Horticultural.

How to Make a Fern Case.—The use of glass-cases for growing ferns and ornamental foliage is yearly becoming more general. We shall attempt in this article to give a few directions by which they may be made at less expense than has been heretofore thought possible, in the hope to induce those who have never yet enjoyed the beauties of a fern case, to undertake the pleasant labor of making and stocking one.

For the case itself, all that is necessary is five panes of glass, of such shape and size as to form a case of agreeable proportions. Two of the panes, twelve by eighteen inches each, for the top and the other two for the sides, with two panes, each twelve inches square, for the ends, will make an excellent shape and size, though we think a little deeper, say thirteen or fourteen inches, is still better. Of course it can be made as large as wished, retaining the same proportions.

A perfect cube would not look bad, but the oblong is better. Then as to the base, if you are not handy with carpenter's tools yourself, the cabinet maker will furnish you one at small expense. The first thing is a piece of inchboard for the bottom, which should be two or three inches larger all around than the case is wanted. The base should be about three inches high, and may be plain or moulded, as is most convenient, and nothing is more agreeable to the eye than an ogee moulding, like an inverted cornice, with a bead above. There should be a groove or a rabbit in the inside of the upper part of the base to receive the glass. The base looks well made of black walnut, but may be made of any other wood. Sometimes the case is made with the glass reaching to the bottom, but then the panes must be larger, and no rabbit will be needed.

The glass is to be fastened together by pasting over the angles silk gallon, about half an inch wide. The lower edges, which go into the base, should be set in putty. Then bind the edges of the top and the sides and ends with the same gallon, and the case is done. The paste used must be powdered gum tragacanth, dissolved in water; the apothecary from whom you purchase it will tell you how much water to put to it. The cover is simply laid on top of the case; of course it will not be air tight, but it will be tight enough to answer every purpose.

But we cannot grow our plants directly in the bottom of the case; and therefore must have a pan, which is best made of zinc, say three inches deep, so as to have the top about even with the base of the case, and just long enough to go into the case. Have a hole made in the middle of each end near the upper edge, so as to hook in a bent wire to lift the pan out of the case, else you may find it difficult to get it out when you want to.

Now we are ready to select the plants. What shall they be? Our advice is to go into the woods, and select the prettiest ferns and other plants that you can find, and you cannot do better if you search the whole world over. First of all are the pretty native Maiden Hair ferns, as pretty as the Adiantum Rattlesnake, which costs from one to three guineas a root. Next the Bunch of Grapes fern, in its different forms, especially the beautiful dissectum, are worthy of a place anywhere. The Cystopteris, or Walking-dead fern, so-called, because the long, narrow point of the leaf roots at the end, and gives rise to a new plant, ready to take another step in advance, is a curious and interesting species. Do not omit, if you can possibly get it, the Battenske Plantain, or Adler's Tongue, as it is sometimes called (Glossoptris pulcherrima), with its dark-green foliage veined with white, one of the most beautiful of all variegated-leaf plants, and found growing abundantly in the woods of New England. It is no better or worse for having been favored in the Flora des Serres; but perhaps some of our readers who have hunted it as a common plant, of little beauty, may prize it more for knowing that M. Van Houtte has illustrated it in that magnificent work, along with the choicest glories of the Vegetable Kingdom. The different native Lycopodiums—L. decipiens, commonly called Ground Pine, and used so largely by florists for giving verdure to their winter bouquets, as well as the less common L. chalcodendron—are desirable; and if you can get from a florist or from a friend of any of the green-house species, they will give elegance to your collection. Five or six plants, or a score with some small flowers, would make a pretty variety, and the Lawson's Cypress, if available, is still more beautiful. If you want trailing vines, the Jagoica, or Moneywort, and the Cobaea, or Lushia, are eligible, the latter the more the more delicate of the two.

We should not advise many flowering plants, but the Heptacodium, or Livewort, will be at home among the plants we have mentioned, and a few bulbs of Dog-Tooth Violet, called, also Adler's Tongue (Rhizomanea), should be secured, not so much for the flowers as for the leaves, whose green is strikingly blotched with brown. It will be worth while to try that most beautiful of all the wild spring flowers, the Mayflower Trailing Arbutus, or Ground Laurel (Epigeneaeptis). A single plant of each of the kinds named will pretty well fill up a case of the size we have supposed; but the spaces between the plants may be carpeted with the pretty mosses you can find, and enlivened with the red fruit of the Partridge Berry, or Snow Berry (Mitchella), and the Choke-berry, or Ivory (Goosberry), the former desirable also for its neat foliage and pretty, white, twin blossoms, and the latter for its glossy leaves. Both have long, creeping, under-ground stems, from which the roots proceed.

Now for planting these in the case. Fill the pan half full of pieces of charcoal, as large as you can put in, without getting it too full, and mix in some smaller pieces, but no fine coal or dust. The plants and moss may be placed directly on the charcoal, without any more soil than adheres to them in digging up; but if you like better, have them growing in soil, bring home some from the woods, such as you find them growing in nature. When all are planted, make the soil moist, but not wet, and it will need no more care for a long time, except to remove any insects, snails, etc., which may be animated by the warmth. Do not let it get dry, but very likely it will not need any water for two or three months. A northern window is better than one where the sun will strike directly on it. Put the tallest plants in the back of the case, so as to give the whole a pyramidal outline.

If you are not sufficiently acquainted with plants to identify the common ones we have recommended, we advise you to go into the woods and select whatever seems most beautiful and desirable for your purpose, choosing those with graceful, light foliage in preference to dark, heavy leaves. We have mentioned only such as may be obtained without money and without price; but, of course, if you can get any choice green-house forms, we would not omit them; or if you can get only a bit of a frond, with spores, or any such ones, it will be of much interest to scatter the spores on the earth in the case, and watch their vegetation. It is not generally known how easily and abundantly forms are produced from these minute spores; we have seen in the moist air of a hot-house the mossy outside of an inverted flowerpot covered with little ferns just where the spores had fallen and lodged.

Very pretty fern cases, consisting of circular glass boxes filled with term coal, bask in the light at the large crystal and glass stores at reasonable prices, or they can be bought, ready stocked, at the florists; but we think our readers will find pleasure in collecting the plants, and if they will follow these directions, they will have, with little of trouble or expense, a thing of beauty, which, if not a joy forever, will be one through the darkest days of winter, until spring returns to paint the earth anew with flowers.
EDITORIAL CHIT-CHAT.

THE WINTER GARDEN.—In growing plants, indoors, in winter, the green should be first considered. This is the foundation. When it is well provided, every simple flower that is added to the group gives a new charm: three or four pots of gay flowers, changed now and then, makes the whole arrangement fresher and brighter. Fuchsia- and hardy heaths, are just the thing; for example, for a bed of spring-blooming flowers, first a little drooping foxes, with their tufts of brightest green. They look so fresh and elegant as they drop over the gay flowers, or over the little snow-drops that cluster about their feet. The Ivy belongs to this group, and so do the periwinkle, little, low-grown junipers, arbor vitae, box-trees, even—all have been used sometimes with very good effect. Aconites, too, are so pretty when rather more color is wanted; and there are hardy-berried plants which one can often get, and that look charmingly bright. One of the prettiest arrangements for such a group as this, supposing that the stand is long and rather wide, is to have a tall, drooping plant just placed in the center, and two or three or rather smaller nearer at each end. Chinese primroses, dwarf asters or chrysanthemums, red, and white Van Thul tulips, and white and blue hyacinths, may all be used to advantage, in such a stand, during the winter. As to colors, a snowy white, a delicate pink, a rich, but cold violet, blend well together. If you put these, or something like them, in the center of your stand, and then fringe the edges with pots containing the different colors, each color by itself, you are sure of a fine effect.

Another way of keeping up your winter garden is to use what are called "foliage plants." Several of these are, perhaps, amongst the easiest grown of all our indoor plants: begonias, for example, flourish so well in rooms. The tuber-roots sorts in some ways are the best, because they have such entire roots, and are out of sight when shabby; but there are many kinds, and most of them grow easily. They do the best when they have least sun; but we must remind our readers that no sun does not mean no light at all. For growing begonias there is nothing that makes them thrive so well as a dressing of cocoa-fibre refuse. If you don't want quite so repot and to change the drainage, so on, the upper soil most likely can still be shaken off gently, and carefully replaced with a coating of the refuse. People will then be satisfied with the fact the plants will grow. Charcoal drainage is also a great help. Begonias that we really think the repotting would be quite worth while to give this—and then some cocoa-fibre over the drainage is excellent. The fibre is short and hairy, the foliage is like brown sawdust.

For watering the begonias tepid water must be used. The best mode of doing it is to stand the pots in water about halfway up for five minutes. This secures a good soaking, and makes it quite unnecessary to water very frequently. When any sign of dryness is seen it will be thus enough at rewater, and people who mean to be gardeners must really look out for such signs. For grouping with begonias, a very good tall plant to use is the Pseudoscyllium, or Indian-rubber plant. This grows well in a room, especially if it is sponged well, both leaves and stem, with warm water. The Canna Wallichiana is another excellent room plant. It is a beautiful climber, certainly, however, for its foliage more than for its flowers.

Ferns are less easily managed in rooms exposed to much sunshine and much fire heat, because, let alone the glare, the dryness is far too great for them. In rooms, however, of eastern or western aspect that are not kept very hot, many of the prettiest ferns will thrive exceedingly well, among them the best of the little drooping ferns, which every one wishes to grow. One constant rule must be given for all these room ferns. Dip them every week, and let them soak for some minutes in water a little warmed. It is almost useless to attempt to water them else, for all the fern roots are so, and in the pots and baskets the water runs off at the sides, and has hardly a chance of penetrating the mass of fibrous roots. Even when, the basket is dipped, the roots lay in their own store.

HUSBANDS AND WIVES.—Occasionally we receive letters from ladies, saying they would be glad to subscribe for "Peterson," but that having applied to their husbands for the subscription price, they have been refused, or "I can't afford it." In one such instance, at least, the husband, to our knowledge, was accustomed to spend twenty times the price of "Peterson," annually, in cigars; and we have no doubt there are hundreds, if not thousands, of such cases in the United States. It is strange that men do not see their selfishness in these matters. On their own personal luxuries they will spend liberally. But when a wife wants a small amount, say only enough to subscribe for "Peterson," the answer often is, "I can't afford it." Now every wife ought to have her tastes gratified as well as her husband's. If he has his cigar, she ought to have her magazine. Certainly, of the two, the latter is really the most useful. Certainly, also, it does more to beautify and refine a home.

More than this. It would be better for husbands, and is only fair to wives, if wives had a little money, every year, to spend as they please. A correspondent writes on this subject as follows: "I think if men placed more confidence in their wives, giving them money, without knowing just what it is spent for, they would spend less, at the same time have some trusses their taste might covet. It must be mortifying to a true woman, who cannot control this mere pitance, without asking her 'little lord' and receive in reply, 'can't afford it.' I have been married twenty years, and have never asked my husband for money or dress. He hands me money, without questions. I get what I like; if he thinks I need more, he gives it. In return for this confidence, I have many times managed to save considerable pin money, and met more pressing demands. I write this long letter, not to annoy, but that you may give some hints in the Editor's Table, in regard to it."

All that our correspondent says we cordially endorse. Wife and husband are partners in more senses than one. If the wife attends to the household, she does her share of the work; the husband's share is to make the money to keep the household in good order. But when the money is made the wife is as much entitled to it, consulted in the spending of it, and to enjoy it as the husband is. As a rule, wives are not sufficiently remembered in spending an income: the husband claims the lion's share; and—which is the oldest part of it—is often sincerely unconscious that he is doing so. He is selfish without knowing it. We hardly suppose that these remarks will convert any one. But we have thought it our duty to make these, for it is of other things, also, and not merely of "Peterson," that husbands often say, unjustifiably, "I can't afford it."

"THE BEST NOW PUBLISHED."—A lady writes.—Please receive my thanks for the enjoyment I have received from your excellent book. It still retains its unexceptionable purity. It is quite different from many of the magazines, that give abundant promises of much fruit, but wither in the bud. I think, for ladies, the book is the best now published. Taking a lively interest in its success, I have raised a club of eight.

"TAKEN FOR YEARS."—A lady writes. "Your magazine has been taken by some member of our family for years, and has given the greatest satisfaction. I distinctly remember the time when my husband first took it. They have been many years, and I read 'Peterson' to me by the hour; but it is now my turn to read it to her; and she awaits its arrival as anxiously as I do myself."
THE KITCHEN GARDEN.—OUR NEW COOK-BOOK.

freezing point; and thus many crops as it were from the hails of vanity and pride, to the disastrous chamber of disease, suffering, and death. For, but few of such participants can be induced to put on either hood or shawl, should they have providently provided themselves with either, at a mother's suggestion; and, as for protecting their delicate feet with gum, against the cold pavement, even though covered with snow or ice, they become shocked at the suggestion of wearing such a clumsy article, and particularly since the soles of their shoes are "so thick!" And thus they permit the cold to penetrate their shoes and feet, and half annihilate the utmost extremities of the great plantar nerves spread out upon the soles of their feet, and, like electricity, the shock is felt throughout the body, and a quinsy, catarrhal, or rheumatic affection is the result, according as there may be an idiocy, craziness or predisposition in each individual case.

