

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-

spoonful of mushroom catchup, and let it boil up once or twice; then stir in the giblets. Serve hot.

**Veal Pottage.**—Take off a knuckle of veal all the meat that can be made into cutlets, etc., and set the remainder on to stew four or five hours at least, with an onion, a bunch of herbs, a blade of mace, some whole pepper, and five pints of water; cover it close. Strain it, and set it by till next day; take the fat and sediment from the jelly, and simmer it with either turnips, celery, sea-kale, and Jerusalem artichokes, or some of each, cut into small dice, till tender, seasoning it with salt and pepper, and butter the size of a walnut. Before serving, rub half a spoonful of flour with half a pint of good cream; boil it a few minutes. Let a small roll simmer in the soup, to be served with it. The pottage may be thickened with rice or pearl-barley; or the veal may be minced, and served up in the tureen.

**Beef-Broth.**—Take a leg of beef, wash it clean, crack the bone in two or three parts, put it into a pot with a gallon of water, and skim it well; then put two or three blades of mace in a bundle of parsley, and a crust of bread, and let it boil till the beef is quite tender; toast some bread, cut it into dice, put them into a tureen, lay in the meat, and pour the soup over it.

#### MEATS.

**A Leg of Pork.**—One of eight pounds requires three hours. The skin must be scored across in narrow stripes, about a quarter of an inch apart. Rub it with sage, pepper, and salt, well. Do not put it near the fire when first put down. When it begins to roast, brush it over with a feather dipped in sweet oil. This will render it a better color than any other method, and is the best way of preventing a blistering of the skin. For a sauce, put three onions finely chopped, and a spoonful of rubbed sage-leaves, into a saucepan with four spoonfuls of water, cover tightly and simmer gently for ten minutes, then stir in half a teaspoonful of salt, and the same of black pepper; add this to the dripping; skim the fat off, and strain the whole through a sieve; then mix in a tablespoonful of browned flour, simmer a few minutes, and send up in a sauce-boat with the pork. Stewed apples are always necessary with roast pork.

**Beef Hashed.**—Take the bones of the joint to be hashed, and break them small, then stew them in very little water, with a bunch of sweet herbs, and a few onions; rub a lump of butter in flour, brown it in a stewpan, pour the gravy to it, and add the meat to be hashed; two small onions in thin slices, a carrot, also, and a little parsley shred finely; stew gently until the meat is hot through, and serve.

**Shoulder of Mutton.**—A shoulder of mutton, weighing about six pounds, requires one hour and a half to roast; if stuffed, a quarter of an hour longer. Before cooking it, take out the bone, and fill the space with a dressing of bread-crumbs, pepper, salt, parsley, sweet-marjoram, one egg, and a small piece of butter mixed together.

**Lamb-Chops Breaded.**—If possible have your chops with some of the kidneys and its fat left adhering, rub them over with pepper and salt, butter them, and crumb them over with fresh bread-crumbs, and carefully broil them of a light golden brown on both sides. Fry a little chopped parsley and serve with them.

#### POULTRY.

**White Fricassee of Chicken.**—Draw and clean one pair of fowls; lay them in water for half an hour, then dry them in a stewpan with milk and water, and a little salt, and let them simmer until cooked; put into a saucepan half a pint of cream, a quarter of a pound of butter, and a little grated nutmeg, stir this and set it on the fire to simmer, and stir in a wineglass of white wine; then lay in the cooked chicken, and let it remain in this, covered up, until dished. Chop up parsley and strew it over the chicken.

**An Approved Sauce for Boiled Turkey, or Capon.**—When the poultry is plucked quite clean and singed, see that it is neatly trussed; and before finally closing the vent, stuff the bird inside with as many oysters of the best quality as can be procured, adding to the same a lump of fresh butter and a portion of bread-crumbs from a stale loaf. Remove the turkey, or capons into a clean cloth, fold them up carefully, place them into a saucepan of cold water, and let them boil over a moderately-heated fire until they are severally done. Have a stick of white blanched celery at hand, and chop it up very small, place it in a quart of new milk in a saucepan, and let it boil gently, with a few black peppercorns, till the quantity is reduced to one pint, keep stirring the esculent up with the milk until it assumes the character of a consistent pulp. Thicken the whole with the yolk of a fresh egg, well beaten up, with half a teacup of fresh cream. Have upon the table a sauce-boat of strong veal gravy.

**Chickens En Timbale.**—Prepare a batter with two spoonfuls of flour, some grated nutmeg, four eggs, stirred in, one at a time, and some new milk, but do not make it too thin. Fry it as if for pancakes, but remember to have a very thin layer in the frying-pan, and brown it only on one side. Cut each pancake (all but two or three) in half, place a whole one at the bottom of a mould previously buttered, and the others round the sides, fill the mould nearly with a thick mince of chicken, moistened with good white sauce. Turn the ends of the pancakes over it, and cover the top with a whole one. Bake it in a moderate oven, and when done, turn it out, and dish it with good gravy. It makes a nice side-dish.

#### VEGETABLES.

**Escalloped Potatoes.**—Boil one pound and a half of the best mealy potatoes over a gentle fire. When they are thoroughly done, carefully peel them, and mash them in a mortar with half a pint of new milk and two ounces of fresh butter, adding to them, by way of seasoning, black pepper ground, Cayenne ditto, and salt to taste; some persons use a little nutmeg upon the occasion. Take one dozen oysters, and open them over a large basin, with the liquor that may exude from the shells. Work them well up with the potatoes already mashed, adding the yolks of two fresh eggs. When the several ingredients are well mixed, put them in tin escallops, or saucers, in a Dutch oven before a brisk fire. Let them be baked till they assume a rich crisp brown complexion, when they may be taken up and served to table quite hot.

**Jerusalem Artichokes.**—Those who have a garden should not fail to add Jerusalem artichokes to the store of winter vegetables. Their watery character is their great drawback, but their flavor is delicious. If they are peeled before they are cooked, they should be thrown into cold water as they are done, to prevent their turning black; and if they are peeled after they are dressed, they should be peeled and served very quickly. In ragouts they give a very soft, nice flavor.

**A Nice Onion Sauce.**—Peel and thinly slice four or five onions, put them into a saucepan with a piece of butter; stir the onion until browned; then stir in, slowly, a spoonful of flour, four tablespoonfuls of any kind of nice broth, a little pepper and salt; boil this for a few minutes; watch, to prevent its scorching; then add a wineglassful of claret, and the same of mushroom catchup. Strain it through a hair-sieve. Serve hot. This is a very nice gravy for steaks.

**Stewed Haricots, or White Beans.**—Boil a teacupful of haricots in plenty of water until they are quite soft. When they are first put on, add a piece of butter or dripping as big as a walnut, and a small onion, minced fine. By the time the beans are well done, the liquor will be no more in quantity than enough to make the gravy. Season with

pepper and salt; and if the beans have not thickened it enough, add a little flour.

*To Dress Red Cabbage.*—Let the cabbage boil for a short time; take out the heart, cut it into pieces, and put it into a stewpan with a piece of butter, and some salt and pepper. Allow it to stew over a moderate fire, stirring it very frequently, so as to mix it well with the butter.

## DESSERTS.

*Rich Rice Pudding.*—Put a small teacupful of rice to soak for two hours in a pint of milk. When it has soaked, put it into a saucepan with the thin rind of half a lemon and a pinch of salt. Let it simmer gently until the rice is soft. Put it into a pie-dish to stand to cool, adding, gradually, two ounces of fresh butter so as not to oil the butter, and a quarter of a pound of sugar. Beat up four eggs with half a pint of milk, and add a few drops of essence of vanilla, or almond-flavoring, mix all together, and bake in a slow oven for about half an hour. Candied peel may be put into it, or two ounces of currants or sultanas. In summer these things are usually omitted, as the pudding can then be eaten with fresh stewed fruit.

*Children's Fruit Pudding.*—Cut slices of bread, and lay them in a pie-dish till it is nearly dry; pour over enough hot milk to soak the bread, then boil some fresh fruit, black or red currants, and raspberries, or all mixed together, with nearly half their weight in sugar. As soon as it comes to the boil take it off, and pour it over the bread; bake about twenty minutes. It may be eaten hot or cold—if cold, it should be pressed down by means of a dish placed on it and some weight. When wanted, it can be turned out. By adding a little lemon-juice to the soaked bread, the flavor is greatly improved. If a nice custard is poured over the cold pudding, it becomes quite a dainty dish.

*Pudding Pies.*—Boil for fifteen minutes three ounces of ground rice in a pint and a half of new milk; and when taken from the fire, stir into it three ounces of butter and four ounces of sugar; add to these six well-beaten eggs, a grain or two of salt, and a flavoring of nutmeg or lemon-peel at pleasure. When the mixture is nearly cold, line some pattypans with thin puff-paste, fill three parts full, strew the tops thickly with currants, (cleaned and dried,) and bake for fifteen or twenty minutes.

*Sweet Souffle.*—Take a pint of milk and as much flour as will come to a thick paste over the stove; keep stirring it all the time; add six yolks of eggs and a pinch of salt, and as much sugar as you like. Beat eight whites of eggs to a froth; stir them all together. To be put into the oven a quarter of an hour before wanting it; the oven must be quick. Glaze it with white sugar, and send quickly to table. It may be made with ground rice. The rind of a lemon, grated, or lemon-juice gives it a nice flavor.

*Common Plum-Pudding.*—Beat together three-quarters of a pound of flour, the same quantity of raisins, six ounces of beef-suet, finely chopped, a small pinch of salt, some grated nutmeg, and three eggs, which have been thoroughly whisked and mixed with about a quarter of a pint of milk, or less than this, should the eggs be large. Pour the whole into a buttered dish, and bake an hour and a quarter.

## SANITARY.

*Balsam of Honey.*—Take balsam of Tulu, two ounces, gum storax, two drachms, opium, two drachms, honey, eight ounces. Dissolve these in a quart of spirits of wine. The balsam is very useful in hoarseness, and allays irritation of the lungs. It will often cure a cough that is alarming. Dose, one or two teaspoonfuls in a little warm tea.

*Gruel.*—Make a fine smooth gruel of half grits; when boiled, strain it, stir it at times till cold; when wanted for use, add sugar, wine, and lemon-peel, with some nutmeg, according to taste; you may add, if you please, besides the wine, a spoonful of brandy, or lemon-juice.

*For Chilblains.*—Boil some turnips, and mash them into a pulp; put them in a tub or large basin, and put the feet in them, almost as hot as can be borne, for a short time before going to bed. Of course, this must be before the chilblains are broken.

*Deafness.*—Temporary deafness may often be cured in the following manner:—Mix three parts of sweet oil and one of glycerine, and drop into the ear ten drops every night. A cure will, in most cases, soon be effected.

*For Corns.*—Take white pine turpentine, spread a plaster, apply it to the corn, let it stay on till it comes off of itself. Repeat this three times. It is also good for wounds.

*For the Teeth.*—It may not be generally known that powdered alum not only will often cure the aching of the teeth, but will also prevent their decay.

*For Weak Eyes.*—Two grains acetate of zinc, in two ounces of rose-water; filter the liquid carefully, and wash the eyes night and morning.

## TOILET.

*Marrow and Castor-Oil Pomatum.*—Procure two fresh marrow-bones, and remove the marrow carefully out of them, put it into cold water until it is quite clean; this will take three or four days, during which the water must be frequently changed. Then put the marrow in a clean bowl, dissolve it, and strain it through muslin; after which add four ounces of castor-oil. Beat these together with a silver fork until they are almost cold; but before the pomade sets, add the scent—half an ounce, if strong, will be required. This must not be added until cold, or else it evaporates.

*To Make Cold Cream.*—Three ounces of oil of almonds, half an ounce of spermaceti, and a quarter of an ounce of white wax. These must be melted over the fire and poured into a warm glass or marble mortar, when as much orange-flower or rose-water as the mixture will take up should be put in by degrees.

*Lip Salve.*—Spermaceti ointment, half an ounce, balsam of Peru, one quarter of a drachm. Mix. It is not *couleur de rose*, but it will cure—often with but a single application. Apply a thin coating with the forefinger just before going into bed.

*To Soften the Hands.*—After cleansing the hands with soap, rub them well with oatmeal whilst still wet. Honey is also very good, used in the same way as lemon-juice, well rubbed in at night.

*Dr. Erasmus Wilson's Hair-Wash.*—Two ounces of eau de Cologne, two drachms of tincture of cantharides, ten drops of oil of rosemary, ten drops of oil of lavender; all to be well mixed together.

## WARDROBE.

*To Wash Flannel.*—First wash it in two waters, not very warm, and without soap. Take out the flannel from the water and rub a little soap upon it; put it into a pan, and pour upon it a sufficient quantity of boiling water to cover it entirely. Let it remain in this for ten minutes or a quarter of an hour, then rub it as usual, using a little more soap, if required, so as to make a very slight lather, adding a small quantity of blue. After this rinse and take out the flannel, wring it, shake it well, and dry it in the open air.

*To Renovate Black Silk.*—Rub the silk all over on the right side with a solution of ammonia and water, (two teaspoonfuls of powdered ammonia to quarter of a pint of warm water,) and smooth it on the wrong side with a moderately hot iron, and the silk will regain a bright black appearance.

*To Perfume Clothes.*—Cloves in coarse powder, one ounce; cassia, one ounce; lavender-flowers, one ounce; lemon-peel, one ounce. Mix and put them into little bags, and place them where the clothes are kept, or wrap the clothes round them. They will keep off insects.

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.

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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

of the fowl, again a layer of the onion and parsley, until the whole of the fowl and onion are used; place in two bay-leaves, about as much salt as would fill a large teaspoon, four tablespoonfuls of olive oil, or, if that is not to the palate, substitute cream. It should simmer gently until done enough, and then be dished, the onion in the middle. Serve with a little sauce.

**Ham and Chicken-Pie.**—Cut some thin slices of cold, cooked ham; lay them in the bottom of a dish, and cut a cold boiled fowl up as for a fricassee; lay one half of the fowl on the ham, and season with a very little pepper and salt, and a little grated nutmeg. Rub the hard-boiled yolks of two eggs, a spoonful of flour, and a large spoonful of butter, and stir this into half a pint of any nice broth; then pour this over the chicken, then another layer of thin slices of ham, and then the remainder of the chicken; then pour on a little more broth, and cover the whole with a nice paste, and bake it slowly half an hour. Serve hot.

**Roast Turkey.**—Stuff it with veal stuffing, with or without truffles; if the latter, chop and pound them, and mix in the stuffing, keeping all your large ones to be whole for the body of the turkey; you must keep them in the turkey for two days. Chestnuts should be used raw; pare and pound them, and roast at a slow fire, covered with buttered paper.

## VEGETABLES.

**Savory Rice Food.**—Having saved the bones of the previous day, a very good food may be made as follows: Take six pounds of bones, which break into small pieces, and boil in ten quarts of water for four hours; having added three ounces of salt, a small bunch of thyme, bay-leaf and savory, put into a stewpan the fat and two onions cut thin, half a pound of vegetables, as carrots, turnips, celery, etc., cut very thin; half an ounce of sugar; put it on the fire for fifteen minutes; stir it occasionally; add half a pound of oatmeal, and mix well; moisten with two gallons of the stock from the bones; add one and a quarter pound of rice, previously soaked; boil till tender, and serve.

