

SUPPER DISHES.

To Make Apple-Jelly.—Take one dozen of the largest apples, pare and slice them into three quarts and one pint of water. Put them into a tin pan, and boil them until they become a pulp, and one half of the water is consumed. Pour it into a flannel bag, and after it has done running, press what juice you can from the bag. To every pint of juice add one pound of white sugar; set the juice and sugar on the fire, and let them boil half an hour, skimming it all the time. Add lemon-juice and peel to taste. Pour it into teacups, or jelly-glasses at hand, and turn it out entire. The above quantity of apples will make about three pints of juice. Remember, after you have pared one apple, slice it immediately into the water, and do not pare them altogether; moreover, let them lie, or it will render them red, and you will lose a great quantity of the apple-juice.

Silver Jelly.—This is such a pretty supper dish, that we think the receipt for it may be useful to many house-keepers, and we, therefore, have great pleasure in giving it:—Dissolve two ounces of isinglass in one pint of water. Squeeze the juice of two lemons into a wineglass of gin; add it to the isinglass, and sweeten to taste, putting in twelve or fourteen drops of almond flavoring. Boil all together, and clear with the whites of four eggs. Add bits of silver leaf, and agitate the mould till it is almost set. Gold jelly may be made in the same way, by using a wine-glass of pale brandy instead of the gin, and adding gold leaf in place of silver.

Polar Eggs.—Boil a pint of milk. Have ready the whites of five eggs, beaten as fine as possible; stir a little powdered lump-sugar into them; boil them in the milk in lumps about the size of an egg, first sweetening the milk and flavoring it with orange-flower water, or vanilla. When the eggs have become firm, strain them in a colander. Thicken the milk with a little ground rice; stir in the yolks of the eggs, and continue to stir until the mixture is thick enough. Put the boiled whites on a dish; pour over the custard mixture; put some slices of sponge-cake, soaked in wine, round the dish, and garnish with a little marmalade, or red currant-jelly. They are good either hot or cold.

Gateau Parisien.—Lay slices of sponge-cake at the bottom of a glass dish; spread over them a layer of preserve, (red currants is very good for the purpose,) place over that more slices of sponge-cake; then another layer of jam. Do this until you have filled the dish. Pour over it sufficient sherry to soak the cake properly; then beat up the whites of four eggs, with sufficient powdered loaf-sugar as to make it a very stiff froth, with which cover the top of the cake completely. Strew tiny colored comfits over the top. This makes an elegant and economical supper dish.

CREAMS AND WATER-ICES.

Syrup for Water-Ices.—One pound of sugar, dissolved in half a pint of water. Put it into a saucepan, but do not put it on the fire until the sugar is thoroughly dissolved. Stir it until it boils. Throw in a tencupful of cold water; boil it up again, but do not stir it after the cold water is put into it. Let it stand to settle, and remove any scum before mixing it with the fruit.

Raspberry, Strawberry, or Currant Water-Ice.—Choose sound, ripe fruit; put it into an earthen pan, and strew pounded white sugar over it. Beat it up with a wooden spoon, and rub it through a hair-sieve. To every pint of juice allow half a pint of syrup, made according to the above receipt. Put the mixture into a freezing-pot. When frozen, serve in small glasses.

Strawberry Cream.—Put six ounces of strawberry jam to a pint of cream; pulp it through a sieve, add to it the juice of a lemon; whisk it fast at the edge of a dish; lay the froth on a sieve, add a little more juice or lemon; and when no more froth will rise, put the cream into a dish, or into glasses, and place the froth upon it well drained.

Lemon Cream without Cream.—Take two good size lemons, fresh and smooth. Pare them very thin over night, and pour a pint of boiling water over the peel. In the morning, take out the peel; add the juice, one ounce of arrow-root, two well-beaten eggs, and half a pound of loaf-sugar to the water in which the peel was soaked. Put all in a saucepan, and stir till thick.

Lemon Cream.—One pint of cream, the grated rind and juice of two lemons, quarter of a pound of lump-sugar, pounded and sifted. Mix all together, and whip it in a bowl. Put it into a muslin to drain for twenty-four hours. Serve in a glass dish. It must be kept quite cool.

PRESERVES AND JELLIES.

