

Oriental and Western Siberia. A Narrative of Seven Years' Explorations and Adventures in Siberia, Mongolia, The Kirghis Steppes, Chinese Tartary, and part of Central Asia. By Thomas Willaw Atkinson. With a Map and numerous Illustrations. 1 vol., 8 vo. New York: Harper & Brothers.—Within the last year more valuable additions have been made to our books of travels than for half a decade preceding. Nothing has appeared, in this generation, for example, to equal Anderson's, Barth's, or Atkinson's explorations. Of Siberia, indeed, and the countries which this last enterprising traveller visited, we know scarcely as much as of Africa; while the interest felt in them by intelligent persons is even greater. The volume before us is one, therefore, of the highest value, because it fully supplies this want. It is printed in excellent style, and illustrated by numerous engravings. Many of the incidents have the novelty and raciness of first-rate fiction. It is the freshest book of the season.

The English Language in its Elements and Forms. With a History of its Origin and Development. Abridged from the Octavo Edition. Designed for general use in Schools and Families. By William C. Fowler. 1 vol., 12 mo. New York: Harper & Brothers.—The author of this work, late professor of Rhetoric in Amherst College, has produced, in the volume before us, what surpasses, in its way, anything yet published. For sound views, skillful arrangement, condensation and simplicity, it stands, head and shoulders, above any book of English grammar extant. The octavo edition has already made its reputation. This, which is an abridgment, is, for general use, even better. The volume is stoutly bound in sheep, with marbled edges.

Kenilworth. By the author of "Waverley." 2 vols. Boston: Ticknor & Fields.—This makes the twenty-third and twenty-fourth volumes of the American "Household Edition of Scott's Novels." The series, in every respect, comes up to the promises, which the publishers made in their advertisement accompanying the specimen, "Waverley;" and this can be said, we believe, of but two other similar enterprises, of which one was T. B. Peterson's duodecimo edition of Dickens. No library, private or public, can be considered complete without this edition of Scott.

The World of Mind. An Elementary Book. By Isaac Taylor. 1 vol., 12 mo. New York: Harper & Brothers.—As in his "Wesley and Methodism," his "Loyola and Jesuitism," and his "Natural History of Enthusiasm," so in this, Mr. Taylor exhibits a powerful, well-balanced mind, whose thoughts compel their reader to think in turn. The work is intended for more than the whiling away of an idle hour, but we should pay a poor compliment to our readers, or even to the sex in general, if we supposed, on that account, it would be less interesting to them.

Leisure Labors; or, Miscellanies. Historical, Literary and Political. By Joseph B. Cobb. 1 vol., 12 mo. New York: D. Appleton & Co.—The author of these papers is a scholar and a gentleman. It is not the first time he has appeared in print, however; for a former volume of sketches, by him, was published, many years ago, by Carey and Hart; and he contributed one or two powerfully written tales to the earlier volumes of this Magazine. Of the articles, in the book before us, that on Jefferson is the most labored; but all are excellent.

The Pirate. By the author of "Waverley." 2 vols. Boston: Ticknor & Fields.—These two volumes form the twenty-fifth and twenty-sixth of the "Household Edition of Scott's Novels;" and the series is now just half completed. This would be a good opportunity, for those who wish a fine edition of these standard fictions, to begin to buy the work. A volume weekly, or a novel fortnightly, would place them in possession of the entire set, simultaneously with the publication of the last of the series.

Scenes of Clerical Life. By George Eliot. 1 vol., 8 vo. New York: Harper & Brothers.—To readers of "Blackwood's Magazine" these stories will be familiar, for they originally appeared in that periodical. They are three in number, "Janet's Repentance," "Mr. Gilfil's Love Story," and "The Sad Fortunes of the Rev. Amos Barton;" and are all excellent. They are reprinted in cheap style, double column octavo, and are well worth the low price asked for them.

European Acquaintance. Being Sketches of People in Europe. By J. W. De Forest. 1 vol., 12 mo. New York: Harper & Brothers.—A very agreeable book. The author, instead of giving us a dry, continuous narrative, has selected a few salient scenes, a decided improvement on old-fashioned volumes of travel. Mr. De Forest writes in an easy, unaffected style, which is not the least of his merits.

Peterson's Philadelphia Counterfeit Detector. Philada: T. B. Peterson & Brothers.—Though in only its fourth monthly number, this "Detector" has already established itself on a permanent basis. With Drexel & Co. as editors, and Peterson & Brothers as publishers, it is sure to surpass, in circulation, before long, any similar work in the United States.

The Works of Tacitus. The Oxford Translation Revised. 2 vols. New York: Harper & Brothers.—These two neat volumes form part of "Harper's Classical Library," and bring that capital series nearly to a close. Valuable notes accompany the text, which has been revised from the celebrated Oxford translation.