**Spinach Ragout.**—Having well picked and cleaned the spinach, put it into plenty of boiling water, throw in a small handful of salt, and as soon as it readily separates, it is done enough; strain off the liquor, put it into fresh water for ten minutes, then strain off the liquor completely, chop the spinach, lay it in a stewpan with a piece of fresh butter, and keep it stirred; when the butter has been absorbed, as much well-seasoned gravy soup as will make the consistence of cream, may be added, with a little grated nutmeg, and then serve.

**Fried Artichokes.**—Cut the artichokes into six or eight pieces, according to their size, remove the choke and the large leaves which will not become tender, and trim off the tops of the remainder of the leaves with a pair of scissors. Wash them in several waters, drain them, and dip them in a batter made with flour, a little cream, and the yolk of an egg. Let the artichokes be well covered with the batter, and fry them in oil, or in white dripping. Sprinkle a little salt over them, and serve them on a bed of parsley fried in the oil, etc., which remains in the pan.

**Salad of Cabbage.**—Red cabbage makes a delicious winter salad when lettuces, etc., are scarce, and is very pretty. Cut up half a head of raw, red cabbage into small shreds; mix with it four heads of white celery, also cut small; decorate with sliced beet-root, and the white of a hard-boiled egg. Put half a pint of vinegar on to boil, beat up the yolk of an egg with a little salt and Cayenne, pour the boiling vinegar on the yolk, stir it well, and pour it over the cabbage. This is nice with roast beef, hot or cold.

## OMELETS.

On making omelets, the prevalent error to guard against is sudden heat. The chief aim is to have the sub-

stance thick and pulpy, which cannot be accomplished if the whites of the eggs are too quickly set. The omelet should be gradually heated through—coddled, in fact, without being burnt. The brown pancake-like appearance which many persons admire, is given by means of the salamander after the omelet is folded upon the dish on which it is to be sent to table. Another precaution to be observed is scrupulous cleanliness. Every utensil employed should be perfectly free from grease. Cooks that rely on the assistance of the kitchen-maid for the cleansing of most vessels, wash with their own hands the omelet-pan, and the basin in which the eggs are whisked. The reason for this carefulness is, that grease prevents the frothing of eggs—an indispensable condition to their lightness. The omelet-pan should be very small—one eight inches in size is most generally employed. It should not be used for any other purpose. Very little butter is required for this frying of omelets; and it must only be sufficed to melt before the mixture is added. The fire should be "slow and clear," rather than "fierce."

**A Plain Omelet.**—Break six eggs into a basin, rejecting the whites of two; beat them till they are light. Strain them through a sieve, and season them with pepper and salt, or sugar, according as a savory or sweet omelet may be desired. Melt in the pan a piece of butter about the size of a small walnut; be careful that it does not get hot. Whisk the eggs to the latest moment, and pour the mixture into the pan; stir the omelet gently with a spoon till it begins to thicken, then slip a little more butter beneath it. Shake the pan until the center of the omelet begins to set; fold it in half, place a dish on the top of the pan, and turn the omelet out. Send it immediately to table.

**Omelette à la Crevette.**—Put into a basin eight tablespoonfuls of flour; beat six eggs into it, with as much milk as will make it into a batter, with a pinch of salt. Bake till brown.

**Omelette au Jambon.**—Break eight eggs into a frying-pan, season and fry them over a sharp fire, but adding two ounces of lean, cooked ham, minced and chopped. Serve with brown gravy.

## DESSERTS.

**Apples and Rice.**—Peel a number of apples of a good sort, take out the cores, and let them simmer in a syrup of clarified sugar, with a little lemon-pearl. Wash and pick some rice, and cook it in milk, moistening it therewith by little and little, so that the grains may remain whole. Sweeten it to taste, and add a little salt and a taste of lemon-pearl. Spread the rice upon a dish, mixing some apple preserve with it, and place the apples upon it, and fill up the vacancies between the apples with some of the rice. Place the dish in the oven until the surface gets brown, and garnish with spoonfuls of bright-colored preserve, or jelly.

**Plum-Pudding.**—One pound and a half of raisins, one pound and a half of currants, one pound and a half of beef-suet, one pound of flour, half a pound of bread-crumbs, four ounces of citron, four ounces of lemon, four ounces of orange-peel, two rinds of lemon, grated, juice of one lemon, four ounces of castor-sugar, ten eggs, one teaspoonful each of nutmeg, ginger, and cinnamon, thirty-two bitter almonds, one pint of new milk, and a small particle of salt. Mix all together gradually over night, and add a little more milk in the morning, if required. Boil seven or eight hours.

**Victoria Pudding.**—Six ounces of fresh butter worked up to a cream, four ounces of loaf-sugar mixed in with the butter, four yolks of eggs beaten, six ounces of bread-crumbs, two rinds of lemon grated. Line the dish with a light crust, and a layer of jam, or marmalade; then pour in the mixture, and bake in a very slow oven for half an hour. Froth the whites of the eggs with a little loaf-sugar and place them over the pudding, and put in the oven just before serving.

## CAKES.

**Almond Cheesecakes.**—Two ounces of sweet and one ounce of bitter almonds, pounded with lump-sugar to prevent them oiling; two ounces of pounded sugar; two ounces of butter, melted very thick; the yolks of three eggs, well beaten; half a noggin of brandy, and a little nutmeg. The whites of the eggs are to be beaten to a very light froth, and allowed to stand for a quarter of an hour to drain, and the light part put in the last thing. The butter must be nearly cold when added.

**"Soft Cookies."**—Take one coffee cup of butter, three of sugar, one of thick cream, and four eggs; mix the butter and sugar, then add the eggs and the cream. Take a pint of sifted flour, and a teaspoonful of soda; mix well, and stir in to the other ingredients sufficient of it to make the paste or dough stiff enough to roll out; cut it in squares, impress with a fancy mould, and bake in a slow oven. Caraway-seed and ground coriander-seed are often used to flavor these biscuits.

**Lemon-Cake.**—One pound of sugar, three-quarters of a pound of flour, the rind of two lemons, grated, thirty or forty almonds, fourteen eggs, (using only ten of the whites,) half a teacupful of rose-water, and the same of Noyau.

## FASHIONS FOR FEBRUARY.

FIG. I.—EVENING DRESS OF BLUE AND WHITE STRIPED GAUZE, worn over a silk petticoat. The skirt has but little fullness in front, and the waist is very short. Hair dressed in the Empire style.

FIG. II.—EVENING DRESS OF THIN, WHITE MUSLIN, over a pink silk petticoat. The lower part of the skirt is ornamented with Cluny lace, which resembles Maltese lace. The hair is dressed loosely and studded with pins with gold heads.

FIG. III.—HOUSE DRESS OF GRAY CASHMERE.—The body is trimmed with red ball fringe.

FIG. IV.—DINNER DRESS OF GREEN SILK, trimmed with black velvet and blonde lace. The basque is not quite tight to the figure. The head-dress consists of three black velvet bands, ornamented with pearls.

FIG. V.—DRESS OF WHITE CASHMERE IN THE GABRIELLE STYLE, (body and skirt cut in one,) and trimmed with cherry-colored cord.

FIG. VI.—WALKING DRESS OF GRAY SILK, WITH BLACK VELVET PALETOT, trimmed with gimp and cord.

FIG. VII.—WALKING DRESS OF BLACK AND WHITE STRIPED CASHMERE, made in the Gabrielle style, and looped up over a white cashmere petticoat.

GENERAL REMARKS.—*Skirts* are worn as long and as wide at the bottom as they have been heretofore, notwithstanding the prediction that short, narrow ones would be once more in favor, as they were worn about thirty-five years ago. *Skirts* are but little trimmed, and often not at all. The Gabrielle style is quite popular for more ordinary wear. A few double skirts have also made their appearance, but these are not general. The fronts of dresses have but few pleats in them, as all skirts are very much gored.

SHORT WAISTS are now the fashion; and belts of moderate width are always worn with them.

BASQUES, like the skirt, fitting close to the figure, will be again popular as the spring approaches; and when these are now worn, a belt is always fastened over them.

LOOSE SACQUES and jackets are popular over the bodies of dresses, or over white bodies.

SLEEVES are trimmed from the wrist to the shoulder, sometimes the trimming winds around the arm in a spiral manner.

STRIPED PETTICOATS, scalloped at the bottom, and bound with braid, are as new as any we have seen, except the imported ones, when the Persian trimming is employed. Generally the stripes are black and white, though some-

times red and white, mauve and white, or blue and white, are preferred. These petticoats, however, do not suit all styles of dress, as the black and white do.

IN BONNETS, the newest style is the *Pamela*, which has just made its appearance in Paris. It is eccentric, but very pretty. Imagine a saucer, slightly bent down at the sides, and with strings fastened to these sides, and some idea may be gathered of these strangest of all small bonnets. They are made of drawn black velvet, and at the top of the bonnet, or rather of the saucer, a black velvet bow is placed, the long ends of which fall at the side; in the inside there is a very small wreath of rose-buds, and a similar wreath is repeated at the back. Be it understood there is neither curtain nor cap to these small bonnets; and, although they are infinitesimal head-gear for out-door wear, they are vastly coquettish with pretty faces under them.

LONG TULLE VEILS are no longer worn, as during the past summer, at the edge of the bonnet; they are now fastened at the side with an *agrafe* of either flowers or jewelry; then they are carried across the center of the bonnet, and are fastened at the opposite side, and allowed to fall on the shoulder.

HEAD-DRESSES are of every style; but one of the newest is called "The Regent," and consists of a coronet of black velvet with a jet coronet over it; the comb is a repetition of this coronet, only on a smaller scale, and from the comb a white tulle veil falls over the back hair, covering the shoulders, and fastens in the center of the front of the low bodice. This is particularly stylish for a matron, and ought to be worn with a black dress. For a younger person, blue velvet and pearls might be substituted.

NETS, made of the finest gold thread, are new and becoming to persons of fair complexion. A new gold cord for the hair has been introduced in Paris, and has been already adopted by the Empress. It is about as thick as a moderate-sized finger, and is so pliable that it is arranged in loops, which alternate with the small false curls now so fashionable around the top of the forehead, and which are continued along each side to the top of the *chignon*. This arrangement of head-dress is represented to be very becoming to oval-formed heads.

LINEN COLLARS and SLEEVES are worn ornamented with lace, or embroidery, either in satin-stitch, or "Point Russe," which somewhat resembles the cat-stitch. This "Point Russe" is done in colored cotton, or sometimes even in fine zephyr. Sleeves are made with deep wristbands. Handkerchiefs are often embroidered to correspond with the work above the hem-stitch, and the initials in the corner. Branches, flowers, dots, leaves, are the most popular patterns.

NECK-TYES are beginning to be worn very wide, and are beautifully embroidered in silver and gold of various designs.

VELVET COLLARETS, edged with lace, are worn over the dress cold days.

IN ORNAMENTS.—*Jet combs* are much worn to trim silk dresses, and are also placed on *gros grain*, or velvet. They are diamond-shaped, or oval, but the former are most in favor. Oxidized silver buttons are also exceedingly fashionable; they bear the device of a head, resemble old coins, or are embossed with Greek letters. When coins are selected, it is necessary that every button should be different. Silver ornaments in fretwork are another favorite trimming; they are square, or diamond-shaped, fringed on the lower end with minute chains, each ending in a little ball. These are placed on every available part of the dress. Large colored glass beads are now to be seen round the throat, both with high and low dresses. They are nothing more than large glass balls, threaded on a silk cord of the same color. Two rows are usually worn, and from them is suspended a large gold locket, with the initials of the wearer in either turquoise, pearls, or diamonds.

## OUR NEW COOK-BOOK.

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## FISH.

*To Pickle Oysters.*—Take two hundred of the plumpest, nicest oysters to be had, open them, saving the liquor, remove the beards, put them, with the liquor, into a stewpan, and let them simmer for twenty minutes over a very gentle fire, taking care to skim them well. Take the stewpan off the fire, take out the oysters, and strain the liquor through a fine cloth, returning the oysters to the stewpan. Add to a pint of the hot liquor half an ounce of mace, and half an ounce of cloves; give it a boil, and put it in with the oysters, stirring the spice well in amongst them. Then put in about a spoonful of salt, three-quarters of a pint of white-wine vinegar, and one ounce of whole pepper, and let the oysters stand until they are quite cold. They will be ready for use in about twelve or twenty-four hours; if to be kept longer, they should be put in wide-mouthed bottles, or stone jars, and well drawn down with bladder. It is very important that they should be quite cold before they are put into the bottles, or jars.

*To Cook Scallops—Scallops Browned.*—Be very careful to free them from sand. Wash the shells, rub dry before opened; put them into a saucepan, close covered, without water, until the shells open. Strain the liquor, take off the skirts, (outer edge,) leave on the red and black tongues; wash them in the strained liquor, freed from sand; butter the shells well, lay in as many scallops and crumbs of grated bread, with small pieces of butter, white pepper, mace, nutmeg, some of the liquor, well covered with grated bread-crumbs. Cook them in a Dutch oven until quite browned. *To Stew Scallops:* Open, and separate the liquor from them, then wash them from the grit, strain the liquor, and put to the scallops a little mace, nutmeg, lemon-peel, and a few white peppers. Simmer them very gently, and add a gill of cream, a little butter, and a little flour.

*Salmon Boiled.*—Take out the liver, put it by, and boil it in a separate saucepan. Wash and scrape the salmon well; put it into boiling water sufficient to cover it, with a little salt; take off the scum as it rises, and let it boil very gently. A piece of salmon will take nearly as long boiling as a whole one; the thickness, rather than the weight, being attended to. A quarter of an hour to a pound of fish is the time usually allowed; but a piece of ten pounds weight will be done in an hour and a quarter. Serve up with shrimp, or lobster-sauce.

*A Nice Way of Using up Cold Salmon.*—Remove the fish from the skin and bone, and break it up small. To one pound of fish put half a pound of bread-crumbs, a tea-spoonful of essence of anchovies, two table-spoonfuls of cream, and four eggs, well beaten. Mix all well together with a seasoning of pepper and Cayenne. Butter a dish and press the mixture down in it. Score the top with a fork. Bake half an hour in a quick oven. The top should be nicely browned.

*Macaroni Fish.*—This is a good way of dressing salted codfish, or haddock, which has been hung up with salt for several days. Cut the fish in pieces, and parboil it, taking care to extract all the bones. Have ready some good white stock, into which put the fish, and also some macaroni previously boiled in milk and water. Let this simmer on the fire, and about ten minutes before it is taken off, put to it some good cream. Boil three eggs quite hard, cut them in pieces, and put them over the fish after dishing it.

## MEATS.

*Beef-Steak and Oyster-Sauce.*—Select a good, tender rump-steak, about an inch thick, and broil it carefully. Nothing but experience and attention will serve in broiling a steak; one thing, however, is always to be remembered; never salt

or season broiled meat until cooked. Have the gridiron clean and hot, grease it with either butter, or good lard, before laying on the meat, to prevent its sticking or marking the meat; have clear, bright coals, and turn it frequently. When cooked, cover tightly, and have ready nicely stewed oysters; then lay the steak in a hot dish and pour over some of the oysters. Serve the rest in a tureen. Twenty-five oysters will make a nice sauce for a steak.

*Stewed Veal.*—Cut the veal as for small cutlets; put into the bottom of a pie-dish a layer of the veal, and sprinkle it with some finely-rubbed sweet basil and chopped parsley, the grated rind of one lemon with the juice, half a nutmeg, grated, a little salt and pepper; and cut into very small pieces a large spoonful of butter, then another layer of slices of veal, with exactly the same seasoning as before; and over this pour one pint of Lisbon wine and half a pint of cold water; then cover it over very thickly with grated stale bread; put this in the oven and bake slowly for three-quarters of an hour, and brown it. Serve it in a pie-dish hot.

