

SKATING FOR LADIES.—NO. I.

PUTTING ON THE SKATES.—Everybody, now-a-days, skates, or is learning to skate. Accordingly a few hints on the subject will not be out of place. But instructions in skating are of no use, unless you put them into practice at once, and take your first lesson, and perhaps your first fall, with the skates actually buckled to your feet.

First, as to the skates themselves. The simplest form of skate is the best; ours have a rounded toe and very little strapping. By all means avoid straps across the instep; a double strap round the toes, and another from the heel to the bend of the ankle are all that are necessary in a well-fitting skate. Do not buckle your straps too tightly. If you do, you will find it as difficult to skate gracefully as it is for a gentleman to dance in tight boots. In putting on your skates, be careful that the screws are well in the heels of your boots; and, by the way, always let your boots be stout in the sole, and level in the heel. If they are not, you will be unable to properly keep your balance. Tuck the ends of the straps comfortably away, and never allow them to hang loose. As soon as you have fastened the straps, rise carefully, but boldly, press your foot firmly down, so that the little spikes in the front part of the skate enter well into the sole of your boot, and then strike out boldly, right foot first, as in dancing; then follow with the left foot, and so on continuously. Avoid grooved skates. They may be of some advantage to the amateur, but they are dangerous, in consequence of their cutting up the ice in shavings, and being apt to throw their wearer. Don't be afraid of a fall or two, as, unless you come down on the back of your head, you will not hurt yourself. In learning to skate, ignore all such new-fashioned contrivances as a chair with rollers on the legs, and so on. They are like corks in swimming; they delude you into false confidence, and never teach you to rely upon your own exertions.

STARTING TO SKATE.—And now as to position in skating. Keep the knees straight and bend well forward in making curves. If you find it impossible, after a long start, to keep your balance, don't be afraid of going down gently; for if you attempt to recover yourself instantly, you will most probably come down with a heavy thud. Confidence, after all, is one of the first requisites. To ensure this, it would, perhaps, be as well to go with your brother, or father, to some private pond, if it is your first attempt. Watch their strokes. Lean forward and imitate them in everything but their force and rapidity. Push out each foot with deliberation, trusting the keeping of your body entirely to it for the first few yards. Then strike with the other foot, and let the stroke be equal, both in force and in duration. Have your arms free. The advantage of this, while learning, cannot be overestimated, as in cases when the balance is lost—and such cases will occur—the movement of them, which you are prompted to make, will enable you to recover your equilibrium. The best dress for a lady to skate in is a loose-fitting jacket, very like that which gentlemen wear when in undress; and if there are pockets in the front, they will be found useful.

Directly you have learned to strike with ease and equality, cease to do so. The visible strokes, that is, strokes in which each foot is alternately lifted from the ice and pushed vigorously forward, are very properly ignored by ladies altogether, and are almost as much so by all gentlemen who know anything about skating. There is an invisible stroke quite as effective. The best way to learn it is to make use of the impetus obtained by two or three ordinary strokes. While this lasts, draw your feet close together; turn the toes to right and left, keeping them always parallel and striking from the inside edge. You feel how to do this when you try, though it is not easy to describe. A little practice will enable you to start by means of this stroke, and to continue it for any length of time. Unless you are skating against a strong wind, you will not require

any other inside stroke. It is very graceful, and ladies use it to even greater effect than gentlemen: a lady who has learned to skate properly always has recourse to it. There are two things to be observed in learning; they are to keep the feet tolerably close together, and make them act in unison. These and a little patience will make it easy.

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SOUPS.

*Soyor's Cheap and Good Soup.*—Have a quarter of a pound of fat bacon cut into squares, peel and slice two good-sized onions, or three small ones, and put both into a stewpan, with one ounce of dripping; fry them gently until slightly brown, then add two ounces of turnips, two ounces of carrots, one ounce of small onions, and one ounce of celery; cut them thin and slanting; fry for ten minutes, and fill up with seven quarts of water; when boiling, add a pound and a quarter of split peas, and let them simmer for two or three hours, until reduced to a pulp, which depends on the quality of the pea; then add two ounces of salt, half an ounce of sugar, quarter of an ounce of mint, mix one halfpound of flour in twelve ounces of water to a thin batter, pour into the soup, stir it well, boil one quarter of an hour, and serve.

*Scotch Broth.*—Take the chops from a neck of mutton, cut the remainder up in small pieces, and let it stew the whole day. Boil a quarter of a pint of Scotch barley till tender, strain it dry; chop fine two large onions and turnips, which put with the barley and chops into a close stewpan, strain the broth into it, let it boil one hour and a half, and skim it well, seasoning it only with salt and black pepper. This will make a large tureen of broth, besides preserving the chops for table.

## MEATS.

*To Stew Sheep's Kidneys.*—Obtain from half a dozen to one dozen of sheep's kidneys, remove the outer skins, and split them open, but do not cut them wholly through. Sprinkle over them, inside and out, a sufficient quantity of pepper, grated nutmeg, and salt, to afford them a seasoning; fry them in good butter until they become brown, pour a small teacupful of scalding water into the pan, keep stirring it round to constitute a gravy; introduce the contents into a stewpan, place the same over a gentle fire for half an hour, continually shaking it round, thicken with flour and butter, and add at the same time a small annexation of sweet ketchup. Serve up in a deep dish, covered and garnished with small pieces of toast, cut square.

*Wild Ducks.*—Must be roasted at a very brisk fire; they take from twelve to twenty minutes, according to taste. Some people are of opinion that they should only fly through the kitchen; by epicures they are considered to be in true perfection when they come up dry and brown, and, when cut, flood the dish with gravy. The means of ensuring success consists in a very ardent fire, rapid motion of the spit, and constant basting. The carver should score the breast of the duck, put a piece of butter on it, and cut a lemon in half, putting on one half a spoonful of salt, and on the other a cayenne-spoonful of cayenne; put the two together, and squeeze vigorously over the duck; then pour over them a wineglassful of hot port-wine.

*Potato Puffs.*—Take cold roast meat, either beef, mutton, or veal and ham; clear it from gristle, chop small, and season with pepper, salt, and cut pickles; boil and mash some potatoes, make them into a paste with one or two eggs, roll it out with a dust of flour, cut it round with a saucer, put some of your seasoned meat on one half, fold it over like a puff, prick or nick it neatly round, and fry it a light brown. This is an excellent method of cooking up old meat.

*Reish for Chops.*—Pound one ounce of black pepper, half an ounce of allspice, one ounce of salt, half an ounce of scraped horse-radish, and the same of small, mild onions, peeled and quartered. Put these into one pint of mushroom ketchup, let them steep for a fortnight, and then strain it. A teaspoonful of this is very good with gravy for chops or steaks, or added to thick melted butter.

*To Stew Rabbit.*—Cut it into pieces, put it into a stewpan with butter, salt, pepper, parsley, sorrel, and young onions chopped. When sufficiently done, add the juice of a lemon. The legs may be broiled and laid on the top.

## BREAKFAST AND SUPPER DISHES.

*Scotch Short Bread.*—Take two pounds of flour, one pound of butter, four eggs, and twelve ounces of loaf-sugar powdered very finely. Rub the butter and sugar into the flour with the hand, and by means of the eggs convert it into a stiff paste. This must be rolled out to quite half an inch in thickness, and cut into square cakes, or round, if preferred. The Scotch ones are generally square, and six inches in size. The edges should be pinched up to the height of about an inch, and on the top of the cake should be laid some slices of candied peel and some large caraway comfits. These are slightly pressed down so as to imbed about half of each in the cake. They must be baked in a warm oven upon iron plates.

*Light Rolls for Breakfast.*—One pound of flour, one ounce of butter, one large eggspoonful of carbonate of soda, and the same quantity of salt, a large teacupful of sugar. Mix the butter with the flour so thoroughly that you will hardly know there is any in it. Then mix the three other ingredients together, and put them in among the flour in a basin. To this add as much buttermilk as will make the dough like that used for common white bread. It should not be much kneaded, but rolled out to the thickness required, and then cut to the size wished for the small rolls. The oven must be well heated before the rolls are put in. They take about three-quarters of an hour to bake.

*Lemon Honeycomb.*—This is a very simple dish, and one that makes a pleasant variety on the supper-table. The juice of a lemon should be sweetened to the taste, and put into the dish in which it will be served up. The white of an egg is beaten into a pint of rich cream, with a little sugar, and whisked. As the froth rises, it should be placed on the lemon-juice, and has a very light and pretty appearance. It is desirable to prepare this dish the day before it is required, and a few ratafia biscuits (the very small ones) may be stewed over it just before it is sent to table.

*Apple in Jelly.*—Peel and quarter some good rennets, and take out the core. Cook them with just water enough to cover them, some slices of lemon, and clarified sugar, until they are soft. Take out the pieces of apple with great care, not to break the pieces, and arrange them in the jars. Then boil the syrup until it will jelly, and pour it over the pieces of apple.

*A Nice Breakfast Dish.*—Boil half a dozen eggs hard; cut them in halves, and cover them with sausage meat, making up into balls. Fry them a rich brown, and serve with a good gravy. I have always found this dish greatly appreciated by epicures.

## CAKES AND BISCUITS.

*Luncheon Cakes.*—The requisite ingredients are a little good, sweet yeast, a pound of flour, a small quantity of milk, ten eggs, half-pound of butter, and a little salt. Put a tablespoonful of yeast, and half a teacupful of warm milk with the flour, and put it in a warm place to rise. Beat well the yolks of ten eggs, and the whites of two, and with the hand mix them and half a pound of butter, and half a teacupful of salt with the dough. Half fill buttered teacups or small basins with the dough. Set them to rise until the cups or basins are nearly full, and then bake them in a hot oven.

*To Make Drop Biscuits.*—Beat up the yolks of ten eggs and the whites of six, with one tablespoonful of rose-water, for half an hour. Add ten ounces of sifted loaf-sugar. Whisk these together with the beaten eggs for half an hour, then add, by degrees, one ounce of caraway-seeds crushed fine, and six ounces of fine flour (the flour must be whisked in gently.) Drop the mixture on wafer papers, and bake in a moderate oven.

*Orange Biscuits.*—Take the grated rind of an orange, six fresh eggs, a quarter of a pound of flour, and three-quarters of a pound of powdered sugar; put these into a mortar, and beat them to a paste, which either put into cases or cut out, and bake them like other biscuits.

*Gingerbread.*—One pound of flour, half a pound of butter mixed in half a pound of brown sugar, and as much molasses (not melted) as will roll it into a paste, add ginger to taste; pour it thin upon tins, and bake in a quick oven.

## DESSERTS.

*Mince-Meat.*—One pound of raisins, chopped fine, one pound of currants, half a pound of suet, three-quarters of a pound of castor sugar, one pound of russet or ribston pip-pins, chopped, half a pound of mixed peel, a quarter of a pound of sweet almonds, a gill of pale brandy, the juice of one or two lemons, according to taste.

*Apple Charlotte.*—Take any number of rennet apples you may desire to use; peel them, cut them into quarters, and take out the core. Cut the quarters into slices, and let them cook over a brisk fire, with butter, sugar, and powdered cinnamon, until they are *en marmalade*. Cut thin slices of crumb of bread, dip them in butter, and with them line the sides and bottom of a tin shape. Fill the middle of the shape with alternate layers of the apple and any preserve you may choose, and cover it with more thin slices of bread. Then place the shape in an oven, or before the fire, until the outside is a fine brown, and turn it out upon a dish, and serve it either hot or cold. For *croquettes de pommes*, you cook the apple just as for the Charlotte; but instead of putting it into the jelly shape you roll into balls, or rather cakes, which you cover with egg and bread-crumbs, and fry of a rich brown.

*An Excellent Rice-Pudding.*—Put a small teacupful of rice in a saucepan of boiling water; let it boil for ten minutes, then pour the water off, and let the saucepan stand by the fire uncovered for a little time. Put a piece of butter about the size of a walnut in the rice, stirring it with a fork till thoroughly mixed; then add a breakfast-cupful of new milk, and let it simmer at the fire for half an hour, till the rice is soft and swelled. Beat four eggs, yolks and whites, with two tablespoonfuls of sugar; pour the rice into a basin, and grate half a nutmeg over it. Mix it well before putting in the eggs; have your pudding-dish well buttered, and after the rice and eggs are beaten up, pour in and bake in a quick oven.

*A Good Christmas Pudding.*—Take three ounces of flour, and the same weight of finely-grated bread-crumbs, six ounces of nice beef suet (kidney suet) chopped very small, six ounces of raisins, (weigh the raisins after they are stoned) six ounces of well-cleaned currants, four ounces of minced apples, five ounces of sugar, two ounces of candied orange-peel, half a teaspoonful of nutmeg mixed with pounded mace, a very little portion of salt, a wineglassful of brandy, and three whole eggs. Mix all these ingredients well together, tie them tightly in a thickly-floured cloth, and boil for four hours. This is a light, rich, but, of course, small pudding. It should be served with wine-sauce.

*A Plum-Pudding.*—Two pounds of currants, one pound of raisins, two ounces and a half of flour, one ounce and a quarter of beef suet, half a pound of moist sugar, four eggs, one ounce of citron and one ounce of lemon-peel, cinnamon, cloves, mace, and wine and brandy a tumblerful. To be boiled at least nine hours.

*Citron Puddings.*—One spoonful of flour, two ounces of sugar, two ounces of citron-peel, a little nutmeg, half a pint of cream. Mix them together with the yolks of three eggs, put them in teacups, and bake them in a quick oven.

#### SICK-ROOM, NURSERY, ETC.

*For Colds and Coughs.*—At this season of the year, when coughs and colds are the order of the day, and scarce a family is to be found, some of whose members are not afflicted with them, the following remedy, communicated by a Russian, as the usual mode of getting rid of those complaints in that part of Russia from whence he came, is simple; and we can, from experience, also vouch for its efficacy. It is no other than a strong tea of elder flowers, sweetened with honey, either fresh or dried. A basin of this tea is to be drank as hot as possible, after the person is warm in bed: it produces a strong perspiration, and a slight cold or cough yields to it immediately; but the most stubborn requires two or three repetitions.

*To Prevent the Smoking of a Lamp.*—Soak the wick in strong vinegar, and dry it well before you use it; it will then burn both sweetly and pleasantly, and give much satisfaction for the trifling trouble in preparing it.

*Peppermint Lozenges.*—Dissolve a quarter of an ounce of gum-arabic, and half as much isinglass, in a quarter of a pint of boiling water; let it stand till quite cold; (dissolved gum-arabic may be used alone, or gum-arabic and gum-dragon together); then mix into it ten or twelve drops of the oil of peppermint. Add to it one pound and three-quarters of sifted loaf-sugar, or more, work it all well together into a stiffish paste; roll it out thin on a marble slab, dusting it with starch-powder; cut it into lozenges about the size of a shilling, with a tin-cutter, and put them on paper or trays, and dry them in a proving oven or stove.

*Wine Biscuits.*—Take two pounds of flour, two pounds of butter, and four ounces of sifted loaf-sugar; rub the sugar and the butter into the flour, and make it into a stiff paste with milk; pound it in a mortar, roll it out thin, and cut into sizes or shapes to fancy; lay them on buttered paper, in a warm oven, on iron plates, having first brushed them over with a little milk. When done, you can give them a gloss by brushing them over with a brush dipped in egg. A few caraway-seeds may be added, if thought proper.

*Ague.*—Saturate chalk with vinegar, and, after the effervescence ceases, give a tablespoonful one hour before the expected chill. It acts on the bowels and kidneys.

*Lip-Salve.*—Oil of sweet almonds, one fluid ounce; spermaceti, three-quarters of an ounce. Melt, and when nearly cold, add any essential oil you please.

#### TOILET, ETC.

*Cleaning the Hair.*—From the too frequent use of oils in the hair, many ladies destroy the tone and color of their tresses. The Hindoos have a way of remedying this. They take a hand-basin filled with cold water, and have ready a small quantity of pea-flour. The hair is in the first place submitted to the operation of being washed in cold water, a handful of the pea-flour is then applied to the head, and rubbed into the hair for ten minutes at least, the servant adding fresh water at short intervals, until it becomes a perfect lather. The whole head is then washed quite clean with copious supplies of the aqueous fluid, combed, and afterward rubbed dry by means of coarse towels. The hard and soft brush is then resorted to, when the hair will be found to be wholly free from all encumbering oils and other impurities, and assume a glossy softness, equal to the most delicate silk. This process tends to preserve the tone and natural color of the hair, which is so frequently destroyed by the too constant use of caustic cosmetics.

*To Remove Mildew from White Clothes.*—Having well washed the part with soap and water, lay upon it, while it is yet wet, a thick plaster of finely-scraped chalk, expose it to the air, and as the chalk becomes dry, wet it again and again, until the spots are quite removed, which will most likely to be on the second if not the first day. A grass plot in the shade is the best situation for bleaching.

#### MISCELLANEOUS RECEIPTS.

*To Clean Decanters.*—First roll up in small pieces some whited-brown, or blotting-paper; then wet and soap the same; put them into the vessel with a little lukewarm water; shake them well for a few minutes; then rinse the glass with clean water, and it will be as bright and clear as when new from the shop.

*Rye Drop-Cakes.*—One pint of milk, three eggs, one tablespoonful of sugar, and a little salt. Stir in rye flour till about the consistency of pancakes. Bake in buttered cups, or saucers, half an hour.

*Honey Cake.*—One cup of nice sugar, one cup of rich sour cream, one egg, half a teaspoonful of soda, two cups of flour. Flavor to the taste. Bake half an hour. To be eaten while warm.

*The Perpetual Curate. A Novel.* By the author of "The Chronicles of Carlingford." 1 vol., 8 vo. New York: Harper & Brothers.—In her novel of "Salem Chapel," Mrs. Oliphant gave us a picture of what is called dissenting life in England; in this one she has introduced us to the Established Church; and both are said, by competent London critics, to be faithful representations of what they profess to delineate. The interest of these novels is intense. Perhaps, in that respect, "Salem Chapel" is better than "The Perpetual Curate;" but neither can be called dull. We advise all who have not read this story to get it immediately.

*A Tribute to Thomas Starr King.* By Richard Frothingham. 1 vol., 12 mo. Boston: Ticknor & Fields.—In that eloquent divine, cut off so prematurely, Thomas Starr King, the whole Christian church may be said to have suffered, irrespective of denominational differences. This little volume is a graceful tribute to his memory, and will be read, through the length and breadth of the land, by thousands who have mourned his death.

*Following the Drum.* By Mrs. Brigadier-General Egbert L. Viele. 1 vol., 12 mo. Philada: T. B. Peterson & Brothers.—Mrs. Viele was with her husband, then a captain in the regular army, during most of the Mexican war; and this is a sparkling narrative of what she saw, told only as an accomplished woman can tell it.

*Margaret Denzil's History.* Annotated by her Husband. 1 vol., 8 vo. New York: Harper & Brothers.—This is a powerfully told story, but rather a disagreeable one. It appeared originally in the Cornhill Magazine, and is now republished in double column octavo, in paper covers.

*Legends of the Monastic Orders, as represented in the Fine Arts.* By Mrs. Jameson. 1 vol., 18 mo. Boston: Ticknor & Fields.—This volume forms the second series of "Sacred and Legendary Art." It is a corrected and enlarged edition in "blue and gold."

*Dora Darling; the Daughter of the Regiment.* 1 vol., 12 mo. Boston: J. E. Tilton & Co.—A well told story of the present war, especially adapted for the young folk. Like all of Tilton's publications, the book is handsomely printed.

*Enoch Arden.* By A. Tennyson. 1 vol., 24 mo. Boston: Ticknor & Fields.—An edition, in "blue and gold," of this exquisite poem. The volume also contains the later miscellaneous poems of the poet laureate.

*Shakespeare's Sonnets.* 1 vol., small 4 to. Boston: Ticknor & Fields.—An exquisite little edition, which, we should think, everybody of taste would desire to own. It is printed at the famous Riverside press.

*Together. A Novel.* By the author of "Nepenthe." 1 vol., 12 mo. New York: Curleton.—A great improvement over the author's earlier novel.

## SKATING FOR LADIES.—NO. II.

**SKATING BACKWARD.**—Skating backward, which should be the next lesson, is achieved by reversing the movement described in the January number; the latter half of the skate receives the pressure; to go backward the stroke is from the toes. A few skaters learn to strike in the ordinary way in skating backward, but this is difficult and not desirable. Should you find the stroke perverse, humor it a little. Skate forward to a good speed; throw all your weight upon your toes, lean well forward and swing round. In the action of turning your skate will "bite" the ice. That is what you want. We saw some ridiculous attempts to skate backward, last winter, and gave a little advice which, strange to say, was followed. The result was that the recipients learned to skate backward, because they ceased to try to slip along, with feet separating further and further from each other at every attempt. It is, in reality,

as definite a stroke as any forward one. Made from the inside of the right foot (we will say) first, and the toes consequently pointing out, the left follows it till its turn comes, when, by a twist of the body, the toes are pointed in the contrary direction, and the left skate makes a stroke which carries you back to the original position.

These—skating forward and skating backward—are the two kinds of skating which are the ground-work to all others. The lady who learns them both will learn higher things. It is a great mistake to advise a lady to try the outside forward before she has learned these, as it is to put French books into the hands of an American child of six years old. Learn to skate backward and forward; be a perfect mistress of both, able to "turn, and turn, and turn, and still go on," for then, depend upon it, you will make a good skater.

## PHYSIOLOGY, ETC., ETC.

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## OUR NEW COOK-BOOK.

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### SOUPS.

**Turnip Soup.**—This soup should be made the day before required. Stew a knuckle of veal with an onion, sweet herbs, and a little mace, in six quarts of water; cover down close, and stew gently five or six hours; let it be put in a cool place. Before warming, remove the fat and sediment, slice six turnips into small pieces, stew them in the gravy until tender, then add half a pint of cream, flour, and butter, and season with white pepper.

**Milk Soup.**—Put into a quart of milk two tablespoonfuls of moist sugar, two bay-leaves, and a little cinnamon; boil it; pour it into a dish in which you have previously laid some sippets of toasted bread; simmer over a charcoal fire when the bread is soft; mix the yolks of two eggs well beaten with a little milk; put it in the soup, mix well all together, and serve up.

### MEATS AND GAME.

**Partridges.**—Roasting is the popular mode of dressing partridges, and for this purpose they should be allowed to hang as long as possible without becoming offensive, as no game is worth eating if it is fresh. Pick the feathers from the birds gently, draw and singe them. Remove the crop by cutting a slit in the back part of the neck, cut the claws close, and skin the legs; this operation is greatly facilitated if they are held for a minute or so in boiling water. The insides must be wiped with a cloth, and the birds must then be trussed. From five and twenty to forty minutes will be required for roasting, but the time must be regulated by the degree of cooking that is most approved of in each particular family. When placed before the fire, they should be floured and afterward plentifully basted with butter. They must be served with a good brown gravy and bread sauce, and many relish fried bread-crumbs handed with them. If partridges are plentiful in the larder, an excellent plan for making a good gravy is to stew down any

remains of cold partridge which may be at hand, in either water or unseasoned broth, flavoring it with stewed mushrooms. As some cooks fail in making eatable bread-sauce, we offer the following directions for that compound made with an onion:—Grate lightly half a pint of bread-crumbs from a stale white loaf, strip a middle-sized onion (which is not too strong,) and put it into an enameled saucepan with the bread-crumbs and a pint of new milk; boil them for an hour very gently, stirring occasionally, and then empty the contents of the saucepan into a hair-sieve and press them through it. Boil the sauce quickly for a few minutes, and add salt, and a pinch of mace and cayenne, two ounces of butter and three tablespoonfuls of cream. Let all be well amalgamated before the same is dished.