This is no over-drawn picture, for the statistics of the city show that our ladies d a d e themselves annually with cheerfulness, for more than one-seventh die of consumption, or other disease of the lungs, either childbed, or unaccompanied by a similar cause of death by their maternal ancestors.

Pullding the chest anteriorly, and the back and hips, is very injurious. As this custom is more particularly resorted to when the party is going out to shop, to promenade, or attend receptions, and often upon returning home from either place, artificial emaciation are thrown off from prior over-hastened, and in a fast peripatetic state, rendering her very liable to a catarrh, lumbago, or sciatica; whilst other parts of the body and limbs, though better protected than formerly, when expensive hoops were in vogue, are still too much exposed to the vicissitudes of our climate.

Hoops worn in the winter season are undeniably full fraught with the induction of much suffering, and the increase of "female complaints," are largely attributable to this foolish excess of feminine fashion.

THE KITCHEN GARDEN.

THE MONTH OF FEBRUARY.—We have received several letters asking for information about the proper time to plant vegetables, etc. One lady writes:—"I have derived much benefit from your articles on horticulture, especially on 'Rosas and Rose-Gardens,' last year; but I should like to see, also, something more practical. Many of us, who live in country villages, have small vegetable gardens and would be obliged if you would tell us the best varieties, and when to plant them. We go on, year after year, planting old varieties, when, perhaps, with no more trouble, new varieties might give a greater yield, or finer qualities." In reply, we would say, that it is impossible, for so large a country as this, to tell exactly when to plant particular vegetables. The season is a month, or more, earlier in the South than in the Middle States, and from ten days to two weeks later in New England than in the vicinity of Philadelphia. We can, however, give approximate directions. We shall divide our remarks into two parts, each month one for the South and South-West, and the other for the Middle States and West, comprising, in the latter division, the entire North.

Very little is to be said about the month of February, so far as the latter is concerned. Simple hot-beds may, however, be now made useful for forwarding your plants, such as cabbages, tomatoes, egg-plant, etc. If the weather be mild, the seeds may be planted, in sad, toward the close of the month. In the South and South-West, however, a good deal may be done. Plant peas, for the earliest choose the Early, which, though not the greatest bearer, is unquestionably the earliest known, and of fine flavor. The Tom Thumb Pea may now be planted with advantage; also a new variety of similar habit to Tora Thumbl, but of much greater sale, in our opinion, known as M'Beau's Little Gem. The adzuki bean, also a new variety, may be safely recommended, for a succession, plant the Early Pea, to be followed by Bishop's Longpod, Dwarf Marrow, Champion of England, and other approved varieties. See any good catalogue. Beans plant; Calabacca and Calaboucra seed and sow. Remember, highly enriched and well-watered soil will alone produce good crops of the Cabbage tribe, which embrace the Turnip and Beets and Bales. The Cabbage Plants from previous sowings trans-plant; also, the Lettuce Plants, Spinach now; also, Radish, Cornels, Parina, Salads, and Beets; Asparagus-bede reduced. This delicious vegetable may be improved by the application of salt or refuse pickle, of which heavy dressings may safely be given. Gratify your taste, if the buds have not started; Spinaches and Mache plant, but have at hand the means of protection against hard weather. Don't be deterred from fear of loss by change of temperature, the gardener who counts every, expect, shall always be in the main, behind his more enterprising neighbors. Adams's Early Corn and Early Sugar plant for the first crop, and Bedford's Sugar and Evergreen Sugar at short interval; plant Early Potatoes.

Seed, if wanted, may be had of David Landkoth & Co., Nos. 21 & 23, South Sixth street, Philadelphia, or of any good dealer, and most will send catalogues, if written for.

SIDE AMUSEMENTS.

TRICK WITH COINS.—A person having an even number of coins in one hand, and an odd number in the other, to tell in which hand he has the even number, and in which the odd.

Desire the person to multiply the number of coins in the right hand, by an even number, or to conceal the article better, name an even number, and tell him to multiply by that. He is then to multiply the number in the left hand by an odd number. He is then to add together the two products, and tell you the total. If the total is odd, the even number of coins will be in the right hand; if the total is even, the even number of coins will be in the left hand.

Example:—Suppose the person has four shillings in his right hand, and three in his left. Four multiplied by two gives eight, and three multiplied by three gives nine. The total is seventeen, an odd number. Now suppose the reverse, viz., four shillings in the left hand, and three in the right. Four multiplied by three gives twelve, three multiplied by two gives six. The total is eighteen, an even number.

This recreation may be varied in several ways. Thus, if a person has a piece of gold in one hand, and a piece of silver in the other, for this purpose you must call the gold by an even number, and the silver by an odd number. To conceal this, say to the person (who has, say, a five dollar piece in one hand, and a shilling in the other), "the five dollars being twenty times the value of the shilling, we will call the sovereign twenty, and the shilling one;" then proceed precisely as before.

You may vary the trick again, so as to tell which of two persons holds the gold, etc., by considering the person to the right as the right hand, and the person to the left as the left hand.

OUR NEW COOK-BOOK.

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

MEATS.

Pilaf of Veal Salted.—Bind it round with tape, put it in a browned cloth, and in cold water; boil very gently for two hours and a half, or, if simmered—which is, perhaps, the better way—four hours will be taken; it may be sent to table in bechamel, or with oyster sauce. Cars should be taken to keep it as white as possible.
to a boil, and let them boil hard ten minutes, then drop them into cold water. When cool remove the shells. Break the raw eggs, and drop the yolks into a dish large enough to make all the dressing in; beat them, stirring the same way for ten minutes; then slowly add the mustard, mix it with the eggs thoroughly, then add the tansyrootor of the best kind, and mix, and thin with the first mixture, and stir it together as lightly as possible with a silver fork. Now season the chicken and celery with salt and pepper, and as soon as ready for use, pour on the dressing. If set where it is too cold, in cold weather, the dressing will curdle.

MOTHERS' DEPARTMENT.

BY ABRAM LIVELY, M. D.

No. III.—Transmission of Disease.

It is from this fashionable dissipation, combined with improper diet, and impecuniosity in dress, previously spoken of, which violates the plainest laws of health, that so many of our daughters are likely to be converted into wives and mothers, and hence it is, that we see, on every hand, a sickly, puny offspring—so much suffering in single, so much sorrow in married life.

The cause of conduct now pursued by the daughters, wives, and mothers of the land is the prolific cause of the degeneracy of the race. The physiological condition of the human family is being perverted—sickness is becoming the rule, health the exception. For we find by the records that one-third born will live to the fifth year, and more than one-third of the whole number perish by disease, either acquired, induced, or transmitted, before they reach their fifth year. Malaria, cholera infantum, and scarlatina in one or other of its manifold phases, or some other hereditary disease, carries off one child after another, until the anxious, suffering mother is finally bereft of all, and is found weeping, like Rachel of old, for those who are not. And many of those who survive for a long period, live only to struggle with all the consequences of weak, inherited constitutions, to perish finally, just as they begin to fulfill the ardent hopes of affectionate parents, and the expectations of interested friends; or perchance, should life be still further vouchsafed them, they carry with them, as long as it lasts, a state of health which deprives their “minds of elasticity, their temper of serenity, and their duties of enjoyment.”

The young, married woman, or expectant mother, is generally too little aware of the solemn truth, that the health and vigor of her offspring depends much upon her care and precaution during the period of gestation, and that she may entail upon its tender organism the ills of a weak, suffering, brief existence, by an ignorance or willful neglect of well-established physiological laws. Mothers should be deeply impressed with the remarkable and intimate connection between parent and progeny—that no important change can take place in the mental or physiological condition of the one, which is not likely to produce some corresponding change upon the other.

For instance, if she parakeets largely of rich, highly-seasoned or indigestible food, and merely induces dispnea, with acidity or heartburn, and persists in this course, and becomes a mother, this injury to her digestive organs will quite possibly be manifested in her infant by feeble digestion, colic, scantiness, irregular state of the bowels, with a strong predisposition to cholera infantum or diarrhea of chronic character. And thus she brings suffering and death, perhaps, to her infant, and much anxiety, loss of sleep, and necessity of impaired health to herself.

On that the daughters, wives, and mothers of our blessed country were wise! That they would pause in their thoughtless career of foolish indulgence, and consider whether this course of conduct leads. Happiness and health should be, the chief aim of all while on earth, and it is that which all rational creatures desire. This state can only be obtained through health, and health attained only by a proper respect and obedience to well-known physiological laws.

All violations of these laws, whether by loss of sleep, in eating or drinking; by the infliction of excessive anger, or the immediate effects of any of the passions, are full fraught with injurious consequences to the future race.

In conclusion, it is only necessary to add, that not only are physical qualities of races and nations transmitted, but amly likenesses, stature, physical strength, and physical disfigurement—that idiosyncrasy and various propensities, moral, intellectual, and spiritual, are all stamped more or less indelibly upon posterity.

THE KITCHEN GARDEN.

Month of March.—In the Middle States and West, if the temperature prove mild, proceed as indicated below; otherwise, delay until more favorable weather.


Southward of Washington, Peas, continue to plant. Cabbage Plants, from Winter beds, transplant, especially Longleaf's Large York, which is superior to the imported, being larger, and bearing the heart better. Remember, to have fine head Cabbage and Lettuce, deep culture, and highly manured soil is required. Carrots and Lettuce, sow. Turnips, sow a few, they may succeed. Potatoes, plant. Carrots and Parsnips, sow, if enough were not sown last month. Mustard, Cress, and Curled Lettuce, for small salad, now at least once a fortnight. Parsley, sow. Tomato, sow in warm situation; those from the hotbed may be set out. Poppies, close this month. Melons, both Citron and White, sow. Cherimolos, sow. Okra, sow; also, Speck and Paspalum. Beets and other root crops sown last month will be advancing; they should be thinned and cultivated. Celery and Spinach, sow, Asparagus, beds dress, if not already done. Strawberries-beds, not out. Artichokes, if shipped and dressed last month, should have attention.

For seeds, write to Lambright or Dyer, of Philadelphia; or Bliss & Sons, New York city; or Briggs & Bros, Rochester, New York, or other dealers. But see their advertisements in this magazine.
EDITORIAL CHIT-CHAT.

PLANTS FOR FLOWERING IN THE SHADE.—The Country Gentleman records the experience of an acquaintance who began planting a flower-garden fifteen years ago, by cutting circular elliptical beds in the green lawn, and for several years had a beautiful display of brilliant flowers. The trees, mostly evergreen, with some that are deciduous, which surrounded the garden, and occasionally were interspersed through it, have now grown up twenty feet high or more, and shade the flower-beds so much that they have lost their former brilliancy, and some of them are entirely crowded out with shade. The owner is not willing to destroy these trees, and he inquires if there are not many plants which will flower freely under their shade, so that he may have both shade and floral beauty. In reply the Country Gentleman suggests to him to make his ground a place for *natives ornamental plants*. All that grow and bloom in the woods, will grow and bloom under the shade of his trees. Some of the finest gems of the floral world may still be found in their native localities—and they are worth the effort to preserve and retain them, now that they are gradually retreating with the disappearance of our native forests. They may be taken up at any time after they have ceased to grow. Some, like the Hepatica, may be found readily by their leaves; others, like the phloxes and lilies, are soon lost by the dying down of their stems, and the places should be marked by sticks while they are in bloom, so that the roots may be found and dug up a few weeks afterward. Now is the time to commence marking for such a collection, and it may be continued the summer through. Some will grow in common or thin soil, such, for example, as are found on knolls and the sides of ravines. Others, like the Cyripediums and Orchis limbata, which grow in rather moist or pasty localities, should have deep beds of leaf mold for their reception. Every person who has a taste for botany, and for our beautiful native flowers, will know where and what to look for. But we may mention a few, among the many which may be chosen as samples: Hepatica triloba, Claytonia virginica, Erythronium, Tellium grandiflorum, Lilium Philadelphicum, Ridge repro, Aconeum thalietroides, Sanquinaria, Phlox divaricata, Viola Canadensis, etc. Those that are small should be placed by themselves, or mingled with other small kinds. To these may be added some of our fine, cultivated plants, which grow well in shade, as, for example, the Amurica and jardineas. Native shrubs, as the Azalia and Rhododendrons would add to the effect; and, on suitable soils, the Kalmia would make a fine display. We have seen a striking effect produced by interposing bushes of the Rhododendron under the gnome among the trees and undergrowth of a natural plantation. We cannot conceive of any finer effect than that produced by a brilliant profusion of native flowers, skillfully managed, and growing under the dense shade of a door-yard or lawn plantation. Of course, in some localities, in our extensive country, it is too late to transplant some of these varieties. But in other localities there is yet time.