*Roman-Pudding.*—Oil a plain tin mould, sprinkle it with vermacelli, line it with a thin paste; have some boiled macaroni ready cut in pieces an inch long; weigh it, and take the same weight of Parmesan cheese, grated; boil a rabbit, cut off all the white meat in slices, as thin as paper, season with pepper, salt, and shallot; add cream sufficient to moisten the whole, put it into the mould, and cover it with paste; bake in a moderate oven for an hour, turn the pudding out of the mould, and serve it with a rich brown gravy.

*An Irish Stew.*—Take a loin of mutton, cut it into chops, season it with a very little pepper and salt, put it into a saucepan, just cover it with water, and let it cook half an hour. Boil two dozen of potatoes, peel and mash them, and stir in a cup of cream while they are hot; then line a deep dish with the potatoes, and lay in the cooked mutton-chops, and cover them over with the rest of the potatoes; then set it in the oven to bake. Make some gravy of the broth in which the chops were cooked. This is a very nice dish.

*Meat-Cakes.*—Chop any kind of fresh, cold meats very finely, season with salt and pepper, make a nice batter; lay a spoonful of the batter on the griddle, which must be buttered to prevent its sticking, then a spoonful of the chopped meat, and then a spoonful of the batter; when browned on one side, turn carefully and brown the other. It makes a palatable breakfast dish. Serve hot.

## DESSERTS.

*Fig-Pudding.*—Procure one pound of good figs, and chop them very fine, and also a quarter of a pound of suet, likewise chopped as fine as possible; dust them both with a little flour as you proceed—it helps to bind the pudding together; then take one pound of fine bread-crumbs, and not quite a quarter of a pound of sugar; beat two eggs in a tea-cupful of milk, and mix all well together. Boil four hours. If you choose, serve it with wine or brandy-sauce, and ornament your pudding with blanched almonds. Simply cooked, however, it is better where there are children, with whom it is generally a favorite. We forgot to say, flavor with a little allspice or nutmeg, as you like; but add the spice before the milk and eggs.

*Thum-Pudding.*—Chop very small two ounces of almonds, and some lemon-peel; put them in a saucepan with a pint of milk, and sugar to taste; when this begins to boil stir in, slowly, a large cupful of ground rice, and let it boil ten minutes, stirring the whole time. Pour in a mould, and when cold, turn out. Put two ounces of white sugar in a pan, with a little water; stir until melted and become a light golden-brown; add a pint of milk; bring this to a boil, then strain it, and add the yolks of four eggs; put the strained milk and eggs on the fire and stir until it thickens; when this is cold, pour it round the pudding.

*Boston Apple-Pudding.*—Peel and core one dozen good apples, cut them small, put them into a stewpan with a little water, cinnamon, two cloves, and the peel of a lemon; stew over a slow fire till soft, sweeten with moist sugar, and pass it through a hair-sieve; add the yolks of four eggs, and one white, quarter of a pound of good butter, half a nutmeg, the peel of a lemon, grated, and the juice of one; beat well together; line the inside of a pie-dish with good puff-paste, and bake half an hour.

*Farmer's Pudding.*—Heat one quart of milk to boiling, then stir in, slowly, one teacupful of maizena. Mix with this about six good apples, pared and sliced, and add two tablespoonfuls of sugar, one of butter, and a little allspice and nutmeg. Pour the whole into a deep dish, and bake until done, which will be in about forty minutes.

## CAKES.

*Hot Cross-Buns.*—Two pounds of flour, half a pound of sugar, and a small quantity of grated nutmeg and allspice mixed together. Make a hole in the center of the flour, and into it put two tablespoonfuls of yeast, pouring in also half a pint of warm milk. With the latter and the surrounding flour make a thin batter; cover the dish, and let it stand before the fire till the leaven begins to ferment. Now add to the whole half a pound of butter, melted, and sufficient milk to make all the flour into a soft paste. Dust it over with flour, and let it rise again for half an hour. Make the dough into the shape of buns, notch out on each the form of the cross, and lay them separately in rows on buttered tin-plates to rise once more for half an hour; after which, put them into a quick oven, watching them carefully lest the color should be spoiled by overbaking.

*Puff-Paste.*—Very good puff-paste may be made with lard; in fact, lard makes a more *flakey* paste than butter, especially if all the water be not previously squeezed out of the butter into a coarse, dry cloth. Paste made with lard is softer than that which is made with butter; and if made entirely of the former, a little salt should be added to the flour in the mixing bowl. Another very good substitute for butter, is to pick, shred, and pound the requisite quantity of fresh beef-suet in a mortar, adding, if necessary, a few drops of oil to bring it to the consistency of butter. If carefully prepared, beef-suet thus pounded makes the finest pastry, and may be eaten with impunity by children and persons of delicate digestion, when every other description of pastry has been found to disagree.

*Arrow-root Biscuits.*—Rub together three-quarters of a pound of sugar, and the same weight of butter, until they rise; beat three eggs well, and mix with it; then stir in two cups of sifted arrow-root, and two cups of sifted flour; roll them out thin, cut them with a biscuit-cutter, place them in buttered tins, and bake them in a slow oven. For plain arrow-root biscuit, mix together two cups of sifted arrow-root, and the same quantity of flour, with one cup of milk, two tablespoonfuls of butter, and a little yeast; knead all together, roll it out, cut it into biscuits, place them on tins; and let them stand to rise for half an hour, or more, before you bake them.

*Gingerbread.*—Flour, one pound; carbonate of magnesia, quarter of an ounce—mix; add molasses, half a pound; moist sugar, quarter of a pound; melted butter, two ounces; tartaric acid, dissolved in a little water, one drachm; make a stiff dough, then add powdered ginger and cinnamon, (cassia) of each, one drachm; grated nutmeg, one ounce; set it aside for half an hour, or an hour, and put it in the oven. It should not be kept longer than two or three hours, at the utmost, before being baked. It produces superior thin gingerbread.

*Tea-Cakes.*—Take one pound of flour, half a pound of common raw sugar, the yolks of three eggs, some caraway-seeds, and a little nutmeg. Make all into a stiff paste; divide this into flat cakes, and bake them on tins.

*Roehampton-Cakes.*—Rub three ounces of fresh butter into one pound of flour, add one egg, well beaten, a tablespoonful of good yeast, as much new milk as will make it into a nice dough. Set it before the fire for an hour. When made into cakes, let them stand a few minutes to rise; add a little salt and loaf-sugar.

*Almond-Cakes.*—One pound of flour, half a pound of loaf-sugar, quarter of a pound of butter, two ounces of bitter almonds, pounded in a small quantity of brandy, and two eggs. The cakes are not to be rolled, but made as rough as possible with a fork.

*Eccles-Cakes.*—One pound of flour, three-quarters of a pound of butter; mix into a paste; add two tablespoonfuls of currants, and one of sugar; roll them into cakes, and bake in a quick oven.

## SANTARY.

*A Sore-Throat Salve.*—Take four ounces of mutton-suet, stripped clean from the skin, also three ounces of unsalted butter, two ounces of yellow beeswax, and four ounces of pounded resin. Let the suet be put in a clean, glazed earthen pipkin, and suffered to seethe gradually over a gentle fire till it is fully melted, removing the indissoluble particles with a spoon. Add to it the butter, the beeswax, and the resin, and continue to keep stirring these ingredients round until the whole of them are thoroughly mixed. Pour the fluid off carefully into a gallipot sufficiently large to contain it, and let it stand in a cool chamber until it becomes a consistent salve. *Mode of Application.* Take a strip of clean linen about two inches in breadth, and long enough to pass under the throat for the extremities to meet at the ears. Let the salve be liberally spread over this, and afterward adjust it around the throat, holding it steady until a linen band three inches in breadth is passed over it, the ends meeting at the crown of the head, where it should be securely fastened by means of a strong pin. Over the latter a second band of fine flannel of equal breadth should be put, and fastened at the extremities after a similar manner. The plaster should be removed after twenty-four hours from its application, when small heat-spots will manifest themselves upon the surface of the skin, denoting that the plaster has taken effect. Two separate dressings will effect a cure. N. B. The above salve is also invaluable in almost all cases of outward sores.

*Small-Pox.*—The following remedy for this loathsome disease is very simple, and on the authority of a surgeon of the British army of China, it is said to be a thorough cure, even in extreme cases:—When the preceding fever is at its height, and just before the eruption appears, the chest is rubbed with croton oil and tartaric ointment. This causes the whole of the eruption to appear on that part of the body, to the relief of the rest. It also secures a full and complete eruption, and thus prevents the disease from attacking the internal organs.

*Jelly and Cold-Liver Oil.*—Take of cod-liver oil, one ounce, isinglass, two drachms, water, a sufficient quantity to dissolve the isinglass. When the latter is dissolved, add the oil gradually, stirring constantly, aromatizing it at the same time with anise, or other oil, four drops. A large tablespoonful is a dose.

*For Corns.*—Get some oiled silk; cut a strip about an inch wide and three inches long, and wrap it round the corn; wet the corn morning and night with lemon-juice. The oiled silk will want replacing about once a week, and will not come off even in bathing.

*A Good Cough Mixture.*—Take paragoric elixir, sweet spirits of nitre, tincture of the balsam of tolu, of each equal parts, mix them together, and take a teaspoonful, in cold water, three times a day.

*To Relieve the Pain in Cases of Cancer.*—If in the mouth, a free use of lemons is very advantageous, or a solution of citric acid, if the cancer is otherwise.



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## MEATS AND POULTRY.

**A Beef Stew.**—Take two or three pounds of the rump of beef, cut away all the fat and skin, and cut it into pieces about two or three inches square; put it into a stewpan, and pour on it a quart of broth; then let it boil, and sprinkle in a little salt and pepper to taste; when it has boiled very gently, or simmered two hours, shred finely a large lemon, adding it to the gravy, and in twenty minutes pour in a flavoring composed of two tablespoonfuls of Harvey's sauce, the juice of the lemon, the rind of which has been sliced into the gravy, a spoonful of flour, and a little catchup; add at pleasure two glasses of Madeira, or one of sherry or port, a quarter of an hour after the flavoring, and serve.

**Queen's Dish.**—Take cold fowl, and mince it, cutting it into small square pieces. Make a white sauce with a small piece of butter, some flour and cream, or milk, but no stock. Put the mince into the white sauce, and set it aside to cool. When quite cold, make it up into balls. Cover them with egg and bread-crumbs—do this to prevent them from bursting. At dinner-time fry them in hot lard, or dripping; serve them up on a serviette, garnished with parsley.

**Mock Hash Venison.**—Two or three cloves, a little allspice, one tablespoonful of red currant jelly, and the same quantity of port-wine. Thicken with a little flour. Season to your taste. Cut the mutton in slices, and let it simmer a few minutes. Part of a cold leg or shoulder of mutton, very underdone, is best for this dish. Cover the bottom of the dish with toasted bread.

**Chickens Pulled.**—Remove the skin carefully from a cold chicken, then pull the flesh from the bones, preserving it as whole as you can. Flour them well, and fry them a nice brown in fresh butter; draw them, and stew in a good gravy well seasoned; thicken a short time before serving with flour and butter, and add the juice of half a lemon.

## VEGETABLES.

**Salads.**—It is a great mistake to soak lettuces for salad; the process materially injures their flavor; though still, if your vegetables be at all stale, you had better let them lie in water for an hour or two; and small salad, such as cresses, radishes, etc., require very thorough washing. But a fine, freshly-gathered lettuce should be only well rinsed, shaken, and well wiped with a soft cloth, then shred into small pieces. You can add, according to taste, cresses of any kind, or radishes scraped and sliced; also, beet-root, and, if desired, spring onions, chopped fine. A few freshly-gathered leaves of green mint are by many people esteemed a great improvement. If you do not care to make a regular salad-dressing, just season lightly with pepper and salt, throw in one tablespoonful of best salad oil, two of vinegar, and a large teaspoonful of moist sugar. Mix all well together with the salad-spoon and fork, and serve.

**White Beans.**—These beans are called haricot beans, and require a great deal of boiling. The best plan of cooking them is to soak them in cold water for three hours, and then to put them in a large saucepan of cold water, with some salt and a lump of butter in it, and let them simmer gently until quite tender; on no account should they be boiled quickly, otherwise the skins will burst. Strain them in a colander when they are tender, and put them into another saucepan, with some butter, chopped parsley, salt, and pepper. Stir the beans continually, until the butter is well mixed with them; add some strained lemon-juice, and serve them hot. They are excellent when eaten with roast mutton.

**Potatoes Glazed.**—Boil well; skin them; choose the most floury; roll them in yolk of egg, and place them before the fire to brown.

## EGGS.

**Eggs.**—To choose eggs, the safest way is to hold them to the light, forming a focus with your hand. Should the shell be covered with small, dark spots, they are doubtful, and should be broken separately in a cup. If, however, in looking at them, you see no transparency in the shells, you may be sure they are only fit to be thrown away. The most certain way is to look at them by the light of a candle. If quite fresh, there are no spots upon the shells, and they have a brilliant yellow tint. New-laid eggs should not be used until they have been laid about eight or ten hours; for the part which constitutes the white is not properly set before that time, and does not obtain its delicate flavor. Three minutes are quite sufficient to boil a full-sized egg; but if below the average size, two minutes and a half will suffice. Never boil eggs for salads, sauces, or any other purpose, more than ten minutes; and, when done, place them in a basin of cold water for five minutes to cool. Nothing is more indigestible than an egg boiled too hard.

**Sweet Omelet.**—Four eggs, well beaten, a tablespoonful of sifted sugar, and a teaspoonful of cream; mix thoroughly, and pour into a round tin the size of a small plate. Bake it for twenty minutes in a moderate oven; spread apricot-jam over it; fold in half; sift sugar over, and serve. This will be found far more delicate than any fried omelet.

## DESSERTS.

**To Make a Pine-Apple Pancake.**—Take half a pound of good flour, three fresh-laid eggs, three to four slices of a mellow pine, and a fresh nutmeg, with half a pound of white sugar. Beat up the eggs till they become fluid; mix the flour with the milk gradually, until the same becomes a light batter; add the eggs to the latter and stir the whole well round; bruise the pine slices in a mortar until they are reduced to a pulp; put this into the batter, with a portion of grated nutmeg and four tablespoonfuls of sugar; then stir the whole of the ingredients round, mixing them well together. Have a clean pan, furnished with good butter, over a clear fire; scatter a few currants, well washed, into the batter, and take out a teaspoonful of the latter and drop it into the pan with the butter; let it fry until one side is brown, which you can ascertain by lifting up the sides of the batter with a knife; turn it, then, on the other side, and let it be fried also brown. Repeat this practice until the whole of the batter is used up. As you take up each pancake, add a spoonful of sugar to them, laying them one over another until the whole of them are done.

**Light and Cheap Yorkshire Pudding.**—Five tablespoonfuls of flour, gradually made into a smooth batter with a pennyworth of new milk, and one egg, well-beaten up, and half a teaspoonful of salt; add cold water till you have batter enough for a small pudding-pan; place it in the oven to set, and then put it under your roasting meat, taking care to turn both ends toward the fire. Your pan must be well greased, or the pudding will, perhaps, be broken in slipping it off on to the dish. When you take it up, pour off all the dripping; it can either be eaten with the meat, or with gravy, or salt, or sugar, as preferred. This pudding is not substantial, but it is easy of digestion; and if well managed, very custardy; it will serve four or five persons very well. When eggs are cheap, a second may be added; but it is not necessary.