To Make Rhubarb Preserve.—Choose fine, dry rhubarb, wipe it well with a clean cloth, but do not wash or peel it; cut it in small pieces as if for a tart. To three pounds and a half of rhubarb take four pounds of loaf-sugar, five oranges, and five lemons. Peel the oranges and lemons very thin, and cut the rind up into long strips as if for marmalade; free the juice from the white rind and pips, crush the loaf-sugar, and put all the ingredients together into an earthen-ware jar, and let them remain for twenty-four hours. They must be stirred frequently and well during that time, so that they may amalgamate thoroughly. Boil four hours and a half. Pour into dry jars, and cover them with either braided papers or skins, and keep them until they are wanted in a cool, dry place.

Red Currant-Jelly.—Take equal quantities of red and white currants, place them in a stone jar in a saucepan of boiling water on the fire, and let them boil till all the juice is drawn from the fruit; strain them through a fine sieve, or through a piece of clear muslin, but do not press them; pour off the clear juice, and put it into a preserving-pan; let it boil, and to every pint of juice add one pound of loaf-sugar, pounded, and made hot before the fire, or in an oven, and stir it into the juice while boiling; five minutes will be quite long enough to boil it, and it will then be a clear jelly, and will keep for years.

Apple Marmalade.—This is a useful thing to make, as it may be put aside for future use, and will keep a long time. Pare, core, and cut your apples into small pieces, put them into water with a little lemon-juice to keep them white; take them out after a short time and drain them. Weigh, and put them into a stewpan with an equal quantity of sugar, a stick of cinnamon, and the juice of a lemon. Place the stewpan over a brisk fire, and cover it. When the apples are pulped, stir the mixture until it becomes of a proper consistency, and put the marmalade into pots.

Dried Strawberries for Dessert in Winter.—Put three pounds of strawberries into a large dish, and sprinkle six pounds of white sugar over them. Let them stand until the next day, then scald them and put them back into the dish. On the third day place another pound of sugar over them, and scald them again. In two days more repeat the process. After this, place the strawberries on a hair-sieve to drain, and then on fresh plates every day until they are dried. They must be kept in tin canisters.

Pine-Apple Marmalade.—Pare the rind and cut into small pieces; the same weight of sugar as fruit; put one-third of the sugar to the fruit. Let it stand all night, so as to extract the juice. Boil it on the following day for a short time; let it stand for two or three days; then repeat the boiling with another third of the sugar. Let it stand again another day or two, then boil it clear with the remainder of the sugar. The juice of a lemon, if added, gives to the marmalade an agreeable acid.

Gooseberry Fool.—A pint of gooseberries, three-quarters of a pound of loaf-sugar; boil till quite in a pulp, then rub through a hair-sieve; add a pint of good cream, and whisk quickly till it thickens; serve in a glass dish. This should be made two hours before required, and kept in a cool place.

Lemon Preserve for Tart.—Take one pound of sugar, broken as for tea, quarter of a pound of fresh butter, six eggs, leaving out the whites of two, and the juice and grated rinds of three fine lemons. Put these ingredients into a saucepan, and stir the whole gently over a slow fire, until it becomes as thick as honey. Then pour the mixture thus prepared into small jars, and tie the brandy papers over them, and keep them in a cool, dry place.

FASHIONS FOR JULY.

1 FIG. I.—DRESS OF WHITE JACONET.—The basque is made with a ruffle of the same, trimmed with a ruching of buff silk. The skirt is looped up over a silk skirt with buff ribbons made into bows with ends. Chip hat, trimmed with buff feathers.

FIG. II.—AN ORGANDIE ROBE DRESS.—A blue silk waistband and rosette. Black lace shawl. Crepe hat, embroidered with black, trimmed with corn-flowers, poppies, and a bird.

FIG. III.—DRESS AND BASQUE MADE OF FOULARD, DOTTED WITH BLACK.—A plain green silk band is carried once around the skirt, with two rows on the basque and sleeves. Green crepe bonnet, and green tulle veil; green strings.

FIG. IV.—DRESS OF WHITE SILK.—The skirt is made long and full, with a violet silk ruching running through each other. The waist is made of lace, trucked; and the sleeves are made quite plain. On this figure is one of the much admired Spanish waists with ends. It is cut square both front and back, while a strap across the shoulder confines it together, it fastens under the arm, and is ornamented with a ruching and loops of violet ribbons. The hair is dressed *a la Grecque*.

GENERAL REMARKS.—Striped dresses are confined more principally to textures, like foulards, than any others, because the skirts are not necessarily gored—although some improperly have even these gored. Skirts are generally made long; but those intended for the street not so long as formerly, as nearly every one now wear their dresses looped up. White muslin dresses will be much worn this season, both plain and trimmed with colors. Silk petticoats, too, are very fashionable with white muslin dresses looped over them with rosettes, etc. This seems a divergence from the old rule of wearing the best outermost; but it is the fashion to reverse the order.