*To Make an Irish Stew.*—Procure two pounds of fresh meat trimmings from a butcher you can depend upon; let the same consist of beef, veal, and mutton, taking care to avoid an excess of fat in the several varieties of the meat you select for the occasion. Let the pieces be washed in a dish of water, and, when sufficiently rinsed, lay the same in a saucepan with as much water as will just cover them. Throw into the above a small quantity of salt, and place the saucepan over a gentle fire, being furnished with a skimmer, whereby to remove the scum from the meat as it rises to the surface. When the scum has expended itself, cover the saucepan, let the meat continue to seethe over the fire for one half-hour. Then take four large onions peeled and cut into four quarters each, and a carrot scraped and similarly treated, together with the rind of half a fresh lemon. Put these ingredients into your saucepan, covering them with a plate. Have two pounds of moderate-sized potatoes ready peeled, dispose of these carefully on the plate, placing over the whole the "saucepan lid," and let it stand over the fire for another half-hour. When the potatoes are done, let them be taken up in the plate; throw in a gill of sweet ketchup into the stew, and stir it round, arranging the potatoes round the same, entire, when it is served up in a deep dish.

#### BREAKFAST AND SUPPER DISHES.

*Oyster Omelets.*—Allow, for every six large oysters or twelve small ones, one egg. Remove the hard part, and mince the remainder of the oyster very fine; take the yolks of eight and the white of four eggs, beat them until very light, then mix in the oysters, with a little pepper, and beat all up thoroughly; put in the frying-pan a gill of butter, and move it about until it melts; when the butter boils in the pan, skim it and turn in the omelet, stir it until it begins to stiffen, fry it a light brown, lift the edge carefully and slip a round-pointed knife under; do not let it be overdone, but as soon as the under-side is a light brown, turn it on to a very hot plate; never fold this omelet over, it will make it heavy. If you want to brown it highly you can hold a red-hot shovel over it.

*Egg Toast.*—For a small family use half a dozen eggs, which must be beaten very light. Put as much butter as would half fill a teacup in the pan, and let it become very hot. Then dip some slices of bread (cut as you would for the table,) into the egg, and after the pan is sufficiently filled, pour the remainder of the egg over the slices of bread. When slightly brown on one side, turn and brown on the other.

#### CAKES AND BISCUITS.

*Muffins and Crumpets.*—To bake these properly the fire should be underneath them, which renders it a difficult matter to make them in a satisfactory way at home, as side ovens must generally be used. The mixture for muffins is as follows:—A quarter of a pint of thick small-beer yeast, strained into a pan with a pint of warm milk; to this a sufficient quantity of flour must be added to make it into a batter; then having covered it over, let it stand in a

warm place to rise. When this is accomplished, add a quarter of a pint of warm milk, with one ounce of butter, rubbed in some flour until quite fine. Having mixed all these well together, add enough flour to make the mixture into dough, cover it over, and let it stand half an hour, after which work it up once more, and, breaking it into small pieces, roll them into a round form, and again covering them, let them remain a quarter of an hour. Lay them on the iron for baking, and, having placed them in the oven, be very careful that they do not get overbaked, or discolored, and turn them as soon as one side changes color. Do not let the iron get too hot. For crumpets, some tin rings, like cake-rings, must be provided. The mixture is made with one pound and a half of flour, three pints of milk, two eggs, and two tablespoonfuls of yeast. The milk must be lukewarm when added. Beat all up into a batter, and allow it to stand until it rises in blisters on the top. Then bake the crumpets in the tin rings on a polished iron plate.

#### FASHIONS FOR FEBRUARY.

FIG. I.—HOUSE DRESS OF FAWN-COLORED SILK, trimmed with embroidered bands and rosettes of the same.

FIG. II.—CARRIAGE DRESS OF GREEN FRENCH POPLIN, trimmed with folds of green velvet.

FIG. III.—DRESS OF MAIZE-COLORED POPLIN, trimmed with black gimp. A wide belt passes under the side-bodies, and is fastened with jet buckles, both back and front.

FIG. IV.—WALKING DRESS OF DARK GRAY POPLIN.—Black velvet basque, and black velvet hat, trimmed with large jet beads.

FIG. V.—PEARL-COLORED HOUSE DRESS, made without a seam at the waist, cut square in the neck, and trimmed with jet hanging buttons. White plaited chemisette.

FIG. VI.—CARRIAGE DRESS OF FIGURED SILK, with light-gray cut-away coat of heavy cloth.

FIG. VII.—WHITE SATIN BONNET, PUFFED IN FRONT, with a white tulle scarf. The blonde crown has long green leaves hanging over it. A beautiful bonnet for a bride.

FIG. VIII.—BLUE SATIN BONNET, PUFFED LENGTHWISE, trimmed with a large blue rose and black lace, with the puffings fastened with black beads.

FIG. IX.—BLACK VELVET BONNET, with a large double bow of pink ribbon, and long loops of velvet ribbon at the back. Pink strings, and short black plume.

FIG. X.—JACKET OF WHITE MERINO, trimmed with bands of crimson velvet.

FIG. XI.—COLLAR AND SLEEVE OF WHITE LINEN, trimmed with jet.

GENERAL REMARKS.—Black dresses of satin, silk, poplin, and alpaca, are very much worn, and a good deal ornamented. The richer materials are trimmed with lace, gimp studded with jet and bugles, or velvet ornamented with pearl beads. The plainer materials are simply trimmed with braid, put on in various designs. Silver and gilt buttons, round and large, are also used for black dresses. The gilt buttons look like Etruscan gold.

THE SKIRTS, which open both back and in front, are increasing in popularity.

SHORT WAISTS, plain bodices, wide waistbands, and narrow sleeves, are universal in an ordinary toilet. The short waists, however, do not preclude the long coat-tails. The present style of dress is not becoming. It has lost all the flow and grace which it had a few years ago. Skirts gored to be tight around the hips and bodies, cut in half by wide waistbands, are now the ugly fashion. The coat-tails are longer than before, and are now either in one or two, not three pieces.

TRIMMINGS.—In London, we hear black and white stamped silk braid is much used for trimming gray, or black, and white dresses; the cashmere braid, too, is fashionable for all

*The Morrisons. A Story of Domestic Life.* By Mrs. Margaret Hosmer. 1 vol., 12 mo. New York: John Bradburn.—The exquisite taste with which this book is bound, led us to expect something superior in the book itself. But we find it to be a commonplace story, told in quite a commonplace style. We think we have read much better tales from the same pen.

*Mattie. A Novel.* 1 vol., 8 vo. New York: Harper & Brothers.—A story of the middle and lower classes in English life. It is well told, and will be popular. The character of Mattie, especially, is discriminated with rare skill. The aim of the book, too, is high and elevated. We cordially recommend it.

*Quite Alone.* By George Augustus Sala. 1 vol., 8 vo. New York: Harper & Brothers.—Like all of this author's stories, "Quite Alone" is too diffuse. The most natural characters are the Bonnycastles.

*Studies for Stories.* By Jean Ingelow. 1 vol., 12 mo. Boston: Roberts & Brothers.—Excellent stories for school-girls. The best is "The Lost Treasure." The volume is printed in very good taste.

#### TRIMMING UNDER-CLOTHES.

In regard to Ruffling, which is so extensively used, and has always been in fashion for trimming under-clothes, we would say, that the usual objections made against machine made ruffles can be obviated by buying the genuine Magic Ruffle. This has been tried for four years, and, though bringing a little higher price, is well worth the difference in cost. The Magic Ruffle Company are the owners of various patents that cover these goods; they import their own jaconet, and take great care in the manufacture. Below is their trade mark, which is found on each piece and



box of the genuine ruffles. Office of the Company No. 95 Chamber street, New York.

#### SKATING FOR LADIES.—NO. III.

**OUTSIDE FORWARD.**—Having progressed thus far, try the outside forward. Start upon the left foot, leaning considerably to that side. Look over your left shoulder, make a little stroke on the outside edge of your skate, the other foot being raised so as to be free of the ice. At first you will necessarily feel unsteady; in such case bring the right foot forward, and place it in front of the left one. Only let the two be upon the ice in this position long enough for you to have regained your balance. You will all the time have been making segments of circles. As soon as you have recovered, bring the left foot forward, strike off on the outside edge again, lift the right foot from the ground, and have it ready to promptly perform the kindly office it did before. Continue this upon the left foot for an hour, and then, for a like period, reversing the action on the right. It will soon teach you how to balance yourself on the delicate outside edge; and all outside skating—skating ought to be all outside—depends upon balance and the pose of the body rather than the stroke. From an almost imperceptible movement a full circle may be described. It will, perhaps, be found an aid if some article is laid in the center of the

circle round which you practice by crossing the feet as I have directed above, and you fix your eyes upon this. Later, when you have learned to make half a circle on each foot, you will find it a great help to hold up your hand (each one according to the angle of your figure, and the left-hand with the left-foot,) extend the forefinger, and look at it. This will draw out your semicircle into a three-quarter one. Before the stroke is quite spent, bring forward the other foot; change the hand as you make the new stroke.

So much depends, especially in the case of ladies who reside in country districts, upon their having good advice while learning, that we have been very particular in these directions. It is as easy to learn to skate with ease, grace, and skill, as to learn to do it otherwise, always provided the difference is pointed out, and the method of achieving the former shown. It is the desire to do this that prompts us to urge ladies not to begin to learn figures before they can skate with ease backward and forward; and after they can do this, not to continue to do them because they are easiest, but to aim a little higher, with the certainty of being well rewarded for their trouble.

#### OUR NEW COOK-BOOK.

Every receipt in this cook-book has been tested by a practical housekeeper.

##### MEATS.

**To Fry Veal Collops.**—Take one pound and a half of fresh killed veal off a prime fillet, and cut it into collops of a moderate size. Have ready at hand the yolks of two new-laid eggs beaten up. Take a bunch of green parsley chopped very fine, a small sprinkling of sweet marjoram, half a pound nutmeg well pounded, with a slight modicum of Cayenne pepper, and salt to taste. Be provided, at the same time, with the crumbs of a stale roll, thoroughly grated, as also a small proportion of the rind of a green lemon, chopped exceedingly fine. Mix the whole of the ingredients, with the exception of the eggs, well together. Dip your collops into the batter, and roll them over the bread-crumbs until they are encased with the ingredients prepared as above. Then fry the same in a pan containing half a pound of the best fresh butter, taking care to keep them turned until they are thoroughly browned on both sides. When done, remove them into a covered dish, keeping them hot in a side oven, and introduce an admixture of flour and water into the pan with the remainder of the fried butter. Stir them well round with a spoon, and when fully incorporated, take out the dish and pour the gravy over the collops.

**To Make "Bubble and Squeak."**—Take from a round of beef, which has been well boiled and cold, two or three slices, amounting to about one pound to one and a half pounds in weight, two carrots which have been boiled with the joint, in a cold state, as also the hearts of two boiled greens that are cold. Cut the meat into small dice-formed pieces, and chop up the vegetables together; pepper and salt the latter, and fry them with the meat in a pan with a quarter of a pound of sweet butter; when fully done, add to the pan in which the ingredients are fried, half a gill of fresh ketchup, and serve your dish up to the dinner-table with mashed potatoes. The above is an economical and favorite nursery dinner.

**Veal Minced.**—Mince the veal as finely as possible, separating the skin, gristle, and bones, with which a gravy should be made. Put a small quantity of the gravy into a stewpan, with a little lemon-peel grated, and a spoonful of milk or cream; thicken it with a little butter and flour, mixed gradually with the gravy; season it with salt and a little lemon-juice, and Cayenne pepper. Put in the minced veal, and let it simmer a few minutes. Serve it up with sippets of bread, and garnish with sliced lemon.

*To Prepare a Curry.*—The meat should be fresh, and free from bone. Cut it into pieces which can be easily served. To each pound of meat add a tablespoonful of curry-powder and about half the quantity of flour, and a little salt; mix these together, and rub a portion of it upon the meat before it is fried, the remainder afterward. Fry the meat in a little butter. Fry onions a light brown, with a clove of garlic, if approved; drain the fat from both meat and onions; put then into a stewpan, and cover with boiling water; stew for twenty minutes, then rub the remainder of the powder smooth with a little cold water, add it, and let it stew for an hour, or according to the time necessary for the meat to be well done. If no other acid is used, stir in a little lemon-juice just before serving; place it in the centre of the dish, and put a small border of carefully boiled rice round it; sending up a separate dish of rice.

## VEGETABLES.

*Westphalian Potato Pancakes.*—Skin and scrape large, raw, mealy potatoes; mix them with some salt, and put to each plateful one egg; beat well, and, if necessary, add a little milk. Put two tablespoonfuls of this into a pan, and fry them in butter or lard over a brisk fire, browning them on both sides. They should be crisp, and served very hot. Chopped onion with the scraped potatoes much improves the taste.

*Potatoes Fried Whole.*—When nearly boiled enough, put small potatoes into a stewpan with butter, or beef dripping; shake them about to prevent burning, till they are brown and crisp; drain them from the fat. It will be an improvement if they are floured and dipped in the yolk of an egg, and then rolled in finely sifted bread-crumbs. This is the ordinary French method.

*To Clear Vegetables of Insects.*—Make a strong brine of one pound and a half of salt to one gallon of water; into this place the vegetables (with the stalk ends uppermost) for two or three hours; this will destroy all the insects which cluster in the leaves, and they will fall out, and sink to the bottom of the water.

*Potatoe Snow.*—Pick out the whites, potatoes; put them in cold water; when they begin to crack, strain, and put them in a clean stewpan before the fire till they are quite dry and fall to pieces; rub them through a wire sieve and serve hot.

*Potatoe Scones.*—Mash boiled potatoes till they are quite smooth, adding a little salt; then knead out with flour, to the thickness required; toast, pricking them with a fork to prevent them blistering. When eaten with fresh or salt butter, they are equal to crumpets, and very nutritious.

## DESSERTS.

*To Make an Oatmeal Custard.*—Take two tablespoonfuls of the finest Scotch oatmeal; beat it up into a sufficiency of cold water in a basin to allow it to run freely. Add to it the yolk of a fresh egg, well worked up; have a pint of scalding new milk on the fire, and pour the oatmeal mixture into it, stirring it round with a spoon, so as to incorporate the whole. Add sugar to your taste, and throw in a glass of sherry to the mixture, with a little grated nutmeg. Pour it into a basin, and take it warm in bed. It will be found very grateful and soothing in cases of cold or chills. Some persons scald a little cinnamon in the milk they use for the occasion.

*Stone Cream.*—Grate the peel, and squeeze the juice of a lemon into a glass dish, intended to be brought to table. Cover the bottom of the dish with a very rich sweetmeat—apricot jam or orange marmalade cut small. Dissolve one ounce of isinglass in a-teacupful of milk, strain it through muslin, and add to it one pint of cream and one pint of new milk, with one ounce of bitter almonds, blanched and pounded; add a little loaf-sugar, let it simmer once, then pour it into a basin. When nearly cold, pour it into the glass dish. Next day serve it up.

*To Make Yeast Dumplings.*—Take from two to three pounds of dough prepared from the best flour. Add as much yeast to it as when worked in with the hand will give it a good light sponge. Let it stand before a gentle fire until it is sufficiently risen. Then subdivide the mass into as many dumplings as may be required; turn them round in your hand extremely lightly, and carefully drop them into a saucepan or copper of scalding water; let them boil for twenty minutes, when they will be done. When brought to table, let them be served up with a sauce composed of butter melted in milk, with jam or jelly introduced into it. The above constitutes a very wholesome and agreeable nursery diet for children.

*Souffle Pudding.*—Take a quarter of a pound of sifted loaf-sugar, half-pound of flour, half-pound of fresh butter, the yolks of six eggs, and one tablespoonful of orange-juice. Beat up all these ingredients well together until they are very smooth; then beat the whites of the eggs to a stiff froth, and add them to the rest. Pour all into a dish, but take care not to fill it, and bake in a moderate oven.

*Apple Charlotte.*—This is a seasonable dish. Take two pounds of apples, pare and core them, slice them into a pan, and add one pound of loaf-sugar, the juice of three lemons, and the grated rind of one. Let these boil until they become a thick mass, which will take about two hours. Turn it into a mould, and serve it cold with either thick custard or cream.

*Nursery Pudding.*—The following receipt is excellent for children:—Stew four pounds of rhubarb with one pound of brown sugar, moisten quarter of a pound of arrow-root with cold water, then stir it into the boiling rhubarb. It is best eaten cold, with milk or cream.

## MISCELLANEOUS RECEIPTS.

*Candle Ornaments.*—A pretty candle ornament can be made by getting one dozen common brass rings, about the circumference of a quarter of a dollar, and two larger ones, of the size of the candle used. Crochet them round with shaded wool (bright scarlet looks well.) If you do not crochet, work them round in button-hole stitch. Join the six small rings round the large one, and, where the wool unites them, put on a small pearl or clear glass bead. Then make some handsome tassels of bright glass and pearl beads, and fasten one to each ring, putting a festoon of beads between each. Before sewing the small rings to each other, make a cross with beads in the center of each, putting a larger bead in the center. The pattern is a German one, and not at all common.

*To Pickle Oysters.*—Wash four dozen of the largest oysters you can get in their own liquor; wipe them dry; strain the liquor off, adding to it a dessertspoonful of pepper, two blades of mace, a tablespoonful of salt, three of white wine, and four of vinegar. Simmer the oysters a few minutes in the liquor, then put them into small unglazed stone jars, or green glass jars; boil the pickle up; skim it, and, when cold, pour it over the oysters; tie them down with a bladder over them. For lunch or supper, with a small American cracker biscuit, they are excellent.

*To Purify Water.*—A tablespoonful of pulverized alum sprinkled into a hogshead of water (the water stirred at the same time) will, after a few hours, by precipitating to the bottom the impure particles, so purify it, that it will be found to possess nearly all the freshness and clearness of the finest spring water. A painful, containing four gallons, may be thoroughly purified by a single teaspoonful of the alum.

*Cement for Glass.*—An excellent cement for uniting broken glass may be made by dissolving in a pipkin over the fire (taking especial care that it does not boil over,) one ounce of isinglass in two wineglasses of spirits of wine. This will be a transparent glue.

**Potato Flour.**—Grate into a large vessel full of cold water, six pounds of sound, mealy potatoes, and stir them well together. In six hours pour off the water and add fresh, stirring the mixture well; repeat this process every three or four hours during the day, change the water at night, and the next morning pour it off; put two or three quarts more to the potatoes, and, turning them directly into a hair-sieve, set over a pan to receive the flour, which may then be washed through the sieve, by pouring water to it. Let it settle in the pan, drain off the water, spread the potato-sediment on dishes, dry it in a slow oven, sift it, and put it into bottles or jars, and cork or cover them closely. The flour thus made will be beautifully white, and perfectly tasteless. It will remain good for years.

**Syrup D'Orgeat** (Paris receipt).—This elegant syrup is prepared as follows:—Take twenty ounces of sugar, and eight ounces of bitter almonds; nine pounds of white sugar; and four pints of water. Blanch the almonds, dry them well, and beat them with a portion of the sugar, and gradually add two-thirds of the water; strain through linen, wash the almonds on the strainer with the rest of the water, and dissolve the sugar in the strained liquor by a gentle heat. Pour the syrup into an earthen vessel, remove the scum, and when nearly cold, add two ounces of orange-flower water.

#### FASHIONS FOR MARCH.

**FIG. I.**—CARRIAGE DRESS OF VIOLET-COLORED SILK.—The body is cut square in the neck, and is trimmed with a black gimp trimming. It is finished with tassels on the shoulders. Violet-colored bonnet, trimmed with white lace and pink roses.

**FIG. II.**—HOUSE DRESS.—The skirt is of black silk, with a narrow ruche of crimson silk at the bottom, covered with black guipure lace. The coat-body is of white, with the same trimming as that on the skirt. Crimson ribbon and black lace in the hair.

**FIG. III.**—WALKING DRESS OF CINNAMON-COLORED POPLIN, trimmed with black velvet. The paletot is of the same material, trimmed like the skirt.

**FIG. IV.**—OPERA DRESS OF MAIZE-COLORED SILK.—The under-skirt is trimmed with a fluted ruffle, and two rows of black velvet. The upper-skirt is bound and looped up with black velvet. The opera cloak is of the same material, trimmed in the same way, and has a hood to be thrown over the head.

**FIG. V.**—HOUSE DRESS OF RICH PURPLE SILK, FIGURED WITH BLACK.—Black velvet loose jacket, trimmed with guipure lace. Bows of purple ribbon on the shoulders.

**FIG. VI.**—DRESS OF FRENCH BLUE SILK, with small black and white figures. The skirt is open on the left side, over a white silk under-skirt, trimmed with two ruffles edged with black velvet. The upper-skirt has a Greek border in black velvet; at the opening on each side the body has a coat basque lined with white silk. For the carriage, a small blue bonnet is added to this very stylish costume.

**GENERAL REMARKS.**—There is less than usual to be said of the fashions for March. At the time we go to press, the storekeepers have received but few new goods, and the dress-makers are in a state of bewilderment as to the next cut of a body or sleeve.

The variety in the style and make of dresses is now so great, that it seems well nigh impossible to say what really is the fashion, and what is not. But of one fact our readers may feel assured, which is, that morning dresses made open in front, and showing a colored petticoat underneath, are decidedly taken into favor. These petticoats should *always* be of silk, however; though when a cashmere upper dress is worn, the under-skirt may be of the same material. Many persons insert a breadth of silk instead of wearing

the whole petticoat. The trimming on the upper-skirt must be of the same color as the petticoat.

There is another style of dress called the *Mandarin*, which is most economical, as two old dresses can be made into one new one. Make an under-skirt of an old dress, say of blue and black striped silk. Then take a blue skirt, cut it in scallops around the edge, and bind it with black velvet, and in every hollow formed by the scallop put a black velvet bow, and let the ends fall on the striped under-skirt. This latter need not be a whole skirt—it can be attached to the upper-skirt instead. The body should be made with a waistcoat of blue and blue striped silk, and a coat of blue silk.

**MORNING AND AFTERNOON DRESSES**, ornamented down the entire length of the back, are no uncommon sight. Some have buttons and button-holes only, others are elaborately embroidered or braided. When they are worn in the street, the paletots are of the same material as the dress, and also trimmed up the back.

**SKIRTS ARE STILL INVARIABLY GORED**, whether cut in the same piece as the body, or separate.

A short time ago it was the fashion to wear *black* belts and sashes with every dress; but now both band and sash are selected to match the dress. Many Parisians, who have an objection to wear what everybody else does, directly they saw the deep waistband adopted, appeared in belts not more than two inches wide—made of either moire or velvet, and fastened with small oxidized silver buckles. But the deep band and Empire buckle, the latter made of either dead gold, or gold and black enamel, are, up to the present date, in the majority. The newest belts are made entirely of gimp and jet; the buckle is likewise of gimp, mounted on a frame-work of jet. These bands and buckles can be worn with any toilet which is not *neglige*.