**Marmalade Pudding.**—Take three ounces of fresh butter, clarify it, mix it with three ounces of pounded sugar, three tablespoonfuls of orange marmalade, four eggs, one tablespoonful of flour. Beat the mixture all together for ten minutes with a wooden spoon. Line a mould with sweet tart paste; pour the ingredients into the mould. Bake it in a moderate oven for an hour and a half. Stick the pudding with almonds, and serve with custard sauce.

**Rice Cream.**—An agreeable and economical substitute for custards, or blanc-mange. One pint and a half of new milk; two eggs; four large tablespoonfuls of ground rice; a small wineglass of brandy; a few drops of essence of almonds; half a teaspoonful of cinnamon—of course, the cinnamon is optional, some people disliking it extremely—and moist sugar to taste. Mix the cinnamon thoroughly with the rice, and add, first the eggs, well-beaten, then the milk, and, lastly, the sugar, brandy, and almond flavoring. Pour the mixture into a pan, and let it remain on the fire till it has boiled about half a minute—stirring all the time, or it will lump and burn; then pour into a basin; stir occasionally to prevent surface scum, and, when nearly cold, cover, and set it in a cellar, or cool place, until wanted. Serve in cups or glasses.

**Cocanut-Pudding.**—Pare off the rind and wipe the nut dry; dissolve two ounces of sugar in a small teacup of water. Boil the sugar a few minutes, and add the grated cocanut; keep stirring the mixture until it boils. When nearly cold, add the beaten yolks of three eggs, a dessert-spoonful of orange flower-water, a wineglassful of brandy, and a piece of butter the size of an egg. Line the dish with pastry. Pour the mixture in; bake it, and sift sugar over it before serving.

**A Very Good Pudding.**—Beat lightly the yolks of ten eggs and the whites of six, with three-quarters of a pound of sugar, the rind of an orange, or two lemons, grated, six ounces and a half of flour; add one pint of boiling milk. When nearly cold, mix in the eggs and sugar, and add a wineglassful of brandy, half a pound of melted butter. Bake it an hour and a quarter, and turn it out.

**A Good Rice Pudding.**—Cover the bottom of the dish with a quarter of a pound of butter. Stick saffron in the butter, half a pound of rice, picked and washed, in cold water. As quick as possible throw the rice over the butter with a quarter of a pound of brown sugar; then pour over it three pints of milk. It must have two hours baking at least.

**Lemon-Paste to Keep.**—To one pound of butter put one pound of loaf-sugar, six eggs, (leaving out the whites of two,) the rind grated, and the juice of three lemons. Put all in a pan, and let it simmer till the sugar is dissolved, and it thickens to the consistency of honey. Put it into pots, and tie down; put brandy papers over it.

**Simple Pudding.**—Three-quarters of a pound of flour, one pint of new milk, the yolks of four eggs, whites well beaten, a pinch of salt. Boil it for one hour and a half.

## MISCELLANEOUS TABLE RECEIPTS.

**New Mode of Making Coffee.**—Dr. Ratler assures us that the aroma of coffee is better extracted by cold water than by hot. For this purpose, he recommends that four ounces of good coffee, properly roasted and ground, be mixed into a pap, or thin paste, with cold water, and left to steep, covered closely, for a night. Next day pour this pap carefully on fine linen, placed in a glass funnel, in a bottle. A single spoonful of this very strong infusion, poured into a cup of boiling milk, will give the whole a delightful aroma. Or, one part of the infusion, and two parts of water, put on the fire till it just boils, will yield a delicious coffee. The strong essence should be kept in a closely-stopped bottle.

**Stewed Apples.**—Make a clear syrup of half a pound of sugar to one pint of water. Skim it; peel and core the apples, without injuring the shape. Let them be in cold water till the syrup is ready; to which add the juice of a lemon, and the peel, cut very fine. Stew the apples in the syrup till quite done. Quarters of oranges may be boiled in the same syrup instead of apples.

**Everton Toffee.**—Ten ounces of molasses, one pound of sugar, six ounces of fresh butter, and a little lemon-peel. The butter is to be dissolved first, then the whole to be boiled very quickly.

**To Increase the Sharpness and Strength of Vinegar.**—Boil two quarts of good vinegar till reduced to one; then put it in a vessel, and set it in the sun for a week. Now mix the vinegar, with six times its quantity of bad vinegar, in a small cask; it will not only mend it, but make it strong and agreeable.

## TOILET.

**A Semi-Liquid Pomatum.**—A flask of salad oil, one and a half ounce of spermaceti, half ounce of white wax; scented as desired. Cut up the white wax and spermaceti into small pieces, and put them into the oven to melt with a small quantity of the oil. When the lumps have disappeared, and all the ingredients are thoroughly amalgamated, pour in the remainder of the oil and the scent, and stir with a spoon until cold.

**Camphor-Ice for Chapped Hands.**—Melt spermaceti, one drachm, with almond oil, one ounce; and add powdered camphor, one drachm. It will be improved by adding a couple of drachms of glycerin, using as much less of the almond oil.

**To Whiten and Soften the Hands.**—Half an ounce of white wax, half an ounce of spermaceti, quarter of an ounce of powdered camphor. Mix them with as much olive oil as will form them into a very stiff paste, and use as often as you wash your hands.

**Oil of Roses for the Hair.**—Olive oil, one quart; otto of roses, one drachm; oil of rosemary, one drachm—mix. It may be colored by steeping a little alkanet-root in the oil (with heat) before scenting it. It strengthens and beautifies the hair.

**Hard Water.**—A little camphor, placed in hard water, will soften it, and prove delightfully refreshing as well. River water is considerably softened by boiling and exposure to atmospheric influence.

## WARDROBE.

**To Restore the Pile of Velvet.** stretch the velvet out tightly, and remove all dust from the surface with a clean brush; afterward, well clean it with a piece of black flannel, slightly moistened with Florence oil. Then lay a wet cloth over a hot iron, and place it under the velvet, allowing the steam to pass through it; at the same time brushing the pile of the velvet till restored as required. Should any fluff remain on the surface of the velvet, remove it by brushing with a handful of crape.

**Grease-Stains in Silk.**—A sure and safe way to remove grease-stains from silks, is to rub the spot quickly with brown paper; the friction will soon draw out the grease. Or: Lay the silk upon a table with an ironing-blanket under it, the right side of the silk downward; put a piece of brown paper on the top, and apply a flat-iron just hot enough to scorch the paper. I have found this receipt more efficacious than any scouring-drops ever compounded.

**Tincture to Destroy Moths.**—One ounce of gum camphor, and one ounce of powdered shell of red pepper, are macerated in eight ounces of strong alcohol for seven days, and then strained. With this tincture the furs or cloths are sprinkled over, and rolled up in sheets. This remedy is used in Russia under the name of "Chinese tincture for moths," and is found very effective.

## FASHIONS FOR APRIL.

FIG. I.—DRESS OF WHITE CASHMERE, SPOTTED WITH BLUE.—The waist cut with three long basque ends at the back, trimmed with bias silk, and lace laid on straight; underskirt of blue silk; coat-sleeve.

FIG. II.—CARRIAGE DRESS OF BLACK SILK, embroidered with cherry. The waist high and plain. Empire bonnet of black frosted chip, cherry and black flowers in the face, and on the sides, black lace bows and ends in the back; black strings, edged with cherry.

## OUR NEW COOK-BOOK.

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## SOUPS.

**Lobster Soup.**—Take a shin of veal, two carrots, two onions, pepper, salt, mace, and four quarts of water; boil it three or four hours. Break up a large lobster, take the meat out of the shell, break the shell up, and put it into a saucepan, with water enough to cover it. Let this simmer while the soup is boiling; then strain all this, and put it back into the soup-pot; cut the lobster very fine, and put it into the soup, and boil it two hours. If you have the row of coral of the lobster, grate it, and put it into the soup; it adds much to the appearance of the soup. Add quarter of a pound of butter, braided into two spoonfuls of flour, a cup of white wine, and a spoonful of vinegar, or the juice of a lemon.

**Spring Soup.**—Cut an equal quantity of carrots, turnips, onions, and leeks; stew them in some good stock; then add some French beans, peas, bean cucumbers, asparagus tops, lettuces, sorrel, and chervil; add a little bit of white sugar; let these reduce to nearly a glaze; then add them to some stock thickened with green peas rubbed through a colander. The soup might be thickened, to vary it, with asparagus rubbed through a colander; in this case all the vegetables should be strained off, and some asparagus tops served only in the soup.

## FISH.

**Salmon Cutlets.**—Cut your slices of fish about an inch thick, rub them over with salad oil, and season with pepper and salt; place them on a gridiron, over a clear fire, to broil, and carefully turn them over every five minutes, moistening them occasionally with a little butter, or oil, according to taste; they will be done through in about half an hour, as you may ascertain by gently pressing the bone, and if quite dressed it easily separates from the fish. Or else, butter sheets of white writing-paper, and lay each outlet on a separate piece, with the ends twisted; they are, perhaps, more delicate cooked in this way, but in either mode they are excellent. Serve with melted butter, or anchovy sauce, if desired.

**Pickled Salmon.**—Take away the bone from your fish, and divide it, if you have sufficient, into handsome pieces. Take equal quantities of the liquor in which the fish was boiled and good vinegar, sprinkle each piece of fish with a little salt, and a very little pepper, throw in a few black pepper-corns, and a little whole allspice, if you like it; let the salmon be quite immersed in the liquid, and put it in an earthenware pan, and set the pan (covered) in the oven till the ingredients are quite hot. Or else, boil the liquor and vinegar with the spice, etc., for ten minutes, and when cold, pour it over your salmon. In twelve hours it will be quite ready to bring to table.

**Hot Crab.**—Pick the crab, cut the solid part into small pieces, and mix the inside with a little rich gravy, or cream, and seasoning; then add some curry-paste and fine bread-crumbs. Put all into the shell of the crab, and finish in a Dutch oven, or with a salamander.

## MEATS.

**Cotelettes à la Bourgeoise.**—Take six neck cutlets of veal, trim them neatly, and cut off the bone; put them into a frying-pan with a little butter, and let them brown; shake a little flour over them, and then moisten them with a little stock; add a bunch of fine herbs, some carrots, cut in forms, or scalloped, some small onions, mushrooms, salt, two cloves; when the cutlets are done enough dish them, and put the vegetables in the middle; skim the sauce, strain it, and pour the sauce over the cutlets. They must be well seasoned.

**Imitation Crab.**—This makes a nice relish for eating with bread and butter, either for breakfast or luncheon. The white meat of a roast or boiled fowl must be minced very fine with the liver, so as to make about six tablespoonfuls in all. To this put two tablespoonfuls of pounded cheese, two moderate-sized onions, four or five green chillies, (or, if these cannot be procured, some Cayenne pepper,) chopped very small. Mix all these thoroughly together, and afterward add one spoonful of anchovy and one of Harvey's sauce, a large spoonful of mustard, two of mushroom catchup, black pepper, and salt, and three spoonfuls of sweet oil. Well mix the whole.

**Sweetbreads Fricassee (White).**—Blanch and then cut them in slices; to a pint of veal gravy put a thickening of flour and butter, a tablespoonful of cream, grated lemon-peel, nutmeg, white pepper, to flavor. Stew ten minutes, add the sweetbreads, and let them simmer twenty minutes.

## CAKES.

**Gingerbread Loaf, to be Eaten with Butter, if Liked.**—Stir a cupful of melted butter into two cupfuls of molasses, a tablespoonful of ginger, and a teaspoonful of cinnamon, sift some flour, and stir in just enough to make a stiff batter; dissolve a small piece of alum, the size of a kidney-bean, in half a cupful of water, stir it in, and then add more flour. Put as much flour as will make a dough nearly stiff enough to roll out on a board; have your tin pans (they are like bread-tins) buttered, and your oven quite ready; mix a heaping (this means very full) teaspoonful of soda with half a cup of boiling water, and stir all up quickly; put the cakes in the oven at once, and use them when quite fresh. They should be brushed over with syrup when taken out of the oven.

**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, it 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.

**Sponge-Cake.**—This requires very fresh eggs; to the yolks of twelve eggs, beaten very lightly with a broad-bladed knife, add one pound of sugar; grate in one large sized fresh lemon, (only the oily part of the rind, avoid the bitter, white skin,) and stir this well. Whip the whites to a froth; stir in half a pound of sifted flour; add the whites last. Bake one hour. Sponge-cake is much lighter if the eggs are beaten separately, and the flour and sugar sifted together, and the eggs added lastly; it is liable to be sticky in inexperienced hands if the yolks and sugar are mixed together.

**Quick Waffles.**—Take a pint of milk, and beat into it three eggs, and enough wheat flour to make a thick batter; add a tablespoonful of melted butter, and a little salt; bake them immediately. Some persons add two tablespoonfuls of sugar, a little cinnamon; others dust loaf-sugar and cinnamon, or nutmeg, over each waffle as it is baked.

**Children's Cake.**—Two cups of flour, one cup of cream, one cup of sugar, one egg, one teaspoonful of soda, two of cream of tartar; mix the cream of tartar and flour well, and dissolve the soda in the cream, and add last. This is nice for children at tea.

**Cocconut Pound-Cake.**—Three cups of flour, one cup of butter, two cups of sugar, whites of six eggs, one spoonful of cream of tartar, half a spoonful of soda, one cup of milk. Grate one small cocconut, and put in two-thirds of it last.

## HORTICULTURAL.

**Root-Work.**—There are many gardens where one large bed and a border, or a few small beds, are all one can have; and in a small inclosed space these beds are low, shady, and damp. The rock-work plants flourish then when few other things would succeed, and this dispenses with regular "keeping up" more than any other sort of flower-bed, so that a lady can manage it herself pleasantly. But rock-work forced in, in a very highly-kept garden, in the midst of neat flower-beds, or borders of some sort of stone, is most utterly wretched, and out of all kind of keeping.

There are great practical differences to be made in town and country rock-work and root-work. In town, for instance, the latter is nearly or quite inadmissible. Every one must have noticed the apparent discrepancies in the gardening-books—some speaking of old wood as invaluable for a garden, others, again, entreating you to cast it out as poison. Each of these, however, was true in its own place and way. There is no soil in the country to equal decayed wood. The crumpled contents of old trees were invaluable in our gardens, and for green-house plants in the country; but in town old wood is most dangerous: it gets covered with some kind of fibre, and kills and spoils everything it comes near. Burning it is the only way of getting rid of its infection. For towns, then, we must try rock-work—in the country, root-work; and as the former is cold and dampish, and chiefly suited to ferns or mosses, we will go on at once to the country root-work. For this you should secure some sort of drainage. Do not let a great hole in the wood be filled with soil and planted, while there is no possible outlet for the water, which, accumulating after a heavy storm, would not dry up gradually by evaporation, as it does in flower-pots, escaping at the sides, and as it does in beds, from surface evaporation. The thick, moist wood retains it; the plants themselves shadow the surface. What wonder if yellow leaves follow closely on sodden roots, and if the plants die when the roots are rotten?