"THE UNEXPECTED ATTACK," is from an original picture, by E. L. Henry, one of the most conscientious artists we have in America. Nothing could be more natural, and we may add, more humorous, than this graphic illustration. "Baby" has no idea of losing his piece of bread and butter, and is crying, naturally for help, to prevent it.

LITTLE BESSIE'S BIRTHDAY.—Our premium-plate, for this year, as we predicted, has proved unusually popular. One of our contributors has sent us the following verses on it:

"LITTLE BESSIE'S BIRTHDAY.

BY MRS. E. C. Loomis.

clasping her treasures with radiant face,
She is a vision of beauty and grace; 
Dear little Bessie, just five years old, With eyes of azure, and curls of gold,
Over the future hope smilingly gleams, 
And, thus, like the rainbow, her innocent dreams. 
No sorrow has shadowed that beautiful brow; Oh! will it be always sunny as now? 
Sweet little maiden, around you we weave A theme of romance; 'tis hard to believe That time will bring changes, unloved ones, too; And birthdays not always be pleasant to you! 
Then dance, little fairy, and gleeingly sing, For time draws away on these gilt-winged wings! Oh! cling to your treasures, and shake back your curls, Beautiful Bessie, the sweetest of girls!

"PANNY'S FRICTION."—This charming engraving, published in our February number, receives praise everywhere. The New Jersey Enterprise says: "What a Freshman would call, but what some of our juvenescence Americans translate 'the place of resistence,' for the month of February, in Peterson, is an exquisite steel-plate engraving entitled 'Panny's First Friction.' To say that it will charm all the half million of Peterson's young readers, and force a sigh from the other half million of older ones, is not saying too much. The fashion, made letterpress, (rose and verse,) are all up to what we expect of Peterson; and he (or she) who sits down on one of those cold evenings before a good fire, with the gum of the months in hand, will find the glowing coals turned to ashes as his appetite has been satisfied with all the good things before him.

WHEN A LADY has occasion to introduce herself to another, the proper way is to say, 'I am Mrs. —— or Miss ——,' as the case may be. When guests come to dinner, the gentleman of the house takes in the lady who is the greatest stranger, or the one for whom the dinner is given, and his wife follows, after all the other guests have gone in, with the principal male guest, usually the husband of the lady who went in the first, if that lady is a married one.

REMEMBER, by remitting $3.50 any person can have "Petersen" for 1873, and also a copy of the premium engraving, "Five Times One To-Day, or Bessie's Birthday." Or any club subscriber, by remitting $1.00 extra, can have the engraving.

PORTRAITS OF OUR PRINCIPAL CONTRIBUTORS will be given, in the title-page, in our December number for this year. The thousands, who have asked us for these portraits, will now have a chance to see how their favorites look.

CONTRIBUTORS, who wish to preserve their articles, must keep copies of them. We do not undertake to return manuscripts that we cannot use.

THE WELL-DRESSED WOMAN is always more charming than one who is out of style, or carelessly dressed.
OUR ARM-CHAIR.-HORTICULTURAL.

A BOOK ON ETIQUETTE.—We are often written to, on points of etiquette, and often asked also if there is any reliable book of etiquette. The best we know of is Miss Fedor's, published by T. B. Peterson & Brothers, price $1.75, cloth binding. Miss Fedor had the advantage over most persons compiling such books, that she really muddled, and on equal terms, with what is called "good society." In other words she knew what she was writing about.

SILK FINISHED MOHAIR.—A very nice material, which we can recommend to our readers, is the Bayer Brand Mohair. It is finished alike on both sides, has a charming lustre, and is a pure shade of a fast black. We know of no more desirable dress-goods for the season. Peake, Opdyke & Co. are the sole importers, but all first-class retail dry goods dealers sell the article.

EXAMPLE FOR THE LADIES.—Mrs. M. L. Sloper, Cottonwood Falls, formerly of Leavenworth, carried in dress-making, with a Wheeler & Wilson Machine, in sixty-five and a half months $13,400. In 1889 she earned $1250, in December, 1897, $435. The machine has been constantly employed since 1881 without a cent for repairs.

ADVERTISEMENTS inserted in this Magazine at reasonable prices, "Peterson's Magazine" is the best advertising medium in the United States; for it has the largest circulation of any monthly publication, and goes to every county village, and cross-roads. Address PETERSON'S MAGAZINE, 206 Christian street, Philadelphia, Pa.

SAVE YOUR MONEY.—The Cherry Valley (N. Y.) Gazette says:—"The price paid for Peterson is saved twice and thrice, and many times during the year in the patterns and directions which enable ladies to construct their own wardrobes and bolts with economy and neatness."

THE CELEBRATED BUFFALO BRAND BLACK AIRPLANTS, the trade-mark for which was patented in 1868. They still hold their place as prime favorites in the market. Peake, Opdyke & Co. sole importers.

COLGATE & CO.'S CASKETTE BORCHET SOAP has a novel but very delightful perfume, and is in every respect superior for toilet use. Sold by dealers in perfumery and toilet articles.

HORTICULTURAL.

O N PLANTING OUT.—The turning out of plants from pots (commonly termed, "houlding out") though far from an intricate operation, requires thought and care. First, there is the weather, demanding some degree of forecast to be taken into account, because nothing is more pernicious to young and tender plants, nursed tenderly through the winter, than atmospheric shocks, particularly from cold. In a variable climate such as ours, when mild forcing weather in the early months is frequently followed by a succession of black winds and cutting morning frosts, even to the end of May, the mistake of early planting out is especially felt. The manipulator, therefore, ought to call to mind the ancient saw, "that one soweth not, nor maketh a summer," before he proceeds to enter upon his duties. Certain it is that plants subjected to unfriendly atmospheric shocks seldom recover the whole season through. In this we have the key to frequent failures in various plants used for bedding, rather than to unsuitability in specific individuals themselves. Another important point to be observed in planting out is the state of the soil. Misty, sticky earth is utterly unsuited for the reception of roots, which should only be trusted to their appointed places when the earth is friable and encouraging; moreover, it should have received a preliminary stirring with a fork, with its proper addition of manure in due season. It should also be made of the correct staple, light or heavy, to suit the natural wants of plants. For instance, it would be absurd to turn out roses into sand, or geraniums into clay. Such incongruity, this flower lover, would not tolerate, and Producto proves many a planting fails. Regularity in distance, and evenness in lines, is another primary requisite in the designs of well laid out gardens. To provide for this, the future growth and size of every object used must be taken into account. It would be well if every pot should be put just where its contents are to be finally placed. The method of turning out is as follows: Place the fingers of the left hand across the scale of the pot, on each side of the plant, head downward. A sharp tap on the bottom of the pot with the handle of the trowel in the other, or a knock of the rim against some convenient object, will disengage the ball. Then pick out the pieces used for drainage, and place the ball in the hole prepared for it with as little disturbance as possible, unless the roots are much matted, when they must be carefully opened out. Press the soil tolerably firm, (in roses especially so,) and in the latter case standards and top-heavy plants must be securely staked. It is a useful plan to turn an empty pot over new-planted subjects when the weather is cold and unfavorable, leaving it off by degrees as the plants grow hardened. After planting, a sound, general soaking should be given.

Before commencing the process of turning out ordinary "bedding stuff," it will be requisite to provide the following implements: a short-hand fork, two trowels, one spool-shaped, the other slender, with a fine point, (the latter to be employed in transplanting seedlings and other objects of the smaller kind), a dibble, and a knee-pot. Only these compiled to know much can appreciate the comfort and convenience of such an article. Large seedlings, such as young cabbage-plants, nasturtiums, and the like, should always be dibbled in, the soil being pressed firmly against their roots by another exterior insertion of the dibble. The holes so made may be advantageously filled with water. It should be particularly borne in mind that roots should be exposed to the air for as short a time as possible. Have, therefore, everything in readiness before beginning, and finish off without delay.

Instructions on "planting out" would be imperfect without a few words on the important branch as that relating to rows in pots—the only way in which a summer rosebery can be constructed, or late gaps filled up. In this case the soil must always be previously thoroughly prepared, the holes made, and the pots placed therein and bored, and the pieces gently piled away, instead of an attempt being made to turn them out "in bulk." Good care of light soil should be at hand to fill any vacant spaces; much the best well, and water as before. Evergreens, the roots of which "lift" in a ball, may be planted later than any other subjects; but in every case, and at every season, the cardinal maxims of the operator should be to damage and disturb the roots as little as possible, to give to every plant its most suitable aspect and its proper soil, to shade newly-planted subjects for a time, if possible, and not to spare water when required.

Color exercises a very important influence on the growth and existence of plants. Mr. Beck, a distinguished Prebendary, has lately addressed the society concerning this interesting subject to the Academy of Science. Having placed twenty-five kinds of plants in a greenhouse provided with glazed frames of various hues, he watched their progress under the influence of the different lights they received. Milk-white, mullein, violets, cacti, and houseplants, were among them besides green cryptogamia, plants strongly tinted with red, such as pelargon, and, lastly, first. The individuals of each species were of the same size, having been sown at the same.
time. The glass of the frames was respectively transparent white, dulled white, black, red, yellow, green, and blue; and the whole green-house was shielded from the direct rays of the sun. The observations commenced on the 20th of June; on the 24th, various seeds were sown, which all sprang up at the same time in all situations. On the 15th of July the plants requiring the sun were all dead under the black and green frames, and were very sickly under the other colors, especially the red. The other plants were all declining. The mortality continued to increase, and on the 2nd of August all were dead under the blackened glass, except the cucumbers, the peas, and the green peas. Under the green glass nothing was left alive except the geranium, celery, and houseleek, besides those that were not dead under the black; but all were in a bad state. The mortality was much less under the red glass, and still less under the yellow and blue. On the 20th of August the scotched aloes were still alive, though perishing under the black and green; and as to the rest, the red had proved much more favorable to them than the yellow and blue. The stalks were much taller, but also much weaker; though the fruit was the same. This was really a most important point to the plants—their greenness had remained natural, and even deeper than under the yellow. The plants sown on the 21st of June had all died off very quickly under the black and green, later under the red, and had thriven better under the blue than under the yellow. As for plants under the white glass, they all continued living, though less luxuriantly under the dulled than under the transparent glass.

MOTHERS' DEPARTMENT.

BY ABRAHAM LIVELY, M.D.

No. IV.—Management of the Infant.

"The infant's death is argument of guilt." Though well aware that some diseases of infants are incorporated with their embryonic existence, or, in other words, that the peculiar organization which predisposes them to certain diseases, is transmitted by parents, as well as physical and mental powers; yet, aside from any hereditary diseases, and violations of physiological laws on their part, we must admit that the proper management of the infant during the first month of its existence, is a most prolific cause of an additional amount of suffering and mortality among the growths infantiles within the first year.

We are also well aware that sickness cannot wholly be banished from the nursery, that disease must come in many forms, that infectious and contagious disease will spring up, but much the mother should do, and is morally incumbent upon her, namely, so live that her offspring shall inherit, as far as possible, a healthy body; nurse them from her own bosom, and so bring them up that health shall be preserved and life prolonged.

Besides the imprudence on the part of mothers previously mentioned, the culpable conduct of ignorant unscrupulous nurses, is an additional cause of the great and truly unnatural mortality of infants.

But as preliminary to the rational management of the infant during "the month," it is meet to impress upon mothers the importance, I. of nursing their offspring, and 2. lay down some "rules for sleeping," that should be observed.

1. Nursing constitutes to preserve and promote the health of both mother and child, and prevents or diminishes the tendency to disease alike in both. Generally speaking, no physic is so healthful as that of nursing. Many a woman, previously delicate, becomes robust and strong. It diminishes the disposition to contagious affections of the breasts, for the learned Sir Astley Cooper says, "that breasts that have been unemployed in married women, or those who have remained single, are more prone to malignant disease of those glands than those who have nursed large families."

Nursing, too, often wards off consumption till the child-bearing period is passed. And yet the fashionable woman, from caprice, fear, or trouble, sacrifice of pleasures, or to avoid confinement, will persistently violate the law of her being, regardless of consequences to herself or child.

2. The infant should not be allowed to sleep long upon its back, because the mucus, by gravity, will settle upon the posterior portion of its lungs, and produce a congestive state. Either side is preferable, and the right side of choice, with the head slightly elevated; not a sudden crook of the neck, which would tend to prevent a free circulation of blood to and from the head. One position should not be maintained beyond two hours, because the part becomes fatigued, and sleep is thereby disturbed. There should be plenty of air, where the infant reposes, at a temperature of about 70°, and at night, never between its parents completely enveloped in blankets, quilts, etc., and thus be confined to an impure, vitiated atmosphere. The infant's bed should be of hair, and, with the bedding, should be kept scrupulously clean, well aired, and, above all, not saturated with the child's excretions.