#### CHILDREN'S FASHIONS.

**FIG. I.**—A LITTLE GIRL'S PALETOT, OF FAWN-COLORED CLOTH, with black velvet collar, cuffs, and pocket. Fawn-colored felt hat, trimmed with black velvet and cock's plume.

**CHILDREN'S DRESSES** having not undergone any very sensible alteration. Little boys, as soon as they leave off short frocks and pelisses, are clothed in jackets and Knickerbockers, and the plainest style is the best—that is, some pretty gray or drab cloth, trimmed with braid and buttons of exactly the same shade.

**LITTLE GIRLS' DRESSES** give more scope to taste and fancy. We saw two the other day which were simple, but extremely elegant. One was a white fancy poplin, striped with blue; the skirt was plain, but the round waist was ornamented with a very large rosette, formed of a strip of the same material, bound with blue velvet, and edged with a narrow black Maltese lace. The body was low, and had a small cape or berthe all round, trimmed in the same way, with smaller rosettes on the shoulders; the sleeves were composed of one full puffing, fastened with straps of blue velvet. A white pleated muslin chemise and sleeves were worn with this tasteful little frock.

The second was of blue cashmere; the skirt was trimmed above the hem with two cross strips of blue silk, worked with a slight pattern in black silk braid. Low body and short sleeves.

**BODICES**, something like a *corset*, are made for children in black or colored silk, and may be worn with any dress. Round the top they are cut straight, (not peaked) and on a level with the under portions of the sleeve. The waist terminates in a basque like that added to the old-fashioned jacket, namely, a basque extending all round the skirt. French merino and cashmere frocks are, as usual, much worn for little children in the morning, and are braided round the bottom of the skirts.



*Autobiography of Lyman Beecher. Edited by his Son, Charles Beecher. Vol. II. New York: Harper & Brothers.*—The earlier half of this autobiography, as our old subscribers may remember, appeared about a year ago. The present volume completes the work, which will be found full of interest, not only to members of the late Mr. Beecher's denomination, but also to the religious world at large. A good portrait of Dr. Beecher, as we remember him, accompanies the volume.

*Jenkins's Vest-Pocket Lexicon. 1 vol., 48 mo. Philada: J. B. Lippincott & Co.*—A really excellent dictionary, which can, literally, be carried in the vest-pocket.

#### HORTICULTURAL.

THE GREEN-HOUSE IN APRIL.—Camellias in flower should be freely watered, while those done blooming should be kept close, to encourage growth, but repotted, if requisite, soon afterward. Calceolarias, Cinerarias, and Primroses should be supplied with a very weak solution of liquid manure once a day, at least, during the present month. Geraniums, set for flower, may also undergo the same treatment with advantage, as they should be got as large as possible by the middle of next month. Heaths, done flowering, should be pruned or cut back, as also any other plants that show a disposition to ramble, a propensity not at all becoming, after which keep them by themselves, close and warm, to encourage them to break freely; but such as are in flower, or those just about to bloom, should be kept in the most airy part of the house. Attend to the requirements of Fuchsias, such as watering, repotting, etc. Give Azaleas plenty of water while in flower, and on no account stint those on the eve of blooming, as a check at this period of their existence would certainly mar their future prospects, if it did not entirely destroy them.

#### SCIENCE, PHRENOLOGY, ETC.

PICTORIAL DOUBLE NUMBERS.—THE PHRENOLOGICAL JOURNAL AND LIFE ILLUSTRATED, for January or February, appear with 32 quarto pages each, and beautiful illustrated Covers. They contain Portraits of Tennyson, Silliman, Sheridan, Cobb, Phillips, Susanna Wesley—mother of John—an Indian Chief, Franz Muller, Miss Muggins, Miss Fury, the Princess of Wales, Florence Nightingale, A Group of Warriors—Hannibal, Julius Caesar, Pizarro, Cromwell, Charles XII., Frederick the Great, Scott, Wellington and Napoleon. Also, the Greatest Surgeons of the World—HARVEY, ABERNETHY, JENNER, HUNTER, COOPER, MOTT, and CARNOGHAN. Also W. S. Lander, Mrs. Farnham, Mr. Clark, Mr. Kilbourn, Mr. Morrill, etc. Articles on Gaining Confidence, Affectation, The Human Face, Pre-existence, How to Kill Ministers, Shooting a Gorilla, The Lost Races; with ETHNOLOGY, PHRENOLOGY, PHYSIOLOGY, PHYSIOGNOMY and PSYCHOLOGY, Nos. 1 and 2, Vol. 41. Terms only \$2 a year, or 20 cents a number. Sent by return post. Please address Messrs. FOWLER & WELLS, No. 389 Broadway, N. Y.

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#### OUR NEW COOK-BOOK.

*Every receipt in this cook-book has been tested by a practical housekeeper.*

#### MEATS.

*A Leg of Mutton.*—Which is one of the finest joints that can be brought to table, either roasted or boiled, but also a joint which small families feel obliged generally to eschew. They do not like cold meat for four or five days in succession, and they are too conscientious to permit waste; therefore a fine leg of mutton, well fed, and properly hung, rarely figures in their larder. To obviate the difficulty, make the butcher cut off a handsome knuckle, and boil it for the first day's dinner; serve with caper-sauce, or if capers be not procurable, nicely pickled kidney-beans, chopped up very small, will do as well; save the broth. For the second day, take outlets from the joint, but not more than are required for consumption; fry or broil, according to pleasure, and serve with onion or bread-sauce; the latter, well made, is very relishing. On the third day, roast the remainder of the joint in the usual way, taking care not to put it too near the fire, if it be at all a fierce one, till it is quite warmed through; rub on a little salt, and as the fat exudes, lightly dredge a little flour; take care to have it nicely browned, but not burnt in any part; baste well, and when about to dish, pour off all the dripping; have ready a little boiling water, but do not drown the real juices of the meat, as some do, and thus send up their joint swimming in a lake of greasy, weak broth, serve on a very hot dish, with currant jelly, if desired. On the fourth day, hash the remains of the boiled as well as the roasted meat. To produce a delicate, wholesome, savory hash, is not so easy a thing as it seems, else why the leathery, tasteless slices of meat floating in a thin and unpalatable liquid, as greasy and unwholesome as it is disagreeable? If you wish to have a really good mutton hash, proceed as follows: Cut up your meat over night into slices, not too large or too thick; take away the solid fat, but not the skin generally; break up the bones, and place with the meat, and one large onion sliced very thin, in a perfectly clean saucepan, which should be kept for hashing and stewing, etc.; just cover with the broth saved from the boiled knuckle, and allow the whole to simmer till thoroughly hot it may reach boiling point, but must not actually boil. Pour it into an earthen vessel, cover it over, and leave till morning; then, several hours before dinner, skim off the fat very carefully, and return the hash to the pot, with seasoning to taste, and a slight sprinkling of flour; place it on the hob near the fire, but not by any means on it; let it gradually get hot; as it simmers, put it back, lest it should boil. As the meat gets dry, increase the quantity of liquid by adding milk (skim-milk will do very nicely) a quarter of an hour before dinner-time: take away the bones and the skin; add one dessertspoonful of walnut or mushroom ketchup—more if you like it; thicken with flour, best oat-meal, or Indian corn-flour, mixing the thickening very smoothly with cold milk, and gradually

filling up the cup with liquor from the hash. Pour in gradually, and stir well, then let it boil a second or two to thicken the meal thoroughly; taste and see if the seasoning be enough; if not, add sparingly what is required. Have ready some triangular strips of well-toasted bread, and send up on a very hot dish. Onions can be used, more or less, according to taste. If any gravy remains from roasted joints, save it; when cold, skim off the fat; it will greatly add to the full flavor of the hash, or mince, or stew in preparation.

*To Mince Cold Beef.*—Take away the fat and skin; mince the beef in a chopping-bowl, very fine, almost to a paste; stew gently—if possible, over night, that the fat may be skimmed off. Season with pepper and salt, and sprinkle with best oat-meal; wash a half handful of parsley and thyme, chop them as finely as you can, and throw in; peel and boil a large onion till pretty tender, then take off the outer skin, chop fine, and mix with the beef; add as much broth or skim-milk and water, as will just cover the beef; let it simmer for two hours; then thicken with a little oat-meal, and add a dessertspoonful of mushroom or walnut ketchup; stir well, and boil for one minute, and serve with toasted sippets. The bones from which you cut your beef for mincing will do for the broth in which it ought to be stewed; even then half a teacupful of milk gives a softness to the mince; it can be added advantageously with the thickening.

*Calf's-Head Cake.*—This is a useful mode of preparing calf's-head, as it only requires half the head, so that the other half will make a second dish prepared in any way desired. Partly boil the half of a calf's-head with a little sage, then cut off the meat, put the bones back into the broth, and boil them until the latter is greatly reduced. Cut up the meat, and put it into the jar with the tongue, some spice (mace, pepper, etc.) and a few small slices of ham; cover the jar with a plate, put it into the oven for some hours, until the contents are thoroughly done, then add the brains beaten up with an egg; cut up some hard-boiled eggs, put them round a mould, and pour the mixture from the jar into it. Let it get thoroughly cold, and turn it out. This dish may be made with a sheep's-head, which, if carefully scalded and soaked, will be found a good and cheap substitute for the calf's-head.

## DESSERTS.

*How to Make Ice-Cream.*—Ice-cream is usually considered a luxury not to be indulged in by farmers' families. It is set down as a city dish, though most of the articles used in its preparation are obtainable from the country. It is not generally known that the best ice-cream can be made without a costly freezer, in any family where ice and milk are at hand. To make it, proceed thus: Take two quarts of fresh milk—if a little cream be added all the better, though ice-cream, as ordinarily made, is innocent of cream. Scald the milk, stirring in three tablespoonfuls of corn-starch or arrow-root, to give it body. These may be omitted if not at hand. Stir well to keep from burning. Beat up four to eight eggs, according to convenience, or, as a rich dish is wanted, and pour the scalding milk on the eggs, stirring well. When cold, add sugar and essence of lemon, or extract of vanilla, to suit the taste. A very little salt also improves it. Pour the cold contents into a deep tin pale or can holding about three quarts; put on the cover, and set in an ordinary wooden water-pail. Pound up ice to the size of hen's eggs and less—some, of course, will be quite fine—pack it round the tin can, mixing in about one pint of either medium or fine salt. Pack this till it reaches nearly to the top of the can containing the mixture to be frozen, but be careful none enters it. Now move the tin can or pail around by means of its bail, lifting the cover occasionally to scrape off the frozen cream on the inside, so that other portions may come in contact with the freezing surface. From fifteen to twenty minutes will be sufficient, and the dish

may be served up at once or set away, without removing from the wooden pail, in a cool place for several hours, covering with a flannel cloth.

*Marmalade Pudding.*—This pudding requires care in mixing the ingredients thoroughly together, but it proves so excellent when eaten either cold or hot, that it fully repays the trouble of preparation. Shred six ounces of fresh beef suet, and chop it up fine; mix it with two ounces of moist sugar, quarter of a pound of well grated bread-crumbs, and then stir in half a pint of new milk. When these are all mixed, add the well-beaten yolks of three eggs, whisk all together for a quarter of an hour, and set it to stand on a cold stone for an hour. Butter a pudding-dish or mould thickly, place a layer of the above mixture in it, then a layer of marmalade, another layer of mixture, and so on, alternately, until the mixture is exhausted. For the above quantity, about one pound of marmalade will be required. Whisk the whites of the eggs with a little loaf-sugar and orange-flower water, place the froth at the top of the pudding, and bake for an hour and a half in a moderate oven.

*Apples aux Meringues.*—Scoop out the core from six apples, and fill them with quince marmalade; stew them until tender in half a pint of water, with some sugar, some lemon-peel, and a little more marmalade. Lay the apples in a dish with the liquor. Beat up to a strong froth the whites of six eggs, flavoring them with orange-flower water and sugar to taste. Cover the apples with this whip, and bake them half an hour.

*Apple Cheese-Cake.*—Pare, core, and boil twelve apples, with enough water to mash them; beat them up very smooth, then add the yolks of six eggs, the juice of two lemons, and some grated peel, half a pound of fresh butter, beaten into a cream, and sweetened with pounded loaf-sugar; beat all well in with the apples, bake it in a puff-paste, and send it up like an open tart.

## CAKES.

*A German Tea-Cake.*—To make this cake, one pound of flour, quarter of a pound of butter, two spoonfuls of yeast, three eggs, salt, sugar, and warm milk are required. Take some flour, pour the yeast and some of the milk upon it; lay the butter, cut in pieces, on the flour, and put this mixture in a warm place until it rises. Then add the three eggs, salt, sugar, and warm milk, and mix all well together until the paste does not stick to the spoon. Roll the paste out into a long piece, which cut into five or six strips. Roll the strips separately to make them round, and sprinkle them with flour; plait them together, and form them into a wreath. Let it stand again for some time in a warm place, until it has risen sufficiently. Strew finely-chopped almonds over it. Brush it over with yolk of egg, and bake it in a very warm oven.

*Hot-Cross Buns.*—Rub a quarter of a pound of butter into two pounds of flour, then add quarter of a pound of moist sugar. Mix well together with the above one pint of new milk made warm, three well beaten eggs, one tablespoonful of yeast, and a teaspoonful of carbonate of soda, one pound of currants, (well washed) one ounce of candied citron, the same of candied lemon-peel, cut into small pieces, the grated rind of a lemon, and a pinch of salt. Mix all up into a light paste, and set it before the fire to rise for an hour. Rub an oven tin over with butter, drop the buns upon it with a spoon, wash them with the yolk of an egg, and bake them in a moderate oven.

*Ginger Biscuits.*—One pound of flour, half a pound of butter, turned to a cream, half a pound of white sugar, sifted. These to be well mixed; then add the yolks and whites of three eggs, beaten separately, with two ounces of powdered ginger. These last mix gradually with the rest. Roll out thin and cut it into biscuits; bake them on tins in a quick oven.

**Chocolate Cakes.**—Beat the whites of two eggs with a quarter of a pound of pounded sugar into a frothy cream, add the juice of half a lemon and six ounces of finely-grated chocolate. Drop this mixture in spoonfuls on a flat tin, and bake them slowly.

## TOILET RECEIPTS.

**Red Hands.**—Keep some oat-meal on the wash-stand, and as often as the hands are washed, rub a little of the oat-meal over them; then rinse it off, and, when dry, put on a little bit of pomade, made as follows:—Take three-pennyworth of white wax, three ditto of spermaceti, three ditto of powdered camphor, and olive oil enough to make it the thickness of soap; put it in a gallipot, and let it stand in an oven to melt; mix it up, and when cold, it will be found very good for the hands. Gloves, worn either in the day or night, will help to keep the hands white.

**To Remove Sun-Burn.**—Wash the face at night with either sour milk or butter-milk, and in the morning with weak bran-tea and a little eau-de-cologne. This will soften the skin and remove the redness, and will also make it less liable to burn again with exposure to the sun. Bathing the face several times in the day with elder flower water and a few drops of eau-de-cologne is also very efficacious.

**To Increase the Growth of Hair.**—Take of mutton suet, one pound; best white wax, four ounces; essences of bergamot and lemon, of each, three drachms; oils of lavender and thyme, of each, one drachm. Mix the suet and wax over a gentle fire, and then add the perfumes.

**Bouquet de la Reine.**—Take one ounce of essence of bergamot, three drachms of English oil of lavender, half a drachm of oil of cloves, half a drachm of aromatic vinegar, six grains of musk, and one pint and a half of rectified spirit of wine. Distill.

**Tooth Powder.**—Burn some rock alum, beat it in a mortar, and sift it fine; then take some rose pink, mix well together to make it of a pale red color; add a little powder of myrrh, and put into bottles for use.

**Cold Cream.**—One pound of lard, three ounces of spermaceti. Melt with a gentle heat, and when cooling stir in orange-flower water, one ounce, of essence of lavender, twenty-six drops.

## MISCELLANEOUS RECEIPTS.

**Bread.**—The following is an excellent receipt for bread, and makes it particularly light:—Half a bushel of flour, six potatoes mashed, quarter of a pound of yeast mixed with the potatoes, and three pints of luke-warm water, put into the middle of the flour, and beaten into a kind of batter. A large piece of salt, with four quarts more water, to be added after the sponge is well risen; well kneaded and baked.

**To Bleach Straw Hats, etc.**—Straw hats and bonnets are bleached by putting them, previously washed, in pure water, into a box with burning sulphur; the fumes which arise unite with the water on the bonnets, and the sulphurous acid thus formed bleaches them.

## FASHIONS FOR APRIL.

FIG. I.—DINNER DRESS OF WHITE MUSLIN, which is trimmed with insertions of embroidery over blue silk. Body very low and square, with thin, white under-body.

FIG. II.—WALKING DRESS OF FAWN-COLORED STRIPED SILK, trimmed with poppy color. White crape hat, trimmed with poppy color.

FIG. III.—MORNING DRESS OF PEARL-COLORED CASHMERE, trimmed with black velvet, and worn over a pink silk skirt. Black velvet jacket, lined with pink.

FIG. IV.—CARRIAGE DRESS OF GRAY SILK, trimmed with silk of a darker shade, put on bias, and rows of buttons.

FIG. V.—WALKING DRESS OF SUMMER POPLIN.—The body and skirt in one piece in the Gabrielle style. Gimp trimming, or passementerie, as it is called, is profusely used on this dress. The coat is not separate from the skirt, but is formed by the gimp trimming.

FIG. VI.—DINNER DRESS.—The sleeves and under-skirt are composed of pink silk, trimmed with black velvet. The upper-skirt, and square body, or cape, are made of black and white striped silk, trimmed with velvet.

GENERAL REMARKS.—Green promises to be the favorite color for spring dresses. Though violet and delicate blue, pearl, and soft grays, are all popular. The cold winds, as we write, seem very unfavorable for the chintzes, pique, and organdies, which are slowly, but surely, tempting our fur-enveloped ladies to prepare their summer toilets. All these materials are of the most beautiful patterns, and the prettiest summer dresses that can be worn by young girls. For young girls, the plain, close-fitting bodice, with wide waist-band and coat-sleeve, the skirt gored and but slightly ornamented, is the most appropriate for morning wear. The small all-round linen collars, with sleeves fastened with linen buttons; a bright colored velvet neck-tye, and similar colored velvet in the hair—for the present style of dressing the hair requires bands of velvet round the head to complete the toilet. Serge and linsey are the usual materials for young girls; and the petticoats, which are cut from the same piece as the dress, are bound with velvet, and trimmed with several rows of braid. For evening wear, the most fashionable toilet for girls of from fourteen to eighteen years of age, consists of a white or colored silk slip, and plain, low bodice, with a high, white figured net or fine organdy muslin over it; a broad waistband to match the slip, and a wide sash, with long flowing ends at the back. A soft ruche round the throat, and the white net skirt untrimmed, save with a wide hem. The silk slip should be edged with a narrow box-pleated flounce.

The great desire of a fashionable woman of the present day, is to possess a costume which is like nothing ever seen before.

BEADS in large quantities, and glittering gilt ornaments, are profusely used, and, we must say, gives the toilet a common, showy look.

SKIRTS are either entirely plain, or very much ornamented. The pleatings around the edge of dresses, which have been so long worn, are at length going out of fashion, except for silk skirts to be worn under their dresses.

JACKETS of white cashmere, embroidered in beads of various colors, are much worn in the evening; whilst those of scarlet, blue, poppy color, and violet, are very popular for more ordinary wear. Some of these jackets have only epaulets, embroidered and finished with a hanging trimming, and are worn over a white body with long sleeves.

CRINOLINE still continues large for evening wear, though for street dress it is quite small.

ORNAMENTS of dead gold are profusely worn, even during the day. Large gold beads, and crosses for the neck; daggers, swords, triangles, balls and rings for the hair; immense buckles for the waist; long, dangling ear-rings, and broad bracelets, are all worn. Crystal balls, beads, etc., are also popular.

## CHILDREN'S FASHIONS.

FIG. I.—DRESS OF BLUE SILK, FOR A LITTLE GIRL.—The jacket is of white cashmere, trimmed with blue silk.

FIG. II.—INFANT'S DRESS, OF WHITE EMBROIDERED JACONET.—Sash and bow of wide pink ribbon.

FIG. III.—DRESS FOR A LITTLE GIRL TEN YEARS OF AGE.—The coat and dress are of gray poplin, trimmed with blue.

FIG. IV.—A LITTLE BOY'S DRESS OF FAWN-COLORED CASHMERE.

**AN OPEN STITCH.**—1st row—Slip a stitch, knit a stitch, pass the slipped stitch over the knitted ones. Repeat the same to the end of the row.

2nd row—Bring the wool forward every stitch. This is a very pretty stitch, but if it is used for stoulish knitting, it should have a border, as it is rather apt to draw on one side.

## OUR NEW COOK-BOOK.

*Every receipt in this cook-book has been tested by a practical housekeeper.*

### SOUPS.

**Lobster Soup.**—First prepare a veal stock with the following ingredients. A knuckle of veal, weighing from four to five pounds, and one pound of lean ham, cut into pieces, and freed from all the skin and fat upon it. Put these into an extremely clean saucepan, and to every pound of meat add one pint and a half of water. Let these boil, and remove all the scum which rises to the surface, and continue to do so until the soup is quite clear; then add some salt, two onions, a head of celery, three carrots, white pepper, and a blade of mace. Let all simmer very gently together until the meat leaves the bones, which it should do in about five hours, when take the soup off the fire, strain it, and put it into a cool place until it jellies. Procure two fine hen lobsters, boil them, and, when cold, pick the meat out of them, and break it into small, square pieces. Take out the spawn, pound it so as to separate it, pass it through a coarse strainer, and then pound it again with a quarter of a pound of butter, which must be first melted before the fire. Break up the shells of the lobsters, and stew them with a quart of the veal stock, to which must be added a little ground allspice, beaten mace, and a small portion of scraped horse-radish. Simmer these until the strength of the ingredients has been extracted, then strain off the liquor. Pour it into a clean saucepan with another quart of veal broth, the meat of the lobster, the spawn, a dessertspoonful of anchovy sauce, and a half-pint of cream; let it simmer, but not boil, or else the color will be lost. Serve hot to table. Force-meat balls are sometimes made with bread-crumbs, the meat out of the head of the lobster, and Cayenne pepper, mixed with two yolks of eggs; these are made up into small balls, fried, and added to the soup when it is going to table. N. B. Should the soup not be of the desired consistency, add a little flour and butter.