For a simple every-day toilet there is nothing prettier than a black silk skirt, scalloped out round the edge and looped up over either a Mexican blue or a mauve cashmere petticoat. The petticoat does not require any trimming—not even a fluted flounce. Those who are compelled to be economical make the lower half only of the petticoat of cashmere, and the upper half of twilled calico; the *chemise russe* is made of cashmere to match the petticoat.

SILKS, embroidered, are very fashionable; they are considered the most appropriate for dressy occasions. The embroidery is worked in sprays on every width, and above the hem in wavy lines; but for every-day use, black silks, plaids, and chene, are useful as well as ornamental.

WAISTS, for morning wear, are generally worn quite plain; but the reverse of this may be said for dressy occasions.

JACKETS, made entirely of lace, are one of the novelties of the year. They are in black-and-white guipure, and worn half tight over jackets of the same shape in colored silk. These lace jackets have no sleeves. A very pretty muslin Garibaldi, made with braces, waistband, and trimmed on the sleeves, from the shoulders to the wrist, of blue silk, is very pretty; scarlet is also much worn.

SLEEVES of dresses have become so tight that it is impossible to wear under-sleeves; they are, therefore, replaced by a deep cuff of guipure, linen, or muslin and lace. This is quite an event for *lingerie*. Collars, which have been liked

so small, are now immense. In linen they are very pointed in front; in guipure they look like square pelerines.

EVENING DRESSES are both cut and trimmed in a variety of ways. The Empire dress is worn, although not a favorite. We have seen a very pretty dress made of mauve satin, and trimmed with white Cluny lace, crystal beads, and silver embroidery. The under-skirt was made of tulle, to match the satin, and was likewise studded with silver stars. An imperial waistband made of satin, embroidered with silver, completes it.

SHAWLS are very popular at this season of the year. The embroidered muslin shawls, that were so popular some years since, have come up again, prettier than ever. Black-and-white grenadine shawls, embroidered in scarlet, deserve notice as novel. Plain shawls, also, in these thin materials and fringed, and also plain scarf shawls in llama, in all colors, delicate light blues and rich rose shades, are worn. A very pretty black grenadine shawl, richly embroidered, both in the upper and lower half, in black tulle and jet beads, and the edge of lace is pretty.

SILK PALETOTS are to be seen trimmed with white Cluny lace; they are conspicuous, but somewhat lighter-looking than those that are loaded with jet.

BONNETS are worn mostly in a very small, flat shape, and are made in tulle and crepe bouillonne. They admit of very little trimming; the strings cross over the bonnet and tie under the chin. There are often double strings of tulle; and lastly, a benoiton in front finishes the bonnet, and forms the principal ornament.

HATS are much worn, and in many shapes.

JEWELRY is worn more than ever in the day-time; but it is very fanciful and of little value. People now use jewelry in the same way as they used a flower or a ribbon a few years ago; that is to say, they change it daily. It is most often made of silver, steel, jet, and crystal. Jet ornaments are not only used for mourning, but are generally adopted for light-colored dresses, especially by *blondes*. Ear-rings are made so preposterously long that they nearly reach the shoulders. The favorite shapes are the following:—Lozenges of open-work in silver, getting gradually larger toward the bottom; three rings of beads interlaced; a large ball, from which hang three small chains attached to three smaller balls; (this latter pattern is exceedingly pretty made of coral, black, jet, or crystal); three or four crescents placed one on top of the other; and lastly, ear-rings in the shape of a stiletto, enriched by turquoises or glittering beads at the top. The use of immense crosses and medallions has not diminished. The dog-collars, which they fasten, are made of wide, plain velvet, the ends of which fall nearly to the bottom of the dress. The collar is tied behind with three loops sewn together to look more graceful, or with velvet ribbon edged with gold. The trimming of these collars consists of stars or beads, or silver or gold daisies embroidered upon silk; some very elegant ones being made in white or cerise moire with a gold braid.

CHILDREN'S FASHIONS.

FIG. I.—SUIT FOR A BOY.—White pants and coat of linen.

FIG. II.—DRESS FOR A YOUNG LADY, made of pique, and cut square in the neck. Hair frizzed in front, and tied at the back with velvet ribbon.

FIG. III.—DRESS FOR A LITTLE GIRL, made of cashmere, braided with worsted braid, and trimmed with ivory buttons.