Chinks and clefts in the wood, holes with some bore or outlet, holes, too, that run down to the ground, are what the plants thrive in. Then, too, there are little holes, too much on the side and too small to be hopelessly soaked—a vigorous plant would consume all the water they could contain. These holes may be made much of, and filled with good leaf mould, and a whole quantity of separate nooks may be thus provided. Then, for planting the clump, let each plant, above all things, have its proper aspect. Ferns, mosses, and Alpine plants, and the beautiful little woodruff, should be planted to the east and north. People who have seen abroad the extraordinary sort of "soil" in which the Alpine plants, especially, grow, will understand how unhappy they must feel in close, heavy earth, after their shambly, gravelly, porous, stony bed, mixed only here and there with an atom of loam, or of leaf soil. Drainage is thus emphatically the thing Alpine plants require. Amongst these plants we may as well give a list of a few pretty sorts.

*Soldanella alpina*, a little purple flower; *Alyssum saxatile*, little white sprays; *Campanula punilla alba*; the lovely white hair-bell and the blue hair-bell, also; only these like sunshine also very much.

*Linaria cymbalaria* and *alba alpina*, two pretty tooth-flaxs, one purple and one white; the leaves of the former are lovely for hanging down. Phlox, especially the trailing kinds. *Saponaria ocnoides*, a bright pink flower. Thyme of various sorts, and vinca, or blue, red, and white periwinkles, which grow capitally in chinks, or at the bottom of a clump, trailing half on the grass and half on the roots. Veronics and forget-me-nots; and last, not least, the various kinds of saxifrage, the old London pride being by no means forgotten amidst these. This list, with ferns and hart's tongue, and plenty of moss, and the *Spergula pififer*,

which—if not always suitable to supersede grass in lawns, as people once tried to find out it was, is, at least, a charming covering for patches we want greened over—will be, at least, sufficient to give abundant choice of tenants of the north and east of the clump. Try some violets, too, east and west, because when they *do* grow they grow well thus.

On the west and south sides there are abundant things, also, to choose from of a much gayer nature. It is only white, blue, and yellow that we can get for the shade. Here, however, we may have all kinds of brilliant flowers, only the more brilliant they are the more they want a green frame-work, and the more, very often, their roots require shade. Flowers use an incredible quantity of water. A plant in flower runs dry a few hours after such watering as would at other times content it for many days. And, of course, shade to the roots lessens evaporation. Some of the prettiest are those stumps which have much ivy. They look, also, all the more natural for having it. Now, ivy may "grow on walls;" but its roots require thorough good soil for all that. You will best get, then, a good growth of ivy by planting in ground that is thoroughly well manured, watering it frequently overhead, and also giving it soap-suds—that best of all manures in the flower-garden—to its roots. The soap-suds keep away insects, instead of increasing their number. You should take a shoot of ivy gently from some wall, finding a piece with a nice little white bunch of unfaded roots. Put these in a hole in the ground, or in a large cleft of the wood, and fill up entirely with silver sand. The ivy does best pegged firmly in, and the shoots should be fastened down as they grow, to make them put out roots everywhere.

**A BEAUTIFUL FLOWER-BED.**—Mark out an oval flower-bed, for this will look beautifully in a lawn, or on a large grass-plot. If there is room, it should be eighteen feet long and eleven feet wide, or in those proportions. Get some larch stakes, about three feet long, and two inches and a half in diameter, drive them firmly into the ground, side by side, leaving a foot and a half above the ground as a fence to the bed; fill up the space inside with good mould, and plant outside the stakes common ivy. What a pretty edging this same common ivy forms!

Ivy edgings, by clipping, become as thick as box ones; and if planted around a pond, or where there is much moisture, grow quite rapidly. But to return to the border. The ivy trimming round the stakes will keep them in place, and form a mass of green hold for the planting. In the center of the bed put six scarlet salvias, with a plant of the variegated *salvia fulgens* at each end of this row; encircling them with a row of blue ageratum, and around the ageratum a border of the Frogmore scarlet geranium, then a circle of yellow, (the Sultan calceolaria,) and at the very edge, mixing well with the dark ivy leaf, a row of the white ivy-leaved geranium.

## OUR NEW COOK-BOOK.

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## MEATS.

**Breast of Lamb Stewed with Vegetable Marrow.**—Cut a breast of lamb into about half a dozen pieces, and fry them of a pale brown color. Peel a vegetable marrow, remove the seeds, and cut it into slices about half an inch thick; an old marrow will answer as well as a young one. Rub the bottom of a stewpan over with a little butter to prevent it from burning, and put in the vegetable marrow, and over it the lamb, with a seasoning of chopped parsley, pepper, salt, and Cayenne; let it stew very gently for an hour. When it is done, add two tablespoonfuls of catchup; put the meat into the middle of the dish with the marrow and gravy round it, and serve hot. It is a delicious dish.

*Veal and Ham-Pie.*—Cut about one pound and a half of veal into thin slices, as also a quarter of a pound of cooked ham; season the veal rather highly with white pepper and salt, with which cover the bottom of the dish; then lay over a few slices of ham, then the remainder of the veal, finishing with the remainder of the ham; add a wine-glassful of water, and cover with a good paste, and bake; a bay-leaf will be an improvement.

*Loin of Mutton.*—Take off the skin, separate the joints with a chopper; if a large size, cut the chine-bone with a saw, so as to allow it to be carved in smaller pieces; run a small spit from one extremity to the other, and affix it to a larger spit, and roast it like the haunch. A loin weighing six pounds will take one hour to roast.

*Beefsteak-Pudding.*—Prepare a good suet crust, and line a cake-tin with it; put in layers of steak, with onions, tomatoes, and mushrooms, chopped fine, a seasoning of pepper, salt, and Cayenne, and half a cup of water before you close it. Bake from an hour and a half to two hours, according to the size of the pudding, and serve very hot.

## VEGETABLES.

*New Potatoes.*—Have them as freshly dug as may be convenient; the longer they have been out of the ground the less well-flavored they are. Well wash them, rub off the skins with a coarse cloth, or brush, and put them into boiling water, to which has been added salt, at the rate of one heaped teaspoonful to two quarts. Let them boil till tender—try them with a fork; they will take from ten or fifteen minutes to half an hour, according to their size. When done, pour away the water, and set them by the side of the fire, with the lid aslant. When they are quite dry, have ready a hot vegetable dish, and in the middle of it put a piece of butter the size of a walnut—some people like more—heap the potatoes round it and over it, and serve immediately. We have seen very young potatoes, no larger than a marble, parboiled, and then fried in cream, till they are of a fine auburn color; or else, when larger, boiled till nearly ready, then sliced and fried in cream, with pepper, salt, a very little nutmeg, and a flavoring of lemon-juice. Both make pretty little supper-dishes.

*To Dress Asparagus in a New Mode.*—Scrape the grass, tie it up in bundles, and cut the ends off an even length. Have ready a saucepan, with boiling water, and salt in proportion of a heaped saltspoonful to a quart of water. Put in the grass, standing it on the bottom with the green heads out of the water, so that they are not liable to be boiled off. If the water boils too fast, dash in a little cold water. When the grass has boiled a quarter of an hour it will be sufficiently done; remove it from the saucepan, cut off the ends down to the edible part, arrange it on a dish in a round pyramid, with the heads toward the middle of the dish, and boil some eggs hard; cut them in two, and place them round the dish quite hot. Serve melted butter in a sauce-tureen; and those who like it rub the yolk of a hard egg into the butter, which makes a delicious sauce to the asparagus.

*Asparagus Omelet.*—Boil a dozen of the largest and finest asparagus heads you can pick; cut off all the green portion, and chop it in thin slices; season with a small teaspoonful of salt, and about one-fourth of that quantity of soluble Cayenne. Then beat up six eggs in a sufficient quantity of new milk to make a stiffish batter. Melt in the frying-pan a quarter of a pound of good, clean dripping, and just before you pour on the batter place a small piece of butter in the center of the pan. When the dripping is quite hot, pour on half your batter, and as it begins to set place on it the asparagus' tops, and cover over with the remainder. This omelet is generally served on a round of buttered toast, with the crusts removed. The batter is richer if made of cream.

*To Preserve Green Peas for Winter Use.*—Carefully shell the peas; then place them in the canisters, not too large ones; put in a small piece of alum, about the size of a horse-bean, to a pint of peas. When the canister is full of peas, fill up the interstices with water, and solder on the lid perfectly air-tight, and boil the canisters for about twenty minutes; then remove them to a cool place, and by the time of January they will be found but little inferior to fresh, new-gathered peas. Bottling is not so good; at least, we have not found it so; for the air gets in, the liquid turns sour, and the peas acquire a bad taste.

*Potato Rissoles.*—Boil the potatoes floury; mash them, seasoning with salt and a little Cayenne; mince parsley very fine, and work up with the potatoes, adding eschalot, also chopped small; bind with yolk of egg, roll into balls, and fry with fresh butter over a clear fire. Meat shred finely, bacon or ham may be added.

## DESSERTS.

*Boiled Batter-Pudding.*—Three eggs, one ounce of butter, one pint of milk, three tablespoonfuls of flour, a little salt. Put the flour into a basin, and add sufficient milk to moisten it; carefully rub down all the lumps with a spoon, then pour in the remainder of the milk, and stir in the butter, which should be previously melted; keep beating the mixture, add the eggs and a pinch of salt, and when the batter is quite smooth, put into a well-buttered basin, tie it down very tightly, and put it into boiling water; move the basin about for a few minutes after it is put into the water, to prevent the flour settling in any part, and boil for one hour and a quarter. This pudding may also be boiled in a floured cloth that has been wetted in hot water; it will then take a few minutes less than when boiled in a basin. Send these puddings very quickly to table, and serve with sweet sauce, wine-sauce, stewed fruit, or jam of any kind; when the latter is used, a little of it may be placed round the dish in small quantities, as a garnish.

*Strawberry or Apple Souffle.*—Stew the apple with a little lemon-juice; sweeten them, then lay them pretty high round the inside of a dish. Make a custard of the yolks of two eggs, a little cinnamon, sugar, and milk. Let it thicken over a slow fire, but not boil; when ready, pour it in the inside of the apple. Beat the whites of the eggs to a strong froth, and cover the whole. Throw over it a good deal of pounded sugar, and brown it of a fine brown. Any fruit made of a proper consistence does for the walls. Strawberries, when ripe, are delicious.

*Strawberry Fool.*—Crush a pint of strawberries and a pint of raspberries, with a wooden or silver fork. Put them in a stewpan with half a pound of pounded loaf-sugar, and a tablespoonful of orange-flower water. Boil for five minutes, stirring all the time; pour into a dish to cool. Boil a pint of cream, stir it until it is cool; mix with the fruit, and serve in custard-cups or jelly-glasses.

*Raspberry Cream Tart.*—This is a delicious summer dish. Roll out some thin puff-paste, and lay it in a patty-pan; put in some raspberries, and strew over them some very finely-pounded sugar. Put on the covering paste, and bake the tart. Cut it open, and put in half a pint of cream, the yolks of two or three eggs, well beaten, and a little sugar. Let it stand till cold before it is sent to table.

*Gooseberry Pudding.*—One quart of scalded gooseberries; when cold rub them smooth with the back of a spoon. Take six tablespoonfuls of the pulp, half a pound of sugar, quarter of a pound of melted butter, six eggs, the rind of two lemons, a handful of grated bread, two tablespoonfuls of brandy. Half an hour will bake it.

*A Substitute for Cream.*—Beat up the whole of a fresh egg in a basin, and then pour boiling tea over it gradually, to prevent its curdling; it is difficult, from the taste, to distinguish it from rich cream.

## OUR NEW COOK-BOOK.

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

## VEGETABLES.

*To Boil Green Peas.*—If possible, have your peas gathered when you want them, and do not shell them long before you proceed to cook them. Having shelled them, wash them well in cold water, and drain them. Put them into plenty of water, in which moist sugar and salt have been thrown, in the proportion of half a teaspoonful of sugar and a heaped teaspoonful salt to a quart of water. Boil them quickly over a brisk fire; if young, from ten to fifteen minutes; the larger sorts twenty minutes or more, and old peas, half an hour. But the average time is twenty minutes, and they are easily tried. As the summer advances be careful not to mix the kinds of peas at one dressing, since, if you are boiling Marrowfats and a more tender kind with them, the latter will be reduced to pulp, while the former are only cooked to perfection. Some cooks boil a small bunch of mint with the peas, we think it a decided improvement, but others differ on this point. If the peas are at all old, or inclined to turn yellow, throw in a very small quantity of carbonate of soda; too much will wash the peas, and impair the delicacy of their flavor. On this point be very careful; servants are often tiresomely lavish with the soda, and spoil, as a matter of course, the vegetables they are preparing. When the peas are tender, set them in a colander, over hot water, but not touching it; put among them a pat of butter not larger than a walnut; let it melt; stir the peas well together; dredge a very little flour over them; stir again, and serve, taking care that they are quite drained. Be sure that the vegetable-dish is quite hot. With young peas soda is never required.

*Stewed Cucumbers.*—Choose two fine cucumbers, pare off the outer rind, and cut them into thick slices; flour them, and fry them in butter a light brown color, and then put them upon a sieve to drain. In the same butter fry a couple of onions, which must be first sliced up thinly; after draining them, put them with the cucumbers into a stewpan, and pour over them as much strong, well-seasoned gravy as will cover them, and stew them for about half an hour, until they are quite tender. Lift the cucumbers and onions carefully into a hot vegetable-dish, and then thicken the gravy with flour and butter, and season it with Worcester sauce, cucumber vinegar, mushroom or walnut catchup, according to taste. Pour the gravy over the vegetables, and serve hot.

*A Potato Escallop.*—Obtain one pound of sound potatoes in their skins, wash and boil them until they are thoroughly done (if they are of a mealy character the better.) Remove the skins, and mash them in a mortar, with a quarter of a pound of sweet butter, adding grated nutmeg, pepper and salt to your liking. Abstract the meat from a fresh crab, ready boiled, and mix up with your potato-meal. When the ingredients are fully incorporated, introduce the same into tin escallops, or strong saucers, disposing of the latter in a Dutch-oven before a clear fire. Let them stand until a rich brown crust presents itself upon the surface of the saucers, when they may be taken up and served at table. The foregoing constitutes an economical luxury when shell-fish is in full season.

*Stewed Tomatoes.*—Arrange them in a single layer, and pour on them as much gravy as will reach to half their height. Stew them very gently until the under sides are done, then turn and finish stewing them. Thicken the gravy with flour and butter, or a little arrow-root and cream.

## DESSERTS.

*Ground Rice-Pudding.*—Having very smoothly mixed five ounces of ground rice with half a pint of milk, pour it

into one and a half pints of perfectly boiling milk. For ten or twelve minutes keep it over a gentle fire, and stir in constantly, taking especial care not to let it burn. Before taking it from the fire, add to it a quarter of a pound of butter, five or six ounces of roughly-powdered sugar, and a few grains of salt. Turn the mixture into a pan, and stir it a few minutes, so as to avoid its hardening at the top. After this mix with it, by degrees, but quickly, the yolks of eight eggs, and the rind of a lemon, grated. Pour all into the dish, and bake it three-quarters of an hour in a very gentle oven. The quantities we have named will make a very large pudding. For one of moderate size about two-thirds of each may be taken.

*Raspberry Sponge.*—Pick six pounds of raspberries, and let them stand twenty-four hours; then add two and a half ounces tartaric acid, dissolved in a quart of cold water; then put it all into a jelly-bag, and let it stay so till all the juice leaves it. You must not squeeze the bag, or else the jelly will be muddy. When strained, add one pound of sugar to a pint of juice, and let it dissolve; then bottle in pint bottles, seal, and tie the corks. Leave it so till required. *How to make the shape.*—Dissolve one ounce of gelatine in a little water; pour about half a pint of the juice into a bowl, then pour in the gelatine quickly. If not sufficiently flavored, add a little more juice. Pour all into a shape, having first rinsed with cold water; turn it out half an hour before dinner.

