

The art in this game consists in so framing one's questions, that they will produce answers altogether unsuited to the preceding question. If the answer is, "It is of use to drink from," a laughable consequence ensues; for, when the round is finished, or, in other words, when the person who has commenced the game has been questioned in his turn, the questions and answers are repeated aloud, by taking the answer of the person on the player's right as a reply to the question of the person on his left, it follows, that to the question, "Of what use is a book?" one of the company has answered, "It is of use to drink from;" and so on with the rest of the questions and answers.

SCISSORS CROSSED, OR NOT CROSSED.—Each player, in his turn, passes to his neighbor a pair of scissors, or any other object, saying, "I give you my scissors crossed (or not crossed.)"

If the former, the player, as he utters the words, must cross his arms or his feet in a natural manner. If the latter, he must be careful to keep them separate. The person who receives the scissors must be careful to imitate this action. Many persons, from mere want of attention, render themselves liable to forfeits in this game; and, without knowing why, their surprise produces the chief part of the amusement.

KNITTING FOR WINTER.

WARM KNITTED UNDER-CLOTHING.—We have been asked for some patterns, in knitting, for warm under-clothing; and give them here, as no illustrations are required.

WARM KNITTED UNDER-DRESS.—With two No. 8 knitting-pins, with heads, and German lamb's wool in half-ounce skeins on the thinnest fleecy which can be bought, cast on 120 stitches, and knit 16 ridges. (A ridge is a row and back again.)

To commence a gusset for the bosom, knit 28 stitches. Turn the knitting (as to return,) slip 1 stitch from the right-hand to the left-hand pin, pass the wool back round this stitch, and replace this stitch on the right-hand pin. This is to prevent a hole, and is to be done at every return when only part of a row is knitted. Knit the 28 stitches. Knit 24 stitches and return. Knit 20 stitches and return. Knit 16 stitches and return. Knit 12 stitches and return. Knit 8 stitches and return. Knit 4 stitches and return. After this the entire rows are to be knitted. Knit 4 ridges. Knit 4 stitches and return. Knit 8 stitches and return. Knit 12 stitches and return. Knit 16 stitches and return. Knit 20 stitches and return. Knit 24 stitches and return. Knit 28 stitches and return. Knit 22 ridges.

Cast on 30 stitches for the shoulder-strap, taking care that it is at the same end of the pin at which the gusset was knitted. Knit 8 ridges. Cast off 55 stitches, and knit the rest of the row.

To knit in a gusset for the hip:—Knit 60 stitches and return. Knit 56 stitches and return. Knit 52 stitches and return. Knit 48 stitches and return. Knit 44 stitches and return. Knit 40 stitches and return. Knit 36 stitches and return. Knit 32 stitches and return. Knit 28 stitches and return. Knit 24 stitches and return. Knit 20 stitches and return. Knit 16 stitches and return. Knit 12 stitches and return. Knit 8 stitches and return. Knit 4 stitches and return. Knit 3 ridges, taking all the row. Knit 4 stitches and return. Knit 8 stitches and return. Knit 12 stitches and return. Knit 16 stitches and return. Knit 20 stitches and return. Knit 24 stitches and return. Knit 28 stitches and return. Knit 32 stitches and return. Knit 36 stitches and return. Knit 40 stitches and return. Knit 44 stitches and return. Knit 48 stitches and return. Knit 52 stitches and return. Knit 56 stitches and return. Knit 60 stitches and return.

Knit one row (not ridge) and cast on 32 stitches. Knit

72 ridges. Cast off 32 stitches, and knit the rest of the row.

Knit 60 stitches and return. Knit 56 stitches and return. Knit 52 stitches and return. Knit 48 stitches and return. Knit 44 stitches and return. Knit 40 stitches and return. Knit 36 stitches and return. Knit 32 stitches and return. Knit 28 stitches and return. Knit 24 stitches and return. Knit 20 stitches and return. Knit 16 stitches and return. Knit 12 stitches and return. Knit 8 stitches and return. Knit 4 stitches and return. Knit 3 ridges. Knit 4 stitches and return. Knit 8 stitches and return. Knit 12 stitches and return. Knit 16 stitches and return. Knit 20 stitches and return. Knit 24 stitches and return. Knit 28 stitches and return. Knit 32 stitches and return. Knit 36 stitches and return. Knit 40 stitches and return. Knit 44 stitches and return. Knit 48 stitches and return. Knit 52 stitches and return. Knit 56 stitches and return. Knit 60 stitches and return.