How often are we physicians, annoyed by the steaming excretions of the infant's crib or cradle, into which it is often put in a shamoiliously laxative condition, for "fear of awakening it," until its own uncomfortable state disturbs it. Insist upon it, doctors, and see to it, ye mothers, that the infant is always dry and clean upon going to sleep, and never let a whole night, much less a whole morning, pass without changing your tender bud of affection, and then you will be but seldom vexed with chafing of the gums, and but little disturbed of your rest at night, while your infants will be good, happy, lively, and healthful.

THE KITCHEN GARDEN.

Month of April.—In the Middle States and West, now is the time to plant and sow. On heavy soils plant later than on light. However, Aartichokes, plants, dress. Asparagus, sow, plant, if not attended to last month. Beans, Bush, whenever practicable, a bed of sufficient size should be made to permit an ample supply without cutting every fleaboot shoot which peeps above the surface; indeed, where space and means admit, two beds should be maintained, and cut alternate seasons. Beets, Bush or bunch, sow. Broccoli, early and long, sow. Brussels, Purple Cape is the best, sow. Cabbage, Drumhead and Flat Dutch, sow freely, that there be enough for the fly and to plant; also the Early Dwarf Flat Dutch, an excellent variety; intermediate to the earlier and later sorts. Carrots, Early Horn and Long Orange, sow. Celery, late, sow. Celery, if not sown last month. Cress, sow. Cucumber, Early Frame, sow in warm spot. Horse-Radish, plant, if not done. Hyacinths, attend to. Leek, sow. Lettuce, in drills also plant from beds of last autumn's sowing. Mungo, Sweet, sow. Mustard, for Salad, sow. Muckbeets, sow, attend to those formal. Mustard, sow. Onions, plant buttons for table use, and sow thickly for sets. Parsley, sow. Parsnips, Sugar, sow. Peas, early and late, for a succession, sow. Potatoes plant a very few for seedling for family use, and plenty of the Early Rose for the main supply during summer and autumn. Radishes, Long Scarlet and White Red Turnip, sow, if not already sown. Raddishes, Golden Globe and White Winter, for successions. Shallot, sow. Spinach, sow, if not sown last month, they may succeed. In the Smith, assuming Charleston, S. C., to be the latitude of our residence, we may proceed to plant Beans, sow some
LEMON-BULBING.—To one great packet of gelatine, add one pint of cold water, let it stand five minutes, then dissolve over the fire with the rind of two lemons pared very thinly; add half a pound of sugar and the juice of four lemons. Boil all together two or three minutes; strain, and let it remain till cold and beginning to set; add the whites of two eggs, well beaten, whisk it ten minutes, when it will become the consistence of sponge; put it into a mould. Another—To a pint of water put one ounce of klingias, the rind of a lemon, and half a pound of lump-sugar; let it simmer for half an hour, and then strain it through a lambskin. When nearly cold, add the juice of three lemons and the white of one egg; whisk it until it is white and thick. In the summer it will require rather more sugar.

ORANGE-BULBING.—Grate the yellow part of a smooth, deep-colored orange, and of a lime, into a saucer, and squeeze in their juice, taking out all their seeds; stir four ounces of butter and four ounces of powdered white sugar into a cream; beat three eggs as light as possible, and stir them gradamately into the pan of butter and sugar; add gradually a spoonful of brandy and wine, and a teaspoonful of rose-water, and then by degrees the orange and lime; stir well together.

Having prepared a sheet of puff paste made of five ounces flour and four ounces of fresh butter, spread the sheet in a buttered situation, trim neat the edges, and then turn in the mixture; take it about thirty minutes in a moderate oven; grate half-sugar over it.

APPLE-DUMBINGS.—Apple-dumbings should be made of one large apple quartered and cored, then put together, covered with a thin paste, and bailed till the fruit shall be done enough; or, the apple is best cut not, but the core scooped out, and the center filled up with a piece of butter and sugar, according to the taste of the user of the apple. The paste should be rolled out, but a lump of the proper quantity taken, the apple placed upon it, and the paste carefully pressed round it, bringing it to a point which is easily closed, so as to keep in the juice and butter. They have a pretty effect if boiled in nets instead of cloths.

A DELICIOUS BALL OF APPLES.—Take two pounds of apples, pare and core them, slice them in a pan; add one pound of half-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 a thick custard or cream.

VEGETABLES.

TO STEAM RICE.—Take a nice clean master-pan, with a closely-fitting top. Then take a clean piece of white cloth large enough to cover over the top of the snow-pan, and hang down inside nearly to, but not in contact with, the bottom, and thus form a sort of a sack, into which put your rice. Then pour over it two cupsful of water, and put on the top of the snow-pan, so as to hold up the cloth inside, and fit tight all around. Put on the fire, and the steam generated by the water will cook the rice beautifully. More water may be added if necessary, but only enough to keep the steam up. You need not heat it so hot as to cause the steam to blow the top of the boiler off.

CULLION.—Select those that are close and white, and of the middle size; trim off the outside leaves, cut the stalk off at the bottom, let them lie in the salt and water an hour before you boil them. Put them into boiling water, with a handful of salt in it; skim it well, and let it boil slowly until done, which a small one will be in fifteen or twenty minutes; take out the moment it is done, as more boiling will spoil it, and pour over it some nice drawn butter. Serve hot. Broth is prepared in the same way.

COBBLAGE.—The green Savy is best for boiling. Before cooking cut the head in half, and pour boiling water on it to prevent the disagreeable odor which arises from cooking. Cobblage is best boiled with the broth itself; it meat requires an hour slow simmering, and must be smoked instantly while cooking. If not cooked with salt meat broth, put some salt in the water.
OUR ARM-CHAIR—MOTHER’S DEPARTMENT.

OUR ARM-CHAIR.

EXAMPLE FOR THE LADIES.—Miss C., of Troy, N. Y., with a Wheeler & Wilson Machine, earned in three years and eleven months, $2305.92; stitching $35.03, collars, the length of seam being 385,752 yards, and the number of stitches 117,102,360, an average of 100,000 a day, and 12,600 an hour. This stitching was all done by foot-power, and the machine is still in perfect order. It had no extra care, but was simply oiled and cleaned daily. This amount of stitching by hand, at 30 stitches a minute, would have been more than 23 years’ work.

Advertisements inserted in this magazine are reasonable prices. A Peterson’s Magazine is the best advertising medium in the United States: for it has the largest circulation of any monthly publication, and goes to every county, village, and cross-roads. Address Peterson’s Magazine, 306 Chestnut street, Philadelphia, Pa., or W. J. Carlton, Advertising Agent, No. 39 Park Row, New York.

AT THE HEAD.—The Montezuma (Iowa) Standard says:—

“The last number of Peterson’s Magazine contains some of the best stories we have ever read, and the steel-plate engravings are magnificent. As a littered magazine, Peterson’s stands at the head of the list; and every lady who would be thought fashionable, should take it.”

FASHIONABLE STATIONERY BY MAIL.—Messrs. J. B. Tilton & Co., 161 Washington street, Boston, make a specialty of sending Ladies Fine Note Papers and Envelopes to any part of the country by mail. Any one sending them one dollar will receive, paid paid, a box of assorted note-paper and envelopes of the latest patterns. Send for their circular.

MOTHERS’ DEPARTMENT.

BY ABRAH. LIVELY, M.D.

No. v.—MANAGEMENT OF THE INFANT—Continued.

At the very moment of the infant’s birth, the whole machinery of its system—life, poise and dormant—starts forth into a beautiful performance of a series of harmonious vital actions. Hence, when we consider the remarkable transition of a helpless being from a state of repose, and almost total exemption from external impressions to a state of existence which subjects its sensitive and immature organs to the ceaseless influences of a vast multitude of varying agencies, it should not be surprising that tender and vulnerable cries should be induced. And the first cries are healthful, and even necessary for the weal-being of the infant, and should be regarded, by the newly-mother as the sweetest of music; for, by this act, the muscles of the chest and abdomen called into action, the blood is propelled with a beneficial impulse through new channels, expanding the air-cells of the lungs, and forcing them, and the throat of a mucous accumulation which is present to a greater or less degree in newborn infants, and thus it becomes a living being.

But, after this first shock is experienced and passed, and the infant is properly washed and promptly dressed, and, above all, radically nursed afterward, it should seldom or never cry, unless from direct abuse or absolute injury. But inasmuch as the infant does not cry otherwise in fancy, and even childhood, mothers, as interested parties, should inquire, “Whence springs the cause?”

1. The first cause is hunger, as before mentioned, in the existing state of society.

2. The second arises from unhealthy mothers, who must necessarily give birth to unhealthy children, and unhealthy children will, as necessarily, continue to cry, as well as continue to die.

3. From mothers naturally healthy, but who disobey the laws of their economy, while propagating their species.

4. From improperly nursing and feeding the infant.

5. From improperly dressing the child.

6. From a negligence of its wants, or inattention to them. During my subsequent intercourse with mothers, their situation will be called, more especially to the latter three causes, as more particularly useful to them, as well as remediable by their own free-will or agency.

Many infants at birth are too feeble to undergo the fatiguing process of both washing and dressing, and the rough handling incident thereto, without an interval for reposa. Hence it is a good practice, after the washing is completed, to wrap the infant carefully in a very soft, fine piece of cheesecloth, and lay it aside to rest, recover its warmth, and sleep for a time: for it is naturally disposed to sleep, and to fancy as well as to manhood, “Sweet sleep is tired nature’s wholesome balm,” and the newborn, if free from pain, may be said to sleep constantly—its waking moments furnishing but exceptions to the rule. In fact, the transition from its previous quiescent (embryotic) state, to one which subject to its tender organization to a thousand surrounding and exciting influences, would be too sudden and painful to be long endured, were it not for the kindly interposition of sleep—a passive condition peculiarly favorable to the healthy development of the organic system—to the growth and expansion of every part of the infant’s body. For it is a well-observed fact, that those infants that sleep most, thrive with the least interruption to health, whilst those whose sleep is disturbed by adverse influences, not only cease to grow, but become more or less emaciated, and sickly in proportion to the degree of disturbance.

“Even from the body’s purity, the mind Receives a secret, sympathetic aid.”

The object that the mother should have in view in bathing her infant is two-fold, viz., cleanliness and the removal of obstructions from the pores of the skin, and thus promote a healthy action in the cuticular surface, and prevent cutaneous eruptions, and protracted troublesome scres from arising.

Cold bathing or washing, with a view “to harden” the infant, has sacrificed thousands, and should never be tolerated, nor should the bath be used immediately after a full meal or free nursing.

HORTICULTURAL.

BEDDING FLOWERS.—In our last number we made some remarks about “planting out.” We now add additional hints, as this is the season for such work.

To guard against flowers running too much into foliage, in case the season should be a wet one, you must avoid the use of soils or composts of too stimulating a character. But, whilst thus advising, let us not forget that durability must be taken into consideration: nothing looks more pitiful than to see masses of verbenas, and other fine things, a prey to our July or August droughts. One of the most important matters, as connected with the durability of flowers, is to secure a good depth of soil; this it is, and not rank manured composts, which promotes a steady and continuous blossoming.

If flowers can get their roots established, in a somewhat generous mass, in the soil in which they are set, they will not require half the watering; and this is a great point. We need scarcely urge that much watering is expensive, as also tedious, and is, moreover, too apt to withdraw the necessary amount of labor from other objects. But we have another objection to an ever free use of the water; it is a heat-rober. We are assured that all the ground heat our fields climate affords is needed for these tribes, which, in the main, are the produce of warmer climates. Moisture, espe-
HORTICULTURAL—KITCHEN GARDEN.

Specially as applied by the water-pot, is well known to abrade the ground-seat; so that any plan by which so much watering can be avoided, must be regarded as highly beneficial.

It may be considered an important property in flowers, that they throw their trusses well above the mass of foliage, and this is seldom the ease with grass-plants, we often have seen a partly sunned plant make a far greater display than a luxuriant one. If any manure is introduced into flower-beds, we advise that for most things it be dug down, so that not a particle of it be nearer than nine inches from the surface.

But, in order to give the plants what is termed among practical men “a start,” some very superior compost may be strewn over the surface of the bed at planting time—this is our practice, and, as modified our: Finally are introduced by the travel, the planter, of course, takes care that the compost fails in whilst introducing the plant. For this purpose there is nothing better than any very old residue of manure, that has lain drying and mellowing on the surface for months previous, and which in appearance is like old tun.

In planting flowers out which have been some time in their pots, we may repeat that the ball of earth should be slightly loosened, and several of the fibres disengaged; they should take more solidly to the prepared soil. A hole should be made somewhat larger than the volume of roots, and, in placing them, they should be kept a little low. The soil should then be crumbled in with hand, and a small hollow or basin left around them, in order that water, if requisite, may be administered with precision. These directions proceed on the assumption that flower-pots are in slight relief. Such things done, the next affair is to prepare, as far as possible, the necessity for watering, which most persons in the least conversant with gardening affairs know is liable to disperse the ground heat through the medium of evaporation.