**To Make Pea Soup.**—Take about four pounds of a shin of beef, two bones of the rump of beef, after the meat has been cut off, let the latter be chopped into portions of a convenient size for boiling. Take, also, two pounds of a knuckle of ham which has been already boiled, put the whole into a large stewpan; fill the latter up with cold water, adding a little salt, to cause the scum to rise. Take off the scum as it rises, and let your meat simmer for two hours. Have a quart of split peas, which have been soaked in cold water for four hours, and put them into the saucepan with one root of blanched celery, and two large carrots, scraped and cut into pieces of an inch long. Let the whole boil gently for two hours, keeping it constantly stirred round with a wooden spoon, until you shall find the peas to be thoroughly incorporated with the liquor, when the meat can be put into a dish, and the soup poured into a tureen. A plate of dried mint, powdered, should be served up to table.

**A Good and Inexpensive Soup.**—The following is a good soup for a family dinner-table, and one which does not cost much: Three pounds of the neck of beef, one cow-heel, two carrots, two turnips, half a head of celery, one bunch of tied-up sweet herbs, four onions, browned, one pint of peas, all put together into three quarts of water, and, after boiling some hours, well strained. The best part of the cow-heel may be cut in square pieces, and served up in the soup.

**An Excellent Soup Without Meat.**—Peel and slice six large onions, six potatoes, six carrots, and four turnips; fry them in half a pound of butter, and pour on four quarts of boiling water. Toast a crust of bread as brown and hard as possible, but do not burn it, and put it in, with some celery, sweet herbs, white pepper, and salt. Stew it all gently for four hours, and then strain it through a coarse cloth. Have ready, thinly-sliced carrot, celery, and a little turnip. Add them to your liking, and stew them tender in the soup. If approved of, an anchovy, and a spoonful of ketchup may be added.

### MEATS.

**Stewed Beef-Steak.**—Choose a good, tender rump-steak, not too fat; see that it is cut of a proper thickness (about three-quarters of an inch,) trim it, if necessary, and beat it flat with the rolling-pin. Peel and chop onions in proportion to the quantity of your meat, and according to your taste; mash up two pickled walnuts with a dessertspoonful of the ketchup, and place at the bottom of your stewpan; then add a teacupful of mushroom ketchup, and a teaspoonful of Cayenne vinegar. Flour your steak lightly on both sides, and lay it on the onions; cover your pan, and let it stew for at least an hour and a half—say an hour and a half from the time it seems warm through; turn the steak every half-hour. If you wish a more tasty dish than usual, throw in half a score of oysters—such as you buy for sauce—a quarter of an hour before serving up; add, of course, the liquor of the oysters, first straining it through a fine sieve. If the onions are very strong, they should be boiled half tender before they are put in the stew, hash, or mince, as the case may be.

**To Cook a Veal Cutlet.**—Take about one and a half pound of cutlets from a fillet of veal; cut it into moderate sized collops; have ready the inside of a stale French roll, well crumbed; add to the latter a small bunch of parsley, chopped fine, half a nutmeg, grated, a very small quantity of Cayenne pepper, and salt to taste. Place in a frying-pan half a pound of fresh butter, and place it over a gentle fire until the butter is scalded; dip the collops into the yolks of two fresh eggs, beaten up well, and dab the meat into the crumbs, parsley, etc., taking care to fry the collops cautiously until they assume a rich brown, crusty appearance on both sides; when so, take them up into a separate hot dish, and add to the butter in the pan a quarter of a pint of strong veal gravy, in which the rind of a green lemon has been partially seethed; work up all well together with a spoon, and when scalding, pour the contents over the collops. Serve up with mushroom sauce and mashed potatoes, in a covered dish; garnish with six halves of hard-boiled eggs.

**Swiss Mode of Stewing a Leg of Lamb.**—Take a joint of the above meat, and dredge it well with flour. Lay it in a clean stewpan, with half a pound of the best fresh butter, covering it down close, and let it simmer for one whole hour over a very slow fire. Then introduce into the pan with the meat two large lettuces, cut up fine, with two fresh cucumbers, sliced, with the rinds left on. Let these simmer for another hour over a similar fire, with pepper and salt and a little mace. Before taking your joint up, place in your stewpan a scorched onion, "entire," to impart to it a flavor of that vegetable. When done, remove the meat into a deep dish, pouring the liquor over it.

**Mutton Stew.**—Take two pounds of fresh mutton chops, cut from the neck; trim off the greater part of the fat from them, dredge a small portion of flour over them, and take care to fry them thoroughly brown in butter, with two eschalots cut up into slices. Remove them, when they are brown, into a shallow stewpan, containing half a pint of strong mutton gravy, into which cut up two carrots, and add one table-spoonful of rice, two chillies, chopped fine, two or three blades of mace, a little allspice, and a small proportion of ketchup. Let all stew gently for an hour; thicken with flour and port-wine, and dish them up.

**Meat Pickle.**—Moist sugar, two pounds; bay or common salt, four pounds; saltpetre, half a pound; fresh-ground allspice, two ounces; water, six to eight quarts; dissolve. Used to pickle meat, to which it imparts a fine red color, and a superior flavor.

## VEGETABLES.

**To Mash Turnips to Perfection.**—A boiled neck of tender, well-fed mutton, served with mashed turnips and caper sauce, is certainly a delicate and wholesome, though not very imposing, dish; but the turnips are frequently spoiled by being sent to table half drained and nearly cold, by reason of the time which has elapsed since they were taken from the fire. Choose your turnips clear and sound, and not stringy; pare well, and wash in clean, cold water; let them soak a little, and if very large, divide into two or more parts. Boil them till quite tender with the mutton; take up and drain by pressing them between two plates till not a drop of moisture can be exuded; turn them into a large basin, and beat quite fine; have ready a hot saucepan (this is easily managed by filling a saucepan with water, and letting it boil till wanted, then emptying it, and drying it for a moment or two at the fire); put in your mashed turnips, with a pinch of salt, a piece of butter the size of a walnut, and as much cream as will amalgamate with the turnips without making them too moist. Stir well together till they are quite hot; have in readiness a thoroughly heated vegetable-dish; pour them in, and serve immediately. But do not have the turnips dished before the mutton is taken up; boiled meat may be kept warm by placing a dish over the pot in which it has been cooked, and covering it closely on the hob, and partly over the fire. It should always be borne in mind that the most sumptuous dinner is spoiled if brought to table half cold, or if it be served with slovenly inattention to those so-called trifles, upon which the comfort as well as the aspect of the table depends.

**Potato Cake.**—Boil twelve or fourteen good sized potatoes, peel them, and crush them thoroughly. Put them into a saucepan, with salt and a little lemon-peel; put it on the fire, and stir all well whilst you add a piece of fresh butter, and a little cream and sugar, the exact proportions of which must be determined by the cook's own judgment. When quite hot, take the saucepan from the fire, let the mixture cool a little, and then add a tablespoonful of orange-flower water, four whole eggs, and the yolks of four more. Mix all well together, and put into a mould, the interior of which has previously had a slight coating of butter and bread-crumbs. Bake it, and bring it hot to table.

**Batter for Frying Vegetables or Fritters.**—Moisten a little flour with water, and add to it a small quantity of salt, a tablespoonful of olive oil, and a spoonful and a half of French brandy. Beat up the mixture thoroughly, and when you are ready to use it, beat into it the white of an egg, previously beaten to a strong froth. This batter may be used for frying sweet *entremets*, in which case sugar must be put instead of salt.

**Potatoes Escalloped.**—Mash potatoes in the usual way then batter your scollop-saucepan and pans, or saucers; put in your potatoes; make them smooth at the top; cross a knife over them; strew a few fine bread-crumbs on them; sprinkle them with a few drops of melted butter, and set them in a Dutch oven. When nicely browned on the top, take them carefully out of the shells, and brown on the other side. Cold potatoes may be warmed up this way.

**Asparagus Omelet.**—Boil two pounds of tender, fresh cut asparagus in very little water, with a small portion of salt, or, what is better still, steam the asparagus without water until it is tender, chop it very fine, mix it with the yolks of five and whites of three well beaten eggs, add two tablespoonfuls of sweet cream, fry and serve quite hot.

**Salad Sauce for Eating with Raw or Cooked Artichokes, Asparagus, etc.**—Rub down the yolks of three hard-boiled

eggs, and moisten them with a tablespoonful of vinegar, add salt, pepper, and fine herbs, minced very small. Beat in three tablespoonfuls of salad oil, and serve.

## DESSERTS.

**Puree of Apples.**—Peel and core about a dozen good-sized apples, stew them with clarified sugar and a small piece of lemon-peel, and when soft, stir them well with a wooden spoon, and put in a spoonful of apricot jam; stir it at times until the jam is mixed and the apples thicken, then pass the whole through a sieve. This *puree* is useful for mixing with other dishes, as, for instance, the following:

**Apples a la Turque.**—Pare and take out the cores of eight or ten apples, make a thin syrup of clarified sugar, put the apples into it, cover them closely, and let them simmer gently, turning them over so that both sides may be done. When thoroughly cooked, lay them in a dish with wet paper over them. Place a crust round the dish they are to be served in, then put in a layer of the *puree*, upon which place the apples, filling the places from which the cores were taken with jam—either apricot, strawberry, or pineapple—or with dried cherries, then cover it with the *puree*. Beat to a froth the whites of six eggs, add powdered sugar till they look quite smooth. Having made the apples warm, place the white of egg over them, smoothing it neatly, and sifting powdered sugar over it; then color it in a gentle oven.

**Pine-Apple Fritters.**—Take quarter of a pound of fine flour, one and a half-pint of new milk, the yolks of four fresh eggs, and make the same into a light batter, adding the whites of two eggs (first beaten into a light froth.) Bruise half a dozen slices of a sound, ripe pine-apple into a pulp, and stir it well up with the batter, adding, at the same time, a little nutmeg and cinnamon, grated fine. Introduce a clean pan over a brisk, clear fire, and lade out the batter into the pan as you require it, according to the size of your fritters. Fry them in fresh butter, turning them only once, when they will assume a brown, crisp complexion. When quite done, remove them into a dish, sprinkling over them a lessertspoonful of sugar. Apple and currant fritters can be prepared after a like manner. The cinnamon can be dispensed with, if objected to.

**Orange Cream.**—Pare the rind of an orange (Seville, if possible,) very thin, and squeeze the juice of four oranges, and put it, with the peel, into a saucepan with one pint of water, eight ounces of sugar, and the whites of five eggs, well beaten. Mix all together, place it over a slow fire, stir it in one direction until it looks thick and white, strain it through a gauze sieve, and stir it till cold. Beat the yolks of the five eggs very thoroughly, and add them to the contents of the saucepan, with some cream. Stir all together over the fire till ready to boil, pour it into a basin, and again stir it till quite cold before putting it into glasses.

**Portuguese Rice Pudding.**—Boil half a pound of rice in water until it begins to open, then strain it from the water, and boil it slowly with a quart of boiled milk, half a pound of loaf-sugar, and the peel of a lemon. When the rice is sufficiently boiled, remove it from the fire, and take out all the lemon-peel. Stir it until it becomes cool, when add the yolks of eight eggs that have been well beaten, (stirring it all the while) and a wineglassful of orange-flower water. When these ingredients have been properly mixed, pour the whole into a flat dish, and when cold, cover it with cinnamon powder.

**Bakewell Pudding.**—Line a flat dish with rich puff-paste, put over it some nice preserves, and cut candied citron, and lemon-peel; then fill it three parts full with the following mixture:—Quarter of a pound of clarified butter; dissolve in it a quarter of a pound of sifted lump-sugar, add four yolks and one white of egg, well beaten, one lemon rind, grated, and the juice. To be well baked in a moderately heated oven, and grate over fine lump-sugar.

*A Dish of Snow.*—Pare and core a dozen large apples; put them into cold water, and stew them till soft, then pulp through a sieve, and sweeten it to the taste with loaf-sugar. Lay it on the dish on which it is to be served to table. Then beat the whites of twelve eggs to a strong froth, with half a pound of sifted loaf-sugar, and a flavoring of vanilla or orange-flower. Strew this over the apple pulp very high, and it will present all the appearance of a veritable dish of snow.

*Arrow-Root Pudding.*—Mix three tablespoonfuls of arrow-root with a little cold milk, stir it till quite smooth, and about the consistency of thin mustard; then pour over, stirring as you pour, a quart of boiling milk; beat well the yolks of four eggs, and three whites; add a quarter of a pound of sugar, one spoonful of rose-water, and a little nutmeg. Have ready a dish lined with puff-paste, whereon pour the mixture, and bake in a moderately quick oven.

## CAKES.

*Buns.*—Work into half a pound of flour three ounces of butter until it is quite in crumbs; mix thoroughly with them four ounces of sugar, a pinch of salt, an ounce, or rather more, of candied orange or lemon rind, shred extremely small, and a little grated nutmeg. To these pour boiling, a small teaspoonful of cream, or of milk, when this cannot be had. Mix them a little, and add immediately two eggs, leaving out the white of one, and when the whole is well mingled, dust over, and beat well into it, less than half a teaspoonful of good carbonate of soda, perfectly free from lumps. Rub an oven tin with butter, drop the buns upon it with a spoon, and send them to table hot.

*A Plain, Cheap, and Good Cake.*—Rub a quarter of a pound of butter into one pound of fine flour; add four ounces of moist sugar, half a pound of currants, half a pound of raisins, two ounces of candied peel, shred fine, a pinch of nutmeg and salt. Mix well one teaspoonful of carbonate of soda in half a pint of cold milk; pour these on to the other ingredients, and beat them into a paste. Butter a tin, and line the sides and bottom with buttered writing-paper; drop in the dough without allowing it to rise, and bake for one hour and a half in a moderate oven.

*Bachelor's Cake.*—One pound of flour, half a pound of sugar, quarter of a pound of butter or lard, four wineglasses of milk, half a pound of Sultana raisins, quarter of a pound of currants, the same of candied peel, a quarter of a nutmeg, two teaspoonfuls of ground ginger, one of cinnamon, and one of carbonate of soda. These ingredients being all well mixed together, and slowly baked for an hour and a half, will, we trust, form a palatable cake, and be duly appreciated by the bachelors.

*"Slim Cake."*—Take as much flour as required. Instead of moistening it with water, warm a good sized piece of butter in as much milk as will make the flour into a nice paste, not forgetting to add a little salt. Roll it out to the thickness of about half an inch, and cut it out to fancy—either in squares, round, or triangular. Bake on rather a smart gridle. This should eat short, like "Short bread." If a rich cake is required, use more butter, and add one or more eggs, according to the quantity of flour.

*Ginger Cookies.*—One cup of sugar, one of butter, one of molasses, one tablespoonful of ginger, one of cinnamon, and two teaspoonfuls of salaratus, dissolved in three tablespoonfuls of hot water. Bake quickly.

*Trouble Parlin.*—Four pounds of fine oat-meal, sifted, four pounds of molasses, half a pound of nice beef dripping, half a pound of moist sugar, and half an ounce of powdered ginger. Bake in a slow oven, and cut into pieces while hot.

## PARLOR GAMES.

*PROVERBS.*—One of the company having left the room, the rest select some proverb in his absence. On his readmit-

tance, he must ask random questions of all the party in turn, who, in their replies, must bring in the words of the proverb in succession. The first person that is addressed will introduce the first word of the proverb in the answer; the second person, the second word, and so on until the proverb is exhausted. For instance, "Honesty is the best policy," is the one selected, and suppose the first question to be,

"Have you been out to-day?" the party questioned might say,

"Yes, I have, and very nearly lost my purse; but it was picked up by a boy who ran after me with it, and whose 'honesty' I was very glad to reward."

He then passes on to the next, and says, "Were you in the country last summer?"

"Yes, in a most lovely place, where it 'is' very mountainous."

To the next one he asks, "Are you fond of reading?"

"Oh, yes! it is one of 'the' sweetest pleasures."

To another, "Which do you prefer, summer or winter?"

"Both are so delightful, that I do not know which I like 'best.'"

To the last, "Can you tell me if there are any more words in this proverb?"

"I will give you the last word, but I would show greater 'policy' if I refused to answer you."

The person must then guess it or forfeit, and the one whose answer first gave him the idea must take his turn of being the guesser. If any are unable to bring in their word, they must likewise pay a forfeit. It is an extremely amusing game, from the laughable way in which some of the words are necessarily introduced.

The proverb selected should be a familiar one, and care should be taken to speak the word of the proverb as distinctly as the others, but not to emphasize it.

## MISCELLANEOUS RECEIPTS.

*To Prevent Rust.*—A composition may be made for this purpose, consisting of fat, oil, and varnish, mixed with four-fifths of highly rectified spirits of turpentine. If the metal be covered with this varnish, put on with a sponge, it will never become rusty. It is very useful for copper also, and will likewise preserve philosophical instruments, and prevent their being tarnished from contact with water.

*Cramp in the Leg.*—A garter applied tightly round the limb affected will, in most cases, speedily remove the complaint. When it is more obstinate, a brick should be heated, wrapped in a flannel bag, and placed at the foot of the bed, against which the person troubled may place his feet. No remedy, however, is equal to that of diligent and long-continued friction.

*Glazed Whitewash.*—Take two gallons of water, one pound and a half of rice, and one pound of moist sugar. Let the mixture boil until the rice is quite dissolved, and then thicken it to the consistency of whitewash with finely powdered lime. This whitewash has a pretty satiny look, and does nicely for the insides of bird-cages, as well as for commoner purposes.

*To Clean and Restore the Elasticity of Cane Chair Bottoms, Couches, etc.*—Turn up the chair bottom, etc., and with hot water and a sponge wash the cane-work well, so that it may be well soaked; should it be dirty, you must add soap; let it dry in the air, and you will find it as tight and firm as when new, providing the cane is not broken.

*To Remove Mildew from Linen.*—This can be done by mixing with soft-soap, a little powdered starch, half the quantity of salt, and the juice of a lemon, and applying it to the mildew stain with a paint-brush on both sides of the linen. The stained article should then be left out on the grass day and night until the spot be removed.

## OUR NEW COOK-BOOK.

*Every receipt in this cook-book has been tested by a practical housekeeper.*

## MEATS.

*To Cook a Knuckle of Veal.*—Procure a knuckle of veal about four pounds in weight, divide it into two distinct portions with a chopper, place the meat in a moderate-sized saucepan, covering it with a sufficiency of spring water. Throw into the latter a spoonful of salt, and let the vessel stand over a slow fire, taking care to remove the scum with a spoon, as it accumulates on the surface. Add to the liquor two ounces of clean picked rice, two blades of mace, a little whole black pepper, and a small bunch of parsley; suffer the last named to be parboiled only, and afterward taken up into a separate plate. Let the meat continue to seethe for three hours, when it will be done. Have a small saucepan at hand, chop up your parsley very finely, and prepare some melted butter in the usual form, stirring the parsley well into the same to thicken it, which serve up in a boat to table, with the meat, in a convenient sized dish. In using the broth, beat up three new laid eggs in a basin, to a fluid consistency, and pour the latter into the soup, whilst it is scalding hot; add a gill of good sherry to the liquor, stirring it thoroughly round, and serve it up in a moderate-sized basin, accompanied with dry toasted sippets. This latter is known as "white-broth."

*Savory Fowl.*—For this dish an old fowl is as good, or better, than a young one. Stew it gently in a small quantity of water till so tender that the bones slip away; then bone your fowl, putting the pieces together in shape as much as possible. The liquor in which the fowl was boiled ought to be good strong stock; if not sufficiently gelatinous, add a little isinglass or gelatine; stir in a little salt and white pepper to taste, and half a nutmeg, grated. Boil some eggs hard, and slice them; also chop some parsley. Take your mould, or a deep pie-dish, and pour in a little stock, and let it begin to cool; then dispose some of your slices of egg, and sprinkle in some of your parsley, and lay on them the fowl as already prepared; round the sides of the mould place the remaining slices of egg, and sprinkle your parsley according to taste; then fill up with the stock, and bake for half an hour in a moderately cool oven; when quite cold, turn out, and you have a very nice and pretty dish, the eggs and parsley showing through the jelly.

*Irish Stew.*—Take five or six mutton chops, same quantity of beef in thick pieces, same quantity of veal and pork, six or eight good potatoes, peeled and divided in four, half a pound of onions, a dessertspoonful of white pepper, about one and a half saltspoonful of salt, a pint of good broth or gravy, flavored with ketchup. Cover all down closely, to prevent the escape of steam, and let the stevpan simmer very slowly for two hours. A slice or two of dressed ham is a great improvement; but the art is in simmering slowly as possible, and never allowing the simmer to go off. To prevent burning, stir the stew with a spoon every quarter of an hour.

*Seeced Beef.*—Cut the beef into pieces of a convenient size. Brown some butter in a frying-pan with a pinch of flour. Put into it a few small onions, button mushrooms, some grated nutmeg, and a bouquet of thyme, parsley, etc. Add a little broth or stock, put in the beef, and let it stew gently for two hours, then add half a pint of red wine, place some bits of toast in the dish, arrange the piece of beef, and pour the gravy over.

*To Clarify Dripping.*—Melt the dripping in a pan; have ready a jar sufficient to hold it, with about a pint of cold water in it, and pour the dripping in, and when quite cold, loosen round the edges with a knife and take the piece out, and the sediment will be found adhering to the bottom of it, and can easily be scraped off.

## DESSERTS.

*A Frothed Orange Cream.*—Make a pint of cream very sweet, put it over the fire, let it just boil. Put the juice of a large orange, in which a bit of the peel has been previously steeped, into each glass, (they must be narrow and deep like jelly glasses,) and when the cream is almost cold, pour it from a teapot upon the juice, holding it as high as possible.

*A Floating Island of Apples.*—Bake or scald eight or nine large apples; when cold, pare them and pulp them through a sieve. Beat up this pulp with sugar, and add to it the whites of four or five eggs previously beaten up with a small quantity of rose-water. Mix this into the pulp a little at a time, and beat it until quite light. Heap it up on a dish, with a rich custard or jelly round it.

*Claret Jelly.*—One bottle of claret; two ounces of isinglass; three-quarters of a pound of white sugar; one-quarter of a pint of Cognac brandy; one-quarter of a pint of cherry juice; the juice of two lemons. When the wine boils, add the sugar and isinglass, and when that boils add, by degrees, the cherry juice, brandy, and lemon-juice. Stir it until nearly cold.

*Lemon Pudding.*—Take half a pound of fine bread-crumbs, a quarter of a pound of well-chopped suet, and a quarter of a pound of sifted sugar; add the rind of two lemons, grated, and the juice of one; or else the juice of three, and no rind; but the juice must be strained; beat up two eggs most thoroughly; mix all together, and boil for three-quarters of an hour.

*Compote of Raw Oranges.*—Cut the upper part of six oranges, in such a way that you can put them together again so as to appear whole. Pierce the pulp in several places with a small knife, and fill the incisions with sifted sugar and a little brandy. Replace the pieces taken off, and serve the oranges in a dessert dish.

*Bread Cheesecakes.*—Slice up a large French roll very thin, pour on it some boiling cream or milk. When cold, add six or eight eggs, half a pound of butter, melted, some nutmeg, a spoonful of brandy, a little sugar, and half a pound of currants. When mixed together, pour the mixture into puff-paste as other cheesecakes.