Knit one row (not ridge) and cast on 55 stitches. Knit 8 ridges. Cast off 30 stitches and knit 22 ridges.

Knit 28 stitches and return. Knit 24 stitches and return. Knit 20 stitches and return. Knit 16 stitches and return. Knit 12 stitches and return. Knit 8 stitches and return. Knit 4 stitches and return. Knit 4 ridges. Knit 4 stitches and return. Knit 8 stitches and return. Knit 12 stitches and return. Knit 16 stitches and return. Knit 20 stitches and return. Knit 24 stitches and return. Knit 28 stitches and return.

Knit 16 ridges, cast off, and sew it up.

THE SLEEVE.—Cast on 40 stitches. Knit 26 ridges. Knit 28 stitches and return. Knit 24 stitches and return. Knit 20 stitches and return. Knit 16 stitches and return. Knit 12 stitches and return. Knit 8 stitches and return. Knit 4 stitches and return. Knit 6 ridges. Knit 4 stitches and return. Knit 8 stitches and return. Knit 12 stitches and return. Knit 16 stitches and return. Knit 20 stitches and return. Knit 24 stitches and return. Knit 28 stitches and return. Knit 26 ridges and cast off.

ANOTHER SLEEVE.—Cast on 45 stitches and knit 8 ridges. Knit 3 stitches and increase by knitting two in the next; finish the row. Increase in the same manner at the same end in every ridge until there are 60 stitches. Knit 9 ridges. Knit 3 stitches, decrease by knitting two stitches together, and finish the row. Decrease in the same manner one stitch in every ridge until there are 45 stitches again. Knit 6 ridges and cast off. The sleeve must be made up and put into the knitted under-dress.

OUR NEW COOK-BOOK.

Every receipt in this Cook-Book has been tested by a practical housekeeper.

SOUPS.

Goose Giblet Soup.—Scald and pick clean two sets of fresh goose giblets, wash them well in two or three waters, cut off the noses and split the heads, cut the gizzards and necks into mouthfuls, and crack the bones of the legs; put them all into a soup-pot, cover them with cold water; remove all the scum as it rises; then put into the pot a bundle of herbs—thyme, a little marjoram and parsley, an onion peeled and cut up, twenty berries of allspice, twenty of peppercorns, and a little salt; tie the herbs and spice in a little bag, so as to remove it before dishing; let this simmer slowly two hours, and then remove the bag; take out all the giblets with a skimmer and put them into a pan, and keep it in a hot place; then thicken the soup—put two tablespoonfuls of butter into a hot pan, and stir in as much flour as will make it into a paste; then pour in, by degrees, a ladleful of the soup; stir it very smoothly and pour into the soup; let this boil half an hour; stir it and skim it well; add a wineglassful of good cooking wine, and a table-

tumbler or other glass vessel, filled with water, passing a pin through the tumbler so as to keep the lower end from one to two inches from the bottom of the vessel. Keep on the mantle-shelf, in a warm room, and every day give it sun for an hour or two, and in a few days rootlets will begin to appear, aiming for the bottom of the vessel; and in two or three weeks the eye will begin to shoot and rapidly grow, and run upon suspended twine, or any little trellis-work prepared for it. The *dioscorea batatas* is the prettiest for this purpose, when it can be obtained.

The "Morning-Glory" can be propagated in parlor windows, where there is some sun, to perfection during winter; it flowers with its natural colors; and the delicate little vine can be made run all over the window. A hanging vase is the prettiest for this.

Suspend an acorn by a cotton thread, so as nearly to touch the water, in a glass vessel, (a hyacinth-glass is, perhaps, the best,) set upon the window or mantle, and let it remain there for eight or ten weeks, more or less, without being interfered with, except to supply the evaporation of the water, and the acorn will burst, and as it throws a root down into the water, a sprout or stem will be sent upward, throwing out beautiful little green leaves; thus giving you an oak tree, in full life and health within your parlor!