We are in the habit of sticking in springs of overgrown around them the moment they are planted, like short, thin hedge; this wards off the winds like a fence; for newly-planted, half-hardy bedding, not long since from the frame or green-house—or, it may be, propagating pit—much prefers a mild exposure to a sharp north-easter. A few straggling twigs also placed here and there serve to intercept the solar rays, or rather to break and divide their intensity.

Thus treated they will soon take to their new bed, and in many seasons it may not be necessary to water them above half a dozen times. When water must be administered, let it be in the morning before 8 A.M., for if we can get them through the trials of hot, sunny days, which cause a great amount of perspiration, we may fairly leave them to the night, for the reasons before adduced. Of this, we may mention that the prime object to be kept in view is the prolonging the season of bloom as far as possible; it is not safe to intrust cloxides to the open ground till the middle of May, and even then there is a risk which must be guarded against by watching for frosty nights, and giving protection accordingly. If plants—such as foxgloves, verbenas, and geraniums—are merely dibbled into the soil at that period, by the time they have made fresh roots and begin to flower a month will have passed away, and nearly a fourth of the blooming season be lost.

THE KITCHEN GARDEN.

Month or May.—In the Middle States and West, during the past month, most of the hardier vegetables have been sown, and, by the middle of the present one, all will have been put in; hence the labor will mainly consist of the various operations of transplanting, thinning, weeding, hoeing, etc. The following alphabetical directions will serve as a reminder to the inexperienced gardener, who is also referred to the directions for April.

Beans, Bush, plant for succession. Lima, Carolina, and other pole Beans, may now be planted. Beets, Long, sow, Cabbage-Plant, sow seed, if not done last month. Carrots, Long Orange, sow. Cauliflower, in frames, remove glass. Celery, weed. Crops which have failed when first sown, repeat sowings. Cucumber, Early Swan, plant. Tomatoes, large Cabbage and Turin, sow in frames, remove glasses. Gooseberry, plant. Hail, plant the Winter, Mountain Sweet is the best. Parsley, thin out, if ready. Wpees, destroy as they appear, and hoe and otherwise cultivate the advancing crops; it is needless to particularize each duty. Where the interest and the taste lead to gardening, directions for every operation are necessary but to few. Is it not, however, disgraceful to the character of many farmers, who till their own land, and should reap the reward of well-cultivated gardens, that none but the simplest vegetables may be found upon their tables, and in too many instances that scanty supply the result of woman's labor.

In the South and South-West—Beans, Snap, Lima, and Sewe, plant. Cabbage, sow for winter. Cauliflower and Broccoli, sow, though they may be difficult to preserve. Lettuce, sow in drills to head; it cannot be relied on at this season, and small seedling should be provided. Kohlrabi, sow the Golden Globe and Summer-White, any. Spinach, sow; but it will soon abort. Melons, Cucumbers, and Squashes may be put in. Cora, Brinjal's Sugar and Evergreen Sugar, plant for succession. Pepper and Tomato, sow for plants to be set out for later crops. Sweet Potato Sprouts set out in suitable weather. Where water is of easy application, it may answer to supply it; otherwise it hardly pays the cost of the labor. Under a burning sun, water should not be given directly; it is better to apply it between rows of plants; they will thus supply themselves without the liability to soil.

The seeds are now striving for the ascendancy, and even the active gardener will have his hands full; his only hope is in keeping them down while they are yet young. Landreth, of Philadelphia, is a good firm to order seeds from.

OUR NEW COOK-BOOK.

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

MISCELLANEOUS.

Lobster Salad.—Two lobsters, the yolks of three new-sold eggs, half a pint of salad-oil, half a pint of vinegar, two tablespoonfuls of made mustard, Cayenne pepper and salt, three lettuce, a sprig or two of mint, half a root of beef. To make the dressing, heat three new-sold eggs thoroughly, and mix in gradually half a pint of salad-oil; beat in half a pint of vinegar or less, two tablespoonfuls of made mustard, Cayenne pepper and salt. Wash three fine white lettuce, and drain them dry; cut them up with the meat of two large lobsters, or of four smaller, which is better, adding a sprig or two of mint, if the flavor be not disliked. Cut up also three hard-boiled eggs, and slice about half a root of beef. A deep dish is prettier to use than a salad-bowl. Mix all the ingredients well together on the dish, and let them lie on it kept up in the middle, pouring in dressing enough to bathe all thoroughly, and to collect in the dish below. Sprinkle the green and coral over the top. When the lobster-salad is well mixed, it must also be well well, with due care that each person has sufficient lobster with the green. The lettuce should not be cut up until the salad is going to be eaten; if it be not convenient to do the final mix, it is better to mix with the dressing, and let the lettuce cool. If, cut in quarters.

Melted Butter.—Melt one ounce of butter, and add to it a dessertspoonful of mustard, and salt, and white pepper to taste; stir on the fire for a couple of minutes, then put in a little more than a tablespoonful of boiling water; keep on stirring or ten minutes, but do not let the sauce boil.
OUR ARM-CHAIR.

THE STEEL ENGRAVINGS in this magazine are everywhere pronounced the most elegant that are published. Henley's (N. Y.) Journal says—"Peterson's Magazine has been giving among its steel plates this year, some most charming pictures, little home scenes, and the like. Magazine plates are too often lacking in all interest and naturaleness, even when mechanically well executed; but Peterson never falls into this error."

The Riverton (Iowa) Republican says of the leading illustration in the May numbers—"The steel engraving, "Olga", is one of the handsomest pictures we ever saw."

The Brownsville (Mo.) Banner says—"The steel engraving, "Olga," adorning the front, is the most beautiful work of the engraver we have seen for many a day."

THE NOVELTY CLOTHES-WRINGER.—We understand that this great labor-saving machine, with its many improvements over all others, not only saves labor and time, but will pay for itself in one year in the saving of clothing. This Wringer has long been before the public, and has steadily gained favor with the people. In purchasing a Clothes-Wringer, give the "Novelty" a trial, and you will be sure to give it the preference.

ADVERTISEMENTS inserted in this Magazine at reasonable prices. "Peterson's Magazine" is the best advertising medium in the United States; for it has the largest circulation of any monthly publication, and goes to every county, village, and crossroads. Address Peterson's Magazine, 606 Chestnut street, Philadelphia, Pa., or W. J. Gielkes, Advertising Agent, No. 39 Park Row, New York.

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EXAMPLE FOR THE LADIES.—Mrs. A. F. Hall, of Wellsville, N. Y., received, 10 years ago, a Wheeler & Wilson Machine as a bridal present, the most valuable of her gifts, not excepting a check for $500; it has done all the sewing for her own, her father's and sister's families, without a cent for repairs, and but two needles broken.

ALWAYS UP TO THE TIMES.—The Buffalo (N. Y.) Post says—"Peterson's Magazine is always up to the times. Its publisher is a live man, and knows how to please the public."

HORTICULTURAL.

THE PEFUSA is essentially the flower for inexperienced amateurs, because there is none of equal pretension so easy of growth and propagation, or so adaptable to a widely-diverse range of circumstances, and this quite irrespective of its natural elegance and beauty. Notwithstanding these advantages, we find, however, the greater part of the plants in circulation every year are purchased at trade nurseries, although the love of flowers might enjoy the pleasing excursion of growing for himself at little expenditure of time, trouble, or cost. The following directions will be a fruitful aid, and popularly instruct how to accomplish this, and may be carried out by operators with the most limited means at their command.

The Pefusa is of South American origin, and has not been introduced into this country more than sixty years. Its original appearance is of a sort that grade above every other species. It is a robust, hardy, makes a very large plant, forming a tall bush, particularly bright and ornamental in the border. The present imported race, as we have them, however, might almost be termed indigenous, so little resemblance do they display to the original type, and so much do they owe to the hybridist's art.

Now varieties, as in other flowers, are obtained from seed. This portion of the subject we shall not dwell upon here, but proceed at once to discuss the more common process of obtaining plants from cuttings, plenty of which may now be procured, either by purchase or by gift; and if the operation of striking be commenced at once by any amateur may obtain a supply of nice plants of flowering size by the time ordinary summer flowers are becoming scarce, and this too with even only a light window at command. To begin, then. Take young and healthy shoots, about three inches long or so, clipped off from the parent plant with what is called a koel—that is, a small portion of bark of the main stem; allow these cuttings to lie in a cool, shady place for a few hours to dry the wound, which, if placed in the cutting-pot once, would probably cause it to rot off. Have ready pans of moist soil sand, or pots furnished as follows, for the operation: First, in the bottom two inches of half-inch potteries, next, a layer of compost, consisting of peat, loam, and sandy soil in equal quantities; lastly, an inch or more of soil sand upon the top. Moisten the whole of the latter well. Into either of the compartments named nibble the cuttings round the edge of the pots, so deep as just to touch the sides in one, or the surface of the mould in the other. Cover with a bell-glass, and set the pots or pans in a shady place. After awhile give more light. Keep the soil moist by floating water round the glass, and lift off the glass every day to dry the accumulated moisture from evaporation on the outside. In three weeks or so the cuttings have begun to emit roots; when these are sufficiently strong and developed they must be singly potted in sixtles, filled with a light compost of pot or leaf mould, dry loam, and sand, and kept shaded for a time as before. If a little bottom heat can be given, either in a house or frame, so much the quicker will establishment take place. As the plants fill the pots with roots well to the sides, shift on to larger sizes till the flower buds appear, when they will require no further change. All these operations may be conducted in a frame, a greenhouse, or even a room-window where atmosphere and aspect are favorable and tolerably pure. Spraying must be frequently practiced; to keep the glass free from dust by rice spider and green fly. Hard water should not be used, but that may be softened by the addition of a piece of washing soda, about the size of a pea, to every gallon of water. Rain-water, however, is by far the best. Liquid manure for these flowers is best made from animal manures; guano and other artificial stimulants are dangerous in unskillful hands.

Having struck, the next proceeding will be to train the plants. This will partly depend, in some degree, upon the natural habit they present, and partly on individual taste or special requirements. To form a pyramid, one leading shoot should alone be encouraged. Support the main stem, and when of the desired height, nip out the top to induce the projection of laterals or side shoots, which must be stopped in their turn evenly and regularly round. A similar procedure in the first instance must be adopted for standards, by running up a single stem to the required height, and then nipping out the top to form a head; but here the laterals must be kept suppressed as fast as they appear—a stake must be affixed to the main stalk straight. Bushes are grown by stopping back the shoots early in the season, removing none of the laterals from the collar, unless illegible for the future balance and regularity of the plant. Some fascias of drooping pendulous growth form admirable basket plants. The shoots of these should be regularly trained. The shoots of these should be regularly trained. The shoots of these should be regularly trained. The shoots of these should be regularly trained.
quently turned, lest by constant exposure to a predominant aspect, they should become spoiled.

Out of doors the fuchsia is, after all, but a second-rate subject for bedding purposes. For baskets or vases it is excellent. Also some varieties are fine as bushes and standards, to alternate with roses on a wide extent of lawn, and some again are admirable trained against a wall or trellis. They also mix well in pots upon the pluming system, and, indeed, where shaded somewhat from the mid-day sun, with rich food at foot, are scarcely anywhere out of place. They prefer a moist, warm atmosphere, love syringing at morn and eve, in or out of doors, and abhor dry heat, which kills them with red spider, the greatest insect enemy they have, though attacked also by the aphid tribe. A sheltered situation suits them best. When flowering, liquid manure may be given them, clear, and not too strong.

Another quality of the fuchsia, which renders it peculiarly valuable to amateurs, is the ease with which it may be kept in winter. If out of doors, it will be sufficient to cover the lower part of plants with six or seven inches of litter, or old tan, or haybands, or any other material that will keep frost from the lower part of the plant. If against a wall, mats may be used for covering the branches. Large specimens may have their stalks drawn close in and tied together, the whole being wound round with haybands; or special plants may be taken up, removed in doors, and kept there, anywhere impervious to frost, but otherwise cool and dryish. Some persons make a pit and bury their fuchsias, impervious to the air, during the winter months. In pots they may be kept under the green-house, or in the sheds where room exists. Returning spring will find them on the move, when they may be trimmed or restored to their former positions, or otherwise dealt with at the cultivator's discretion.

MOTHERS' DEPARTMENT.

BY ADRIAN, LIVERZER, M.D.

No. VI.—MANAGEMENT OF THE INFANT.

Dress.—The mother, as the natural and responsible guardian of her child, should not forget that almost a constant slumber during "the month," is a necessary part of perfect health to an infant. Hence the rude manner in which infants, during the early period of their existence, are handled, jostled, and tossed in the air, by newly-made "aunties," or others, is a practice dangerous and injurious, unnatural and mischievous, as it continually tends to break the rest, and rob the infant of that quiet repose which is so sufit to its nature, and indispensable to its health.