## SUMMER DRINKS.

*Lemon Sherbert.*—Take two fine, fresh, thin-skinned lemons, remove the peel from one of them, cutting it as thin as possible. Infuse this in a teacup with a little boiling water, covering it over until cold. Cut the lemons in half, and squeeze the juice through a colander, steeping the lemons afterward in boiling water, and adding the liquor when cold to the juice through a colander. Pour in the extract of the peel, and add eight lumps of sugar with cold water and ice to make the quantity of an imperial quart. To those who are fond of spicy flavors, a few drops of infusion of vanilla, or a drop of the essential oil of cloves, will be agreeable. Some prefer the sherbert without the spice.

*Ginger Wine.*—This is about the best wine for a beginner to try her hand upon, not only because it is less expensive than some kinds, but also because it humors the impatience of a tyro by being ready to drink two months after it is made, whereas most wines should remain in the cask a year. To every gallon of water allow three pounds and a half of sugar, two ounces of good hot ginger, and one lemon. Peel the lemons very thin, and boil the peel and the ginger (previously well bruised) very thoroughly. Put the sugar, lemon-peel, ginger, the necessary quantity of water, and the juice of the lemons, into a cask, and set the wine to work by stirring in some good yeast, allowing from a dessert to a tablespoonful per gallon. When the wine has done working, put some raisins in at the bung-hole, allowing about a quarter of a pound per gallon.

*Milk Punch.*—Beat up two eggs, well mix them with a quart of milk, adding sugar, nutmeg, and lemon-peel, to

taste. Boil this gently, and stir it all the time until sufficiently thick. Remove it from the fire for a very few minutes, then add to it a full quarter of a pint of rum, stirring it while you are pouring in the rum.

PARLOR AMUSEMENTS.

PLEASED PARADOXES.—Each letter of the alphabet should be taken in turn, and a paradoxical verse be made upon it, by the players. For instance; the first one commences with A.

- A.  
It is in the Apple, but not in the Seed,  
It is in an Act, but not in a Deed.
- B.  
It is in a Bonnet, but not in a Hood,  
It is in a Block, but not in Wood.
- C.  
It is in the Center, but not in the Middle,  
It is in a Conundrum, but not in the Riddle.
- D.  
It is in a Dress, but not in a Frock,  
It is in a Door, but not in the Lock.
- E.  
It is in the Elbow, but not in the Arm,  
It is in the Earth, though not in a Farm.
- F.  
It is in the Flour, but not in Bread,  
It is in Fear, though not in Dread.
- G.  
It is in the Globe, but not in the Land,  
It is in Gravel, but not in Sand.
- H.  
It is in the Hour, but not in the Day,  
It is found in the Happy, but not in the Gay.
- I.  
It is in an Instrument, but not in a Tool,  
It is in the Ignorant, but not in a Fool.
- J.  
'Tis found in June, but not in the Year,  
'Tis not in Taunt, but it is in a Jeer.
- K.  
It is in the Knee, but not in the Leg,  
'Tis not in a Barrel, but 'tis in a Keg.
- L.  
It is in a Laugh, but not in a Noise,  
It is found in Lads, but not in Boys.
- M.  
'Tis found in a Magnolia, but not in a Flower,  
It is found in Might, but not in Power.
- N.  
It is in the beginning of Nephew and end of Son,  
It is found in None, yet it is in every One.
- O.  
It is in the Ocean, but not in the Main,  
It is found in Oats, though not in Grain.
- P.  
'Tis always in a Pear, but not in Fruit,  
'Tis found in a Plant, but not in the Root.
- Q.  
It is in Queerness, but not in Oddness,  
It is in Quietness, but not in Stillness.
- R.  
'Tis always in a Road, but never in a Path,  
It will be found in Water, but not in a Bath.
- S.  
It is in a Speech, though not in a word,  
It is in a Sparrow, but not in a Bird.
- T.  
It is in a Tavern, but not in an Inn,  
It is in a Tumult, but not in a Din.
- U.  
It is in an Ulcer, but not in a Sore,  
It's not in a Noise, but 'tis in Uproar.
- V.  
'Tis in the Visage, though not in the Face,  
'Tis found in Vacuum, though not in Space.
- W.  
It is in a Window, but not in the Sash,  
It is in a Whip, but not in the Lash.
- X.  
'Tis seen in Box, and in a Fix,  
'Tis not in Number, yet 'tis in Six.
- Y.  
It's in the beginning of Year, and end of Day,  
It's never in Decline, but always in Decay.
- Z.  
It is never in Flame, but always in Blaze,  
It is never in Mist, but always in Haze.

FASHIONS FOR JUNE.

FIG. I.—EVENING DRESS OF THIN WHITE MUSLIN OVER PINK SILK.—The high bodice has a low lining, and is cut away like a jacket in front. Pink silk sash. The tight sleeves are lined with pink.

FIG. II.—HOME DRESS OF WHITE FOULARD, with bouquets of gay flowers. Green silk Spanish jacket, embroidered in gay colors.

FIG. III.—DINNER DRESS OF LIGHT GREEN SILK, with a black silk over dress, trimmed with bands of green of a shade darker than the under-dress.

FIG. IV.—EVENING DRESS OF WHITE MUSLIN.—The square body, as well as the bands which run lengthwise of the chemisette, and head-dress, are all of crimson velvet ribbon.

FIG. V.—WALKING DRESS AND SACQUE OF FAWN-COLORED MOHAIR, trimmed with blue.

GENERAL REMARKS.—Many dresses are trimmed up the seams. Where the dress is much gored this gives an appearance of great slenderness to the figure.

WAISTBANDS are now usually made of the same material as the dress, and are either striped with narrow velvet, or embroidered in beads. These bands can be made by any young lady of taste. Take some rich black taffetas, and cut a wide band on the cross, line it with stiff muslin, and make it pointed at one end—the end which is passed through the buckle; then embroider the right, or taffetas side with white beads, in either a *grecoque*, *fleurs-de-lys*, or palms, in short, in any design easy to trace out in white beads.

BLACK GRENADINE, IRON-BAREGE, OR GAUZE DRESSES, can be made very beautiful by braiding them in some pretty design, with straw or gold braid around the skirt, tunic, sleeves, &c. Nothing can be more stylish and yet simple.

IN LOW BODICES there is a great alteration to be remarked in the make. The newest are all cut square and exceedingly low; more than half the bodice being dispensed with in front. Chemisettes are worn underneath, and are made with rows of embroidered insertion, alternating with puffings of muslin. Sometimes a piece of ribbon to match the dress is tacked underneath the strips of insertion; the short sleeve, made of the same material as the bodice, is dispensed with. Whatever forms the square berthe is also carried at the top of the chemisette sleeve, thus giving the low bodice the effect of being only held on by shoulder-straps. To slight figures this style of make is very becoming; but those who are inclined to be stout will find that it has too *decollete* an appearance to be pleasant. Lawns and organdies, made in this way, are very beautiful.

THIS FASHION OF PASSING RIBBON through both lace and muslin loops, is also applied to dresses. Bands are made in this manner and placed upon the hems of muslin dresses. Alternate loops of Valenciennes insertion and embroidered muslin are likewise used for this purpose; they are sometimes placed in short or cross lines, which are finished at the ends with either a narrow pleating or with lace. Either pink or blue ribbon is used when the dress is white.

THE NEWEST TRIMMING for washing dresses is white cotton gimp; it will be found useful for finishing off the cuffs and epaulets of cambric and *pique* dresses, and for children's frocks it will likewise be useful.

THE MOST POPULAR JACKETS, for summer wear, are of the Spanish style, open in front over a chemisette, and without sleeves, a white, full sleeve only being seen. Some are profusely trimmed with steel, jet, or colored beads.

WHITE PETTICOATS, elaborately ruffled and fluted, are very much worn, whilst some are braided in colored braids.

LACE NECK-TYES are now always worn with dressy outdoor toilets, and the ends are invariably very wide and rounded. Beautiful neck-tyes are made of Alençon lace, and more showy ones of Chantilly, starred with either steel or jet beads. Lace neck-tyes, worked with straw, have likewise been introduced for spring wear; they are very effective with the *sailor* collar, a shape which has long been



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## MEATS, ETC.

**Minced Fowl.**—Take the remains of a cold roast fowl, and cut off all the white meat, which mince finely, without any skin or bone; but put the bone, skin, and etceteras into a stewpan with an onion, a blade of mace, and a handful of sweet herbs tied up; add nearly a pint of water; let it stew for an hour, and then strain and pour off the gravy, putting in a teaspoonful of Lea & Perrin's Worcestershire sauce. Take two hard-boiled eggs, and chop them small; mix them with the fowl; add salt, pepper, and mace, according to taste; put in the gravy; also half a tablespoonful of very finely minced lemon-peel, and one tablespoonful of lemon-juice, two teaspoonfuls of flour, made into a smooth paste with a little cold water, and let the whole just boil. Serve with sippets of toasted bread. Some persons prefer Cayenne to common white pepper.

**Veal-Cake.**—This is a pretty, tasty dish for supper or breakfast, and uses up any cold veal which you may not care to mince. Take away the brown outside of your cold roast veal, and cut the white meat into thin slices; have also a few thin slices of cold ham, and two hard-boiled eggs, which also slice, and two dessertspoonfuls of finely-chopped parsley. Take an earthenware mould, and lay veal, ham, eggs, and parsley in alternate layers, with a little pepper between each, and a sprinkling of lemon on the veal. When the mould seems full, fill up with strong stock, and bake for half an hour. Turn out when cold. If a proper shape be not at hand, the veal-cake looks very pretty made in a plain pie-dish. When turned out, garnish with a few sprigs of fresh parsley.

**Fish-Cake.**—Put the bones of the fish, with the head and fins, into a stewpan, with about a pint of water; add pepper and salt to taste; one good-sized onion, a handful of sweet herbs if you like, and stew all slowly for about two hours. Then mince fine the clear meat of the fish, mixing it well with bread-crumbs and cold, mashed potatoes, and a small quantity of fine-chopped parsley; season with salt and pepper to taste, and make the whole into a cake, with an egg well beaten up. Brush it over lightly with white of egg, and strew with bread-crumbs, and fry of a rich amber brown. Strain the gravy made from the bones, etc., and pour it over; stir gently for ten minutes or a quarter of an hour. Serve very hot, with garnish of parsley and lemon slices.

**Fish-Cake Again.**—Carefully remove the bones and skin from any fish that is left from dinner, and put it into warm water for a short time. After taking it out press it dry, and beat it in a mortar to a fine paste with an equal quantity of mashed potatoes; season to taste. Then make up the mass into round, flat cakes, and fry them in butter or lard till they are of a fine golden-brown color. Be sure they do not burn. Cod-fish is excellent recooked after this fashion.

**Hashed Beef or Mutton.**—Slice and brown one large onion with a small piece of butter in an iron saucepan; then add one teaspoonful of moist sugar, which also brown well. Mix in a small cup a dessertspoonful of flour with a little water. Pour this into the saucepan, mix well, and add a breakfast-cupful of good plain beef or veal gravy, stirring occasionally. Cut your cold beef or mutton into thin slices, pepper it, and put into the saucepan with a bunch of sage. Let the whole stew until it boils. Serve up garnished with pieces of toast, as is the English custom.

**Salt Fish-Cake.**—Carefully take away all the bones, chop up the remains of yesterday's parsnips and potatoes; mix all together with the cold egg-sauce; put the whole in a pie-dish, and place it in the oven for half an hour. Look at it occasionally during the baking, and if it seems to get too

dry, put a little fresh butter on the top. The plain, cold cod-fish, treated in the same way, substituting oyster-sauce for egg-sauce, eats excellent.

## SUMMER DRINKS.

**The Best Raspberry Vinegar.**—Fill a large bowl with fresh-gathered raspberries picked from their stalks, and cover the fruit with the best white wine vinegar. Let it steep for eight days, and then strain off the liquor carefully. Fill the bowl again with fresh fruit, and pour the liquor over it. Four days afterward, change the fruit, and let the infusion stand for four days longer. Then strain the vinegar carefully through a jelly-bag until quite clear, and weigh the juice against its own weight in lump sugar. Boil it up for a few minutes with the sugar, removing the scum, and bottle it when cold. This syrup, mixed with water and lumps of ice or soda-water, is very refreshing. A delicious syrup (closely analogous to what the French call *groseille*), may be made by squeezing the juice out of fresh, ripe currants (dry-gathered and picked from the stalks,) into a bowl, and letting it stand until it stiffens. Then pass it through a tammy, and boil it up with an equal weight of powdered sugar. Let it stand for a day and bottle it, corking it up carefully. Strawberry vinegar, which makes an excellent sherbet, is made by steeping the fruit in the best white wine vinegar and renewing the fruit every day for four days, repeating the operation three times. Then strain the syrup, and boil it up with its weight of sugar. Let it stand a few days, and then bottle it.

**Vino Pontificato.**—This is a very delicious beverage, and is prepared in the following manner:—Steep the rinds of six oranges and six lemons in a gallon of good brandy, closely stopped. Boil one pound and a half of loaf-sugar in two gallons of water for a quarter of an hour. Clarify it with the whites of ten eggs, and when it is cold, having added the juice of twenty-four oranges and five lemons to the gallon of brandy, mix the whole together and strain off the rinds. Put the liquor into a cask well stopped, and at the end of six weeks bottle it. It will then be fit for use, but will improve by keeping it.

**Milk Punch to Keep.**—Pare six oranges and six lemons, as thin as possible, and grate them afterward to extract the flavor. Soak the peel for twenty-four hours in a bottle of rum or brandy closely stopped. Squeeze the fruit on two pounds of sugar, and add to it four quarts of water and one of new milk, boiling hot. Stir into it the rum, and run it through a jelly-bag until quite clear, then bottle and cork it closely immediately.

**Milk Punch.**—Put as much lemon-peel, pared very thin, as you can into a bottle, and fill it with good brandy. Cork, and let it stand six days; then pour out the liquid, and add two pounds and a quarter of loaf-sugar, two quarts of water, two quarts of new milk scalding hot, having had a little spice boiled in it, one pint of lemon-juice, and four quarts of brandy. When quite cold, strain, clear, and bottle.

**Bottled Lemonade.**—Dissolve half a pound of loaf-sugar in one quart of water, and boil it over a slow fire; two drachms of acetic acid; four ounces of tartaric acid; when cold, add two pennyworth of essence of lemon. Put one sixth of the above into each bottle filled with water, and add thirty grains of carbonate of soda; cork it immediately, and it will be fit for use.

**Soda Water in Bottles.**—Dissolve one ounce of carbonate of soda in one gallon of water; put it into bottles in the quantity of a tumblerful or half a pint to each; having the cork ready, drop into each bottle half a drachm of tartaric or citric acid in crystals; cork and wire it immediately, and it will be ready for use at any time.

**Lemonade.**—Take a quart of boiling water, and add to it five ounces of lump sugar, the yellow rind of a lemon rubbed off with a bit of sugar, and the juice of three lemons. Stir all together and let it stand till cool. Two ounces of

cream of tartar may be used instead of the lemons, water being poured upon it.

#### JELLIES, PRESERVES, ETC.

*To Preserve Pine-apples.*—Select ripe pines free from blemishes; do not break them or remove the leaves; put them in a large boiler or pan filled with water, and cover them tightly down. Boil them until they are sufficiently tender to run a skewer through them with ease, then take them up, and let them get perfectly cold. Peel them when cold, and cut them in slices. The slices should be one-fourth of an inch thick. Take out the cores, weigh the fruit, and allow the same weight of the best sugar, granulated sugar. Spread a little on the bottom of the preserving jars, put in a layer of fruit, then a layer of sugar, until it is all in. Let them remain until all the sugar is dissolved, then drain off the syrup, and strain it. Set the jar in cold water; let it remain till the water boils, then take it off; in the water in which it was heated, put the syrup to heat at the same time as the fruit, only in a separate vessel, and pour it when boiling on to the fruit, put the pan on the fire again with the jar of preserve in it, and let it remain until the water boils. Cork the jar well, and paste white paper over it; wet the paper with white of egg, press the edges down, then cover with another paper, likewise wetted with white of egg on both sides, and keep it in a cool place. Small jars are the best for this preserve.

*Red-Currant Jelly.*—Gather the fruit when perfectly ripe, and on a dry day; strip the currants carefully from the stalks, put them into a jar, which place in a saucepan of cold water, over a clear fire, until the juice flows from them freely; then turn them into a fine hair-sieve, and let them drain well, but without pressure. Weigh the juice, and to each pound allow ten ounces of loaf-sugar. Boil the juice fast for thirteen minutes, then remove it from the fire; add the sugar, keeping it stirred till it is quite dissolved. Give the jelly eight minutes more of quick boiling, and pour it into moulds. Be sure to clear off the scum both before and after the sugar is added, or the jelly will not be clear. N. B.—The currants which remain in the sieve make an excellent jam, boiled with equal quantities of sugar for eight minutes.

*Blackberry Jelly.*—Gather the fruit when perfectly ripe, and in very dry weather. Put the blackberries into a jar, and place the jar in hot water, keeping it boiling until the juice is extracted from the fruit. Pass it through a fine sieve or jelly-bag without much pressure. For every pint of juice add fourteen ounces of sugar, and boil in a clean preserving-pan about five-and-twenty minutes, carefully taking off the scum as it rises to the surface. Place it hot in small jars and cover it down with thin tissue-paper dipped in brandy, and brown paper over it. Keep it in a cool, dry place.

*Gooseberry Fool.*—Wash and pick one quart of gooseberries; put them into a stone jar, and having covered it, let it stand in a saucepan of boiling water until the gooseberries are quite tender, and then pulp them through a horse-hair sieve. Beat up the yolks of two eggs and the white of one. To these add, by degrees, a small quantity of milk and a little pounded sugar. After this, put in the pulped fruit, whisk it all up, and add gradually half a pint of cream (or milk, if cream be not plentiful,) and sugar to taste.

*To Preserve Fruit.*—Pick off the stems and put the fruit into bottles; fill them quite to the top. Put the cork loosely, and set them upright in a pan of water; place this on the fire till it nearly boils; let it stand afterward for a quarter of an hour. Pour boiling water into each bottle, leaving an inch unfilled; cork tight, and allow them to cool. Pack them away with the bottles placed horizontally, to keep the corks moist. Fruit that is not quite ripe preserves best.

*To Preserve Strawberries Whole.*—The strawberries must be gathered on a dry day, before they are very ripe, and their stalks left on. They should be placed separately on a dish, and twice their weight of pounded lump sugar strewed over them. Next, a few ripe scarlet strawberries crushed are put in a jar, with an equal weight of pounded lump sugar. They are covered closely down, and allowed to stand in a saucepan of boiling water until quite soft, and until all the syrup has come out of them. They should then be strained through muslin into a preserving-pan, boiled, and well skimmed, and, when cold, the whole strawberries are put in and placed over the fire until they are milk-warm, when they should be removed and allowed to get quite cold. Again they must be put on the fire and made a little hotter than the last time, letting them cool afterward, and this process should be repeated until they look clear, but they must never be allowed to boil, as that would cause the stalks to fall off. When cold, they may be placed in jars or glasses, with the stalks downward, filled up with the syrup. Papers dipped in brandy must be put over them, and they should be closely tied down.

*Preserved Red-Currants in Bunches.*—Gather the finest bunches on a dry, warm day, and having brushed off the dust and insects with a feather, tie them to spills of wood six inches long; put their weight of sugar into a pan with as much water as will dissolve it, and boil it five minutes, skimming it well. Take the pan off the fire, and lay in it the sticks with care, and let the fruit boil up ten minutes slowly. Take off the pan, and, when cool, disengage the bunches, and place them in glasses or pots. Add to the syrup half a pint of good currant jelly of the same color as the fruit; boil it up, skimming it well till quite clear, and pour it, when cool, over the fruit, covering it well. When cold, put brandy paper over, and paste white paper over the glasses. Set them in a cool, dry room, and they will be excellent in three months.

*Current Fritters.*—Make a light batter, with half a pound of fine flour, half a pint of milk, and two fresh eggs, sugar according to taste, part of a nutmeg grated. When ready prepared, take a small teaspoonful of the same, and place the contents into a frying-pan, with scalding fresh butter; place as many separate fritters in the pan as it will hold, and add the quantity of currants over them, according to fancy. When sufficiently done, strew sugar over them to your taste, and serve them up quite hot. N. B.—Quince or apple marmalade should be mixed up with the batter, if such fruits should be deemed preferable to currants.

*To Preserve Magnum Bonum Plums.*—Prick them with a needle to prevent bursting; simmer them very gently in thin syrup, put into a China bowl, and, when cold, pour the syrup over. Let them lie three days, then make a syrup of three pounds of sugar to five pounds of fruit, with no more water than hangs to large lumps of the sugar dipped quickly and instantly brought out. Boil the plums in this fresh syrup, after draining them from the first; do them very gently till they are clear, and the syrup adheres to them; put them one by one into small pots, and pour the liquor over them.

*Rhubarb Marmalade.*—Peel five oranges, taking away the white rind and pips from them; put the pulp into the stewpan, with the peel cut very small; add five pounds rhubarb, cut small, (as for tarts,) and four pounds of loaf-sugar; boil the whole two hours, and the fruit half an hour before adding the sugar. Three lemons instead of five oranges will make an agreeable change.

*Rhubarb Preserve.*—To every six pounds rhubarb add six pounds of sugar and a quarter of a pound of bruised ginger; the rhubarb to be cut into pieces two inches long, and put into a stone jar, with the sugar in layers, till the sugar is dissolved; take the juice, or syrup, and boil it with the ginger for half an hour, then add the rhubarb, and boil another half-hour.

## DESSERTS AND CAKES.

**Good Children's Cake.**—Rub a quarter of a pound of butter, or good, fresh, clean beef dripping, into two pounds of flour; add half a pound of pounded sugar, one pound of currants, well washed and dried, half an ounce of caraway seed, a quarter of an ounce of pudding-spice or allspice, and mix all thoroughly. Make warm a pint of new milk, but do not let it get hot; stir into it three tablespoonfuls of good yeast, and with this liquid make up your dough lightly, and knead it well. Line your cake-tins with buttered paper, and put in the dough; let it remain in a warm place to rise for an hour and a quarter, or more, if necessary, and then bake in a well heated oven. This quantity will make two moderately-sized cakes; thus divided, they will take from an hour and a half to two hours baking. N. B.—Let the paper inside your tins be about six inches higher than the top of the tin itself.

**Ice Pudding.**—Boil one pint and a half of new milk with one teaspoonful of isinglass. Beat five eggs and mix them with the milk as you would for custards. Take a tin mould with a cover, oiled, not buttered, and line it with candied fruits, such as plums, greengages, etc. Then pour the custard in very gradually, so that the fruit will remain at the bottom. Put on the cover, and bury the mould in ice for the whole day, only turning out the pudding at the moment it is wanted.

## FASHIONS FOR JULY.

FIG. I.—DINNER DRESS OF BLUE SILK, the skirt trimmed with lace in an entirely new style. Hair dressed with blue flowers.

FIG. II.—EVENING DRESS OF WHITE SILK, trimmed with scarlet ribbon. Hair dressed with scarlet flowers and green leaves.

FIG. III.—WALKING DRESS, PETTICOAT, BASQUE, AND JACKET OF GRAY ALPACA, trimmed with black velvet and crimson buttons. The skirt is looped high up above the petticoat.

FIG. IV.—CARRIAGE DRESS OF MAIZE-COLORED FOULARD SILK, with square coat basque, trimmed with brown silk.