There are many of the mosses which can be very successfully grown in the house through the winter, and with the foregoing afford an interesting and refined enjoyment for the feminines of a family. All these have been experimented with by the writer, with most beautiful and gratifying results.

OUR ARM-CHAIR.

NOTICES OF THE PRESS.—The newspaper press, as usual, places "Peterson" at the head of the ladies' magazines. Says the Canton (O.) Democrat:—"It is the best Lady's Book published, and no lady should be without it." Says the Mt. Sterling (Ky.) Sentinel:—"We can say, in all candor, that it is superior to any ladies' magazine that has reached us: its steel engraving is a *chef d'œuvre* of the engraver's art; its exquisite fashion-plates are the delight and especial treasure of the belles and beauties of the land; and its literary matter is furnished by the best writers on the Continent." Says the Winterset (Iowa) Madisonian:—"It is the cheapest Lady's Book published in the United States, and contains all the instructions in needle-work patterns, with the best literary matter that any publication gives." Says the Commercial (Ind.) Aurora:—"It is the cheapest, as well as one of the best Magazines." Says the Mt. Carroll (Ill.) Democrat:—"Peterson did not raise the price of the Magazine during the war, and every one should patronize him now. Ladies, make up your clubs immediately—the inducement is great—and get the cheapest and best monthly published." These are only a few, out of scores of similar notices, all pronouncing "Peterson" the *cheapest and best*.

NEW MUSIC.—WINNER'S EASY SYSTEM FOR THE PIANO OR MELODEON.—This work is presented as a plain and easy Method, or Self-Learner, in form of a catechism, arranged in a straightforward and progressive order, introducing the various musical characters, modes of fingering, Major and Minor scales, Exercises, etc., in a clear and practical order. The most prominent feature of the work is the choice selection of pretty melodies, particularly adapted to each key, and arranged as easy and interesting exercises. It is an invaluable work for teachers, as the fingering is marked for every melody in a careful and studied manner, most especially adapted to small hands. The most useful and prominent chords in each key are given in full, by the study of which the learner is enabled to play the proper

accompaniment to almost any melody, with great facility and ease. There is nothing omitted that is requisite to make a good and skillful performer; and nothing introduced but what is necessary in the practice of the ordinary run of good composition.

Persons having already acquired some knowledge of the instrument will find this book of great advantage, as special attention has been given to the Minor modes; and the many tunes in the various keys have been so carefully selected, that all the many characters which occur are introduced in an interesting and desirable manner. Price, \$2.50. Copies sent by mail (postage paid) on receipt of the price. Address Sep. Winner & Co., 933 Spring Garden St., Philadelphia.

WE BEG LEAVE to call the attention of our readers to the following *Trade Mark* adopted by the Magic Ruffle Company, in order to protect themselves against spurious imitations and infringements of their goods.

This Trade Mark is put on each box and card of GENUINE MAGIC RUFFLES, and is a guarantee that the goods will sustain the high reputation that the Company have acquired of making the best Ruffles in the market.

Persons wishing to buy a good article, should be sure to see that this Mark is on the card on which the Ruffle is wound.



The office of the Company is 95 Chambers St., New York.

KNITTING FOR WINTER.

A THINNER UNDER-CHEMISE.—With the same pins and wool as for the pattern given in the last number, cast on 120 stitches, and knit one row.

Knit 10 stitches, purl to within ten of the end of the row and knit them. Knit one row.

Knit 10 stitches, purl to within ten of the end of the row and knit them. Knit one row.

Knit 10 stitches, purl to within ten of the end of the row and knit them. Knit one row.

Purl one row. Knit one row.

Repeat the last 8 rows twice more.