The exercise consequent upon the necessary handling, the unavoidable changes to which the child's body is subject, and the unreasoned motion of its limbs, are amply sufficient for its well-being at this early age.

If handled or carried much by visitors or relatives, they require it the more, and not only a mischievous habit is formed, and more trouble necessarily devolves upon the mother.

When handling is absolutely necessary, its back should be carefully guarded, for the many instances of curved spines that are daily seen are mostly attributable to this cause, or to attempts to make the infant sit in an erect position, untimely, or at an improper age.

It is fitting in this place to make a few remarks upon the infant's dress—that which is designed to subserve to the health and comfort of the new being. And yet, in visiting the nurseries of our fashionable circles, at least, and be-
and white Snowberry, etc., with a Kilmarrock Willow, or Dwarf Weeping Cherry in the center. The shrubs must be annually pruned into a rounded form, thus inducing a close growth, and preventing a tall habit. Occasionally a solitary shrub of large size may be judiciously introduced into a plot of this character, as for instance a Purple Flowering Magnolia; but in this case the specimen should be such as will strike the eye as novel in color, size, or peculiarity of bloom. We think the usual mixed flower-bed, frequently seen in such localities, is poor taste; and although we feel no one in love for this class of plants, we should manage to create a pretty bed on the side rather than at the front of the house. Here let it receive a graceful, flowing outline, rather than the old-fashioned circle. In it the plants should always receive due care in their arrangement, with an eye to fitness and position, as well as beauty. Above all things, show the new fashionable mimomers formed vases. We admire of course to those little manuscript articles that are a burlesque on the name, and an outrage on good taste, and not to the large flower-baskets noticed in our Chit-Chat. In many of our country towns we have seen almost every inclusion disgraced with these wash-basins perched up on posts, with often a sickly-looking plant leaning over the edge, as if ashamed to be seen in such questionable company. And not only one, but frequently several together in imitation of a crockery establishment where the owner is devising of displaying his wares. Now we do not wish to be understood as depreciating altogether this class of adornments, but in the name of good taste do let us exercise some discretion in the matter.

Never set out a large tree in a small dooryard, for in a few years it will overpower everything else, and what is even worse, will shut out the sunshine from your house. Hardly a town-lot or cemetery-inclusion is laid out but this mistake is made, although ignorance in nearly every instance is the excuse, and justly so, too. Taking, for instance, a small cottage, with a few spare feet of grass in front—and, by the way, what is more attractive than a well-kept sod?—in the place of a Norway Spruce or Austrian Pine, we would suggest what is termed a dwarf evergreen—one of the smaller forms of Arbor Vite, now becoming so popular, or a Juniper, with its variety of outlying, or, perhaps, a form of the new genus Retiopera. If the front should have a northern aspect, the best plant for this purpose is either some handsome variety of Juniper or Escallonia japonica. The new introductions of these are exceedingly attractive, and a group composed of distinct kinds forms an agreeable feature.

THE KITCHEN GARDEN.

In the Middle States and West the labor of the gardener will mainly consist in the tillage of the growing crops; the rapid growth of weeds at this season will amount him of the necessity of timely exertion.


In the South and South-West—Plant Beans; transplant Cabbage, Cauliflower, and Broccoli: and seed may be sown as a succession for autumn heading, but it is uncertain. Cucumbers, Melons, and Squashes, may be planted now. Tomatoes and a succession. The chief labor in the garden will better be directed toward what is already in growth; but few seeds sown in hot weather in a southern climate will repay the trouble.

OUR NEW COOK-BOOK.

444 The Kitchen Garden.—Our New Cook-Book.

To Preserve Rhubarb for Winter Use.—Prepare the rhubarb as for use, paring it, if necessary, and cutting it up into pieces, not too small, put these into wide-mouthed glass bottles or jars, nearly up to the neck; fill up with a little sugar; place the bottles, uncorked, into a boiler or other suitable receptacle, with cold water sufficient completely to surround the bottles, but not to flow or bubble over into them. A little hay or straw is useful to place at the bottom of the boiler, and if required, pack slightly between the bottles to prevent breakage. Now boil the whole pretty briskly. The rhubarb will shrink somewhat, and the hot contents of some of the bottles should be used to fill up the others, which, after being submitted to the boiling heat for a time, should be quickly cooled up, whilst still in the boiling water, and the corks covered over with melted cement, so as completely to exclude the air. If this process has been properly conducted, the rhubarb will keep fresh and palatable for many months. In our own family we have thus preserved it for more than a year. After the bottles have been once opened, and air admitted, the rhubarb will not keep for any length of time. If the object is to make preserves rather than to retain the fresh flavor of the rhubarb, the following plan, which, however, requires a considerable proportion of sugar, will be found to make a preserve almost equal to that of green-gages. Prepare the stalks as above, and boil without sugar, so as to drive off a considerable amount of watery juice. To each pound of the rhubarb thus reduced or "wasted," the housekeepers say, add a pound of sugar, (just is best) and boil all together in the usual way, till the whole is sufficiently thickened to make a tolerably stiff preserve.

Quince-Normalia.—Take the poorest of quinces; pare, core, and boil them in as little water as will cover them; when quite soft, put them on a sieve, and when cold weight them and break them with a knife. To a pound of fruit add one pound of good brown sugar; put them on the fire and simmer slowly for an hour, stirring constantly in them; put it into jars for use, covering very tightly. A great improvement is to add one-third of sweet apple to the quince; this requires no addition of sugar.

To Preserve Green Peas for Winter Use.—Gather the peas before sundown, shell them immediately, and throw them into boiling water. When they have had one good boil, throw them off, and when cold spread them thinly over a wire-sieve. Place the sieve for six hours over hot wood-ashes, or over a very slow charcoal fire, so as to dry them gradually; then put them into bottles, and cork them carefully. In this way they will keep fresh till winter.

Another.—Pick and shell the peas when full-grown, but no old; lay them on dishes or thin in a cool oven, or before a bright fire. Do not heap the peas on the dishes, but merely cover them with peas; stir them frequently, and let them dry gradually. When hard, let them cool, then pack in stone jars, and keep in a dry place. When required for use, soak for some hours in cold water, till they look plump, before boiling.

Dumpling Jam.—Ten pounds of damsons, ten pounds good sugar; stew half the sugar between layers of the damsons in a deep jar; place them in an oven, the heat of a brick oven after the bread is taken out, and leave them all night. In the morning slice away the syrup, and boil it with the remaining five pounds of sugar and rich poor hot upon the damsons, and cover with suit, and tie over with bladder.

Mulberry-Syrup.—One pint of juice, one and three-quarter pounds of sugar. Press out the juice, and finish as cherry syrup.
OUR ARM-CHAIR. — MOTHER'S DEPARTMENT.

A CHOICE OF SEVEN ENGRAVINGS, all large-sized for framing, is given to any person getting up a club for "Peterson's Magazine." The engravings are: "Bunyan in Jail," "Bunyan on Trial," "Washington Parting from His Generals," "The Star of Bethlehem," "Our Father, Who Art In Heaven," "Washington at the Battle of Trenton," and "Five Times One To-Day." When no choice is made, this last is sent, as being the newest. For large clubs an extra copy of the Magazine is sent in addition.

THE "NOVELTY CLOTHES-WRINGER."—We understand that this great labor-saving machine, with its many improvements over all others, not only saves labor and time, but will pay for itself in one year in the saving of clothing. This Wringer has long been before the public, and has steadily gained favor with the people. In purchasing a Clothes-Wringer, give the "Novelty" a trial, and you will be sure to give it the preference.

EXAMPLE FOR THE LADIES.—Mr. Lenz, Philadelphia, Pa., has had a Wheeler & Wilson Machine 16 years; for 8 years it supported a family of nine persons, two of these invalids, running on an average of 12 hours a day, by different persons, without costing a cent for repairs; some of the original dozen of needles are still in use. No personal instruction was received, and a child ten years old learned its use thoroughly.

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"THE CHEAPEST AND BEST."—Says the Fonda (N.Y.) Democrat:—"It is impossible to conceive how a ladies' magazine could be more handsome or perfect than 'Peterson.' It is unquestionably the cheapest of the really good magazines. The steel colored fashion-plates are a specialty with it."

"BOUGHT WITH A PRICE."—The Camden (N.J.) Democrat says:—"This novellet, 'Bought With a Price,' in 'Peterson's Magazine,' is worth a year's subscription."

"PERFECTION ITSELF."—The Union (N.Y.) News says:—"Bright as a May morning is "Peterson." It is perfection itself."

MOTHERS' DEPARTMENT.

BY ABBRAK. IVEREKY, M.D.

No. VII.—NURSES.

The thoroughly qualified and Christian nurse will find her duties few, simple, and easily performed, whilst, to the incompetent and unscrupulous one, they may be proportionally intricate, arduous, and perplexing.

And there are so many of this latter class, who, with a mischievous tendency of ill-judged interference with the regular and uniform operations of nature, incline to disobey and violate those wise and unerring laws, in administering to the wants of the new-born, that it is of the very highest importance that the mother should be put upon a watchful guard of her, to whom is assigned this sacred trust.

It has been generally stated that a quiet, calm sleep is the normal, or natural condition of the infant, during the first month of its existence at least.

Hence a disturbed or broken slumber, attended with nervous movements, as jerking of the limbs, a sudden starting with loud cries, as in a fright, or a low, moaning noise, evincing pain, all mark an unhealthy state, or artificial sleep, and should awaken in the mother an anxiety to learn the cause. This condition is mainly the result of cold, improper nursing, washing, or changing the infant, or other imprudence, through accident or carelessness on the part of the nurse; or else through the agency of apergotic, Bateman's drops, Godfrey's cordial, or even spirituous liquors given (on the sly) by the nurse, to allay the distress caused by improper conduct on her part.

The habit of resorting to these poisonous drugs, upon every slight appearance or manifestation of pain or uneasiness from the above causes, or any other of kindred character, is one fraught with the most ruinous and destructive consequences to the infantile race. Instances of positive infantile, and many more of destroyed health and shortened existence, from the continuance of this most unnatural custom, are well known to all physicians; and many striking cases have been vividly set forth by Dr. Beck in his little work on "Infant Therapeutics," a work that could be profitably placed in every mother's hands.

Many who assume the important charge of nurses, are possessed of so little moral sensibility, that they do not hesitate to commence the nefarious trick of "giving drops" from the very first, in a little food or drink during the mother's sleep, for fear the infant may be troublesome, or break her rest at night. And thus its healthy nature is changed into one of unnatural dulness, which is artfully imposed upon the unsuspecting mother by the nurse, as an evidence of her superior skill in her profession, and who, not unfrequently, marks, with an air of triumph, "I never have cross babies." Again, the mother, after vainly essaying, on divers occasions, to quiet her babe, passes it into the hands of the nurse, who, ever prepared with a cup of dropped tea, or joy, with her head toward the wrinkled, gives a few spoonsful, and soon the child is hushed, whilst the good, honest, confiding mother, thus imposed upon, only flatters the nurse, by saying, "what a good nurse you are!"

This deception is often not detected by the mother till after the nurse has taken her departure, and not always then, for the mother, in her embarrassment to discover why her babe is more fretful and restless now than whilst in charge of the nurse, too readily attributes it to her fault in management, instead of ascribing it to the proper cause. Have a watchful solicitude, therefore, ye mothers, for your dear offspring, that the seeds of suffering and death be not thusly early implanted in their constitutions; and thus render the task of rearing children painful and anxious, which was designed to be one of enjoyment and pleasure.

THE KITCHEN GARDEN.

In the Middle States, this, like June, is a month of labor in the garden. Weeds are in rapid growth; plants are set out, seeds saved, and various matters require attention.

Beans, plant for succession. Beets, the Long-blood and Sugar, also Mangold Wurtzel, may be planted for stock as late as first of July. June is, however, much better. Beets, for late winter and spring use, may now be sown. Cabbage, plant. Celery, plant. Endive, sow. Peas, a few may be sown; they
Mock Turtle Soup.—The calf’s head being divided, having taken out the brains carefully remove and boil separately in a cloth; it must be placed in the same, with more than enough water to cover it; skin while boiling, let it be parboiled, and then let it cool; cut the meat from the head in square pieces, the tongue also; then break the bones of the head in pieces, return them into the water in which they have been boiled, add three or four pounds of skin of beef, knuckle of veal, three or four onions, two small carrots, sliced, a turnip also, with black pepper unground; then add the brains pounded, and stew gently five hours; strain, cool, and remove the fat. Take a clean stew-pan, place in it four ounces of fresh butter; add to it, when fluid, three wooden spoonsful of flour, stirring it well until it becomes some shalots, or a little of the soup may be added to this, also parsley, sweet basil, chives, salt, soy, cayenne, and catchup; strain before you add it to the soup, into which you will return the pieces of meat, and boil it for upward of an hour; previous to dishing, half a pint of sherry or Madeira should be added, a lemon squeezed into the tureen in which it is to be served, and when in the tureen, add twenty or thirty egg-salads.