FIG. V.—CARRIAGE DRESS OF MAUVE SILK.—Over dress of fine white alpaca, trimmed with a band of mauve silk and white goat's hair.

FIG. VI.—WALKING DRESS OF LAVENDER-COLORED FOULARD SILK, trimmed with heavy green and white cord. The front of the basque has green silk lapels heavily embroidered.

FIG. VII.—SEÑORITA JACKET AND JACKET OF GRAY CASHMERE, trimmed with silver hanging buttons.

FIG. VIII.—HEAD-DRESS IN THE GREEK STYLE.—The short, loose curls are confined by bands of ribbon.

FIG. IX.—BONNET OF WHITE CHIP, with a swallow on the back, and trimmed with white ribbon, ornamented with swallows.

FIG. X.—HAT OF BELGIAN STRAW, trimmed with wild flowers.

FIG. XI.—HAT OF SPLIT STRAW, trimmed with blue velvet and feathers.

**GENERAL REMARKS.**—Waists, unfortunately, are becoming shorter and shorter. Those fearful times of the Empire, and since so laughed at, are returning with all their ridiculous fashions. Hair is dressed upon the summit of the head, and waists are made under the arms, so that even the prettiest, thus attired, become ugly, and one must have inherent taste to be able to look graceful with such fashions. Beauties and the *lionnes* of society leave off crinoline entirely during the day time, and only put it on to go out walking or for a ball. Ladies receive without crinoline, and the dresses open both before and behind over white or red silk petticoats, or striped cashmere of a thousand hues. The thousand hues are made to harmonize with the dress. Thus one in Havana brown would have a petticoat "a mille

rates" in blue and white. If the dress is trimmed with blue ribbon the sash is also blue, and blue ribbons are passed through the hair. Dresses opening behind are also worn out walking, but then they must be buttoned up behind, and only left open in front.

STRAW GIMPS are very much used to trim evening dresses, and fine straw cord is mingled with the loops of ribbon which decorates the front of shoes.

SMALL SLEEVELESS jackets are in high favor among young ladies. Those made of black silk are trimmed round with silk of the same color as the skirt with which they are worn. This band of colored silk is about two inches wide, is laid on flat, and then worked over with either steel or gold beads in various devices—stars, lattice-work, diamonds, *grecques*, etc., according to fancy. These jackets are worn over white Garibaldi jackets with full sleeves closed at the wrist.

FOR SILK DRESSES cable cord is much used. Black and white cord is frequently used for black dresses. The skirt is usually scooped around the edge and the cord sewn on, following the undulations of the dress. Sometimes it is carried up the seams, but then it is put on plain around the skirt.

SASHES are still much worn with thin dresses. The ribbon used is very wide, or else silk pinked, or trimmed with blonde, etc.

WHITE MUSLIN PETTICOATS will be embroidered with black wool in satin-stitch, instead of being braided as last year. White foulard petticoats, trimmed with black velvet, are much used for house wear.

STEEL is profusely used for bonnets, mantles, and dresses. Many of the new gimps and braids are heavily decorated with steel, and these are profusely used to ornament dresses with. Steel beads are studded all over bonnets, parasols, etc.

LACE JACKETS, studded with steel, will be worn over low-necked dresses.

OLD BASQUINES can be modernized by cutting them shorter, especially in front, and by making the sleeves narrow. Some of the new basquines are spangled with steel in the form of small birds.

THE SCARF MANTLE is much worn by young ladies; it is both graceful and original, and is high on the shoulders as a pelerine, but pointed at the back; it opens in front where it crosses as a *Marie Antoinette fichu*, the long ends being pointed and falling at the sides of the skirt. The scarf is ruffled round with a thick notched out taffetas ruche.

## CHILDREN'S FASHIONS.

**GENERAL REMARKS.**—Nothing is so elegant for children's dress as white. Since English embroidery has gone out of fashion, it is replaced with *pique* braided; and for dresses of lighter material with insertions of satin-stitch, Valenciennes, and guipure. To keep children's frocks clean in the house, they wear small aprons made of very fine Holland, braided with either coral or blue worsted braid. The aprons are made low, and the sleeves cut short. Besides being useful they are very coquettish-looking.

IN PARIS, white alpaca will be the popular material for little children's dresses during the spring. The frocks will be trimmed with several rows of either colored ruches or narrow ribbon velvet, either violet or blue, and small steel buttons will be placed at intervals between the ruches or upon the velvet. *Paletots* to correspond. White *pique* frocks and basquines will likewise be ornamented with colored trimmings and steel.

SMALL SAILOR JACKETS made of soft, white flannel, striped with blue or purple and fastened with metal buttons, are very novel coverings for children. These sailor jackets have the advantage of being easily cleaned, an important consideration where children are concerned.

pack, desire him to take it by the corner with the forceps and burn it, but to take care and preserve the ashes; for this purpose you present him with a piece of paper (prepared as hereafter described,) which he lights at the candle, but a few seconds after; and before he can set the card on fire, it will suddenly divide in the middle and spring back, burning his fingers if he do not drop it quickly. Have another paper ready, and desire him to try that; when he will most likely beg to be excused, and will prefer lighting it with the candle.

When the card is consumed, you say that you do not wish to fix upon any particular person in company to choose an egg, lest it might be suspected that he was a confederate; you therefore request any two ladies in company to volunteer to choose each an egg, and, having done so, to decide between themselves which shall contain the card; when this is done, take a second saucer, and in it receive the rejected egg, break it with your wand, and show the egg round to the company; at the same time drawing their attention to the fact of those two eggs having been chosen from among a number of others, and of its not being possible for you to have told which of them would be the chosen one.

You now receive the chosen egg in the saucer containing the ashes, and having rolled it about until you have blacked it a little, blow the ashes from around it into the grate; you then break the egg with the same wand, when, on touching the spring, the card will be found in the egg.

THE METHOD OF PREPARING THE PAPER, MENTIONED IN THE ABOVE FEAT, IS AS FOLLOWS:—Take a piece of letter paper, about six inches in length and three-quarters of an inch in breadth, fold it longitudinally, and with a knife cut it in the crease about five inches down; then take one of the sides which are still connected at the bottom, and with the back of the knife under it, and the thumb of the right-hand over it, curl it outward as a boy would the tassels of his kite; repeat the same process with the other side, and lay them by for use. When about using them (but not till then, as the papers will soon lose their curl if stretched,) draw them up so as to make them their original length, and turn the ends over a little, in order that they may remain so; when set on fire, they will burn for a minute or two, until the turn-over is burnt out, when the lighted ends will turn over quickly, burning the fingers of the holder; this part of the trick never fails to excite the greatest merriment.

#### PARLOR GAMES.

**FOX AND GESE.**—There must be an even number of players in this game, and a circle is to be formed standing two by two, so that those who are on the outside have each one person in front of them; these are called the Geese, and there must be some space left between the couples, to allow the one who is chased to run in and out of the circle. Two must be left out, one a Goose, and the other the Fox. The Fox is to catch the Goose not belonging to the circle, who can run around the circle, and also within it, which the Fox cannot be allowed to do; but when the Goose, who is pursued, places himself before one of the couples composing the circle, there will necessarily be three in the row, and as this is against the rule, the outside one of that three immediately becomes liable to be caught instead of the other, and must endeavor to avoid the pursuit of the Fox by darting within the circle and placing himself before some one of the players. It is the object of the Fox to catch the player who makes the third one of a row, and it is the object of each Goose to avoid the third place. The Fox can only catch the Goose as he stands the third in a row, or before he succeeds in escaping to a place of safety. If the Goose is touched by the Fox while in the position of third one in a row, or if touched in passing from this third

place to one of safety, he becomes the Fox instead, and the other becomes a Goose again. It will be observed that the amusement of this game will depend upon the spirit and animation with which it is conducted. Great rapidity of movement is necessary.

## OUR NEW COOK-BOOK.

*Every receipt in this cook-book has been tested by a practical housekeeper.*

#### VEGETABLES.

**Stewed Cucumbers.**—Pare and split in quarters four full-grown but young cucumbers, take out the seeds, and cut each part in two, sprinkle them with white pepper or Cayenne, flour and fry them lightly in a little butter, lift them from the pan, drain them on a sieve, then lay them in as much good brown gravy as will nearly cover them, and stew them gently from twenty-five to thirty minutes, or until they are quite tender. Should the gravy require to be thickened or flavored, dish the cucumbers and keep them hot while a little flour and butter, or any other of the usual ingredients, are stirred into it. Some persons like a small portion of lemon-juice mixed added to the sauce; cucumber-vinegar might be substituted with very good effect, as the vegetable loses much of its fine flavor when cooked.

**To Cook Green Artichokes.**—Take four good sized artichokes. Strip them from the outer leaves, cut off the stalks, and also a little from the top of each. Beat each artichoke separately until it opens; then fill them between the leaves with the following mixture:—Mince finely a thick slice of uncooked ham, a little parsley, and two small roots of green garlic; mix them together, and season with pepper and salt. Place the artichokes in a stewpan, but not too closely together, and pour over each one table-spoonful of sweet oil. Stew them gently at the side of the fire for one hour, and serve them in a vegetable dish.

**Cabbage in Cream.**—Wash a white-hearted cabbage very thoroughly, cut it into small pieces, boil it until tender, and let the water drain from it. Brown some butter in a saucepan, put in the cabbage, pour over it a tea-cupful of good cream, let it simmer gently for half an hour.

**Portuguese Tomato Sauce.**—Slice tomatoes and onions, and stew them in a nice gravy with small slices of bacon, and pepper and salt to taste.

#### EGGS.

**Omelette Soufflee.**—Break six eggs, and separate the whites from the yolks. Add to the latter some sifted sugar flavored with lemon-peel. Beat the yolks and sugar, then whisk the whites. Pour the yolks and whites together, continuing the whisking until the eggs froth. Melt a little butter in the omelet-pan and place it over a slow fire. When the butter is melted (but not hot,) pour in the mixture, and gently shake the pan until the top of the mixture falls to the bottom. When the butter is dried up, fold the omelet on a buttered dish, sift a little sugar on the top, and brown with a salamander. The above soufflee may be varied in endless ways by adding different flavorings, or preserved fruit, at the time of beating the yolks of the eggs.

The following is another method of cooking eggs, which dispenses with the difficulty of frying. It is a most convenient, easy mode of making a *rechauffe*, and is particularly suitable to invalids and little children who are not of an age to masticate their food. By the adoption of this plan, all the nutritive qualities of the eggs are preserved, together with the lightness of the omelet, without the richness which is inseparable from ever so small a quantity of fried butter. The requisite number of eggs is beaten, seasoned, and passed through a sieve, to which a small quantity of good gravy is added. The mixture must be placed in an enameled stew-

pan, and set over a slow fire till the eggs thicken. The stewpan is then removed, and a small piece of fresh butter is added to the mixture, when melted, is ready to receive the addition of any finely minced fowl, meat, fish, asparagus, peas, or cauliflower, that may be desired. The latter ingredients must be stirred in until warm through, but not suffered to boil. It is difficult at first to make a good omelet; it is so apt to be tough, but nothing repays trial better; and as eggs are so cheap, it does not matter if a few are wasted at first.

*Pickled Eggs.*—At the season of the year when eggs are plentiful, boil some four or six dozen in a capacious saucepan, until they become quite hard. Then, after carefully removing the shells, lay them in large-mouthed jars, and pour over them scalding vinegar, well seasoned with whole pepper, allspice, a few races of ginger, and a few cloves or garlic. When cold, bung down closely, and in a month they are fit for use. Where eggs are plentiful, the above pickle is by no means expensive, and is a relishing accompaniment to cold meat.

#### PICKLES.

*India Pickle.*—Two cauliflowers torn into sprigs, two white cabbages cut in slices, one pint of small onions peeled, one pint of shallots; put a handful of salt on them and place them in a pan, with sufficient boiling water to cover them. Let them remain a night; the next morning take them all out and spread on a tray covered with a coarse cloth; put them in the sun to dry for three days, taking them in-doors each night. When quite dry, put as much vinegar as will cover them, and let them remain a day or two; then put all together into a kettle with half an ounce of turmeric, two ounces of mustard, one ounce of Cayenne pods, one ounce of black pepper, one ounce of allspice, quarter of an ounce of mace; all to be boiled together for a quarter of an hour; then throw in any green pickles you choose, such as gherkins, French beans, radish pods, nasturtiums, slices of cucumber; a few capsicums add much to the appearance.

*A Quick Mode of Pickling Gherkins or Small Cucumbers.*—Take the quantity of gherkins required, prick them with a needle in several places, and put them in a pan of cold water, adding as much salt as will make a strong brine. Let them soak for three hours. Take them out, wipe them dry in a clean cloth; put in a saucepan, over a gentle fire, add some strong, brown, pickling vinegar, with allspice, half the quantity of whole black pepper, a little brown ginger, and some Cayenne pepper. Let them simmer for a quarter of an hour; take them up, and when cold, pour them over the gherkins in a jar, and stop them tightly down. They will be fit for use in the course of three or four days; one or two young onions will be found an improvement.

*Red Cabbages Pickled.*—Put a quarter of an ounce of cochineal into a small bag, and boil it with the quantity of vinegar considered sufficient for the cabbage you wish to pickle, adding a little salt and bay salt. When it boils, scald the cabbage with it, having, of course, previously cut up the latter into transverse slices; boil the vinegar up again, this time adding ginger and pepper. Let it cool, and when quite cold, having put the cabbage into jars, pour the pickle upon it, and tie it down closely.

#### TO MAKE YEAST.

Boil or steam some very mealy potatoes with the skin on. If boiled, dry them well in the pan. Peel and mash them down to a fine powder. To every teacupful of mashed potato, put a teacupful of fine flour, and when these are well mixed, shake up the bottle of hop-liquor, and add a teacupful of it; mix the whole up well together, and it will be about the consistency of hasty pudding; put it into a large jug, which must be covered, and put near the fire for

twenty-four hours. If right, the yeast will rise very light and high. Thus prepared, it may be used immediately, but it is better for being kept a day in the cellar, closely covered, and will continue good a week. *Or:* To a pint of mashed potatoes (mealy ones are best,) add two ounces of brown sugar and two spoonfuls of common yeast. The potatoes first to be pulped through a colander, and mixed with warm water to a proper consistence. Thus a pound of potatoes will make a quart of good yeast. Keep it moderately warm whilst fermenting.

#### SCOTCH SHORT-BREAD.

Take one pound of butter, twelve ounces of finely powdered loaf-sugar, two pounds of flour, four eggs, a few caraway seeds, candied peel to the taste, and the little white sugar-plums called caraway comfits. Make the flour and butter hot before the fire. Rub the butter and sugar into the flour with the hand, and make it into a stiff paste with the eggs, previously well beaten. The rolling-out to the required thickness must be done with as little use of the rolling-pin as possible. Either take small pieces, and roll them into oblong cakes, or roll out a large piece and cut it into squares or rounds. Prick a pattern round the edge of each little cake with the back of a knife, and arrange slices of peel, comfits, and caraway seeds in a pattern. They will take about twenty minutes to bake, and the oven should not be too quick. The mixing of flour, sugar, and butter, and of the eggs afterward, must be done very thoroughly and smoothly.

#### DESSERTS.

*Ice-Pudding.*—The pudding is generally considered a difficult dish to produce at home, unless what is called a professed cook reigns over the kitchen department, but we can assure our readers that, if they will follow our directions carefully, they will be enabled to produce this popular pudding at a quarter the cost a confectioner usually charges for it, and that it will be found equally as good. Take one quart of thick cream, the yolks of twelve eggs, one table-spoonful of brandy, and some dried fruit, such as apricots, pine-apple, ginger, greengages, cherries, etc., etc. The cherries may be left whole, but the rest should be cut up into pieces about the size of a filbert (the quantity of fruit is optional.) Beat up the yolks of the eggs well in a basin, scald the cream with a little lemon-peel and an inch of vanilla pod chopped up and tied in a muslin bag; pour it into the yolks, first taking out the lemon-peel and vanilla, and stirring it continually while mixing. Put it on the fire again in a saucepan, allowing it to thicken as a custard without curdling. Pour it into a jug, and when it has slightly cooled add the brandy, two ounces of sifted loaf-sugar, and the dried fruit. Let it stand until quite cold, stirring occasionally. The earlier this is all prepared in the morning the more successful the pudding will be. Pour the above mixture into a tin milk-can which has a lid to it; cover it and set it in a pan filled with rough ice well beaten and mixed with coarse salt. Care should be taken that the can is well buried in the ice, there being plenty of ice underneath as well as around it. The cream and other materials inside the can must be stirred every five minutes with an iron spoon to prevent them from adhering to the bottom of the can; and in addition to this, the can itself must be turned round in the ice very frequently; upon this depends the success in freezing the pudding. When the cream has remained an hour and a half in the can, imbedded in the ice, pour it into a tin mould, tie it down closely with clean writing-paper, with a piece of white muslin above it. Set this mould very firmly in the rough ice, the pan having been again filled up with ice and salt. The mould must be placed in the center of this, so that ice covers it over as well as lies round and underneath it. Leave it there until wanted, with a blanket thrown over the pan. Three half-

pints of cream will be found quite sufficient for ten people, and about one shilling's worth of rough ice for freezing it. There will be no difficulty in turning it out of the mould, and if approved of, liquid red currant jelly may be poured into the dish before serving to table. It improves the appearance of the pudding.

## THE WARDROBE.

*How to Prepare Starch for Use.*—Take a quart basin and put into it a tablespoonful of the best starch, which, with a clean wooden spoon kept for the purpose, gradually moisten and rub down with a quarter of a pint of cold spring water, adding only a tablespoonful at a time. When in a perfectly smooth state, and about the consistence of cream, gradually stir into it a pint of boiling water. Then pour the mixture into a clean glazed pipkin, kept for the purpose, and stir it over a gentle fire till it boils, adding a lump of sugar which prevents the starch from sticking to the hot iron. While in a boiling state, take a piece of wax-candle and turn it round two or three times; this gives a smooth and glossy surface to the linen after it has been ironed. Then strain the starch, thus prepared, through a piece of coarse muslin into a basin, cover it over with a plate, to prevent a skin forming on the top, and then before it is quite cold it is ready for use.

*To Wash a Muslin Dress.*—Make a good lather, and wash the muslin in cold water—never putting it into warm water even to rinse it. If the muslin is green, add a wineglassful of vinegar to the water in which it is rinsed; if lilac, the same quantity of ammonia. For black and white muslins, use a small quantity of sugar of lead.

*To Clean Silk.*—Quarter of a pound of soft-soap, one ounce of honey, one pint of gin. Put on with a flannel, or nail-brush, and afterward brushed with cold water, then dipped in cold water five or six times, and hung out to drain, then ironed (wet on the wrong side) with a hot iron.

*To Extract Grease from Silk.*—Wet the part with eau-de-cologne, and gently rub the silk upon itself, between the hands. When dry, the grease will disappear. This will, also, remove recent paint, and the grease from a wax candle.

*To Perfume Linen.*—Rose-leaves dried in the shade, cloves beat to a powder, mace scraped. Mix them together, and put the composition into bags.

## TOILET.

*Aromatic Vinegar.*—Digest in two pounds of acetic acid one ounce each of the dried tops of rosemary and the dried leaves of sage, half an ounce each of the dried flowers of lavender and of bruised cloves, for seven days; then express the liquid, and filter it through paper. Another aromatic vinegar, for sprinkling through apartments during the prevalence of fevers, or any contagious complaints, is made thus:—Take of common vinegar any quantity, mix a sufficient quantity of powdered chalk with it to destroy the acidity, let it subside, and, pouring off the liquid, dry the white powder in the sun, or by the fire. When perfectly dry, put it into a stone vessel, and pour upon it sulphuric acid, as long as white acid fumes continue to ascend.

*Excellent Dentifrice.*—Procure a lump of whitening, and scrape off as much, in fine powder, as will fill a pint pot. Take two ounces of camphor, moisten it with a few drops of brandy or spirit of wine, and rub it into a powder. Mix this with the whitening, and add to it half an ounce of powdered myrrh. Put the whole into a wide-mouthed bottle, and cork down. If too strong of the camphor, it will be easy to add a little more whitening.

*Lotion for the Skin.*—Take an ordinary milk-pan, and fill it with the white flowers of the elderberry bush. The flowers should be covered with boiling water, placed out-of-doors in the sun for about three days, strained off, and bottled. The liquid should be of a dark mahogany color. It is an excellent lotion to remove sun-burn and freckles.

## MISCELLANEOUS RECEIPTS.

*Syrup for Preserved Fruit.*—The best sugar, which will require no clarifying, should be used for this purpose; but when it is of inferior quality, it should be prepared in the following manner:—To clarify six pounds of sugar, break it into large lumps, put it into a preserving-pan, and pour to it five pints of cold spring water; in another pint beat lightly up the white of a small egg, but do not froth it much; add it to the sugar, and give it a stir to mix it well with the whole. Set the pan over a gentle fire when the sugar is nearly dissolved, and let the scum rise without being disturbed. When the syrup has boiled five minutes, take it off the fire, let it stand a couple of minutes, and then skim it carefully. Let it boil again, and then throw in half a cup of cold water to bring the remaining scum to the surface. Skim it until it is perfectly clear, strain it through a thin cloth, and it will be ready for use.

*To Wash Flannels.*—Wash them in warm water, rather above luke-warm, in which the soap has been boiled or dissolved, and not to rub the soap upon the woolen. Rinse them thoroughly in water rather hotter than that in which they have been washed; this removes the soap from the material instead of allowing it to remain and get hard, as it does if the last water is not decidedly hotter than the first. This plan will also be found to succeed perfectly with fleecy or Berlin wool; but then I generally wring the different articles or skeins by twisting them up in a linen cloth, so as to avoid straining the wool, and do not dry them too quickly. But the important point is certainly getting them thoroughly free from the soap, which would otherwise thicken and stiffen in the fine pores of the wool.

*Light Tea Buns.*—Take half a teaspoonful of tartaric acid, and the same quantity of bi-carbonate of soda, and rub them well into a pound of flour, through a hair sieve, if leisure permit. Then work into the flour two ounces of butter, and add two ounces of crushed and sifted lump sugar, also a quarter of a pound of currants or raisins, and (if liked) a few caraway-seeds. Having mixed all these ingredients well together, make a hole in the middle and pour in half a pint of cold, new milk; one egg, well beaten, mixed with the milk is a great improvement, though your buns will do without any. Mix quickly, and set your dough with a fork on baking tins. The buns will take about twenty minutes to bake. From these ingredients you ought to produce a dozen.

*To Bleach a Straw Bonnet.*—First, scrub the bonnet well with a brush dipped in clean water. After this, put into a box a saucer containing burning sulphur; it must remain there a short time, and as soon as it is removed, the bonnet must be placed in the box and well covered up, so that the sulphuric atmosphere may whiten it.

*To Preserve Rhubarb.*—An equal weight of fresh, young rhubarb and sugar. Wipe, pare, and cut the rhubarb into small lengths; add the sugar; let them heat rather slowly, till the fruit is tender, and then boil rapidly for half an hour, stirring it well. Candied peel added, at the rate of an ounce to a pound of fruit, is an improvement.