Hide and Seek. By Willie Collins. 1 vol., 8 vo. New York: Dick & Fitzgerald. Philada: T. B. Peterson & Brothers.—A cheap edition of what ought to be a good novel; but as we have not read it, we cannot positively say so. "The Dead Secret," by Mr. Collins, was a work of real power.

THE ROYAL MARRIAGE.

BY OUR "FASHION EDITOR."

The dress of the bride was of rich *noire antique*, with three deep flounces of Honiton lace. The design of the lace consists of bouquets in open-work of the rose, the shamrock and the thistle in medallions. At the top of each flounce, on either side of the front of the dress, were large bouquets of orange flowers and myrtle. The body was also trimmed with a Honiton lace berthe, with a large bouquet of orange flowers and myrtle. The train of the dress (worn over the skirt just designated) was of white *noire antique*, and three yards in length. It was lined with white satin, and trimmed with a quilling of white satin ribbon, two rows of Honiton lace, and a wreath of orange flowers and myrtle. The head-dress was a wreath of orange flowers and myrtle, with a superb veil of Honiton lace of the same design as the flounces of the dress. A diamond necklace, ear-rings and brooch were worn by the bride. The Princess Royal, like her mother at her own marriage, patronized the lace-weavers of her own country, rather than those of France or Germany.

Eight noble brides-maids followed the bride, holding up her train, four on each side. The design of the dresses, (all precisely alike) was furnished by the Princess Royal herself. They consisted of white glace skirts, entirely covered with six deep tulle flounces, over which fell a tunic of tulle, trimmed with puffings of tulle, and looped up on one side with pink roses and white Scotch heather. The bodies were trimmed with draperies of tulle, with hanging sleeves of the same material, trimmed with puffings. A bouquet of the same flowers was worn in the girdle and upon each shoulder. These dresses were an excellent artistic combination, and curious readers will be interested to know that the heather was modelled from a sprig gathered by her Royal Highness in her parting walk on the mountains of Balmoral. The

head-dresses were wreaths composed of the same flowers as those ornamenting the dress.

The train and body of the Queen's dress was composed of red lilac velvet, trimmed with three rows of lace; the front of the body ornamented with diamonds, and the celebrated Koh-i-noor as a brooch; the petticoat or skirt was of lilac and *moire antique*, trimmed with a deep flounce of Honiton lace; the head-dress, a Royal diadem of diamonds and pearls.

The Princess of Prussia, mother-in-law of the bride, wore a white silk dress with silver worked flounces, a diadem of diamonds, feathers, and a lace veil; the train of blue *moire antique*, shot with silver, and embroidered in silver; necklace, pink topaz and diamonds.

The Princesses Alice, Helena and Louisa, the young sisters of the bride, wore dresses of white lace over rich pink satin, trimmed with corn flowers and daisies. The wreaths for the head were of the same flowers.

Her Royal Highness the Duchess of Kent, grandmother of the bride, wore a petticoat of white *moire antique*, brocaded with violet, trimmed with ermine; the stomacher, violet velvet, with ornaments of diamonds and amethysts. The head-dress was formed of white ostrich feathers, diamonds, amethysts, and point lace. The materials of the dress and train were of Spitalfields manufacture.

The Duchess of Cambridge, aunt of the Queen, wore a lilac silk dress, with a double skirt, both skirts trimmed with puffings of tulle and Honiton lace; the train, lilac *moire antique*, trimmed with ermine; a stomacher of diamonds and pearls; a necklace of diamonds. Her Royal Highness' head-dress was composed of a tiara of large pearls and white feathers, with a veil of Honiton lace pendent from the back of the head.

The Princess Mary of Cambridge, cousin of the bride, wore a double skirt of blue crepe over a glace silk petticoat, ornamented with blush roses and puffings of crepe and blue satin ribbon, with two very deep flounces of Brussels lace; the train, blue *moire* trimmed with Mechlin lace, blush roses, and ruches of tulle to match the dress; the body trimmed to correspond with the train; diamond and pearl stomacher, a diamond necklace. The Princess' head-dress was formed of a diadem of diamonds, white feathers, lappets of Brussels lace, and diamond ornaments.

The carpet for the boudoir, at Windsor Castle, is Royal Wilton velvet; and the design orange-blossom in trellis pattern, on a crimson ground; the border being formed by bouquets of orange-blossom tied with white ribbon. It is a remarkably beautiful and elegant work.