Another.—Blanch half a calf’s head sufficiently to draw out the bones, cut off the ear and the tongue, taking off the skin of the latter, lay all separate until cold, and strain off the liquor, adding it to your veil or second stock; cut the meat into large square dice, put it into a stew-pan with your already prepared stock, and stew it until tender; then strain off some of the stock, get another stew-pan, cut about one pound of lean York or Westphalia ham, one pound of lean veal, a good faggot of basil and knotted-mediterranean, two or three blades of mace, six or seven cloves, two bay-leaves, four onions, the parings of a few mushrooms, half a pound of butter, fry them for some time a nice, light brown, and dry all up with flour, then add the stock you have previously strained from the cut pieces; if too thick, add more stock, and let all boil for some time, keeping it stirred with a wooden spoon; when boiled sufficient, strain it through a tummy or muslin-sleeve into the stew-pan that has the cut pieces of the head, and all boil all together; season with sugar, cayenne pepper, and salt, juice of lemons, and white wine.

Miscellaneous Table Receipts.

A Breakfast Dish.—Two kidneys, one tablespoomful of flour, pepper, and salt, half a teaspoonful of each, one tablespoonful of walnut paste, or walnut-juice, two tablespoonfuls of gravy, one pound of buttered toast, half a glass of claret. Skin and cut the kidneys into thin slices, and shake the flour well over them; place all the other ingredients, except the toast, in a sauce-pan, and let it boil gently for five minutes. Place it at the side of the fire till it comes boiling, add the kidneys, and let it stew gently for ten minutes, but be sure it does not boil. Have the toast ready in a hot dish, pour it in, and serve immediately.

Cream Cheese.—Take about half a pint of cream, tie it up in a piece of thin muslin, and suspend it in a cool place. After five or six days take it out of the muslin, and put it between two plates, with a small weight on the upper one. This will make its good shape for the table, and also help to ripen the cheese, which will be fit to use in about eight days from the commencement of the making. My rival hid the cheese in the ice-box; but I am convinced that my receipt is most excellent, and literally no trouble.

Or.—Have a small deal mould made, five inches long, three and a half inches wide, two inches deep, with about a dozen small gill-holes in the bottom, equal distances apart. Put into the mould a piece of cloth, letting it hang well over the sides. Fill it with a good, fresh cream—all one skimming; let it drain for four days, then turn it out (turning it over every day), and in three or four days the cheese will be fit to eat. We have had most delicious cheeses, by this process.

Or.—Take a quart of cream, either fresh or sour, mix about a subsiponful of salt, and the same quantity of sugar. Put it in a cloth, with a net outside, hang it up, and change the cloth every other day; in ten days it will be fit for use.

Sour Tarts.—Cut some slices of bread free from crust, about half an inch thick, and two and a half inches square; butter the tops thickly, spread a little mustard on them, and then cover them with a deep layer of grated cheese and ham, seasoned rather highly with cayenne; fry them in butter, but do not turn them in the pan; lift them out, and place in a Dutch-oven for four minutes to dissolve the cheese. Serve them very hot.

Bouillabaisse Sauce.—Put one tablespoonful and a half of currant jelly and two tablespoonfuls of boiling water into a jar, which should stand in boiling water until the jelly is quite melted, stirring with a spoon to mix it well with the water, and reduce: the sauce. Any quantity required, can be made in this way, provided the proportions be attended to.

Breakfast Dish.—One pound of rich gravy beef, cut up into small pieces, put them into a basin with a small lump of fresh butter; cover over with a plate, and place in an oven for about an hour; take out and bruise in a mortar, add salt and pepper to taste, and press all into a potting pot; pour over melted butter.

Eggs and Beet-root.—Take some slices of dressed best-root; toss them in some good fresh olive oil made perfectly hot; arrange them in a dish; place some poached and trimmed eggs (in a circle) round the best-root; add pepper; squeeze lemon-juice over, and serve directly.

Desserts.

Volaille Cup Caudaia.—Pour a pounded bean in a mortar, and stir it into three pints of milk, eight well-beaten eggs, and sugar to taste. Fill your cups, place them in a pan of hot water, set them on the oven, and as soon as a custard is formed, take them out. They are very nice if placed on the ice in warm weather an hour or two before they are served.

Rice Pudding With Fruit.—Put your rice in a stew-pan, with very little milk; that is, one cup of rice, one gill of milk. Stand it where it will be hot, but not boil; when the rice has absorbed all the milk, add to it a quarter of a pound of dried currants, and one egg, well beaten. Boil it in a bag till the rice is tender, and serve it with sugar and cream. More fruit may be added to the rice if it should be preferred.
officious attendants upon the occasion, and by the mother, perhaps, subsequently, as an indication of hunger or want of food. Consequently, the washing and dressing are scarcely completed before the nurse, if present, or some newly-made "maid," rushes in, with benevolent solicitude, bustling about to prepare the repast. And this generally consists of molasses and water—that mixture of abominations, as the late Dr. Meigs called it—so intimately associated with flagrant colic, or a grippable, and necessarily a cross baby at times! Here the impulses of nature should be obeyed, and her promptings and promptings should be followed, by placing the infant to its maternal bosom only, and as soon as she is able to receive it. Instead of the colic, the gripsey, the fever, not unfrequently, in addition to molasses and water, resorts to pop, or to a portion of that which has been prepared for the mother, which usually contains some one of the spices, and sometimes wine or spirits. By forcing upon the infant thus early such articles, and continuing their use during infancy, we deprive the appeased, and injure its tender organization at the same time, and incorporate with it vaunting existence a desire for these unnatural agents, which desire is apt to strengthen as age advances, until the baby-boy, thus trained, if he live to manhood, is swallowed up in the vortex of intemperance or dissipation.

The substances of which this food is generally composed—crackers, rusk or flour in some form, made into a pap, and sugared, and no sooner is it received into the stomach than commences the process of fermentation. The gas which is evolved during this process, being confined within the stomach and bowels, produces flatulent or wind colic, colic, eructations, swelling of the abdomen, and sometimes "indigestion" or open convulsions.

Infants fed upon these unnatural and improper articles, are affected, more or less, with green, watery stools, gripping pains, and vomiting, their milk strongly curdled, etc., to correct which a little lime-water, with spiced syrup of rhubarb, and compound tincture of cardamoms, or even ginger-tea, with a little pepper and soda, will answer a better purpose than stronger preparations.

But if, from exhaustion or other cause, the mother is not able to nurse her infant at once, it is much better to suffer it to rest quietly for six or twelve hours than to feed it with such indigestible articles as above-mentioned. The mother, however, can generally be prevented from falling into this state of suspense, if properly sustained by some nicely-prepared cream-toast, toasted bread and crackers, stewed in light wine, etc., etc.

If, or from any other cause, the infant cannot receive sufficient nourishment from its mother, we should use fresh milk from a healthy young cow, and water equal parts, or one part of thin cream and two parts of water, sugared, and but a few teaspoonsful given at a time, and at intervals of at least two hours. Then, if for the want of the reception of certain saline matters contained in the first milk of the mother, the vacuous should not pass from its bowels, it may become pardonable to give ten drops (not ten teaspoonfuls) of castor oil, and repeated, if necessary, but a small emulsion of warm water or molasses and water, will answer the purpose much better than if put into its stomach.

THE KITCHEN GARDEN.

In the Middle States, the work of this month does not vary much materially from the month just closed. Cabbages, for winter use, may head if planted at once. Celery, early up; plant for later use. Endive, plant. Beans, Bush and Snap, plant; tender "snaps" gathered late in autumn, may be preserved in strong brine (salt and water) for winter use, and vary but little from those freshly gathered. Lettuce now in drifts in the heat. Peas, scar; this vegetable is a delicacy in autumn, and should more frequently appear at table. Landreth's Easter Early, sown latter end of the month and beginning of next, perfect before frost. Spinach, sow for autumn use; for winter use, sow next month. Radish, sow the Spanish for winter; Golden Globe and Red Turnip-rooted for autumn use. Red Radish, sow without delay, if not already done. Should the ground be dry, work thoroughly, and sow in the dust; the seed may vegetate with the first shower; a roller to compress the soil sometimes promotes vegetation; but there is this disadvantage—if heavy, tilling rain immediately ensues, the ground packs and the seed is lost. Pemuncrooks, White and Orange Globe Turnips, sow early in the month; the Early Dutch and Red-Topped, both strap-leaved varieties, may be sown until the first of September, though it may be well to sow at least a portion earlier, as at a late date it is difficult to remedy a failure. Read remarks under head of July.

In the South,—Cabbages, seed sow, to head in November; Landreth's Large York is proper; the Early Dwarf Flat Dutch is also an excellent variety to sow at this season. Cowpea and Guiltflower, sow, and transplant from an earlier sowing. Celosia, plant sets for autumn. Carrots, sow, Squash, sow, Ruta Baga, sow, to make up deficiencies in July sowing. Turnips, for table use, sow at short intervals. Potatoes, plant for winter use, Lettuce, drill for heading. Radishes, sow from time to time. Beets, may be sown for the winter supply. Seeds directed to be saved this month it may be necessary to defer until the next, by reason of heat and drought. Let the young gardener be not discouraged—ultimate success will attend persevering efforts. His just care is to provide reliable seeds, then onword be his motto.

HORTICULTURAL.

REMOVING TREES.—A correspondent, who lives in a suburban village, asks us as to the best time of the year for removing trees. Almost any time will do, we answer, except in summer. Even large trees, whether evergreens or deciduous, can be safely removed, and the most of the roots preserved, if a moist day be selected. In desperate need try a moonlight night. It is the sun that does the mischief. Tree roots stand currents of hot air about as well as fish do. Small trees are better every way—if one can wait. The man who has not yet learned the pleasure of watching growth has one pleasure yet in store for him; if he will but put himself in the way of it. A love of planting comes with the practice of it like any other virtue. Give the roots plenty of room, and observe the precautions we have mentioned, and your trees will live, while other trees, without these precautions, even if planted in late fall, or early spring, will die.

OUR NEW COOK-BOOK.

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

MEATS.

Beef Pie.—Take cold roast beef or steak, cut it into thin slices, and put a layer into a pie-dish; shave in a little flour, pepper, and salt; cut up a tomato or onion, chopped very fine, then another layer of beef and seasoning, and so on until the dish is filled. If you have any beef gravy put it in; if not, a little beef dripping, and water enough made sufficient gravy. Have ready one dozen potatoes well boiled and mashed, half a cup of milk or cream, and a little butter and salt; spread it over the pie as a crust, an inch thick; brush it over with egg, and bake it about twenty-five minutes.
HEALTH DEPARTMENT.—HORTICULTURAL.

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lings from injury, but to be well assured in their own minds, that their own officiousness do not be the greatest evils from which the tender offspring suffers.

HEALTH DEPARTMENT.

HEALTH IN RELATION TO BEAUTY.—The first great law of beauty, as of health, is cleanliness. Pure water is the best of all agents of cleanliness. It is most favorable to the beauty of the skin and complexion when lukewarm. After such a bath, the skin becomes softer, more flexible, sleek, and glossy. The body should always be rapidly and thoroughly dried, and a brisk walk or some active exercise or other for a few minutes afterward, will be advantageous.

The various Russian and Turkish baths, the effect of all of which is to force the perspiration, are not favorable to the beauty of the skin. A simple vapor-bath, with moderate rubbing, may be allowed, but not the fogs of hot steam, followed by drenches of ice-water, and the disinfecting process of shampooing. The ancient practice of anointing the body after bathing with oil and perfumed unguents, was favorable to the health and beauty of the skin, and might be revived with advantage. There are various emollient and perfumed baths, which are in great favor with the luxurious. These are composed of oil, milk, buttermilk, or various aromatic herbs. The famous beauty of the old French Directory, Madame Tallien, was in the habit of bathing herself in strawberry and cream. The best of all emollient baths is that made of bran and water. Flax-seed is also a good ingredient. For an aromatic bath, there is nothing better than lavender, which derives its name from its use. The French "pote d’ameuse," made of almonds, ground rice, ross root, essence of lavender, cloves, etc., is often added by the Parisian dames to their baths, and its effect is highly appreciated by them.

Exercises in the open air, and at all seasons, is a prime promoter of health. Walking, when not carried to an excess, is one of the best methods of exercise. It requires a regularity of movement, favorable to graceful development, especially of the chest and lungs. Taken with a pleasant companion, or in a party of three or four, it is better than when taken alone. You should walk briskly, so as to quicken the circulation, bring a good warmth to the skin, and induce a moderate perspiration. Horseback exercise is particularly favorable to female form, stature, and grace. This, moreover, held to be the best preventive of an excessive plumpness.