*Sun-Burn.*—Old buttermilk, applied to the face, is a very effectual cure for sun-burn. Also a little lemon-juice put into a cup of milk, and then the face washed with the milk, is a complete remedy for sun-burn. It should not be applied too frequently, as all things are, more or less, hurtful to the skin when used too often.

*Indelible Marking Ink.*—Nitrate of silver, two drachms; distilled water, three ounces. Dissolve. Moisten the spot to be marked with a concentrated solution of carbonate of potassa, to which a little gum water must be added. When the spot has become dry, write upon it with the solution of nitrate of silver.

*Cement for Broken Glass, etc.*—A little isinglass dissolved in mastic varnish. The least possible quantity should be used.

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## SOUPS.

*Pumpkin Soup.*—Take a quarter of a pumpkin, cut it in pieces, after removing the rind and seeds; add three pints of water, some turnips, celery, potatoes, parsnips cut in slices, as for *julienne*; add two ounces of butter, salt, and pepper; let it stew slowly till the vegetables are done, and the pumpkin reduced to a marmalade. This is very good, but we prefer it made as follows: Boil in water about a quarter of a pumpkin till tender enough to pulp through a tammy; to this *puree* add milk enough to make it the proper consistency, a blade of mace, or a little nutmeg; about two ounces of butter must first be stirred into the pulp. Season it to taste with either a little Cayenne or white pepper, and salt. Before serving, add a few drops of orange-flower water, or you may in place add about an ounce of sweet almonds, pounded fine. It is a delicate and delicious soup *maigre*.

*To Make Stock for Soup.*—On six pounds of beef pour six quarts of water; put your soup-pot on a slow fire to heat the soup; stew slowly an hour; then increase the fire till it boils; skim it well as the scum rises until it is clear; then add some carrots, parsnips, turnips, leeks, celery, and an onion stuck with six cloves, and a few whole peppers. The vegetables will cause the scum to rise again, so it must be well skimmed. Then take off the soup-pot from the fire, and let it simmer by the side of it (or on a hot hearth) very slowly, keeping it closely covered. Let it stew six or eight hours. When it is done, it will be a pale gold color; strain it off for use, and carefully remove the grease or fat.

*Palestine Soup.*—Use stock of white meat. Boil three or four potatoes, the same of onions, and at least a dozen large Jerusalem artichokes, until quite soft, and rub them down to thicken the soup. Season to taste with pepper and salt, and add a little cream, or a pint of milk. As the soup must be quite white, great care must be taken as to the cleanliness and brightness of all the utensils which are used.

## MEATS.

*Hung Beef.*—Take a piece of flank or brisket of beef, and hang it up in the cellar as long as it will keep good, and until it begins to be a little sappy. Then take it down, cut it into three pieces, and wash these, one piece after another, in sugar and water. Take a pound of saltpetre and two pounds of bay-salt, dry them, pound them fine, mix with them two or three spoonfuls of brown sugar, and rub the beef with it thoroughly all over. Strew a sufficient quantity of common salt all over it, and let the beef lie close until the salt is dissolved, which will be in about six or seven days. Then turn it every other day for a fortnight, and after that hang it up in a warm—not in a hot place. It may hang a fortnight in the kitchen; and when you want it, boil it in bay-salt and water until it is tender. It will keep, when boiled, two or three months, rubbing it with a greasy cloth, or putting it two or three minutes into boiling water, to take off any little mouldiness it may have.

*A Savory Stew of Veal.*—Cut the knuckle into about four parts; cover it with cold water, and stew it for three hours very gently with two ounces of rice, some whole peppers, and a bunch of parsley tied up; the parsley should only remain for a short time in the water, and then be taken out and chopped up quite small. When the meat is cooked, it should be put on a flat dish; some melted butter, in which the chopped parsley has been put, should be served in a tureen. Beat up two eggs, and pour them into the broth, stirring it well at the time. A little white wine may be added, if approved, and the broth be served separately with sippets of toast.

*A German Side Dish.*—Boil eight eggs quite hard, and when cold, cut them in two lengthways. Take the yolks out very carefully, pass them through a fine sieve, and mix them well with half a pint of cream, (or more, if required,) and then add pepper, salt, and herbs. Pour this sauce into a very flat pie-dish that will stand heat, and place the white half eggs carefully in it, arranging them in the form of a star, or any other pattern preferred. Fill up the vacancy left in them by the yolks having been removed, with the same mixture, and strew a few bread-crumbs over them. Bake this very slightly, just enough to give it a bright yellow color, and serve it up in the dish in which it had been baked.

## PICKLES AND KETCHUP.

*Mushroom Ketchup.*—Put a layer of mushrooms; sprinkle with salt, stirring it every day with a spoon; then boil very gently for an hour, after which wring them through a coarse cloth to extract the juice; let it stand until the next day; then strain off the sediment and boil the liquor gently for an hour and a half with ginger, pepper, and allspice, a few cloves and blades of mace, shalots, and some horse-radish. Let it remain a day or two to settle, and pour it off bright.

*Artichokes Pickled.*—Boil the artichokes till you can pull the leaves off; take out the choke and cut away the stalk, but be careful that the knife does not touch the top; throw them into salt and water; when they have lain an hour, take them out and drain them; then put them into glasses or jars, and put a little mace and sliced nutmeg between; fill them with vinegar and spring water, and cover your jars close.

*Pickled Red Cabbage.*—Take about a quarter of an ounce of cochineal, and put it into a little bag, and boil it with as much vinegar as you think enough for the cabbage, with a little salt, and bay-salt; when it boils, scald the cabbage with it, then boil it up again, and put a little ginger and pepper into it; then put it somewhere to cool; when cold, put the cabbage into jars, put the pickle upon it, and tie it down.

## DESSERTS.

*A Rich Pudding.*—Stir a large tablespoonful of fine flour into a teacupful of new milk; then add a quarter of a pound of fresh butter, the well-beaten yolks of five eggs, and sufficient pounded loaf-sugar to sweeten the mixture, flavoring it with either vanilla, lemon, or almond, as desired. Mix these ingredients thoroughly together, and put them into a saucepan at the side of the fire; stir continually, and on no account allow the contents to boil, but only to thicken. Line a dish with puff-paste, and over it place a layer of preserves, (apricots, strawberries, or raspberries,) according to choice; then pour in the mixture. Whisk the whites of the eggs, so that they may be ready; put the pudding into the oven, and let it set well; then pour on the whites at the top, and sift some loaf-sugar over them. Put the pudding into the oven again, and let it bake for twenty minutes. It should be slightly brown at the top when cooked. It is eaten hot.

*A Simple Marmalade Pudding.*—Take a quarter of a pound of homemade marmalade, (that which is bought ready-made is generally too thin and juicy for the purpose;) melt two ounces of fresh butter before the fire; pound finely two ounces of loaf-sugar, and add the well-beaten yolks of three eggs, (each yolk must be beaten separately.) Warm one pint of new milk, and whisk all these ingredients together, adding, by degrees, three sponge cakes, which must be broken up into the mixture. Pour all into a pudding-dish, and lay lightly and evenly on the top the whites of the three eggs, which must be beaten up with the loaf-sugar until they resemble snow. Bake the pudding in a moderate oven from an hour to an hour and a quarter.

*Nursery Pudding.*—To use up the crusts. Put your crusts into a large basin, with any other pieces of stale bread you may happen to have; pour over them as much hot milk as you think they will absorb; cover close, and let them soak all night. Beat thoroughly one or two eggs, according to your quantity of bread; add, on the same principle, raisins, stoned, and sweeten at discretion. Then work in a little flour to solidify the materials; butter your basin well, and boil from an hour and a half to two hours, as your pudding is larger or smaller.

*Apples a la Frangipane.*—Having peeled and cored a dozen apples, cut them in slices, and place them in a deep dish, having first sprinkled powdered sugar over it, and spread it thinly with apricot jam, and very thin slices of butter over that. Mix one ounce of potato-flour with one pint of cream, (or new milk, if cream cannot be had,) a small piece of butter, and sugar to taste. Stir it over the fire till it begins to boil, then pour it over the apples, and bake the whole in a moderate oven.

*Bread Omelet.*—Break six eggs, season them with pepper and salt, or sweeten with sugar, if preferred; add a good tablespoonful of finely-grated bread-crumbs made of stale bread. Beat the whole well together, and fry in the same manner as for the plain omelet. This omelet requires a little more attention in the dressing than those which are made without bread, being more liable to burn and break. It is an excellent accompaniment to preserved apricot, or any other description of rich jam.

*Economical Pudding.*—Take two tablespoonfuls of rice, put it into a small saucepan, with as much water as the rice will absorb. When boiled enough, add a pinch of salt; then set it by the fire until the rice is quite soft and dry. Throw it up in a dish, add two ounces of butter, four tablespoonfuls of tapioca, and a pint and a half of milk, sugar to the taste, a little grated nutmeg, and two eggs beaten up. Let it all be well stirred together, and baked an hour.

*Water Pudding.*—To eight tablespoonfuls of water, add the juice and rind of one lemon, a quarter of a pound of sugar, a quarter of a pound of butter, the yolks of four eggs, and the whites beaten to a froth. Bake it for one hour in a slow oven.

*Snowdon Pudding.*—Half a pound of beef suet, shred very fine and small, half a pound of sugar, half a pound of bread-crumbs, two tablespoonfuls orange marmalade, three eggs, raisins round the mould; boil three hours; wine sauce.

## CAKES.

*For Making and Baking Cakes.*—Currants are so frequently used in cakes, that you should be very particular in having them nicely washed, dried, and all sticks and stones taken from them, and then put before the fire to dry, for if damp, they will make cakes and puddings heavy; before you use them, dust a little flour lightly over them.

Eggs should be always a long time beaten, the whites and yolks separate, taking out the tread.

Sugar should be well pounded, and sifted through a drum or lawn sieve, and kept well dried.

Lemon-peel should be either rubbed on sugar, or grated fine, and some sifted sugar sprinkled amongst it to keep it a good color.

The lightness of all cakes depends upon the whipping of them, and at last being well incorporated.

If you use yeast to your cakes they will require less butter and eggs, and will eat equally as light and rich; but if the leaven be only of milk, flour, and water, it becomes more tough than if the butter was at first put with the ingredients, and the dough set to rise by the fire.

The heat of your oven is of particular importance for baking cakes or pastry—more particularly large cakes—as at first, if not pretty brisk, they will not rise; if likely to brown too quick at the top, put a piece of paper upon the top of the cake so as not to touch the batter. The oven

should be lighted some time beforehand, to insure a good solid body of heat. If the oven is not hot enough, add more fire to it.

Bread and tea-cakes made with milk eat best when new, as they become stale sooner than others.

Never keep your bread or cakes in wooden boxes or drawers, but in tin boxes or earthen pans, with covers.

*Crust, Short, and Rich, but not Sweet.*—To eight ounces of fine flour, rub in well six ounces of butter, and make it into a stiffish paste with a little water; beat it well, roll it thin, and bake it in a moderate oven.

*Citron Cake.*—Beat one pound of butter to a cream, then weigh one pound of fine flour, one pound of sifted loaf-sugar, half a pound of almonds (cut small,) quarter of a pound of candied citron, and the same of lemon-peel (cut into strips.) Beat up eight eggs separately, then mix the above ingredients in the following order: First, the butter to a cream, then the eggs, then the flour, and beat these continuously for one hour, then add the other ingredients, flavoring the whole with almond or orange, according to taste. Line with paper the tins or dishes in which the cakes are to be baked; and previous to dropping in the mixture, beat up into it half a teaspoonful of carbonate of soda mixed in a very small quantity of new milk. Bake in a moderate oven.

*A Good Family Bun Loaf.*—About four pounds of flour and a spoonful of salt put into a kneading-pan or basin, rub into this about half a pound of clean dripping, add one pound both of stoned raisins and nicely picked currants; beat three or four eggs well, add them to a cupful of yeast and sufficient warm milk or water, and pour this into the flour; stir all thoroughly well together, cover over, and set it before the fire for about three-quarters of an hour, when knead up again, and put into buttered bread-tins and set before the fire to rise, and in about half an hour put them into the oven to bake.

*Fanchonettes.*—These are most delicious, and very useful as a pretty supper dish. Put two ounces of flour into a saucepan, with three of sugar, one of butter, one of pounded almonds, some lemon-peel, two yolks of eggs, and one whole egg, a little salt, and half a pint of milk. Place the saucepan on the fire, and let the mixture set like a cream. Line some tartlet tins with puff-paste and fill them up with the preparation; place them on a tin, and bake the fanchonettes in a brisk oven. Take them out when about three parts done; put some whipped egg on each, sprinkle sugar over them, and put them into the oven again to finish the baking.

*A Good Receipt for a Soda Loaf.*—One pound of flour, half a pound of butter, half a pound of moist sugar, three eggs, one teacupful of milk, one teaspoonful of carbonate of soda; rub the butter into the flour, add the sugar, whisk the eggs well, stir them into the flour, etc., with the milk; dissolve the soda in the milk, and beat the whole up together with a wooden spoon for some time; it should not be allowed to stand, but be placed in the oven immediately, in a small loaf-tin with paper round well buttered. Bake for nearly an hour in a moderate oven.

*Ammonia Cakes.*—These will keep fresh for any length of time. They are made as follows: One pound of flour, one pound of currants, quarter of a pound of butter, six ounces of sugar, half a pint of cream, a piece of ammonia rather larger than a filbert, and three eggs, leaving out one white. The cake should not be cut for a fortnight.

*Cheese Biscuits, to Eat with Cheese.*—Take as much flour as you want for your biscuits, and with skim-milk mix it into a very stiff paste, after which roll it out to about the thickness of a penny, then cut it into small pieces, the size of a shilling, and, after rolling them out very thin, bake them in a quick oven.

*Kringles.*—Beat well the yolks of eight, the whites of two eggs; mix with four ounces of butter just warmed, and with this one pound of flour and four ounces of sugar to a paste. Roll into thick biscuits; prick them, and bake on tin plates.



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## DESSERTS.

*Orange Souffle.*—Put half a pound of butter into a stew-pan, and mix in three-quarters of a pound of fine flour, without melting the butter. Have ready a quart of milk, lukewarm, and well mixed with the orange flavoring, or bitter orange-peel; pour it upon the flour; stir it over a sharp fire, and boil it for five minutes. To this add quickly the beaten yolks of ten eggs, with half a pound of sifted sugar, and let it cool. An hour and a quarter before it is to be served, whip up the whites of the eggs until very firm; stir them into the mixture, and pour it into the souffle pan; this should be made of tin, and a band of buttered paper, four inches broad, should be tied round the top. When the mixture is poured into this case, it must be baked in a moderate oven for nearly an hour. The paper should then be removed, and the souffle served up immediately.

*Substitute for Pudding.*—Two tablespoonfuls of maizena to a quart of milk, the peel of half a lemon, and a tablespoonful of sugar; mix the maizena with a little of the cold milk; put the sugar, lemon-peel, and milk into a saucepan, and let it stand by the fire to extract the flavor from the lemon-peel. When the milk approaches the boiling point, pour in the maizena, let it boil five minutes; pour into a pie-dish, grate nutmeg over the top, and serve. This is a very favorite nursery dish; it is equally good cold as hot, and much more wholesome to eat with stewed fruit than is pastry for children. With stewed rhubarb or Normandy pippins it is very delicious; if eaten hot, a very little jam is a great improvement.

*Cheese Fondue.*—Three-quarters of a pound of butter, one ounce and a half of flour, four eggs, three ounces of cheese, grated, not quite half a pint of milk. Place the butter and the flour in a saucepan on the hot plate, keep stirring and blending them together; next add the grated cheese; stir on for twenty minutes, when remove it, and let it get cold. Beat up the eggs—yolks and whites separately; add the yolks to the mixture cold, but the whites must only be beaten up and added just before baking. It should be baked in a silver fondue dish, but a round cake-tin, concealed with a frilled paper, answers the purpose. It will take about three-quarters of an hour in a rather brisk oven, and must be served forthwith, as it will fall in cooling.

*Artificial Cheese.*—Take a gallon of new milk, two quarts of cream, some nutmeg, mace, and cinnamon, well pounded. Boil these in milk, and add eight eggs, putting in six or eight spoonfuls of wine-vinegar to turn the milk. Boil it until it comes to a tender curd, then tie it up in a cheese-cloth, and let it hang for six or eight hours to drain, after which open it, remove the spice, and sweeten it with sugar and rose-water. Place it in a colander, let it stand an hour or more before turning it out, and serve it with cream round it in the dish.

*Marlborough Pudding.*—Cover a flat dish with a thin puff-paste; then take half an ounce of candied citron, the same quantity of both lemon and orange-peel; cut up these sweetmeats into thin slices and lay them all over the bottom of the dish upon the paste. Dissolve six ounces of butter; add six ounces of powdered loaf-sugar, and the well beaten yolks of four eggs. Stir them over the fire until the mixture boils; then pour it on to the sweetmeats. Bake this pudding three-quarters of an hour. It is even better when eaten cold than hot.

*Ginger Pudding.*—Six ounces of beef suet chopped very fine, six ounces of moist sugar, six ounces of flour, one large teaspoonful of ginger, and a pinch of salt. The whole to be thoroughly mixed quite dry, pressed very tightly in a basin, and boiled for three hours. Serve with wine sauce.

*Almond Custards.*—Take a quarter of a pound of almonds, blanch and beat them very fine, and then put them into a pint of cream, with two spoonfuls of rose-water; sweeten to your palate. Beat up the yolks of four eggs very fine, and put them in; stir all together one way over the fire till it is thick, and then pour it into cups.

## CAKES.

*Barm-Brack, or, Black Cake.*—Take three quarts of flour, half a pound of sugar, quarter of a pint of barm, the yolks and whites of two eggs well beaten, half a nutmeg, half an ounce of caraway seeds, half a pound of butter—half of it melted in about two pints of warm milk, the other half broken into the flour. Mix all well together for a quarter of an hour, and put it before the fire to rise; have ready one pound of currants well picked; cut your dough into slices, and shake the currants with a little flour on every piece, and sprinkle them well with brandy; put the pieces over each other, and mix them lightly together; make this quantity into two cakes, and bake them an hour and a quarter; roll them in a table-cloth till cold.

*Hot Cross Buns.*—Rub quarter of a pound of fresh butter into two pounds of fine flour, add quarter of a pound of moist sugar, and mix these three ingredients well together; after which add a little salt, one pound of well-washed currants, one ounce of candied lemon, the same of citron, both cut into thin slices, the grated peel of a freshly-gathered lemon; mix them thoroughly with the flour and sugar. Warm one pint of new milk, beat up three eggs and one tablespoonful of yeast, and add these to the other ingredients. Make all up into a light paste, and set it before the fire to rise an hour; rub an oven-tin with butter, drop the buns upon it with a spoon, and bake in a moderate oven.

*Victoria Sandwiches.*—Four eggs, half a pound of pounded lump-sugar, half a pound of fresh butter, half a pound of flour; beat the butter to cream, dust in the flour, and add the eggs well whisked; beat with a fork for a quarter of an hour; butter a tin and pour in half of the mixture; bake from a quarter of an hour to twenty minutes. Remove from the tin, butter again, and add the other half of the mixture. Bake as before. When cool, spread jam thickly over one portion of the cake, place the other part over it, and cut into whatever shape you please.

*Banbury Buns.*—Prepare some dough with two tablespoonfuls of thick yeast, a gill of warm milk, and one pound of flour. Let it work a little, and then mix with it half a pound of currants, washed and picked, the same weight of candied orange-peel, cut small, a quarter of an ounce of all-spice, and the same of ginger and nutmeg; mix all together with half a pound of honey. Put it into puff-paste cut in an oval form, cover it with the same, and sift sugar over the top. Bake these cakes for a quarter of an hour in a moderate oven.

*Swiss Cake.*—Take butter, flour, and sugar, of each the weight of four eggs. Beat the yolks with the sugar and some grated lemon-peel, or ten drops of essence of lemon, and one large teaspoonful of rose-water, or orange-flower water, if preferred. Add the butter just melted, and slowly shake in the flour, beating it until well mixed. Beat the whites of the eggs to a froth, mix the whole together, and beat on for a few minutes after the whites are added. Butter a tin and bake the cake half an hour.

*Orange Nuts.*—Take seven ounces of flour, seven of sugar, and three eggs, one ounce and a half of orange-peel, and the same of lemon-peel. Beat the eggs with the sugar for a quarter of an hour, add the flour and peels, beating it till no flour is visible. Form them into little balls, and bake them like the others.

*Gingerbread.*—Half a pound of flour, half a pound of loaf-sugar, one ounce of candied lemon, quarter of an ounce of ginger, one egg, quarter of a pound of melted butter. Not to be much browned.

*Judge's Biscuit.*—Having broken six eggs into a basin, whisk them well for five minutes; put in half a pound of powdered sugar, and whisk again for ten minutes. Add some caraway seeds (if liked,) and half a pound of dry sifted flour, mixing all thoroughly with a wooden spoon. Drop the mixture on paper, each being the size of about a crown piece, and high in the middle. Sift sugar over them, and bake them—if in a brick oven it will be better. Remove them from the paper while they are hot.

*Sweet Macaroon.*—One pound and a half of crushed sugar, one ditto of grated almonds, the whites of four eggs, and the skin of a lemon. The almonds, sugar, and peel are beaten for some time with the thick froth of the eggs; in the meantime have ready a hot tin plate greased thin with wax, and put on the tin a quantity as large as a walnut. Bake them in a slow oven to a light straw color; they can be baked on wafer-paper.

*Cheesecake to Keep a Year.*—Take one pound of loaf-sugar, six eggs well beaten, the juice of three fine lemons, the grated rind of two, and quarter of a pound of fresh butter. Put these ingredients into a saucepan, and stir the mixture over a slow fire until it is as thick as honey. Put it into a jar, and you will have it always at hand for making cheesecakes, as it will last good a year.

## TOFFEE.

Melt about three or four ounces of butter (which should be very fresh,) in a saucepan or preserving-pan, and stir gently into it one pound of moist sugar; continue to stir it over the fire for fifteen or twenty minutes. Try its merits by dropping a little into cold water, when if it can be bitten through without sticking to the teeth, it is ready, and may be immediately poured out upon buttered dishes, from which, when cold, it can be easily removed. Toffee is also good when made with fine molasses, or what is termed "golden syrup," instead of sugar. About three or four drops of vinegar added when the toffee is half done will make it more crisp, and the grated rind of a lemon is also an improvement. The Everton toffee is made with a much greater proportion of butter, and split almonds blanched are also frequently added, in which case the mixture will require boiling about twenty minutes before they are stirred in, and must then be allowed to remain on the fire until it makes a crackling noise if thrown into cold water, which will prove its crispness.

## PRESERVES.

*Pressed Apples.*—The following is a very simple receipt for pressed apples, care only being required to prevent the fruit bursting. Choose some firm, sound apples, not too ripe, (those called stone pippins are the best,) put them on a baking-tin in a very slack oven, and leave them in all night. In the morning take them out, and pinch them, one at a time, between your finger and thumb, working all round each. Put them into the oven again at night, and pinch them in the morning, and continue doing both until they are soft enough. Place them then between two boards, with a weight upon them, so as to press them flat, but not so heavy as to burst them, and let them dry very slowly.

