tubes, varnish, oils, brushes, and the other needful materials for Grecian and Antique Painting, furnished for three dollars. Small trial pictures for use at thirteen cents each.

Improvements made from time to time in these and other styles, will be communicated to our customers, *without extra charge*.

Directions to our new style Antique Painting, Grecian Painting, Oriental and Potichomanie, furnished full and complete (so that any child may learn without other instruction,) for one dollar, *post-paid*, with rules for varnish, &c.

Purchasers to the amount of five dollars, are entitled to all our directions free. Persons ordering the directions for one dollar, and after buying materials to the amount of five dollars, may deduct the one dollar paid for directions.

Address, J. E. TILTON & CO.,

Publishers and Dealers in Artists' Goods, Boston, where they have established their principal house, for the better accommodation of a large and increasing business.

ECONOMY IN DRESS.

FEMALE UNDER CLOTHES.—The cost of these is not near so great as many suppose. A lady can procure, if she makes them herself, for little more than ten dollars, the following:

Six good plain chemises.
Ditto pairs of drawers.
Ditto petticoats.
Ditto night-dresses.

Get two pieces of long cloth. The pieces run from 40½ to 41½ yards; and, if properly cut, scarcely a thread need be wasted. The eighty-three yards will make

	Yards.
Six chemises, 1¼ long, 2¼ in each, - - -	15
Six pairs of drawers, 1¼ long, 2¼ in each, - -	13½
Six petticoats, 1¼ long, 4 widths, 5 in each, -	30
Six night-dresses, 13 by 16 long, 4 widths, leaving 13 inches for sleeves, - - - - -	24
	82½

These should all be cut out at the same time, as the sloppings from the drawers will cut the bands, and bands for petticoats, shoulder-straps, collars, wristbands, gussets, etc., for night-dresses. The sleeves of chemises ought to be cut from the piece taken off the top; the small gores joined on at the bottom from the piece cut out each side. When the set is completed, mark them neatly.

Number each article, and wear them in rotation. It is advisable to get two other pieces of long cloth and com-

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.

ART RECREATIONS.

FOR GRECIAN PAINTING.—J. E. Tilton & Co. Boston and Salem, Mass., publish the following fine and desirable engravings, which they send by mail, *post-paid*, on receipt of price.

	Size of Plate.	Price.
Hiawatha's Wooing,	14 by 18	\$1.50
The Farm Yard,	13 by 19	1.50
Age and Infancy,	16 by 22	2.00
The Happy Family,	13 by 17	1.25
Les Orphelines,	9 by 11	1.00
The Jewsharp Lesson	9 by 11	.60

The Little Bird,	9 by 11	.60
Evangeline, (Longfellow,)	16 by 22	1.00
Beatrice Cenci,	16 by 22	1.00

These are intended for Grecian and Antique Painting, and have full and separate rules how to paint each object, how to mix each color. They also continue to publish new and desirable things in this line, of which they send notice to their customers.

Seminaries, Dealers and Teachers furnished with the above, and all Artists' Goods at a liberal discount.

Setts of the best English Oil Colors in tubes, varnish, oils, brushes, and the other needful materials for Grecian and Antique Painting, furnished for three dollars. Small trial pictures for use at thirteen cents each.

Improvements made from time to time in these and other styles, will be communicated to our customers, *without extra charge*.

Directions to our new style Antique Painting, Grecian Painting, Oriental and Potichomanie, furnished full and complete, (so that any child may learn without other instruction,) for one dollar, post-paid, with rules for varnish, &c.

Purchasers to the amount of five dollars, are entitled to all our directions free. Persons ordering the directions for one dollar, and after buying materials to the amount of five dollars, may deduct the one dollar paid for directions.

Address, J. E. TILTON & CO.,

Publishers and Dealers in Artists' Goods, Boston, where they have established their principal house, for the better accommodation of a large and increasing business.

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 Bayadera 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

When an infant is twelve months of age, bread and milk should be given every night and morning; stale bread toasted, soaked in a little hot water, and then the milk (of one cow) added cold.

Solid meat is not generally required until an infant is fifteen months of age, and then to be given sparingly, and cut very fine. Roasted mutton, or broiled mutton-chop (without fat) is the best meat; next that, tender, lean beef or lamb; then fowl, which is better than chicken; no pork or veal; no pastry; no cheese; the less butter the better.

An infant should not be put upon its feet soon, especially while teething or indisposed.

Avoid over-feeding at all times, more particularly during teething. It is very likely to produce indigestion and disordered secretions, the usual primary causes of convulsions, various eruptive complaints, and inflammatory affections of the head, throat, and chest.

ORIGINAL RECEIPTS FOR CAKES.

Plum Cake.—One pound of butter, one pound of flour, one pound of sugar, two pounds of currants, three pounds of raisins, one pound of citron, twelve eggs, two nutmegs (grated), a little mace, two teaspoonfuls of cinnamon, a wine-glassful of brandy, and the same quantity of wine and of rose water.

French Cake.—One and a half cupfuls of sugar, four tablespoonfuls of butter, one cupful of milk, three cupfuls of flour, two eggs, three-quarters of a teaspoonful of soda, and one and a half teaspoonfuls of cream of tartar; flavor to your liking. Put all the ingredients together at once, and beat up quickly.