*Prince of Prussia's Pudding.*—The yolks of three eggs, three ounces of sugar, and the grated rind of half a lemon. Beat them to a solid froth, the whites of the eggs to be beaten, separately, to a froth like snow; add the juice of half a lemon, and put these all together immediately into a deep tin pudding-dish, and bake it ten or fifteen minutes. It rises very high, and must be served directly it is cooked. Pour round it the following sauce: Beat up well two eggs, one ounce of sugar, the juice and grated peel of half a lemon, a wineglass of white wine; stir it over the fire till it begins to rise, and pour it round the pudding quite hot. Care must be taken not to let the pudding get too deep a color. The above is only half the quantity for a large pudding.

*To Neutralize Acid in Fruit, Pies, and Puddings.*—As the fruit season now advances, it is well worthy of notice, that a large quantity of the free acid which exists in rhubarb, gooseberries, currants, and other fruits, may be judiciously corrected by the use of a small quantity of carbonate of soda, without in the least affecting their flavor, so long as too much soda is not added. To an ordinary sized pie or pudding as much soda may be added as will cover a shilling, or even twice such a quantity, if the fruit is very sour. If this little hint is attended to, many a stomach-ache will be prevented, and a vast quantity of sugar saved; because, when the acid is neutralized by the soda, it will not require so much sugar to render the sour sweet.

*Apple Bananas.*—Take apples, peel, core, and cut them as for a pie, each into eight pieces; sprinkle them with sugar, flour, and bread-crumbs—a little brandy or wine is an improvement. Melt a small piece of lard to cover the bottom of a frying or stewpan with it; when hot, cover it with the slices of apples, which fry yellow on both sides. When all are done, have ready a little saucepan, with some milk and sugar, bread-crumbs and currants. Put the fried apples in, and let them boil up, without breaking, and serve hot with the sauce left in the saucepan.

*A Blackberry Pudding.*—Take a quart of blackberries picked clean from the stalk, six large catshead apples, peeled and sliced in thin pieces, half a pound of Lisbon sugar, and three or four slices of lemon-peel; make a slight paste, line a deep dish, and fill it with the above ingredients, and let the pudding boil steadily for one hour. A little grated nutmeg, half a dozen cloves, with a small cup of sweet cream upon it, will render it a most delicious viand.

## 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 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.

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## DESSERTS.

**A Simple Bread-Pudding.**—Take the crumbs of a stale roll, pour over it one pint of boiling milk, and set it by to cool. When quite cold, beat it up very fine with two ounces of butter, sifted sugar sufficient to sweeten it; grate in half a nutmeg, and add half a pound of well-washed currants, beat up four eggs, separately, and then mix them up with the rest, adding, if desired, a few strips of candied orange-peel. All the ingredients must be beaten up together for about half an hour, as the lightness of the pudding depends upon that. Tie it up in a cloth, and boil for an hour. When it is dished, pour a little white-wine sauce over the top.

**Crumb-Pudding.**—The yolks and whites of three eggs, beaten separately, one ounce moist sugar, and sufficient bread-crumbs to make it into a thick but not stiff mixture; a little powdered cinnamon. Beat all together for five minutes, and bake in a buttered tin. When baked, turn it out of the tin, pour two glasses of boiling wine over it, and serve. Cherries, either fresh or preserved, are very nice mixed in the pudding.

**Apple-Snow.**—Put twelve good tart apples in cold water, and set them over the fire; when soft, drain the water, strip the skins off the apples, core them, and lay them in a deep dish. Beat the whites of twelve eggs to a stiff froth; put half a pound of finely-powdered white sugar to the apples; beat them to a stiff froth, and add the beaten eggs. Beat the whole to a stiff snow; then turn it into a dessert-dish, and ornament it with myrtle or box.

**A Delicious Dish of Apples.**—Take two pounds of apples, pare and core them, slice them into a pan; add one pound loaf-sugar, the juice of three lemons, and the grated rind of one. Let these boil about two hours. Turn it into a mould, and serve it with thick custard or cream.

**Carrot Marmalade.**—Boil one pound of carrots, and scrape off the outside; make syrup as for other sweetmeats, only adding one ounce of ginger to one pound of sugar; boil it well, and strain till the carrots are quite clear.

**Apple-Pudding.**—Pare and stew three pints of apples; mash them, and add four eggs, a quarter of a pound of butter, sugar and nutmeg, or grated lemon. Bake it on short crust.

## ICE-CREAM.

**Strawberry Ice-Cream.**—Take two pounds of fresh strawberries, carefully picked, and, with a wooden spoon, rub them through a hair-sieve, and about half a pound of powdered sugar, and the juice of one lemon; color with a few drops of prepared cochineal; cream one pint; then freeze. This will make a reputed quart. When fresh strawberries are not in season take strawberry jam, the juice of two lemons, cream, to one quart. Color, strain, and freeze. Milk may be substituted for cream, and makes good ices. If too much sugar is used, the ices will prove watery, or, perhaps not freeze at all.

**Raspberry and Currant Ice-Cream.**—Take one pound of raspberries, half a pound of red currants, three-quarters of a pound of sugar, and one pint of cream. Strain, color, and freeze. One quart.

**Italian Ice-Cream.**—Rasp two lemons on some sugar, which, with their juice, add to one pint of cream, one glass of brandy, half a pound of sugar; freeze. One quart.

**Lemon Ice-Cream.**—Take one pint of cream, rasp two lemons on sugar; squeeze them, and add the juice with half a pound of sugar. Mix; freeze. One quart.

**To Clarify Sugar.**—Take three pounds of sugar, two pints of water, half the white of one egg, well-beaten up; boil ten minutes, and skim. This is used in all water-ices.

**Nesselrode, or Ice-Pudding.**—Prepare a custard of one pint of cream, half a pint of milk, the yolks of six eggs, half a stick of vanilla, one ounce of sweet almonds, pounded, and half a pound of sugar; put them in a stewpan over a slow fire, and stir until of proper consistence, being careful not to let it boil; when cold, add a wineglass of brandy; partially freeze, and add two ounces of raisins and half a pound of preserved fruits, cut small. Mix well, and mould. (Basket shape generally used.)

**To Mould Ices.**—Fill your mould as quickly as possible with the frozen cream, wrap it up in paper, and bury it in ice and salt, and let it remain for an hour or more to harden. For dishing, have the dish ready, dip the mould in hot water for an instant, wipe it, take off the top and bottom covers, and turn it into the dish. This must be done expeditiously. In moulding ices, it is advisable not to have the cream too stiffly frozen before putting it into the mould.

**Vanilla Ice-Cream.**—Pound one stick of vanilla, or sufficient to flavor it to palate, in a mortar, with half a pound of sugar; strain through a sieve upon the yolks of two eggs, put it into a stewpan, with half a pint of milk; simmer over a slow fire, stirring all the time, the same as custard; when cool, add one pint of cream and the juice of one lemon; freeze. One quart.

**Lemon Water-Ice.**—Take two lemons and rasp them on sugar, the juice of six lemons, the juice of one orange, one pint of clarified sugar, and half a pint of water. Mix; strain through a hair-sieve; freeze. One quart.

**Cherry Water-Ice.**—One pound of cherries, bruised in a mortar with the stones; add the juice of two lemons, half a pint of water, one pint of clarified sugar, one glass of noyau, and a little color; strain; freeze. One quart.

**Strawberry or Raspberry Water-Ice.**—One pound of scarlet strawberries or raspberries, half a pound of currants, half a pint of water, one pint of clarified sugar, and a little color; strain and freeze. One quart.

**Melon Water-Ice.**—Half a pound of ripe melon pounded in a mortar, two ounces of orange-flower water, the juice of two lemons, half a pint of water, and one pint of clarified sugar; strain; freeze. One quart.

**Pine-Apple Ice-Cream.**—Take one pound of pine-apple, when peeled, bruise it in a marble mortar, pass it through a hair-sieve, add three-quarters of a pound of powdered sugar, and one pint of cream. Freeze.

**Ginger Ice-Cream.**—Bruise six ounces of the best preserved ginger in a mortar; add the juice of one lemon, half a pound of sugar, one pint of cream. Mix well; strain through a hair-sieve; freeze. One quart.

## SANITARY.

**Dr. Liebig's Beef-Tea.**—When one pound of lean beef, free from fat, and separated from the bones, in the finely-chopped state in which it is used for mince-meat, or beef-sausages, is uniformly mixed with its own weight of cold water, slowly heated till boiling, and the liquid, after boiling briskly for a minute or two, is strained through the towel from the coagulated albumen and the fibrine, now become hard and horny, we obtain an equal weight of the most aromatic soup, of such strength as cannot be obtained even by boiling for hours from a piece of flesh. When mixed with salt and the other additions by which soup is usually seasoned, and tinged somewhat darker by means of roasted onions, or burnt bread, it forms the very best soup which can, in any way, be prepared from one pound of flesh.

**For Burns and Scalds.**—Soak a piece of linen rag in linseed oil, suspend it from the tongs over a saucer, and ignite the lower end; the oil which drops from it, whilst consuming, should be applied, when cold, with a feather, to the burn or scald. If kept in a bottle well-corked, it loses none of its efficacy.

## OUR NEW COOK-BOOK.

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## 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.

## HORTICULTURAL.

**DAHLIAS**—The stately dahlia has quite superseded the equally stately hollyhock. This, to be sure, is a matter of taste; but the hollyhock, with its tapering spire of flowers, ought always to remain a favorite in all country or cottage-gardens. But if, as is the fashion, dahlias are preferred, it will be as well that a few hints should be given as to the best mode of culture. By October much of their beauty has gone, their bloom has partly departed, and when frost comes to blacken their leaves it will be full time to take them up and store them away. Select a dry day for the work. Cut off the leaves six inches from the ground, and dig up the roots very carefully. Place them to drain; that is to say, lay them by the heels, so as to allow of the sap going from the stems, and when they become tolerably dry, put them in the cellar or any snug place, where neither frost nor damp can get at them. Some persons keep them hanging on nails all round the cellar walls. Others cover them with sand. May is the best time for planting out the tubers, their bed having been made for them in March, and they having been themselves well started in a hot-bed or green-house, or any warm room which is kept of an equal temperature. An old box in the green-house, with a little good loam in it, just keeping the crown of the tubers above the soil, so as to show the eyes well, is a good place. As soon as the shoots appear, when propagation by cuttings is practiced, the tubers must be divided, and an eye or shoot left, of course, in each portion; these divisions or cuttings placed in pots filled with turfy loam and sand; and as the little plants grow they should be hardened off in a colder place, so as to prepare them for planting out. Many persons say that this is the best mode of culture, but others plant the entire tuber. Dahlias produce a fine effect when planted in groups, each group composed of dahlias of the same color, and five in a cluster. This mode of planting, however, will only suit extensive grounds.

With regard to the soil, rich garden ground should be chosen, and a coating of stable manure laid over it, and dug in "a spit deep," as gardeners say. The stakes should be placed in the bed when it is made, and firmly driven in; for the plants require good support, and it is quite as well, when the roots are planted out, to draw a circle of lime round them, so as to keep off the slugs, who are very fond of the young shoots.

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## SOUPS.

**Game Soup.**—In the season for game, it is easy to have good game soup at very little expense, and very nice. Take the meat from off the bones of any cold game left, pound it in a mortar, and break up the bones, and pour on them a quart of any good broth, and boil for an hour and a half. Boil and mash six turnips, and mix with the pounded meat; and then pass them through a sieve. Strain the broth, and stir in the mixture of meat and turnips which has been strained through the sieve; keep the soup-pot near the fire, but do not let it boil. When ready to dish the soup for table, beat the yolks of five eggs very lightly, and mix with them half a pint of good cream. Set the soup on to boil; and, as it boils, stir in the beaten eggs and cream, but be careful that it does not boil after they are stirred in, as the egg will curdle. Serve hot.

**Palestine Soup.**—Take Jerusalem artichokes according to the quantity of soup required to be made, cut them in slices, with a quarter of a pound of butter, two or three onions and turnips, sliced into a stewpan, and stew

over a very slow fire till done enough, and thin it with good veal stock. Just before you serve, at the last boil, add a quarter of a pint of good cream. This is an excellent soup. Season to taste with a little salt and Cayenne. As it is necessary to vary soups, we shall give you a few to choose from, according to season and taste. All brown soup must be clear and thin, with the exception of mock turtle, which must be thickened with flour first browned with butter in a stewpan. If the flour is added without previous browning, it preserves a raw taste that by no means improves the flavor.

**Julienne Soup.**—Put a piece of butter the size of an egg into the soup-kettle; stir until melted. Cut three young onions small; fry them a nice brown; add three quarts of good clear beef stock, a little mace, pepper and salt; let it boil one hour; add three young carrots and three turnips, cut small, a stalk of celery, cut fine, a pint of French beans, a pint of green peas; let this boil two hours; if not a bright, clear color, add a spoonful of soy. This is a nice summer soup.

## MEATS AND GAME.

**Rabbit Pie.**—Cut up one or two rabbits, according to their size and requirements, into joints, as when you carve them at table. Lay them flat in a earthen pan, in layers, adding pepper and salt, and a very fine slice of onion between each layer of meat. Pour in a little water, or good broth, if you have it, just sufficient to cover the rabbit, cover close, and stew gently in the oven till quite tender. Then place the joints in a suitable pie-dish, and grate a little nutmeg between the layers of rabbit, placing alternate layers of very thin slices of cooked ham or bacon, and of hard boiled eggs—two will be sufficient for the pie, three at the outside. Mix with the gravy about a thimbleful of arrow-root, well blended, and a teaspoonful of mushroom, or Lea & Perrins' sauce, and pour over, or let it stand till the morrow. Then add the crust, and bake till the pastry be of a light brown. Serve hot. If you like the liver, chop it up fine and add it with the layers of meat; any superfluity of cold roast veal may be used up in this pie, slice it very thin and add it to the rabbit, etc. Some people pour a little onion-sauce over before putting on the crust—this is quite optional; some also add a tablespoonful of port-wine to the gravy, which is, also, a matter of private judgment, and some consider a few small forcemeat-balls an improvement to the pie.

**Pressed Spiced Beef.**—Take part of the thin flank, remove the inner skin. For a piece of about ten pounds, rub it well with two ounces of saltpetre and half a pound of salt, rubbing in a little of the saltpetre before the salt is added. Then, to prepare the pickle, take thirty berries of black pepper, fifteen berries of allspice, seven flowers of cloves, one pound of molasses, and three-quarters of a pint of good beer. Boil this half an hour, strain off the spice, and, when cold, pour it on the meat, rubbing it over and in, each day, for ten days or a fortnight. Mix, in due proportions, some chopped parsley, marjoram, and thyme, a little black pepper, Cayenne, powdered cloves, mace, and allspice; spread these all over the inner side of the beef, roll it up as tightly as possible, and bind it round and round with a broad tape; put a cloth tight all over it to keep in the spice and herbs. Boil it very gently five or six hours (a larger piece may be boiled eight hours) without unwrapping it; lay it on a board, put another board on the top of it, and, with a heavy weight on that, let it remain so all night.