*To Keep Pears.*—Choose the soundest pears, peel and cut them into quarters, take out the pips, and put the pieces into bottles, which place in the preserving-kettle. If the pears are intended for dessert, one boiling is sufficient; but if for cooking, they must boil five or six times. Should the fruit thus bottled have fallen from the tree, instead of being gathered, they will require a quarter of an hour boiling.

*Apple Preserve.*—Procure fresh-gathered, ripe apples, of a fine sort; peel them, take out the cores, and cut them in quarters; place them in a preserving-pan with a glass of water, a little lemon or orange-peel, and a pound of sugar to a pound and a half of fruit. Let it boil thoroughly, and then put it out into preserve-pots.

*To Preserve Pine-Apples.*—Make a thin syrup, a quart of water to two pounds of sugar. While this is dissolving, prepare the pine-apples, eight medium-sized ones, by removing the skin, and cutting the flesh into slices, about half an inch thick. When the sugar is dissolved, and while the syrup is still hot, throw in the fruit. Give one boil up; let it boil for a quarter of an hour, and put it aside to cool. When cool, boil up again, and repeat this three times. This is some trouble; but the pine-apple will not be enough cooked with less than three-quarters of an hour's boiling, and if boiled for that time without a break, it is apt to get pappy. Lastly, make a thick syrup of four pounds of sugar to a quart of water, and add this to the other while both are hot. Boil up once more for a few minutes, and put away in a well-corked or stoppered bottle with a wide mouth.

*Quinces, Preserved.*—Choose the quinces very ripe, yellow, and quite sound; pare, quarter, and core them; put them into a little water and scald them, as soon as they are soft, throw into cold water, and put them to drain; clarify, and boil an equal weight of sugar, put in the fruit, cover, and leave them to simmer for another quarter of an hour, then take them from the fire, skim, and pour the preserve into a pan. In two days drain off the syrup, boil it slightly, add the fruit, give the whole one boil, covered, let it cool a little, and then simmer for a quarter of an hour, after which, leave it till next day, when proceed as above, but boil the syrup more. As soon as the preserve is cool, put it into pots, adding to each a little quince jelly. A little prepared cochineal added to the above will give the preserve a fine red color, in which case the jelly ought to be red also.

*Quince Marmalade.*—To one gallon of quinces, three pounds of good loaf-sugar. Pare the quinces and cut them in halves, scoop out the cores and the hard strip that unites the core with the string; put the cores and some of the parings in a saucepan with about a quart of water; put the halves of quinces in a steamer that fits the saucepan; boil them until the quinces are softened by the steam; then mash them with a wooden spoon in a dish, and pour the water from the saucepan on them, which is now of a thick, glutinous substance; put them with the sugar in a stewpan or enameled saucepan, and let them boil for about half an hour, keeping them well stirred.

## SUPPER DISHES.

*Lemon Rice.*—Boil until soft a sufficient quantity of rice in milk, with sugar to taste, to fill a pint basin or earthenware jelly-mould, and leave it till cold. Peel a lemon very thickly, cut the peel into shreds, about half or three-quarters of an inch long; boil them up in a little water, then throw away the water lest it should be bitter, and pour about a teacupful of fresh water upon them; squeeze and strain the juice of a lemon, and add it, with loaf-sugar, to the water and shreds; let it stew gently at the fire for about two hours, and when cold, it will be a syrup. After this, turn out the jellied rice into a glass dish, and pour the syrup gradually over it, being careful that the shreds be equally distributed over the whole.

*Baked Pears.*—Take half a dozen fine pears; peel, cut them in halves, and take out the cores, put them into a pan with a little red wine and some 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; add grated lemon-peel, and more sugar, if necessary; they will be sufficiently red.

*Ginger or Cinnamon Tablet.*—Melt one pound of loaf-sugar or sugar-candy, with a little water, over the fire, and put in one ounce of pounded ginger or cinnamon, and keep stirring it till it begins to rise into a froth; then pour it into a dish which has been first rubbed with a little butter; before it hardens, cut it into the size and shape you approve of for table.

*Florentines.*—These are very delicious, and form a pretty dish for supper. Roll puff-paste to a thickness of the eighth of an inch, and lay it on a thin baking-tin. Spread over it a layer of greengage, or any other preserve or jam, and bake it in a moderate oven. Take it out, and when partially cool, having whipped some whites of eggs with sugar, put the whip over the preserve, and strew some minced almonds all over the surface, finishing with sifted sugar. Put it once more into the oven until the whip is quite stiff. The florentines should be of a pale color, and a few minutes after the paste is finally removed from the oven it should be cut into diamonds, and when served up, placed on a serviette, or an ornamental paper.

*To Clean Silk.*—One pint and a fifth of gin or whiskey, four ounces of soft-soap, and six ounces of honey; to be well mixed in an open dish. Lay the silk on a clean deal table, and rub it well on both sides with a sponge dipped in the above mixture. Have ready two pails filled with cold, soft water, and rinse the breadths separately, first in one bucket and then in the other, and put them in the open air upon a towel-horse to drain (a shady, cool place is best.) When the silk is nearly dry, iron it on the wrong side. It will be of little use to turn a silk dress without first removing all grease-spots, as any marks very speedily work through.

*To Clean Gloves.*—Spread them out smooth on a clean board; rub the dirtiest places with cream of tartar or with magnesia, and let them remain an hour or more. Mix powdered alum and Fuller's earth, rub the mixture all over the gloves with a little brush (a tooth-brush, or such like,) and again leave them for a time. Brush off the mixture and rub the gloves with flannel dipped in bran and finely powdered whitening. After again letting them lie an hour or two brush off this powder, and the gloves will be clean.

*To Wash New Flannel.*—Cut the soap small, and boil it in a little water. Have two tubs with water as hot as the hands can bear, previously blue the water well to keep the color of the flannel, and put some of the boiled soap into one tub to make a lather; then wash the flannel without squeezing it. Put it into the other tub, and wring it in a large towel. Shake it then out, and, after drying it, smooth it with a cool iron.

*To Wash Merino Stockings.*—The same method should be pursued as for flannels, and all woolen and cotton goods. Boil the soap to make a lather, wash them in this warm, and rinse in a second lather, (if white, mix a little blue.) Never rinse in plain water, or use cold lather, and never rub the soap upon the merino or flannel; the one shrinks, the other thickens and spoils the wool.

*To Dye Gloves the Color of Limerick Gloves.*—With soft water make a strong or weak (according to taste) infusion of saffron; sew up the opening of the gloves, and brush them over with the dye.

#### THE TOILET.

*Cold Cream.*—Procure perfectly fresh lard, which has never been touched by salt; wash it thoroughly in spring water, freshly drawn, and do this in three different waters; then leave it to soak in fresh water, and in a cool shade for twenty-four hours. Then wash it once more, and beat it until it becomes a cream, in as much rose-water of the stronger sort as it will absorb, during the process of beating. When finished, the rose-water will have penetrated every part, and should also stand in little pools here and there on the soft and porous-like surface.

*Almond Paste.*—Take of blanched almonds four ounces, and the white of one egg; beat the almonds to a smooth paste in a mortar, then add the white of egg, and enough rose-water, mixed with one half its weight of spirits of wine, to give the proper consistence. This paste is used as a cosmetic, to beautify the complexion, and is also a remedy for chapped hands, etc.

*Lip Salve.*—Melt a lump of sugar in one and a half table spoonfuls of rose-water; mix it with two table spoonfuls of sweet oil, a piece of spermaceti half as large as an English walnut; simmer the whole, and turn it into boxes.

*To Make the Teeth White.*—A mixture of honey with the purest charcoal is an admirable cleanser.

#### MISCELLANEOUS RECEIPTS.

*Extract of Meat.*—The process to be pursued in making the extract is exceedingly simple. A piece of beef, let us say, is taken, and having been separated from all bone, fat, and sinew, which may have been connected with it, is chopped up into mince-meat. This is next placed, with its own weight of cold water, in a vessel, which in its turn is placed in a second vessel, also filled with cold water—in fact, the meat is placed in a utensil very much resembling a carpenter's glue-pot. Heat is then applied, so as to bring the liquid containing the meat gradually to the boiling point. During this part of the operation, all the scum which rises to the surface must be carefully removed; and ebullition having been maintained for a minute or two, the liquid is strained off from the solid residue. The former is the extract of meat, the latter the insoluble, innutritious matter. When this extract is evaporated to the consistency of jelly, it is then fit for potting, and needs no careful exclusion of air. That it contains the whole of the useful portion of meat is evident from the fact, that dogs fed exclusively upon the residue soon die of starvation. It is strange, however, that the valuable matter should constitute so small a proportion of the entire bulk of meat—a single pound of extract requiring thirty-two pounds of meat for its production. Yet in this lies its immense advantage; it is, truly, the very essence of food, for half an ounce is equivalent to a pound of meat.

*Sheep Skins for Mats.*—Steep the skins in water, and wash them well till they are soft and clean; they are then scraped and thinned on the flesh side with the fleshing knife, and laid in fermented bran for a few days, after which they are taken out and washed; a solution of salt and alum is then made, and the flesh side repeatedly and well rubbed with it, until it appears well bleached; after which make a paste to the consistency of honey, of the alum and salt solution, by adding wheaten flour and the yolks of eggs, and spread this paste on the flesh side; after this they are stretched and dried, and when dry, rubbed with pumice-stone.

*To Grow Ivy.*—Ivy should be planted in November, in good soil, about eighteen inches apart, if the show made is desired speedily, and about February or March, according to the weather; any plants that have died should be replaced by fresh ones. An occasional watering with soup-suds will be much appreciated by these plants.

*Furniture Cream.*—Three ounces of white wax, half an ounce of Castile soap, one gill of turpentine. Shave the wax and soap very fine, and put the wax to the turpentine. Let it stand a day and night; then boil the soap in one gill of water, and add to the wax and turpentine.

*Washing Preparation.*—Put one pound of saltpetre into a gallon of water, and keep it in a corked jug; two table spoonfuls for a pint of soap. Soak, wash, and boil as usual. This bleaches the clothes beautifully, without injuring the fabric.

*To Make Good Coffee.*—Make a little flannel bag large enough to use all the coffee you wish, and leave room enough for the coffee to swell; put in the coffee, tie with a string, and boil a little longer than in making it the usual way.

*To Clean Wine Decanters.*—Put in a little pearl-ash or soda, some cinders, and add water. Shake them about well till clean, and then rinse them out thoroughly.

"My cook likes no peas, what shall I give her to eat?" If any player replies, "Potatoes, parsnips," the other answers, "She does not like them; pay a forfeit."

But if another says, "Onions, carrots, veal, chickens." "She likes them, and, consequently, no forfeit is required of the player."

The trick of this game is evident. It is the letter P that must be avoided. Thus, to escape the penalty of a forfeit, it is necessary that the players should propose some kind of vegetable or food in which the letter P does not occur, such as beans, radishes, venison, etc.

**THE DIVINER.**—The point of this game consists in divining a word which is named, together with several others. Two of the players commonly agree between themselves to place it after an object that has four legs; for instance, a quadruped, a table, etc.

**EXAMPLE.**—If Emily wishes to have Henry guess the word which Susan has secretly told her, she says to him, "Susan has been shopping; she has bought a rose, a dress, some jewelry, a table, a bonnet, a shawl."

Henry, of course, will easily guess that the object in question is a *bonnet*, for the word "*table*," which precedes it, has four legs.

## OUR NEW COOK-BOOK.

*Every receipt in this cook-book has been tested by a practical housekeeper.*

### SOUPS.

**Soupe Sante.**—Put in a stewpan some slices of beef, an old fowl, and when to be had, a partridge; let it warm on a slow fire till brown, moisten it with some stock, and let it stew two hours. At the same time stew some carrots, turnips, onions, celery, cabbage lettuce, and any other vegetable you like. Fill the soup pot with stock, and when the meat is done, well, moisten some crumbs of bread with a little of the soup, and then fry them on a slow fire. Strain the soup, and serve with the vegetables and fried bread; skim the soup well whilst stewing. The vegetables should be cut either in thin strips or dice. As soups often require coloring, you should prepare "browning" for that purpose as follows:—Take a couple of onions and bake them; remove the outer skin and put them into your soup, it will brown and give it a good flavor. The shells of green peas dried in the oven brown, but not black, equally well answers to brown soup, and will keep the whole winter well in a bag hung up in a dry place. It will be found much better to use either of the above to brown soup, in place of the caramel, or brown sugar, used by many cooks, for if too much is added it gives a sweet taste to the soup. These are apparently trifles, but most necessary to attend to. Another thing, remember that ketchup should never be added to brown soups, it is a mark of bad cookery to use it; in sauces the flavor is improved by ketchup, Harvey, or Reading sauce, and for those who like dishes highly seasoned, add the King of Oude sauce. However, an artiste should prepare the sauces from fresh vegetables, set without the aid of either.

**Mock Turtle Soup.**—Stew a knuckle of veal and two calves-feet for four hours (very gently) in four quarts of water, to which has been added two onions, twelve cloves, twelve peppercorns, a little salt, some thyme, marjoram, and parsley. The meat should be put on in cold water, and should not be uncovered while stewing, as the goodness of the soup, by being uncovered, easily evaporates. When stewed sufficiently, strain the soup, and cut the best part of the meat into nice square-shaped pieces, and put it again to the soup. Set it by to cool. When cold, take off the fat. Make about two dozen forcemeat balls to put into the soup when you heat it before serving, and add a quarter of a pint of sherry and a tablespoonful of lemon-juice, a

little ketchup or sauce; some very small button mushrooms have been highly approved of as an addition. This soup is usually considered suitable for winter use, but as the ingredients from which it is made are all in season in the summer, there is no reason why those who like it should not have it on their table during the warm weather.

### MEATS.

**Veal a la Creme.**—Choose the best end of a loin of veal, weighing about eight pounds, having on it a fair proportion of the skirt; trim it square, and place some veal stuffing in an incision made in the flap or skirt; wrap it round the kidney fat, securing it tightly with skewers and string; envelope the loin in well-greased sheets of clean paper, and roast it before a moderate fire for about two hours and ten minutes; but about twenty minutes before you wish to serve, take away the dripping-pan and put a clean dish under, and baste unremittingly with a pint of cream. This will form on it a bright light-brownish, or amber crust, very delicate and delicious. In dishing up, take care not to detach this crust; remove from the dish the gravy deposit which has fallen during the cream-basting with a little boiling water, add to this some white sauce or simple melted butter, and pour it round the veal. This is esteemed a remarkably dainty dish; but we cannot recommend it as economical, or as particularly suitable to the family table where there are children, or persons of delicate habit. It is, however, very well once in awhile.

**Veal Stuffing.**—To half a pound of bread-crumbs add three ounces of suet finely chopped. Season with chopped parsley, thyme, marjoram, and shallot, first washed and picked; the last then in very small proportions, some persons preferring to omit the marjoram and shallot entirely; add a very little pepper, salt, and nutmeg; mix well together with two whole eggs, and use as directed. If to this you add two ounces of finely-sliced ham, or sausage-meat, you have an excellent stuffing for roast turkey, or fowl. More or less suet can be used at discretion, according to the degree of richness required; but it is scarcely necessary to remind my few friends that less suet is required where the meat is fat in itself, and more when it is lean, as poultry generally.

**On Boiling Meats.**—All kinds of fresh meats, intended for the table, should be put into boiling water, thereby retaining the juices. If you wish to give a salt flavor to them, boil a piece of salt pork in the water before putting the meat in. A nice piece of boiled salt pork is a great addition to all kinds of boiled meats. Salt or smoked meats should be put into cold water to cook. Great care should be taken to skim the scum off well just before the water boils; for if the thick scum boils into the water, it is impossible to take it all off, and it will adhere to the meats.

**Cold Leg of Mutton Minced with Oysters.**—Remove the meat from the bones, cut off the fat, stew the bones with any sinewy pieces which may be left, the boards of the oysters, a small onion, some salt and pepper, and enough cold water to cover the bones, and a blade of mace. Let them simmer from an hour to an hour and a half; strain away the gravy, and put it into a saucepan. To one pound of chopped meat put a dozen oysters, a teaspoonful of flour, and a tablespoonful of cream; let them just boil up. Serve with sippets placed round the edge of the dish.

### SICK-ROOM, ETC.

**To Alleviate Rheumatism.**—The following receipt, which should be made up with great caution, is highly recommended in cases of rheumatism:—One raw egg well beaten, half a pint of vinegar, one ounce of spirits of turpentine, quarter of an ounce of spirits of wine, and quarter of an ounce of camphor. These ingredients are to be stirred up well together, then put in a bottle, and well shaken for ten minutes, after which to be corked down tightly to exclude the air. In half an hour it is fit for use. It should be rub-

bed in several times in the day. Supposing the head the part affected, rub the liniment behind the ears and at the back of the neck. But rheumatism requires great care of the general health, as well as applications to the part affected. Keep your feet dry by wearing water-proof shoes, and particularly avoid checked perspiration.

**Remedy for Diphtheria.**—The treatment consists in thoroughly swabbing the back of the mouth and throat with a wash made thus: table salt, two drachms; black pepper, golden seal, nitrate of potash, alum, one drachm each. Mix and pulverize, put into a teacup half full of water, stir well, and then fill up with good vinegar. Use every half-hour, one, two, and four hours, as recovery progresses. The patient may swallow a little each time. Apply one ounce each of spirits of turpentine, sweet oil, and aqua ammonia, mixed, every hour, to the whole of the throat, and to the breast-bone every four hours, keeping flannel to the part.

**To Medicine-Takers.**—If those obliged to take offensive medicine would first take a bit of alum into the mouth, they could then take the medicine with as much ease as though it was so much sugar.

**Infusion of Hops.**—Hops, six ounces, boiling water, one pint; soak for four hours. Dose, half a wineglassful. This is a good tonic.

## TOILET.

**The Nails.**—Great attention should be paid to keeping the nails in good order. They should be brushed at least twice a day, and the skin round the lower part should be kept down by rubbing with a soft towel. The sides of the nails need clipping about once in the week. If they become stained, wash them well with soap, and after rinsing off the soap well, brush them with lemon-juice.

**For Strengthening and Promoting the Growth of the Hair.**—Half an ounce of spirit of ammonia, one ounce of olive oil, one drachm of eau de cologne, one drachm of tincture of Spanish flies, mixed together, and rubbed on the head once a day.

**Tooth-Wash.**—The safest, cheapest, most universally accessible, and most efficient, is a piece of white soap, with a moderately stiff tooth-brush, every morning.

## MISCELLANEOUS RECEIPTS.

**The Care of Pianos.**—So many erroneous opinions prevail in regard to the care of pianos, that a correction of them would be a public benefit. Both extreme cold and artificial heat are injurious to them—the first rusting the strings and iron work, and injuring the varnish; the last shrinking and warping the wood-work comprising the larger part of the instrument. Rapidly heating a cold room severely tries a piano in various ways. Dampness from steam, or air charged with natural moisture is to be especially avoided. The problem so puzzling to many, whether the piano should be shut or open, is easily solved thus:—It matters little which method is observed, provided the other conditions are right. While the instrument is in use, it is well to close it on ceasing to play, and at night. If in disuse, it is better open; as less moisture would thus be retained. Great care should be taken to keep out pins, needles, tacks, and all hard substances, as they hurt the tone, and sometimes clog the action. Moving the piano does not untune it. The general belief that it does, has a natural foundation in the prevalent ignorance of the strength of the instrument. The absurd notion prevails, that the playing of children harms the piano. On the contrary, the more experienced and brilliant the player, the greater the detriment to both action and tune. To deteriorate is, from the first, the law of the piano. It seldom improves, except sometimes a little in action.

**Plain Omelet.**—The yolks of six and the whites of three eggs are the average quantity used for either plain or sweet omelets. A little salt and some pepper, one ounce of butter broken up, is to be beaten in with the eggs, which should be thoroughly well whisked. Put two ounces of butter into the omelet-pan; let it almost boil. The fire should be brisk, and the omelet must be stirred whilst in the pan until it begins to set; it should not be turned, as that destroys the lightness. The pan in which omelets are fried should be quite small. When the mixture is set, the edges must be raised from the pan with a knife and folded over. If the omelet is served in perfection, it must be salamandered, or else held in the pan before a very fierce fire for a minute or two before serving, to brown the top. Gravy is sometimes eaten with it, but should be served in a tureen, and never poured over it. The above mixture is the foundation of all omelets. Chopped onion and sage, chopped parsley, the tender tops of asparagus, finely-minced ham or shrimps, are among the number of things with which savory omelets are flavored.

**Salad Dressing.**—Boil four eggs for half an hour; then put them in cold water and shell them, and afterward pound the yolks in a mortar, or beat them in a bowl to a smooth paste; then, very gradually, work in a teaspoonful of well-mixed mustard, a very little white pepper, and the slightest *soupeon* of Cayenne; also salt at discretion, and four table-spoonfuls of cream. Stir all these ingredients slowly and thoroughly till they are perfectly incorporated, and then blend with them four table-spoonfuls of salad-oil. Now pour in, drop by drop, sufficient vinegar to make the preparation of the consistency of cream; if it be not very gradually added the whole mixture will curdle. The salad should not be added to the sauce till just as it is brought to table. You may prepare enough for several days at once, as, when bottled and kept in a cool place, it will be good for nearly a week. The whites of the egg, cut into rings, make a nice garnish for the salad. Two good-sized very mealy potatoes, beaten up, form an excellent substitute for the yolks, when eggs are not easily procurable. You cannot stir the dressing too much.

**French Mode of Dressing a Cabbage.**—Procure a large cabbage with a white heart, wash it thoroughly in salt and water; cut it into pieces, and boil it for half an hour; drain the water from it, but do not squeeze it. Brown one quarter of a pound of butter in a saucepan, put in the cabbage, add a teacupful of cream, and let it simmer together for another half-hour, and serve.

## FASHIONS FOR NOVEMBER.

FIG. I.—HOUSE DRESS OF CRIMSON POPLIN.—The skirt is trimmed with quillings of black velvet. Broad, black velvet waistband, with four long ends at the back. The waistband and trimmings on the sleeves are studded with steel. Hair dressed in the Empire style, with small curls and bandelets.

FIG. II.—CARRIAGE DRESS OF GRAY SILK, ornamented with Persian trimming. The body is made with a deep basque. Sleeves nearly tight.

FIG. III.—CARRIAGE DRESS OF LAVENDER-COLORED SILK, trimmed with a darker shade of lavender velvet ribbon studded with pearl buttons. Deep coat basque.

FIG. IV.—BALL DRESS OF BLUE AND WHITE STRIPED GAUZE, looped up over blue silk with gilt crescents.

FIG. V.—WALKING DRESS OF RUSSET POPLIN, ornamented with Persian trimming. Very deep coat basque.

FIG. VI.—BLACK SILK BASQUE, laced with black velvet.

FIG. VII.—BLACK VELVET JACKET, to wear over a white body.

FIG. VIII.—BLACK LACE JACKET AND WAISTBAND, for wearing over a white body.

FIG. IX.—BRACES AND SASH OF BLUE SILK AND BLACK LACE.