FIG. IV.—DRESS FOR A YOUNG LADY, made of summer poplin. The skirt is trimmed with bands and loops of ribbon, and buttons sewed on at intervals. Sack made of flannel, dotted with colors. Capuchin hood. Derby hat.

FIG. V.—DRESS FOR A LITTLE BOY.—Skirt of cashmere, jacket of pique, braided with color. Chemisette to match. Sash trimmed with fringe.

OUR NEW COOK-BOOK.

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

VEGETABLES.

Forced Tomatoes.—Prepare the following forcemeat:—Two ounces of mushrooms, minced small, a couple of shalots, likewise minced, a small quantity of parsley, a slice of lean ham, chopped fine, a few savory herbs, and a little Cayenne and salt. Put all these ingredients into a saucepan, with a lump of butter, and stew all together until quite tender, taking care that they do not burn. Put it by to cool, and then mix with them some bread-crumbs and the well-beaten yolks of two eggs. Choose large tomatoes, as nearly of the same size as possible; cut a slice from the stalk end of each, and take out carefully the seeds and juice; fill them with the mixture which has already been prepared, strew them over with bread and some melted butter, and bake them in a quick oven until they assume a rich color. They are a good accompaniment to veal or calf's-head.

To Boil Artichokes.—If the artichokes are very young, about an inch of the stalk can be left; but should they be full-grown, the stalk must be cut quite close. Wash them well, and put them into strong salt-and-water to soak for a couple of hours. Pull away a few of the lower leaves, and snip off the points of all. Fill a saucepan with water, throw some salt into it, let it boil up, and then remove the scum from the top; put the artichokes in, with the stalks upward, and let them boil until the leaves can be loosened easily; this will take from thirty to forty minutes, according to the age of the artichokes. The saucepan should not be covered during the time they are boiling. Rich melted butter is always sent to table with them.

Broiled Mushrooms.—Pare some large, open mushrooms, leaving the stalks on, paring them to a point; wash them well, and turn them on the back of a drying sieve to drain. Put into a stewpan two ounces of butter, some chopped parsley, and shalots, then fry them for a minute on the fire; when melted, place your mushroom-stalks upward on a sautepan, then pour the butter and parsley over all the mushrooms; pepper and salt them well with black pepper, put them in the oven to broil; when done, put a little good stock to them, give them a boil, and dish them, pour the liquor over them, adding more gravy, but let it be put in hot.

Tomato Toast.—Remove the stem and all the seeds from the tomatoes, they must be ripe, mind, not *over ripe*; stew them to a pulp, season with butter, pepper, and salt; toast some bread, (not new bread,) butter it, and then spread the tomato on each side, and send it up to table, two slices on each dish, the slices cut in two; and the person who helps it must serve with two half-slices, not attempt to lift the top slice, otherwise the appearance of the under slice will be destroyed.

Tomato Sauce.—French.—Cut ten or a dozen tomatoes into quarters, and put them into a saucepan, with four onions, sliced, a little parsley, thyme, a clove, and a quarter of a pound of butter; then set the saucepan on the fire, stirring occasionally for three-quarters of an hour; strain the sauce through a horse-hair sieve, and serve with the directed articles.

Egg-Plant.—Slice the egg-plant an eighth of an inch in thickness, pare it, and sprinkle salt over it an hour before cooking; then drain off all the water, beat up the yolk of an egg, dip the slices first in the egg, and then in crumbs of bread; fry a nice brown. Serve hot, and free from fat.

BREAD AND CAKES.

Brown Bread.—Stir together wheat meal and cold water (nothing else, not even salt) to the consistency of a thick batter. Bake in small circular pans, from three to three

and a half inches in diameter, (ordinary tin patty-pans do very well,) in a quick, hot oven. It is quite essential that it be baked in this sized cake, as it is upon this that the raising depends. [In this article there are none of the injurious qualities of either fermented or superfine flour bread; and it is, so palpably wholesome food, that it appeals at once to the common sense of all who are interested in the subject.]

Oat-Cakes.—Mix fine and coarse oatmeal in equal proportions; add sugar, caraway-seeds, a dust of salt to three pounds of meal, a heaping teaspoonful of carbonate of soda; mix all thoroughly together, then add enough boiling water to make the whole into a stiff paste; roll out this paste quite thin, and sprinkle meal on a griddle. Lay the cakes on to bake, or toast them quite dry in a Dutch oven in front of the fire; they should not scorch, but gradually dry through.