Knit 10 stitches, purl 18, turn the knitting to knit back, pass the wool forward, slip a stitch from the right-hand pin to the left, pass the wool back and replace the stitch (this is to be repeated at every return, to prevent a hole,) knit the 28 stitches. Knit 10 stitches, purl 14. Return, knitting the 24 stitches. Knit 10 stitches, purl 10. Return, knitting the 20 stitches. Purl 16 stitches. Return, knitting the 16 stitches. Knit 10, purl 2. Return, knitting 12. Knit 9 and return, knitting 9. Knit 10, purl 22. Return, knitting all the 32 stitches. Purl 9, and return, knitting the 9 stitches. Knit 10, purl 2. Return, knitting 12. Knit 10, purl 6. Return, knitting 16. Knit 10, purl 10. Return, knitting the 20 stitches. Purl 24 stitches. Return, knitting the 24 stitches.

Knit 10 stitches, purl to within 10 of the end of the row, knit them. Knit one row.

Knit 10 stitches, purl to within 10 of the end of the row, knit them. Knit one row.

Knit 10 stitches, purl to within 10 of the end of the row, knit them. Knit one row.

Purl one row. Knit one row. Repeat the last eight rows four times more.

Cast on 30 stitches for the shoulder-strap. Knit and purl

every alternate stitch for 40 stitches, purl to within 10 of the end of the row, knit them. Knit to within 10 stitches of the shoulder-strap, then alternately knit 1, and purl one to the end of the row. Knit 1 stitch and purl 1 stitch alternately for 40 stitches, purl to within 10 of the end of the row, and knit them. Knit to within 10 stitches of the shoulder-strap, and knit 1, and purl 1, alternately, for the rest of the row. Knit 1 and purl 1, alternately, for 40 stitches, purl to within 10 of the end of the row, and knit them. Knit to within 40 of the end of the row, knit 1 and purl 1, alternately, to the end of the row. Knit and purl 1, alternately, for 40 stitches, and purl the rest of the row. Knit to within 40 of the end of the row. Knit and purl 1, alternately, to the end of the row. Repeat the last 8 rows. Cast off 55 stitches, purl to within 10 stitches of the end of the row, and knit them.

Knit 60 stitches. Return purling to within 10 of the end of the row, which knit. Knit 56 stitches. Return purling 46 stitches, and knitting 10. Knit 52 stitches. Return purling all the stitches. Knit 48 stitches. Return purling 38 stitches, and knitting 10. Knit 44 stitches. Return purling 30 stitches, and knitting 10. Knit 40 stitches. Return purling 30 stitches and knitting 10. Knit 36 stitches. Return purling all the stitches. Knit 32 stitches. Return purling 22 stitches and knitting 10. Knit 28 stitches. Return purling 18 stitches, and knitting 10. Knit 24 stitches. Return purling 14 and knitting 10. Knit 20 stitches. Return purling 10 and knitting 10. Knit 16 stitches. Return purling all. Knit 9 stitches. Return knitting 9. Knit one row. Purl to within 10 of the end, and knit them. Knit one row. Purl to within 10 of the end, and knit them. Knit one row. Purl one row. Knit 9 stitches. Return knitting 9 stitches. Knit 12 stitches. Return purling 2 and knitting 10. Knit 16. Return purling 6 and knitting 10. Knit 20. Return purling all the stitches. Knit 24. Return purling 14 and knitting 10. Knit 28. Return purling 18 and knitting 10. Knit 32. Return purling 22 and knitting 10. Knit 36. Return purling all the stitches. Knit 40. Return purling 30 and knitting 10. Knit 44. Return purling 34 and knitting 10. Knit 48. Return purling 38 and knitting 10. Knit 52. Return purling all the stitches. Knit 56 stitches. Return purling 46 and knitting 10. Knit 60. Return purling 50 and knitting 10. Knit one row. Cast on 32 stitches. Knit 10. Purl to within 10 of the end, and knit them. Knit a row. Purl a row. Knit a row.

Knit 10 stitches, purl to within 10 of the end of the row, knit them. Knit a row. Knit 10 stitches, purl to within 10 of the end of the row, knit them. Knit a row. Knit 10 stitches, purl to within 10 of the end of the row, knit them. Knit a row. Purl one row. Knit one row. Repeat the last 8 rows eight times more. This brings the knitter to the half of the garment; and she will not find it difficult to knit the other half by it.