The presents to the bride form a collection of the value of many thousands of pounds. Conspicuous among them in its light blue velvet casket was the magnificent pearl necklace presented by the bridegroom, consisting of thirty-three magnificent pearls, and of the value of about twenty-five thousand dollars. Her Majesty gave a magnificent brilliant necklace with ear-drops, also three magnificent studs, formed of brilliants, surrounding an immense pearl set in the centre of each stud. There were also three magnificent candelabra, ornamented with subjects of the chase, which were the gift of her Majesty. The present of the Prince Consort consists of a charming bracelet, with brooch and pendant, of diamonds and large emeralds. The Prince of Wales presented his sister with a beautiful opal and diamond necklace, brooch, and ear-rings, the whole forming a complete suit of jewels. From her sister, the Princess Alice, the bride received a charming brooch, formed of diamonds and pearls, tastefully set upon a ground of light blue enamel. Her three younger sisters, the Princesses Helena, Louisa and Beatrice, presented her with three large studs; one formed of a pearl surrounded by rubies; a second, a pearl surrounded by emeralds; and a third a pearl surrounded with amethysts. The present of the King and Queen of Prussia, consists of a magnificent tiara of brilliants; from the Prince of Prussia, a necklace formed of diamonds and turquoise.

The King of the Belgians presented some most exquisite specimens of Brussels lace. The Duke of Saxe-Coburg, a gold bracelet, with an enamel miniature portrait of his Serene Highness, and the Duchess of Saxe-Coburg a similar bracelet, with portrait of the donor. From the Duchess of Saxe Weimar, the Princess received a beautiful gold bracelet, adorned with emeralds and rubies. The bride's aunt, the Duchess of Cambridge, presents a magnificent gold bracelet, ornamented with diamonds and rubies. Her cousin, the Princess Mary, presents a portrait of herself, beautifully enamelled, an excellent portrait. The Duke of Cambridge has given a beautiful gold bracelet, ornamented with opal and diamonds, on a ground of dark blue enamel. From her grandmother, the Duchess of Kent, the bride receives a magnificent writing-case, and a dressing-case, by West, is from the Duchess of Buccleuch. Viscountess Palmerston presents a gold bracelet adorned with emeralds and rubies; the Marquis of Breadalbane, an instand formed of cairngorm and polished Scotch pebbles; Lord Shaftesbury contributes a magnificently bound bible, in red morocco and gold ornaments; the Marchioness of Breadalbane an oval hand-mirror, set in gold, with handle of cairngorm, and bordered with Scotch pearls. The various gentlemen of the Queen's household, have contributed an elegant bracelet, ornamented with diamonds and emeralds; and from the Maharajah Dhuleep Sing, the bride receives a beautifully mounted opera-glass, tastefully gilt, and engraved with the eagle and crown of Prussia.

The presents sent by the Emperor and Empress of France consist of most valuable paintings, portraits of the Queen and the Prince Consort, painted Sevres porcelain, a *corbeille de mariage* made of Sevres porcelain, and filled with the choicest gems of Paris workmanship. The Princess also received a beautiful robe of point d'Alencon, and another of point de Bruxelles; also, two albums containing the tapestry designs which are being executed at Gobelins for the Princess' rooms at her new home in Berlin.

There was also a Bible "presented by upwards of six thousand of the maidens of the United Kingdom." It is bound in the richest dark purple morocco, mounted with beautifully chased clasps and corner-pieces of the purest gold, bearing the national rose, shamrock, and thistle, and the arms of her Royal Highness as Princess Royal of England. At the beginning and end there is a double flyleaf of vellum, illuminated in the finest style, these designs being composed also of the rose, shamrock, and thistle, with her Royal Highness' arms. At the beginning is brilliantly illuminated "To her Royal Highness Victoria Adelaide Mary Louisa, Princess Royal; with the loyal, loving, and prayerful wishes of the maidens of the United Kingdom, on the occasion of her Royal Highness' marriage, 25th January, MDCCCLVIII." And on a scroll below the date the words of the blessing—"The Lord bless thee and keep thee; the Lord make his face to shine upon thee and be gracious unto thee; the Lord lift up His countenance upon thee and give thee peace." The edges of the leaves are brilliantly illuminated, the ornamentation being relieved by the introduction of the following sentences:—On the top—"Thy word is truth;" and "Seek the Lord;" on the side, "God is love," and "God is light;" and on the lower edges, "Pray always," and "Watch and pray." Several of these texts were also engraved on the clasps. The Bible is contained in a casket of British oak, which is elegantly carved, the devices being principally roses and their leaves. On the top a large "V." is richly gilt, and the words, "Search the Scriptures," painted in enamel; and on the sides and ends are escutcheons, bearing the initial "V." and the arms of the Princess Royal.

We have mentioned but comparatively few of the presents received by the bride, and we had almost forgotten one of especial interest; that is a riding-whip, the stalk of which is formed from the bone of a favorite saddle horse that had died. The bone is very highly polished and entwined with

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.