Currant Cakes.—Take six ounces of currants, the same quantity of pounded loaf-sugar, a little grated nutmeg, half a pound of butter, and three-quarters of a pound of dried and sifted flour; rub the butter with the flour till they be well mixed, then add the other ingredients, and bind them with three beaten yolks of eggs, and two or three spoonfuls of rose or orange-flower water. Roll it out, and cut it into round cakes with the top of a wineglass or a tin.

A Plain Cake.—Flour, three-quarters of a pound; sugar, the same quantity; butter, four ounces; one egg, and two tablespoonfuls of milk. Mix all together and bake.

AUTUMN PRESERVES.

Tomato Marmalade.—Take ripe tomatoes in the height of the season; weigh them, and to every pound of tomatoes allow one pound of sugar. Put the tomatoes into a large pan or a small tub, and scald them with boiling water, so as to make the skin peel off easily. When you have entirely removed the skins, put the tomatoes (without any water) into a preserving-kettle, wash them, and add the sugar, with one ounce of powdered ginger to every three pounds of fruit, and the juice of two lemons, the grated rind of three always to every three pounds of fruit. Stir up the whole together, and set it over a moderate fire. Boil it gently for two or three hours, till the whole becomes a thick, smooth mass, skimming it well, and stirring it to the bottom after every skimming. When done, put it warm into jars, and cover tightly. This will be found a very fine sweetmeat.

Stewed Pears.—Pare and halve or quarter a dozen pears, according to their size; carefully remove the cores, but leave the sloths on. Place them in a clean baking-jar, with a closely-fitting lid; add to them the rind of one lemon, cut in strips, and the juice of half a lemon, six cloves, and whole allspice, according to discretion. Put in just enough water to cover the whole, and allow half a pound of loaf-sugar to every pint. Cover down close, and bake in a very cool oven for five hours, or stew them very gently in a lined saucepan from three to four hours. When done, lift them out on a glass dish without breaking them; boil up the syrup quickly for two or three minutes; let it cool a little, and pour it over the pears. A little cochineal greatly enhances the appearance of the fruit; you may add a few drops of prepared cochineal; and a little port-wine is often used, and much improves the flavor.

Jelly of Siberian Crabs.—Take off the stalks, weigh and wash the crabs. To each one and a half pounds, add one pint of water. Boil them gently until broken, but do not allow them to fall to a pulp. Pour the whole through a jelly-bag, and when the juice is quite transparent, weigh it; put it into a clean preserving-pan, boil it quickly for ten minutes, then add ten ounces of fine sugar to each pound of juice; boil it from twelve to fifteen minutes, skim it very clean, and pour into moulds.

Apple-Jelly.—Cut off all spots and decayed places on the apples; quarter them, but do not pare or core them; put in the peel of as many lemons as you like, about two to six or eight dozen of the apples; fill the preserving-pan, and cover the fruit with spring-water; boil them till they are in pulp, then pour them into a jelly-bag; let them strain all night, do not squeeze them. To every pint of juice put one pound of white sugar; put in the juice of the lemons you had before pared, but strain it through muslin. You may also put in about a teaspoonful of essence of lemon; let it boil for at least twenty minutes, it will look redder than at first; skim it well at the time. Put it either in shapes or pots, and cover it the next day. It ought to be quite stiff and very clear.

Barberry Jam.—The barberries for this preserve should be quite ripe, though they should not be allowed to hang until they begin to decay. Strip them from the stalks; throw aside such as are spotted, and for one pound of fruit allow eighteen ounces well-refined sugar; boil this, with about a pint of water to every four pounds, until it becomes white, and falls in thick masses from the spoon; then throw in the fruit, and keep it stirred over a brisk fire for six minutes only; take off the scum, and pour it into jars or glasses. Sugar, four and a half pounds; water, a pint and a quarter, boiled to candy height; barberries, four pounds; six minutes.

Quinces for the Tea-Table.—Bake ripe quinces thoroughly; when cold, strip off the skins, place them in a glass dish, and sprinkle with white sugar, and serve them with cream. They make a fine-looking dish for the tea-table, and a more luscious and inexpensive one than the same fruit made into sweetmeats. Those who once taste the fruit thus prepared, will probably desire to store away a few bushels in the fall to use in the above manner.

Siberian Crab-Jelly.—Fill a large flannel bag with crabs. Put the bag in a preserving-pan of spring-water, and boil for about seven hours; then take out the bag, and fill it so that all the syrup can run through, and the water that remains in the pan; and to each pint of syrup add one pound of loaf-sugar, and boil for about an hour, and it will be a clear, bright red jelly.

