

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.

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#### 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.



*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.



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#### 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 lined poultices. The denuded surface is then to be covered with a thin layer of oil of naphtha, over which a flannel compress is to be placed, the whole being secured by an oil-silk cap. The application is to be renewed twice a day, first well washing the parts with soap and water; and the surface of the scalp is to be carefully searched, in order to detect any small favous pustules that may have appeared. These must be pricked with a pin, the matter removed, and the surface covered with the oil. This evolution of pustules is successive, so that the hair must be kept short in the vicinity, that their advent may be watched. This application secures the rapid abortion of the pustules; but when the scalp is too tender to bear it, it should be mixed with other less irritating oils, of which the *huile de cade* (empyreumatic oil of juniper,) is one of the best.

**Poultice for a Fester.**—Boil bread in lees of strong beer; apply the poultice in the general manner. This has saved many a limb from amputation.

**To Cure a Burn.**—Take a tablespoonful of lard, half a tablespoonful of spirits of turpentine, a piece of resin as big as a hickory-nut, (of the walnut kind—a trifle larger than a large nutmeg,) and simmer them together until melted. It makes a salve, which, when cold, may be applied to a linen cloth, and lay it over the burn. If immediately wanted, spread it on a cloth as soon as melted, it will very soon cool. It has been applied after the corroding effects of chemical poison, after a foot has been burnt by boiling sugar, after severe scalds; and in every case the sufferer obtained perfect ease in ten or fifteen minutes after it was used. It may be applied two or three times a day, or as often as the cloth becomes dry.

**Collo-dion in Erysipelas.**—Dr. Baumann employs collo-dion in all cases, and has found it, even in several cases of erysipelas of the face, and in one case of phlegmonous erysipelas of the thigh, highly useful. He first gives an emetic, and then daily applies the collo-dion to the parts. The recovery is rapid, and no ill consequences have been observed.

#### RECEIPTS FOR THE TOILET.

**To Cleanse and Prevent the Hair Falling Off.**—Take two large handfuls of rosemary leaves, a piece of common soda about the size of a hazel nut, and a drachm of camphor. Put it in a jug, pour on it a quart of boiling water, and cover it closely to keep the steam in. Let it stand for twelve hours, then strain it, and add a wineglassful of rum. It is then ready for use. If the hair falls off much, the wash ought to be applied to the roots, with a piece of sponge every other day, taking care to wet the skin thoroughly. Then rub dry with a towel, brush well, and use only as much pomade as will keep down the short hairs, as the wash makes the hair soft and glossy. This will keep good for several months in bottles well corked, and a piece of camphor in each.

**To Improve the Growth of Eyebrows.**—Clip them occasionally with a pair of scissors to make them grow long; and rub them once a day (at bed time) with the following mixture:—Palma Christi oil, three ounces; oil of lavender, one drachm.

**To Remove Sunburn.**—Rectified spirits of wine, one ounce; water, eight ounces; half an ounce of orange-flower water, or one ounce of rosewater; diluted muriatic acid, a teaspoonful; mix. This is to be used after washing.

#### TABLE RECEIPTS.

**Tomato Catsup.**—One quart best vinegar,  $\frac{1}{4}$  oz. mace,  $\frac{1}{4}$  oz. cloves,  $\frac{1}{2}$  oz. black pepper,  $\frac{1}{2}$  oz. Jamaica pepper,  $\frac{1}{2}$  oz. long pepper,  $\frac{1}{2}$  oz. ginger,  $\frac{1}{2}$  oz. mustard seed, twenty-five capsicums, fifty tomatoes, six heads of garlic, one stick of horseradish. On the fifty tomatoes throw  $\frac{3}{4}$  lb. of salt, and let them stand three days. Boil the above ingredients (except the tomatoes) half an hour, then peel the tomatoes, and add them to it, boil them together half an hour, strain them through a sieve, and when cold bottle it.

**Sauce for Plum Pudding.**—A good sauce for plum pudding may be made by melting some fresh butter in the way butter is usually melted for sauce. Then add to it some brandy, either a wineglassful or half of one, (according to the quantity of sauce required,) sweeten it to the taste with moist sugar. Give the whole two or three whisks over the fire, and serve it in a sauce tureen.

**Baroness's Pudding.**—Three-quarters of a pound of suet, three-quarters of a pound of flour, three-quarters of a pound of raisins, (weighed after stoning,) and a pinch of salt. Mix well with new milk, and boil in a cloth four hours and a half. We can confidently recommend this pudding, and would advise our subscribers to try it as soon as they possibly can.

**Browning for Cakes.**—Half a pound of moist sugar, two ounces of butter; add a little water. Simmer till brown. A little of this mixture will give a rich color to cakes.