Sponge Cake.—The weight of twelve eggs in sugar, the weight of seven eggs in flour; beat the whites of the eggs to a froth; also, beat the yolks well; add the sifted sugar to the whites, then put in the yolks, then the flour; add also the grated rind, and the juice of three lemons.

Crunners.—One pound of sugar, a quarter of a pound of lard, a quarter of a pound of butter, a teacupful of milk, a teacupful of pearlash, a little orange peel, and four eggs; beat the eggs and sugar together, and add enough of flour to make a dough.

Bread Fruit-cake.—Prepare one pound of very light bread dough, and work half a pound of butter into it, and let it stand awhile; mix three-quarters of a pound of sugar and five eggs together; pour all into a pan, and mix well with some spices, brandy, and raisins, and then bake it.

An Elegant Cake.—Two cupfuls of sugar, a small lump of butter, half a pint of milk, four eggs, one cocoanut (grated), a teaspoonful of oil of lemon, (or grated rind of lemon,) a teaspoonful of soda, and two teaspoonfuls of cream of tartar.

ORIGINAL USEFUL RECEIPTS.

Recipe for Dyspepsia.—To a handful of bearhound add the same quantity of rue, and of burdock-root; put to these articles two quarts of water, and slowly boil it down to one quart; strain it, and put in half a pint of honey; and, when cold, add half a pint of the best French brandy. Dose—two tablespoonfuls night and morning.

Pomatum.—Melt about half a pint of marrow, and add to it six cents worth of castor oil, and three tablespoonfuls of alcohol; scent it to your liking. First rend the marrow, then melt it, and put in all but the perfume, and beat it until it becomes like cream; then add the perfume.

For Cleaning Carpets, &c.—One pint of ammonia, one pint and a half of water, and two ounces of borax. This mixture, if diluted a little, will clean silks without injuring them, and it is also an excellent hair tonic. It cleans the hair nicely, it is said.

To Clean Silver.—Rub the tea-pot on the outside with a piece of flannel lightly moistened with sweet oil; then wash it well with soap suds. When dry, rub it well with a piece of chamois skin and some whiting.

A Homoeopathic Hair Restorer.—This is a receipt to make hair grow, and is composed of the tincture of cantharides, and water, in the proportion of ten drops of the former to half a gill of the latter.

ORIGINAL RECEIPTS FOR PUDDINGS.

Pound-cake Pudding; to be Served Hot.—Ingredients:—One pint of flour; one common size cupful of cream; one teacupful of sugar; three eggs; one-quarter pound of butter; one teaspoonful of soda, dissolved in warm water; then add it to the cream, two teaspoonfuls of cream of tartar put dry into the flour. Bake the pudding an hour in a slow oven; serve it with sauce.

A Simple Pudding.—Boil a quart of milk; cut up some bread into small pieces, and soak them in the milk for about an hour; then add a tablespoonful of Indian meal, and a piece of butter the size of a walnut; sweeten well, and put in nutmeg and other spices. Bake about twenty minutes.

Bird's-nest Pudding.—A layer of grated bread, and another of apples, cut very thin; add sugar, butter, and nutmeg, with a wineglassful of wine; add layer after layer until your dish is full. Bake an hour.

Corn Pudding.—Grate four dozen ears of corn; add to it one quart of milk, four teaspoonfuls of sugar, one teaspoonful of salt, and four eggs. Bake two hours and a half.

TABLE RECEIPTS.

To Cook Oysters.—Butter a saucer or shallow dish, and spread over it a layer of crumbled bread, a quarter of an inch thick; shake a little pepper and salt, and then place the oysters on the crumbs, pour over also all the liquor that can be saved in opening the oysters; and then fill up the saucer or dish with bread crumbs, a little more pepper and salt, and a few lumps of butter here and there at the top, and bake half an hour, or an hour, according to the size. The front of a nice clear fire is the best situation; but if baked in a side oven, the dish should be set for a few minutes in front to brown the bread.

To Stew Red Cabbage.—Shred the cabbage, wash it, and put it over a slow fire, with shreds of onion, pepper, and salt, and a little plain gravy. When quite tender, and a few minutes before serving, add a bit of butter rubbed with flour, and two or three spoonfuls of vinegar, and boil the whole up.

Potato Cheesecakes.—One pound of mashed potatoes, quarter of a pound of currants, quarter of a pound of butter and sugar, and four eggs; mix well. Bake in tins lined with paste.

FASHIONS FOR DECEMBER.

FIG. I.—CARRIAGE DRESS OF PURPLE SILK, with two flounces, each flounce is trimmed with rows of narrow black velvet ribbon. Cloak of black velvet, trimmed with fur. Bonnet of white velvet and blonde, trimmed with feathers.

FIG. II.—WALKING DRESS OF TAN COLORED POPLIN, ornamented down the front breadth with a velvet trimming woven in the silk. Cloak of French cloth, in the Bournoise form. Bonnet of dark green velvet and black lace.

FIG. III.—MORNING ROBE OF LIGHT GREY SILK, buttoning in its whole length, and trimmed down the front by broad plaided bands. The loose sacque has a broad band of plaid