PICKLES AND CATSUP.

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.

Indian Pickle.—One gallon of the best vinegar, quarter of a pound of bruised ginger, quarter of a pound of shalots, quarter of a pound of flour of mustard, quarter of a pound of salt, two ounces of mustard-seed, two ounces of turmeric, one ounce of black pepper, ground fine, one ounce of Cayenne. Mix all together, and put in cauliflower-sprigs, radish-pods, French beans, white cabbage, cucumber, onions, or any other vegetable; stir it well two or three days after any fresh vegetable is added, and wipe the vegetable with a dry cloth. The vinegar should not be boiled.

Mushroom Catsup.—Sprinkle mushroom flaps, gathered in September, with common salt, stir them occasionally for two or three days; then lightly squeeze out the juice, and add to each gallon bruised cloves and mustard-seed, of each, half an ounce; bruised allspice, black pepper, and ginger, of each, one ounce; gently heat to the boiling point in a covered vessel, macerate for fourteen days, and strain; should it exhibit any indications of change in a few weeks, bring it again to the boiling point, with a little more spice.

To Pickle Red Cabbage.—Take a firm, fresh cabbage, remove the whole of the outer leaves, keeping the ball entire. Cut it into four quarters, and, subsequently, into strips, and place them on a hair-sieve or a clean, dry cloth, and sprinkle with salt. Let them remain for three days to allow the brine to drain off. After they are thoroughly drained, put them into a clean jar. Take as much vinegar as will cover them, and let it simmer over a slow fire, with allspice, whole black pepper, coarse brown ginger, and a little pimento. When the vinegar is sufficiently flavored let it cool, and pour it over the cabbage in the jar, which must be stopped down for use, and kept for three months.

MISCELLANEOUS RECIPTS.

White Sauce.—One pound of knuckle of veal, or any veal, trimmings, or cold, white meat, from which all brown skin has been removed; if the meat has been cooked more will be required. It is best to have a little butcher's meat fresh, even if you have plenty of cold meat in the larder; any chicken bones greatly improve the stock. This should simmer for five hours, together with a little salt, a dozen white peppercorns, one or two small onions stuck with cloves, according to taste, a slice or two of lean ham, and a little shred celery and carrot (if in season) in a quart of water. Strain it, and skim off all the fat; then mix one dessertspoonful of flour in half a pint of cream; or, for economy sake, half milk and half cream, or even all good new milk, add this to the stock, and, if not salt enough, cautiously add more seasoning. Boil all together very gently for ten minutes, stirring all the time, as the sauce easily burns, and very quickly spoils. This stock, made in large quantities, makes white soup; for this, an old fowl, stewed down, is excellent, and the liquor in which a young turkey has been boiled is as good a foundation as can be desired.

Bread Sauce.—Break three-quarters of a pound of stale bread into small pieces, carefully excluding any crusty and outside bits, having previously simmered till quite tender, an onion, well peeled and quartered, in a pint of milk. Put the crumbs into a very clean saucepan, and, if you like the flavor, a small teaspoonful of sliced onion, chopped, or rather minced, as finely as possible. Pour over the milk, taking away the onion simmered in it, cover it up, and let it stand for an hour to soak. Then, with a fork, beat it quite smooth, and season with a very little powdered mace, Cayenne and salt to taste, adding one ounce of butter; give the whole a boil, stirring all the time, and it is ready to serve. A small quantity of cream, added at the last moment, makes the sauce richer and smoother. Common white pepper may take the place of Cayenne, a few peppercorns may be simmered in the milk, but they should be extracted before sending to table.

Lime-Wash for Walls, etc.—Take unslacked white lime, and dissolve it in a pail of cold water. This, of course, is whitewash. The more lime used the thicker it will be; but the consistency of cream is generally advisable. In another vessel dissolve some green vitriol in hot water. Add it, when dissolved, to the whitewash, and a buff color is produced. The more vitriol used, the darker it will be. Stir it well up, and use it in the same way as whitewash, having first carefully got off all the old dirt from the walls. Two or three coats are usually given. For a border, use more vitriol, to make it darker than the walls. This is cheap, does not rub off like ochre, and is pure and wholesome, besides being disinfecting.

A Receipt to Clean and Whiten White Marble.—Make a paste with soft-soap and whiting. Wash the marble first with it, and then leave a coat of the paste upon it for two or three days. Afterward wash off with warm (not hot) water and soap.