

a time. For example—you pass a brush charged with either of the above solutions first over all the blues, and afterward apply the sand as directed below; then the gum or glue is to be applied over all the parts colored red, and so on, until the design is complete. Great care is required in laying on the fine and delicate touches in some parts of the picture, because the gum or glue is liable to spread, and thus destroy the effect by causing too much sand to adhere to a part where it was not required.

APPLYING THE SAND does not require much dexterity; the only precaution necessary, is having the sand perfectly dry, and each color kept in a distinct box or tray. When the gum or glue has been applied over any particular color upon the outline, select the colored sand required, and sift it through a piece of fine muslin over the whole of the outline; allow it to remain for about two minutes, then shake off the superfluous sand upon a sheet of writing-paper, and return it to the proper box or tray. Proceed in this manner with each color until the outline is filled in, then set it aside for three or four hours in a warm place, or, if the card-board is very stiff, place the picture upon the hearth-rug before the fire, and it will soon dry.

TOUCHING UP THE PICTURE should not be attempted until the whole of it is perfectly dry, and then the strong outlines, such as architectural work, veinings, and divisions of rocks, trees, drapery, &c., should be touched up with colors in powder, mixed with some of the thin glue. Indian ink is very useful for strengthening different parts of the picture, giving a finish to the whole that it would not otherwise possess.

When sand-pictures are finished, they may be framed and glazed in the same manner as prints.

#### ORIGINAL RECEIPTS FOR TEA-CAKES.

*Indian Batter Cakes.*—Mix together one quart of sifted meal, and one pint of flour. Warm one quart of milk, put into it a small teaspoonful of salt, and two large tablespoonfuls of yeast. Beat three eggs very light, and stir them gradually into the milk, with the meal and flour. Boil a cupful of rice until tender, and put it into the batter. Cover it, and set it to rise for four hours, and when quite light, bake your cakes on a griddle, butter them, and serve them hot.

*A Preparation for Soda Biscuits,* which may always be kept on hand, and used at a moment's notice. Mix together half a pound of cream tartar, three ounces of soda, and one ounce of pulverized corn starch. Mix the ingredients well together. When about making biscuits, take one tablespoonful of the preparation to one quart of flour, a piece of butter the size of a hen's egg. Mix up the biscuits with sweet milk, and make the dough soft.

*Pounded Crackers.*—Take three tincupfuls of new milk, a teacupful of butter, and the quantity of salt necessary to the bulk. Add enough flour to make the dough very stiff, and then commence beating it very lustily; every time you beat it out, sprinkle it with flour, roll it up and beat it out again, continuing for at least one hour. The few last times, omit the use of the flour; work out the biscuits with the hand, and bake them quickly.

*Washington Cake.*—Heat together one quart of milk and one ounce of butter; when about lukewarm, pour them into two pounds of flour, adding in a cent's worth of yeast, three eggs, and a tablespoonful of salt. Place the batter in pans, let it stand over night, and the next morning bake it in a quick oven for three-quarters of an hour.

*Loaf Cake.*—Three teacupfuls of light dough, one teacupful of sugar, one teacupful of butter, two eggs, one teacupful of pearlsh, and two or three large tablespoonfuls of milk; add also a half pound of raisins. After thoroughly worked together, put the dough into pans, and raise until it becomes light. Bake in a slow oven.

*Corn Pudding.*—(Suitable for the tea-table.)—Boil four ears of green corn until well done, and then cut, or grate off the corn very fine. Mix it with two heaped tablespoonfuls of flour, one pint of sweet milk, and as much salt and pepper as you prefer. Bake it well, and you will have a delightful dish.

*Muffins.*—One quart of milk, five eggs, one tablespoonful of good yeast; if home-made, three or four tablespoonfuls. A lump of butter the size of a walnut, and enough flour to form a stiff batter. Set them to rise, and when light, bake them in rings.

*Light Biscuit.*—The ingredients are:—Five cupfuls of milk, four spoonfuls of melted butter and lard, and a teaspoonful of saleratus dissolved in some cream, and a small portion of salt. Mix in enough flour to form a paste just stiff enough to roll out.

*Mush Muffins.*—Make mush as you ordinarily do, and when cold, thin it with one quart of milk, and stir in a few handfuls of wheat flour, seven eggs, and butter—the size of an egg—also some salt. Bake in rings.

*Waffles.*—To two quarts of sweet milk take eight eggs, enough flour to make a thin batter, half a pint of sots, and as much salt as you prefer. Let the batter stand until it becomes light. Bake in waffle irons.

*Hurry Biscuits.*—To two quarts of flour, take butter the size of three eggs, and enough water to form the dough. Work very little, and cut out your cakes. Bake them on tins.

*Ordinary Tea-Cake.*—Three cupfuls of sugar, three eggs, one cupful of butter, one cupful of milk, and a small lump of pearlsh. Make it not quite as stiff as pound cake batter.

*Soda Biscuits.*—To two quarts of flour take four teaspoonfuls of cream tartar, two teaspoonfuls of soda, one pint of sweet milk, and half a teacupful of lard or butter.

*Rice Cake.*—Mix together half a pound of very soft boiled rice, a quarter of a pound of butter, one quart of milk, six eggs, and enough flour to form a thin batter.

*Buttermilk Cakes.*—Two quarts of buttermilk, one teacupful of soda, and enough flour to make a batter.

#### RECEIPTS FOR LOTIONS.

*Milk of Roses.*—1.—Take two ounces of blanched almonds; twelve ounces of rose water; white soft soap, or Windsor soap, white wax, and oil of almonds, of each two drachms; rectified spirit three ounces; oil of bergamot one drachm; oil of lavender fifteen drops; attar of roses eight drops. Beat the almonds well, and then add the rose-water gradually so as to form an emulsion, mix the soap, white wax and oil together, by placing them in a covered jar upon the edge of the fire-place, then rub this mixture in a mortar with the emulsion. Strain the whole through very fine muslin, and add the essential oils, previously mixed with the spirit. This is an excellent wash for "sunburns," freckles, or for cooling the face and neck, or any part of the skin to which it is applied.

*Milk of Roses.*—2.—This is not quite so expensive a receipt as the last; and at the same time is not so good. Take one ounce of Jordan almonds; five ounces of distilled rose-water; one ounce of spirit of wine; half a drachm of Venetian soap, and two drops of attar of roses. Beat the almonds (previously blanched and well dried with a cloth), in a mortar, until they become a complete paste, then beat the soap and mix with the almonds, and afterward add the rose-water and spirit. Strain through a very fine muslin or linen, and add the attar of roses. The common milk of roses sold in the shops, frequently contains salt of tartar, or pearlsh combined with olive oil and rose-water, and therefore it is better to make it yourself to ensure it being good.

*French Milk of Roses.*—Mix two and a half pints of rose-water, with half a pint of rosemary-water, then add tincture