**Rump-Steak Pie.**—Procure two pounds of rump-steaks, which cut into thinnish slices, and season well with pepper and salt; dip each piece into flour, and lay them in a small pie-dish, finishing the top in the form of a dome; add a wineglassful of water; then have ready half a pound of puff-paste; cut off a small piece, which roll into a band,

and lay round the edge of the dish, having previously wetted it with a paste-brush dipped in water; then roll out the remainder of the paste to about the size of the dish, damp the band of paste upon the dish, and lay the other piece over, make a hole with a knife at the top, press the edges evenly down with your thumbs, trim the pie round with a knife, egg over the top with a paste-brush, and ornament with the trimmings of the paste, according to fancy; bake it rather better than an hour in a moderate oven, and serve either hot or cold.

## DESSERTS.

*Prince of Wales Pudding.*—Chop four ounces of apple, the same quantity of bread-crumbs, suet, and currants, well washed and pickled; two ounces of candied lemon, orange, and citron, chopped fine; five ounces pounded loaf-sugar; half a nutmeg, grated. Mix all together with four eggs. Butter well and flour a tin, put in the mixture, and place a buttered paper on the top, and a cloth over the paper. If you steam it the paper is sufficient. It will take two hours boiling. When you dish it, stick cut blanched almonds on it, and serve with wine-sauce.

*A Very Cheap Family Pudding.*—A pound of flour, a pound of suet, chopped fine, three-quarters of a pound of molasses or sugar, a pound each of carrots and potatoes, well boiled and mashed together; half a pound of raisins; three-quarters of a pound of soft bread-crumbs; spice flavoring and peel optional. Mix the whole well together with a little water; it must not be too stiff, and certainly not too moist; rub a basin well with dripping, and boil for eight hours. This is sufficient for twelve persons.

*Frozen Pudding.*—Fill the mould with different kinds of sweetmeats; you can place them to form any figure you please. Whip to a strong froth as much cream, with a little sugar, and flavoring of any kind, as will fill your mould; turn into the mould a teacupful of brandy, fill it with the cream, put it into a cream-freezing tub, with plenty of salt and ice; let it remain six or eight hours. This is also very nice for the supper-table.

*A Pudding.*—A nutritious and favorite pudding is made as follows: Half a pound of finely shred suet, half a pound of flour, two or three ounces of moist sugar or molasses, half a pound of currants or stoned raisins, two or three well-beaten eggs, about a cupful of milk, and a small quantity of salt. Mix all well together, and bake immediately in a pie-dish for about half an hour.

## MISCELLANEOUS TABLE-RECIPTS.

*Economical White Sauce.*—Cut up fine one carrot and two small onions, and put them into a stewpan with two ounces of butter, and simmer till the butter is nearly absorbed. Then mix a small teacupful of flour in a pint of new milk, boil the whole quietly till it thickens, strain it, season with salt and white pepper or Cayenne, and it is ready to serve. Or mix well two ounces of flour with one ounce of butter, with a little nutmeg, pepper, and salt; add a pint of milk, and throw in a strip of lemon-peel; stir well over the fire till quite thick, and strain.

*Pie-Crust for Meat-Pies.*—Take one pound of dried flour and rub it into six ounces of lard, six ounces of butter, a small quantity of salt, and a small half-teaspoonful of baking-powder. Mix all these ingredients well together, and then use as much water as will make them into a nice stiff paste. Roll it out, let it stand for about ten minutes, and then roll it once more before putting it on the meat. The pie should be baked in a moderately quick oven.

*Saveloys* are made of salt pork, of which the fat and lean are mixed together, and chopped with a fourth of their weight in bread. Season with pepper, allspice, and sage-leaves. Put the saveloys in skins in the same way as sausages; boil them slowly for half an hour. They should be eaten cold.

*Cheese-Omelet.*—Mix to a smooth batter three tablespoonfuls of fine flour, with half a pint of milk. Beat up well the yolks and whites of four eggs, a little salt, and a quarter of a pound of grated old English cheese. Add these to the flour and milk, and whisk all the ingredients together for half an hour. Put three ounces of butter into a frying-pan, and when it is boiling pour in the above mixture, fry it for a few minutes, and then turn it carefully; when it is sufficiently cooked on the other side, turn it on to a hot dish and serve.

*Rumbled Eggs.*—This is very convenient for invalids, or a light dish for supper. Beat up three eggs with two ounces of fresh butter, or well-washed salt butter; add a teaspoonful of cream or new milk. Put all in a saucepan and keep stirring it over the fire for nearly five minutes, until it rises up like soufflé, when it should be immediately dished on buttered toast.

## MISCELLANEOUS RECIPTS.

*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 consistency 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.

*Decorations for Fire-Grates.*—The best and cleanest is a mirror, made, with a narrow gilt moulding, to fit in front of the grate so as entirely to fill it, to the inner edge of the marble mantle-piece; the fender and fire-irons to be taken away, and an ornamental stand of flowers placed in front of the glass. If this is considered too expensive, a pretty, light decoration can be made by obtaining some very coarse muslin, either white or colored, cutting it into yard lengths, and carefully raveling it all to pieces. Put loose masses of it into the grate and fender, and place a few pots of plants, such as ferns, musk, or mignonette into the corners, and you will have a pretty cool-looking effect.

*To Remove Rust from Polished Iron.*—The best method of removing rust from a polished grate, is to scrape down to a fine powder some bathbrick, put it into a little oil, and rub the spots well with a piece of flannel dipped in the mixture; after which apply some whiting, also well rubbed in. This process must be repeated daily until all trace of the rust has disappeared. To prevent the grate or fire-irons from becoming spotted with rust, it is a good plan to rub them over with the fat from the inside of a fowl, and finish them off with whiting.

*To Clean Plates.*—An ounce of pounded hartshorn is boiled in a quart of water, and while on the fire the plate is put into it, and allowed to boil a little; it is then drained over the saucepan and dried before the fire. After the plate is finished, some clean linen rags are put into the water until all is soaked up. These, when dry, will be useful for cleaning the silver, and are also useful for brightening brass articles. When quite dry, the plate must be rubbed till bright with leather.

*Carpet Sweeping.*—Cabbage chopped and thrown on carpets before sweeping, answers the same purpose as tea-leaves for laying dust.

*Jenny Ambrose; or, Life in the Eastern States.* Philadelphia: T. B. Peterson & Brothers.—This novel of society in our Eastern States, issued in a very unpretending form, is one of a character above most of the kindred productions of the day.

*Asiatic Cholera. A Treatise on its Origin, Pathology, Treatment, and Cure.* By E. Whitney, M. D. and A. B. Whitney, A. M., M. D. New York: M. W. Dodd.—A valuable treatise on a subject of very vital interest.

## OUR NEW COOK-BOOK.

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### FISH.

*To Stew Eels.*—Of the above fish, that of the "silver" kind is preferable to its congener, and, therefore, ought to be procured for all cuisine purposes. Take from three to four pounds of these eels, and let the same be thoroughly cleansed, inside and out, rescinding the heads and tails from the bodies. Cut them into pieces, three inches in length each, and lay them down in a stewpan, covering them with a sufficiency of sweet mutton gravy to keep them seething over a slow fire, when introduced into the pan, for twenty minutes. Add to the liquor, before you place your eels into it, a quarter of an ounce of whole black pepper, quarter of an ounce of allspice, with one or two races of white ginger. Thicken with a light admixture of flour and butter, stirring it carefully round, adding thereto, at the same time, one gill of good port-wine, and half a gill of sweet ketchup. Lemon-peel and salt may be added in accordance with your taste.

*Oysters Stewed.*—Scald the oysters in their own liquor, then take them out, beard them, and strain the liquor carefully from the grit. Put into a stewpan an ounce of butter, with sufficient flour dredged in to dry it up; add the oyster liquor, and a blade of pounded mace, a little Cayenne, and a very little salt to taste; stir it well over a brisk fire with a wooden spoon, and when it comes to the boil, throw in your oysters, say a dozen and a half or a score, and a good tablespoonful of cream, or more, if you have it at hand. Shake the pan over the fire, and let it simmer for one or two minutes, but not any longer, and do not let it boil, or the fish will harden. Serve in a hot dish, garnished with sippets of toasted bread. Some persons think that the flavor is improved by boiling a small piece of lemon-peel with the oyster liquor, taking it out, however, before the cream is added.

*Oysters Scalloped.*—Beard and trim your oysters, and strain the liquor. Melt in a stewpan, with a dredging of flour sufficient to dry it up, an ounce of butter, and two tablespoonfuls of white stock, and the same of cream; the strained liquor and pepper, and salt to taste. Put in the oysters and gradually heat them through, but be sure not to let them boil. Have your scallop-shells buttered, lay in the oysters, and as much liquid as they will hold; cover them well over with bread-crumbs, over which spread, or drop, some tiny bits of butter. Brown them in the oven, or before the fire, and serve while very hot.

*A Simpler Way.*—Prepare the oysters, and put them into a scallop-shell or saucer in layers, and between each layer sprinkle bread-crumbs, pepper, salt, and grated nutmeg. Place small pieces of butter on the top, which should be formed of sufficient bread-crumbs to make a smooth surface, entirely covering the oysters. Bake before the fire in a Dutch oven. They take about a quarter of an hour.

*Dutch Sauce for Fish.*—The yolks of three eggs, one tablespoonful of vinegar, half a pound of fresh butter, and a little salt; to be stirred over a slow fire till it gets thick; it must only be warm, or it will curdle and spoil.

*An Excellent Dish.*—Cut four pounds of fish of any kind into large pieces, put them in a pan with three ounces of salt, half an ounce of sugar, a little pepper, two bay-leaves, a little thyme, and let it stew gently in one quart of water. Then mix one pound of oatmeal with seven quarts of lukewarm water, and pour it over the fish; stir it gently so as not to break it too much; let it boil twenty minutes, and it is done. A red herring, or a little salt fish, is an excellent addition; but if all salt fish be used, omit the three ounces of salt.

### MEATS AND GAME.

*Partridges to Roast.*—If you buy your birds, chose young ones with dark-colored bills and yellowish legs, and let them hang a few days, according to discretion, or the flesh will be flavorless and tough. It is impossible to say how long a time should intervene between killing and cooking, as the very morsel that would by some persons be esteemed a *bonne bouche*, would be considered offensive by others. Your birds will be all the better for being drawn as soon after they come to hand as possible, they may be trussed either with, or without the head; the latter way is now supposed to be more fashionable; but carefully refrain from the common practice of sticking one leg through another, as that very much interferes with the carver's manipulation. Pluck and draw the partridge, and wipe it carefully inside and out; if you cut off the head, leave sufficient skin on the neck to skewer back, and having brought the legs close to the breast, pass a skewer through the pinions, and the thick part of the thigh. If you prefer to leave the head on, bring it round, and fix it on the point of the skewer. Thus having your bird firmly and nicely trussed, roast it before a clear, bright fire, from twenty to twenty-five minutes, keeping it well basted, and flogging and frothing it well a few minutes before ready. Serve up with gravy and bread-sauce, pouring a little of the former over the bird.

*A Blanquet De Veau.*—This is a good mode of using cold veal, turkey, or fowl, and requires care in the dressing. It is made as follows, and we strongly recommend the trial: Take the remains of cold, roast veal, cut it into rather thin slices, or mince it fine, cutting off the brown outside and skin; melt some butter in a stewpan, with some flour, salt, pepper, and a bunch of parsley; warm the meat in this by slowly simmering, first adding a little clear stock, with some milk; season it with nutmeg and mace; when thoroughly warm, just before you serve, add the yolks of three eggs, well beaten, with the juice of a lemon, to the blanquet, and let it warm, but not boil, or the eggs will curdle, and you must stir it one way till quite hot; then serve with sippets of bread—lemon-peel in place of the parsley. A better and more delicate flavor, to vary this dish, you can serve it brown, but it is then not a blanquet. The eggs in this case must be left out, and brown stock, thickened, used in place, with either pickled or stewed mushrooms, cut small in the sauce.

*Tainted Game.*—If partridge or grouse reach you too far "gone" for your palate, immediately have them carefully picked, drawn, and then immerse them in new milk for twelve or eighteen hours. They will then be quite fit for cooking, and their tenderness and delicacy of flavor will be unsurpassed. We have tried the same method with a turkey, rather "too high."

### DESSERTS.

*Grey Pudding.*—Take three eggs, weigh them in the shell; take an equal weight of sugar and of butter, and two-thirds of the weight of flour. Half melt the butter, and beat it to a cream; beat the eggs also, and mix them with the butter and sugar, beating the whole to a froth; then add the flour and the rind of a lemon grated; beat all together, and pour it into a mould. An hour will boil it.

*Mince-meat.*—There are various opinions as to the result of adding meat to the sweet ingredients used in making this favorite dish. Many housewives think it an improvement, and use either the under-cut of a well-roasted surloin of beef, or a boiled fresh ox-tongue for the purpose. Either of these meats may be chosen with advantage, and one pound, after it has been cooked, will be found sufficient; this should be freed from fat, and well minced. In making mince-meat, each ingredient should be minced separately and finely before it is added to the others. For a moderate quantity, take two pounds of raisins, (stoned,) the same quantity of currants, well washed and dried, ditto of beef suet, chopped fine, one pound of American apples, pared and cored, two pounds of moist sugar, half a pound of candied orange-peel, and a quarter of a pound of citron, the grated rinds of three lemons, one grated nutmeg, a little mace, half an ounce of salt, and one teaspoonful of ginger. After having minced the fruit separately, mix all well together with the hand, then add half a pint of French brandy and the same of sherry. Mix well with a spoon, press it down in jars, and cover it with a bladder.

*An Excellent Family Plum-Pudding.*—Grate three-quarters of a pound of a stale loaf, leaving out the crusts; chop very fine three-quarters of a pound of firm beef suet, (if you wish your pudding less rich, half a pound will do;) mix well together with a quarter of a pound of flour; then add a pound of currants, well washed, and well dried; half a pound of raisins, stoned, and the peel of a lemon, very finely shred and cut; four ounces of candied peel, either lemon, orange, or citron, or all mingled (do not cut your peel too small or its flavor is lost); six ounces of sugar, a small teaspoonful of salt, three eggs, well beaten; mix all thoroughly together with as much milk as suffices to bring the pudding to a proper consistency; grate in a small nutmeg, and again stir the mixture vigorously. If you choose, add a small glass of brandy. Butter your mould or basin, which you must be sure to fill quite full, or the water will get in and spoil your handiwork; have your pudding-cloth scrupulously clean and sweet, and of a proper thickness; tie down securely, and boil for seven or even eight hours.

*Pommes au Riz.*—Peel a number of apples of a good sort, take out the cores, and let them simmer in a syrup of clarified sugar, with a little lemon-peel. Wash and pick some rice, and cook it in milk, moistening it therewith little by little, so that the grains may remain whole. Sweeten it to taste; add a little salt and a taste of lemon-peel. Spread the rice upon a dish, mixing some apple preserve with it, and place the apples upon it, and fill up the vacancies between the apples with some of the rice. Place the dish in the oven until the surface gets brown, and garnish with spoonfuls of bright-colored preserve or jelly.

## BREAD AND CAKES.

*Spanish Buns.*—Five eggs well beaten; cut up in a cup of warm new milk half a pound of good butter, one pound of sifted flour, and a wineglassful of good yeast; stir these well together; set it to rise for an hour, in rather a warm place; when risen, sift in half a pound of white sugar, and half a grated nutmeg; add one wineglass of wine and brandy, mixed, one wineglass of rose-water, and one cupful of currants, which have been cleaned as directed. Mix these well, pour it into pans, and set it to rise again for half an hour. Then bake one hour. Icing is a great improvement to their appearance.