In knitting the sleeve, purl every alternate row, and knit a pattern at the edge, as in the chemise, to prevent it curling up.

A much thinner and cooler under-dress, for summer wear, may be made with Lady Betty wool, or wool of any intermediate size may be used.

OUR NEW COOK-BOOK.

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SOUPS.

Celery Soups.—Trim and wash two dozen heads of fine celery; split each in two, and put them to blanch in a large stewpan of water, with plenty of salt; when tender, let them drain on a sieve, and stir them over the fire, with about three ounces of butter, and a very little sugar and salt. When

the butter begins to look clear, mix in a ladleful of very strong stock; when this has boiled for a few minutes, and the celery is perfectly mashed, stir in three tablespoonfuls of stock, in which lean ham, butter, and mushrooms have been stewed. When this is well boiled, rub the whole through a colander; add a pint of rich stock, and about as much good cream. Put it into the soup-kettle, and half an hour before it is wanted, place it on the fire to boil, and skim it. Serve it with celery cut round, blanched and stewed.

St. Patrick's Soup.—Take one pound of meat without bones, and cut into small pieces; put into a stewpan two ounces of dripping, one ounce of leeks, one ounce of celery, one ounce of carrots, two ounces of turnips, and fry for ten minutes; then add the meat, with two ounces of salt, half an ounce of sugar, and fry until a thick glaze is produced; then add one quart of cold water, and half a pound of flour; then add two ounces of dillisk, well washed, and chopped fine, a little mixed spice and pepper; boil three-quarters of an hour and serve.

Oyster Soup.—Beat to a paste the yolks of three hard-boiled eggs and three dozen of oysters together, in a marble mortar, with the liquor of the oysters strained. Mix three quarts of good stock and the pounded oysters, and stew them half an hour; then stir in one way the yolks of six raw eggs, well beaten, to thicken the soup, and pass it through a tammy, rubbing through the paste as much as possible, then add a dozen or two of oysters, bearded, seasoned with salt and pepper to taste, and simmer the soup five minutes to warm.

MEATS.

Savory Stew of Veal.—Cut the meat from the bones into pieces about two inches square, put into a frying-pan two ounces of butter, and an onion in thin slices; when the butter is hot, put in the veal, and fry it to a nice brown; put it on a dish, and pour a teacupful of water into the frying-pan; let it boil up and pour it out. Stew the bones in rather more cold water than will cover them, for three hours. This will make excellent soup or broth, which may be flavored with parsley, celery, or any other vegetable. A pint of this broth, before any other flavor than parsley has been added, is needed for the meat, which should be put into a saucepan with it and the liquor which was made after frying the meat, and gently stewed for an hour. A teacupful of flour, and a little catchup, with Cayenne pepper and salt, should be added. Give it a boil up, and serve with suppets of toasted bread round the dish.

A Nice Way of Using up the Remains of Cold Joints.—Chop the meat very fine, with some fat bacon or ham; add a little salt, Cayenne, grated lemon-peel, nutmeg, parsley, a few bread-crumbs, and two eggs, to one pound of meat. Put all into a saucepan, with two tablespoonfuls of cream, and two ounces of butter. This is the proportion to one pound of chopped meat. Stir over the fire for five minutes. Let the mixture get cold, and then put it into light paste to bake, either in the form of patties or rolls.

Beef Collaps.—Any part of beef which is tender will serve to make collaps; cut the beef into pieces about three inches long; beat them flat; dredge them with flour; fry them in butter; lay them in a stewpan, and cover them with brown gravy; put in half an eschalot, minced fine, a lump of butter rolled in flour, to thicken, and a little pepper and salt; stew without suffering it to boil; serve with pickles, or squeeze in half a lemon, according to taste; serve in a tureen, and serve hot.

POULTRY.

Made Dishes of Poultry.—Partly roast the fowl, cut it up, detach the wings and legs, carefully dividing side-bones, neck-bones, breast and back, in as handsome pieces as possible; take eight or ten large onions, which cut in slices of moderate thickness; make in a stewpan a layer of the sliced onion, with some chopped parsley, then lay upon it some