*Sponge-Cake.*—Take sixteen eggs; separate the whites from the yolks; beat them very lightly; sift into the yolks one pound of flour, adding a few drops of essence of almond or lemon, to flavor with; then add one pound and a quarter of pulverized loaf-sugar; beat this well with a knife; then add the whites whipped to a stiff froth. Have ready the pans, and bake.

*Fruit-Cake.*—Take four pounds of brown sugar, four pounds of good butter, beaten to cream; put four pounds of sifted flour into a pan; whip thirty-two eggs to a fine froth, and add to the creamed butter and sugar; then take six pounds of cleaned currants, four pound of stoned raisins, two pounds of cut citron, one pound of blanched almonds, crushed, but not pounded, to a paste—a large cup of molasses, two large spoonfuls of ground ginger, half an ounce of pounded mace, half an ounce of grated nutmeg, half an ounce of pounded and sifted cloves, and one ounce of cinnamon. Mix these well together, then add four large wineglasses of good French brandy, and lastly, stir in the flour; beat this well, put it all into a stone jar, covered very closely, for twelve hours; then make into six loaves, and bake in iron pans. These cakes will keep a year, if attention is paid to their being put in a tin case, and covered lightly in an airy place. They improve by keeping.

*A Delicious Swiss-Cake.*—Beat the yolks of five eggs and one pound of sifted loaf-sugar well together; then sift in one pound of best flour, and a large spoonful of anise-seed; beat these together for twenty minutes; then whip to a stiff froth the five whites, and add them; beat all well; then roll out the paste an inch thick, and cut them with a moulded cutter rather small; set them aside till the next morning to bake. Rub the tins on which they are baked with yellow wax; it is necessary to warm the tins to receive the wax; then let them become cool, wipe them, and lay on the cakes. Bake a light brown.

*Seed-Cake.*—Take half a pound of butter and three-fourths of a pound of sugar, creamed; three eggs, beaten lightly, and two tablespoonfuls of picked and bruised caraway-seeds; dissolve half a teaspoonful of soda in a cup of new milk; mix these well together until they are about the consistency of cream; then sift in two pounds of flour, mix well with a knife, and roll them out into thin cakes, about an inch in thickness. Bake in a quick oven.

*Icing for Cakes.*—Take ten whites of eggs, whipped to a stiff froth, with twenty large spoonfuls of orange-flower water. This is to be laid smoothly on the cakes after they are baked. Then return them to the oven for fifteen minutes to harden the icing.

*Cocoanut-Cake.*—Whip the whites of ten eggs, grate two nice cocoanuts, and add them; sift one pound of white sugar into half a pound of sifted flour; stir this well; add a little rose-water to flavor; pour into pans, and bake three-fourths of an hour.

*Cup-Cake.*—Cream half a cup of butter, and four cups of sugar by heating; stir in five well-beaten eggs; dissolve one teaspoonful of soda in a cup of good milk or cream, and six cups of sifted flour; stir all well together, and bake in tins.

## MISCELLANEOUS RECEIPTS.

*To Clean Ribbons.*—A tablespoonful of brandy, one ditto of soft-soap, and one of honey, and the white of an egg mixed well together; dip the ribbon into water, lay it on a board, and scrub with the mixture, using a soft brush; rinse in cold water, fold in a cloth, and iron when half dry.

*To Remove Oil Stains.*—Take three ounces of spirits of turpentine, and one ounce of essence of lemon; mix well, and apply it as you would any other scouring drops. It will take out all the grease.

*To Remove a Screw Rusted in the Wood.*—Heat a poker in the fire red-hot, and put it on the top of the screw for a minute or two; then take the screw-driver, and you will easily get it out, if you do it whilst it is warm.

*Liquid Glue.*—Dissolve one pound of the best glue in one pound of water, add, gradually, one ounce of nitric acid, and heat the mixture for a short time. This will save the trouble of heating the glue-pot.

*The Lost Beauty; or, The Fatal Error.* A Spanish Novel. *Philada: T. B. Peterson & Brothers.*—It is asserted on high authority that the novels of this gifted authoress were published in Spanish at the expense of the queen. "The Lost Beauty" is of the romantic and descriptive school, and contains very vivid pictures of Spanish manners, customs, and scenery. About the personages and scenes of her story, the author has cast an air of probability that will go far toward securing and retaining the attention of the reader.

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### SOUPS.

*Brown Gravy Soup.*—Shred a small plate of onions, put some dripping into a frying-pan and fry the onions till they are of a dark brown; then, having about three pounds of beef cut up in dice, without fat or bone, brown that in a frying-pan. Now get a saucepan to contain about a gallon, and put in the onions and meat, with a carrot and a turnip cut small, and a little celery, if you have it, if not, add two seeds of celery; put three quarts, or three and a half quarts of water to this, and stir all together with a little pepper and salt; simmer very slowly, and skim off what rises; in three or four hours the soup will be clear. When served, add a little vermicelli, which should have previously been boiled in water; the liquid should be carefully poured off through a sieve. A large quantity may be made in the same proportions. Of course, the meat and onions must be stirred whilst frying, and constantly turned; they should be of a fine brown, not black; and celery-seed will give a flavor, if it is so strong.

*Split-Pea Soup.*—Take beef bones, or any cold meats, and two pounds of corned pork; pour on them a gallon of hot water, and let them simmer three hours, removing all the scum. Boil one quart of split peas two hours, having been previously soaked, as they require much cooking; strain off the meat and mash the peas into the soup; season with black pepper, and let it simmer one hour; fry two or three slices of bread a nice brown, cut into slices and put into the bottom of the tureen, and on them pour the soup.

### MEATS, ETC.

*Chicken and Ham in Jelly.*—This is a nice dish for supper or luncheon. Make with a small knuckle of veal some good white stock. When cold, skim and strain it. Melt it, and put a quart of it into a saucepan with the well-beaten whites of three eggs; a dessert-spoonful of Chili, or a tablespoonful of tarragon vinegar, and a little salt. Beat the mixture well with a fork till it boils; let it simmer till it is reduced to little more than a pint; strain it; put half of it into a mould; let it nearly set. Cut the meat of a roast chicken into small, thin pieces; arrange it in the jelly with some neat little slices of cold boiled ham, and sprinkle chopped parsley between the slices. When it has got quite cold, pour in the remainder of the jelly, and stand the mould in cold water, or in a cool place, so that it sets speedily. Dip the mould in boiling water to turn it out. Do not let it remain in the water more than a minute, or it will spoil the appearance of the dish. Garnish with a wreath of parsley.

*Stewed Beef.*—Take five pounds of buttock, place it in a deep dish; half a pint of white wine-vinegar, three bay leaves, two or three cloves, salt and pepper; turn it over twice the first day, and every morning after for a week or ten days. Boil half a pound or a quarter of a pound of butter, and throw in two onions, chopped very small, four cloves, and some pepper-corns; stew five hours till tender and a nice light brown.

*Sausage Rolls.*—One pound of flour, half a pound of best lard, quarter of a pound of butter, and the yolks of three eggs wells beaten. Put the flour into a dish, make a hole in the middle of it, and rub in about one ounce of the lard, then the yolks of the eggs, and enough water to mix the whole into a smooth paste. Roll it out about an inch thick; flour your paste and board. Put the butter and lard in a lump into the paste, sprinkle it with flour, and turn the paste over it; beat it with a rolling-pin until you have got it flat enough to roll; roll it lightly until very thin; then divide your meat, and put it into two layers of paste, and pinch the ends. Sausage-rolls are now usually made small. Two pounds of sausage-meat will be required for this quantity of paste, and it will make about two and a half dozen of rolls. Whites of the eggs should be beaten a little, and brushed over the rolls to glaze them. They will require from twenty minutes to half an hour to bake, and should be served on a dish covered with a neatly-folded napkin.

*A Breast of Veal Stuffed.*—Cut off the gristle of a breast of veal, and raise the meat off the bones, then lay a good forcemeat, made of pounded veal, some sausage-meat, parsley, and a few shalots chopped very fine, and well seasoned with pepper, salt, and nutmeg; then roll the veal tightly, and sew it with fine twine to keep it in shape, and prevent the forcemeat escaping; lay some slices of fat bacon in a stewpan, and put the veal roll on it; add some stock, pepper, salt, and a bunch of sweet herbs; let it stew three hours, then cut carefully out the twine, strain the sauce after skimming it well, thicken it with brown flour; let it boil up once, and pour it over the veal, garnish with slices of lemon, each cut in four. A fillet of veal first stuffed with forcemeat, can be dressed in the same manner, but it must first be roasted, so as to brown it a good color; and forcemeat-balls, highly seasoned, should be served round the veal.

### VEGETABLES.

*Apple-Sauce.*—Pare, core, and quarter half a dozen good-sized apples, and throw them into cold water to preserve their whiteness. Boil them in a saucepan till they are soft enough to mash—it is impossible to specify any particular time, as some apples cook much more speedily than others. When done, bruise them to a pulp, put in a piece of butter as large as a nutmeg, and sweeten them to taste. Put into the saucepan only sufficient water to prevent them burning. Some persons put the apples in a stone jar placed in boiling water; there is then no danger of their catching.

*Stewed Beans.*—Boil them in water in which a lump of butter has been placed; preserve them as white as you can; chop a few sweet herbs with some parsley very fine; then stew them in a pint of the water in which the leaves have been boiled, and to which a quarter of a pint of cream has been added; stew until quite tender, then add the beans, and stew five minutes, thickening with butter and flour.

*Horse-Radish Sauce.*—Perhaps a good receipt for horse-radish sauce, which is so excellent with both hot and cold beef, but which we do not always see served up with either. Two tablespoonfuls of mustard, the same of vinegar, three tablespoonfuls of cream or milk, and one of pounded white sugar, well beaten up together with a small quantity of grated horse-radish. This is, of course, to be served up cold.

*Savory Potato-Cakes.*—Quarter of a pound of grated ham, one pound of mashed potatoes, and a little suet, mixed with the yolks of two eggs, pepper, salt, and nutmeg. Roll it into little balls, or cakes, and fry it a light brown. Sweet herbs may be used in the place of ham. Plain potato-cakes are made with potatoes and eggs only.



**Stewed Celery.**—Wash and clean six or eight heads of celery; let them be about three inches long; boil tender, and pour off all the water; beat the yolks of four eggs, and mix with half a pint of cream, mace, and salt; set it over the fire with the celery, and keep shaking until it thickens, then serve hot.

## DESSERTS.

**Apple Charlotte.**—Take any number of apples you may desire to use; peel them, cut them into quarters, and take out the cores. 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 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 upon a dish, and serve it either hot or cold. For *croquette 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 eggs and bread-crumbs, and fry of a rich brown.

**Christmas Plum-Pudding.**—Suet, chopped small, six ounces; raisins, stoned, etc., eight ounces; bread-crumbs, six ounces; three eggs, a wineglass of brandy, a little nutmeg and cinnamon pounded as fine as possible, half a teaspoonful of salt, rather less than half a pint of milk, fine sugar, four ounces; candied-lemon, one ounce; citron, half an ounce. Beat the eggs and spice well together; mix the milk by degrees, then the rest of the ingredients. Dip a fine, close, linen cloth into boiling water, and put in a sieve (hair), flour it a little, and tie up close. Put the pudding into a saucepan containing six quarts of boiling water; keep a kettle of boiling water alongside, and fill up as it wastes. Be sure to keep it boiling at least six hours. Serve with any sauce; arrow-root with brandy.

**Staffordshire Pudding.**—Line a shallow pie-dish with puff-paste, and put raspberry-jam about an inch in depth over the bottom; beat the yolks of four eggs and the white of one, to which add quarter of a pound of powdered loaf-sugar, three-quarters of a pound of butter, melted, and flavored with a little essence of almonds. Mix all well together; pour it upon the jam, and bake it.

## CAKES.

**Rich Shortbread.**—Two pounds of flour, one pound of butter, and quarter of a pound each of the following ingredients:—Candied-orange and lemon-peel, sifted loaf-sugar, blanched sweet almonds, and caraway comfits. Cut the peel and almonds into thin slices, and mix them with one pound and a half of flour and the sugar. Melt the butter, and when cool, pour it into the flour, mixing it quickly with a spoon. Then with the hands mix it, working in the remainder of the flour; give it one roll out till it is an inch thick, cut it into the size you wish, and pinch round the edges. Prick the top with a fork, and stick in some caraway comfits; put it on white paper, and bake on tins in a slow oven.

**Sponge-Cake.**—Take sixteen eggs; separate the whites from the yolks; beat them very lightly; sift into the yolks one pound of flour, adding a few drops of essence of almond, or lemon, to flavor with; then add one pound and a quarter of pulverized loaf-sugar; beat this well with a knife; then add the whites whipped to a stiff froth. Have ready the pans, and bake.

**Plain-Cake.**—Six eggs well beaten, one pound of sugar, the same of flour, butter, and currants, four ounces of candied-peel, two teaspoonfuls of mixed spice. When it is all mixed, add one teaspoonful of carbonate of soda, and one of tartaric acid. Beat it all up quickly and bake directly.

**Almond-Cake.**—Take ten eggs, beaten separately, the yolks from the whites; beat the yolks with half a pound of white sugar; blanch a quarter of a pound of almonds by pouring hot water on them, and remove the skins; pound them in a mortar smooth; add three drops of oil of bitter almonds; and rose-water to prevent the oiling of the almonds. Stir this also into the eggs. Half a pound of sifted flour stirred very slowly into the eggs; lastly, stir in the whites, which must have been whipped to a stiff froth. Pour this into the pans, and bake immediately three-quarters of an hour.

**Currant Cake.**—Take two pounds of flour, half a pound of butter rubbed in the flour, half a pound of moist sugar, a few caraway-seeds, three or four tablespoonfuls of yeast, and a pint of milk made a little warm. Mix all together, and let it stand an hour or two at the fire to rise; then beat it up with three eggs and half a pound of currants. Put it in a tin, and bake two hours in a moderate oven.

## DRINKS.

**To Mull Ale.**—Take a pint of good strong ale, and pour it into a saucepan with three cloves and a little nutmeg; sugar to your taste. Set it over the fire, and when it boils take it off to cool. Beat up the yolks of four eggs exceedingly well; mix them first with a little cold ale, then add them to the warm ale, and pour it in and out of the pan several times. Set it over a slow fire, beat it a little, take it off again; do this three times until it is hot, then serve it with dry toast.

**Sack Posset.**—Four ounces of fine brown sugar, a pint of sweet wine or sack, and a nutmeg; let them simmer till the sugar is dissolved; beat ten eggs, and put them on the fire to warm with a quart of milk, stir them one way to prevent curdling; when cold mix all together, and put it on the fire to warm, but not to boil. Serve quite hot.

**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.

**Parl.**—This is a winter beverage, and is composed chiefly of gin or rum poured into beer, and made hot, sweetened with sugar, and spiced with grated nutmeg.

**Spiced Ale** is made in a similar manner, save that a hot toast is served in it. This is the wassail drink.

## WARDROBE.

**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 we 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.

**To Clean Black Lace.**—Take the lace, and wipe off the dust carefully with a cambric handkerchief. Then pin it out upon a board, inserting a pin in each projecting point of the lace. Sponge it all over with table-beer, and do not remove the pins till it is perfectly dry. It will look quite fresh and new.

**Wrinkled Silk.**—To make silk, which has been wrinkled and "tumbled," appear exactly like new. Sponge it on the surface with a weak solution of gum-arabic or white glue, and iron it on the wrong side.