Dancing is also an excellent exercise, but not as it is generally practiced. Nothing, in fact, can be more hurtful to the health than the fashionable balls in overcrowded rooms, where the atmosphere is hot and pestilential, the excitement intense and sensuous, and the indulgence in eating and drinking excessive and untimely. The dance, to be healthful, should be in the open air, or in well-ventilated rooms and should consist not of the stiff, mincing steps of the modern beau and belle, but of the hearty shake-downs and double-shuffles of their grandmothers and grandfathers. The game of battledore and shuttle-cock is good, and so is the croquet now in vogue; but both should be played always in the open air, and with an outdoor freshness of spirit, and not the b Niminess of drawing room attitudes and manners.

Gymnastics, or calisthenics, as they are sometimes called, should be a branch of all education, and the facility of that of girls. Anthropology, or in fact any other ology, is comparatively unimportant, when compared with that art which is essential to the development of the physical vigor and beauty of woman. It was in the gymnasia where the Greek woman formed herself into that immortal model of graceful proportion, which all admire and strive to imitate; but neither modern art, nor nature, unless rarely, can reach.

Finally, the best means of acquiring and preserving good looks, and even health, is the proper culture of the understanding and affections. A quick intelligence, and a gentle sentiment, will be reflected purely in the countenance, and endow the homeliest face with an attractive beauty beyond that of all charms of form and complexion. Good humor has more to do with good health than is generally supposed. They react upon each other.

HORTICULTURAL.

MISCELLANEOUS DIRECTIONS FOR AUTUMN.—At no time of the year is the gardener more required than in the autumn. The wet and cold weather comes upon us now, with an entire disregard of our inclinations or conveniences. Flower-beds, so lately gloriously in our summer beauty, are broken down and deformed by heavy rains; and mildew and rosetness are quickly developed under the luxuriant foliage. At such times a nipping frost is almost a blessing; for it enables us to clear away the beds and borders, and put them in winter trim; but, as this catastrophe may not occur yet for some weeks, we must adopt another policy, and endeavor to dress up our peonies and ruffled flowers. Overgrown branches may be cut away, to let in more light and air to what remains; all dead stems and leaves must be removed, and everything that has done blooming, be either taken into winter quarters or thrown upon the rubbish heap. By a little care in this way, neatness, at least, may be kept up some time longer, and every facility be given for such flowers to bloom as the season will admit of.

Herbaceous plants should now be got into good trim, by cutting down all the stems, and by lessenning the roots, if necessary. Everything of this kind will deteriorate, if the old stock is left untouched, year after year; a division should, therefore, take place, occasionally, care being taken to throw away the centers, and to preserve the outer parts of the clumps. Pansies should now be brought into the state they are intended to keep till they bloom in the spring, all the old and hollow stems being cut away; the soil, round about each plant, may be forked up a little, and brought lighti under and about the now shoots; this will assist drainage, and also help to protect the plants from frosts.

We wish our readers would try experiments with the better kinds of Fuchsias, as to their power of standing frosts out of doors, as the old varieties do. It would be a great advantage to get strong shoots in the spring, from old roots of the flower, springing up from the soil as the F. cocinea and F. virgata will after the hardest winter. Where the stock is large, it will be worth while to leave some robust plants in the ground, to cut them down as soon as the first appears, and to place conical piles of sawdust or ashes over each. Many plants have had the reputation of being tender until, by accident, they have been found to be hardy; and, perhaps, this may be the case with this superb ornament of the garden.

THE KITCHEN GARDEN.

To the Middle States, many and varied are the duties which devolve on the gardener at this season; not only do the growing crops demand attention, but seeds are to be sown to provide the necessary plants for the ensuing spring. Bods are still to be divided, and the rest, though not so many as in the spring, and to a much smaller extent, the same. Cabbages, Landmark's Large York and Early York, now to plant out in autumn, or box up in cold frame to keep till planting-time in spring; the latter end of the month will be time enough to sow in the latitude of Philadelphia. Turnips, the Early Dutch and Red-Topped, may be sown within the first week of the month, if failure has attended earlier efforts. In some sections the 19th denotes the early sowing; they are less promising after the nights become cool and dew heavy.
Celerery, earth up. Corn Sauté, Scorcy Gravy, and Cherwell, saw for winter salad. Lettuces, saw for spring planting, the plants to be kept during winter in cold frames. Spinach, sow early in the month for autumn use; later for winter and spring. Turnips and Radish Beets cultivate.

In the South the work in the garden has again commenced. In take them on earth up from the pot when they are green, and stike them to advance. It is not too late to plant Beans; transplant Cabbage, sown last month; Lanstruth's Early York and Large York Cabbage may still be sown; toward the close of this and the forpart of next month, sow Drumhead, Flat Dutch, and Drumhead-Savoy Cabbage, to come in early in the spring, and to secure a good supply now liberally; the oil will have their share. Transplant Cabbage and broccoli. Saw Turnips. Potatoes, planted last month will require culture. Onion may be sown for a general crop, if bulbs to plant are not at hand. Carrots, sown now, will be fit for use in December. Spinach may be sown from time to time. Bulbs also. Celerey plants need lifting. Lettuces may be transplanted. Sow Radishes frequently.

The inexperienced gardener may recur to what has been said under the head of August—perchance some hint has there been dropped which may be useful to him; at the same time let us advise him to exert his own judgment in much that may demand his attention. Self reliance is invaluable, and an occasional failure will be well repaid by the experience it may bring. One thing he will surely learn, that to succeed with any crop, the first requisite is Good Soil; in vain will he sow, plant, and water, if he's enticed to purchase seeds of doubtful quality by the quotation of low prices.

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O U R  N E W  C O O K - B O O K

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Lobster Bisque.—Boil the lobster, take out the meat, mince it fine; pound the corn smooth, and grate, for one lobster, the yolks of three hard-boiled eggs. Season with Cayenne pepper, a little nutmeg, and salt. Make a batter of milk, flour, and well-beaten eggs—two tablespoonsfuls of milk and one of flour to each egg. Beat this batter well, and mix the lobster with it gradually, till it is stiff enough to roll into balls the size of a large plum. Fry in fresh batter, or the best salad oil, and serve up either warm or cold.

VEGETABLES.

Baked Tomatoes.—Take off the stalks from the tomatoes, cut them in thick slices, and put them into a deep baking dish; add a plentiful seasoning of pepper, and salt, and butter; cover the whole with bread-crumbs; drop over these a little clarified butter; bake in a moderate oven from twenty minutes to half an hour, and serve very hot. This vegetable, dressed as above, is an exceedingly nice accompaniment to all kinds of roast meat. The tomatoes, instead of being cut in slices, may be baked whole; but they will take rather longer time to cook.

Spinach.—Pick and wash perfectly clean two or three pounds of spinach, put it into a sauce-pan with a little water, and let it boil till quite done. Turn it out on a half-sieve to drain, pour the water away, and pass the spinach through the sieve. Put a good lump of butter into a sauce-pan with a glint of flour; mix well, add the spinach, pepper, and salt to taste, and a little milk; stir well and serve.

DRINKS.

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

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

FASHIONS FOR SEPTEMBER.

FIG. I.—WALKING-DRESS OF GRAY ALPACA.—The skirt is made with two scant flounces, each headed by three bias bands of silk of a duchess shade than the alpaca. The waist is made with a plain, pointed basque at the back, and a deep apron front, and is trimmed with a bias band of silk, and a row of large buttons covered with silk. The sleeve is full, with a plaiting of alpaca inserted in the bottom, forming a ruffle. Gray straw hat; trimmed with a white and gray plume. Gray veil.

FIG. II.—CARRIAGE-DRESS OF PEACH-GOLDEN SILK.—The skirt is trimmed with one plain ruffle, headed by a band of black velvet. The loose Polonaise has a finish of black velvet, and black ball fringes, and a large bow of black velvet at the waist behind. Straw bonnet, trimmed with blue and black feathers.

FIG. III.—HOUSE-DRESS.—The lower part of which is of dark slate-gray velvet, made quite plain; the upper skirt is of rich crimson silk, very much frilled up at the back, and with the front trimmed with five ruffles; two long ends of the velvet fall from beneath the trimming of silk at the side. Sleeves rather loose, with lace under-sleeves, and a heavy fall of Valenciennes at the neck.

FIG. IV.—WALKING-DRESS OF OLIVE-BROWN CASHMERE.—The skirt has one deep flounce, headed by a scant flouncing of the material of the dress; a second flouncing is placed some distance above. The Louis XV. lace has a deep vest, and
The kitchen garden.

The kitchen garden.

In the Middle States the season for gardening is drawing to a close; indeed it is limited to the preservation of roots, and the harder vegetables, for winter use, and such operations as may be preparatory to another season. Now is a good time to transplant Fruit and Ornamental Trees, Shrubs, etc. On loamy and light land, we prefer decidedly fall planting; on heavy soil, or where the subsoil is clay, thus retaining the moisture near the surface, spring may be a more favorable season—and it is also generally esteemed the best for green beans, Asparagus, beets, winter greens, Beets, dig and store. Collards, place in safe quarters Carrots, dig and store. Celery, earth up tightly. Drain vacant grounds, if needed. Horse-radish, dig and store for convenience. Onions, in store examine. Parsnips, dig for convenient access. Salads, dill, etc.

In the South the garden work is ample to occupy attention. Peas, sow; if they escape the frost, they will be ready for use in April. For sowing at this season, we recommend the Tom Thumb; if sown once or twice, it is an abundant bearer, and is withal quite early; also McDonnell’s Little Gem, a pea of similar habit, but superior in quality. If, as well as the Tom Thumb, it is desired to be adapted to early sowing in the South where, on apprehended frost, protection may be given; it is also equally well suited to early spring planting for the same reason, and if planted on ground manured excessively high, will yield as much, to a given quantity of land as any Pea known to us. Collards, should plants remain, set out. Onions, plant. Celery, Blanch. Salads, sow on sheltered spots. Radishes, sow; if frost kills them, it is only a little labor lost. Plenty of Landreth’s seeds are to be had. Try again.

Our new cook-book.

Blackberry soup.—To make blackberry soup, take a pint of ripe blackberries, and a pint of rich cream, and stew them together until they are thickly pulpy. Then add a tablespoonful of sugar, and a tablespoonful of salt, and cook for ten minutes. Pour the soup into a tureen, and serve it hot.

Desserts.

Mince Meats.—Three pounds of mince, ground, three pounds of currants, three pounds of beef-fat, chopped fine, one pound of bread-crumbs, three-quarters of a pound of mixed candied peel, one and a half pounds of fillets of beef, previously cooked. Salt, sugar, spices, and ginger to taste. Each ingredient to be chopped up separately, and very fine. Mix all well together, and take especial care that the beef is well mixed with the other ingredients. Moisten with a bottle of brandy, and stir occasionally.

Another.—Half a pound of candied peel, cut in delicate slices, then chopped, half a pound of blanched almonds, chopped, two wineglassfuls of brandy. Mix well together with a wooden spoon, and put the mince-meat, well pressed down, into a covered dish, and over very well. The mince-meat should be made some days before it is wanted, and when about to be used, a little more brandy should be stirred into it.

Another.—Quarter of an ounce of fine salt; half an ounce of mixed spice, three pounds of moist sugar, three pounds of well-cleaned currants; two pounds of stoned mince, chopped, two and a half pounds of beef-fat, finely chopped. The thinnest peel of two lemons and their juice. Two pounds of apples, peeled and chopped, and well washed.

Orange Pudding.—Six tablespoonfuls of flour, one quart of milk, three eggs, one teaspoonful of sugar, and salt; take a little of the milk and stir with the flour, to make a batter, and boil the remainder. When the milk boils, add the batter, and when sufficiently cooked, take it off, and stir in the eggs, beaten. Stir a part of the sugar in the pudding-dish, then pour in the pudding, and put the rest of the sugar on top. Flavor to taste, and cover tightly until cold.

Apple Custard.—Take a pint of boiled apples, and mash them as fine as possible. Add the yolks of six and the whites of three eggs, well-beaten; one teaspoonful of cream, a little rose-water, some nutmeg, cinnamon, and a small lump of butter. Mix all together, and sweeten it well. Then make a good crust. Pour in the mixture, and bake in an oven.

Custard Pie.—Take the yolks of three eggs, two tablespoonfuls of sugar, and one of flour, beat hard; then flour, and add two teaspoonfuls of milk, and bake. To the whites of three eggs, beaten to a stiff froth, add two tablespoonfuls of sugar, and flavor. When the pie is done, spread evenly over it, and set it in the oven for a few minutes.

Potato Custard (for Poultry).—A cupful of mashed potatoes, four eggs, as much sugar as you like, enough milk to mix it, and flavor with essence of lemon.

Soups.

Pea Soup.—Take a knuckle of veal, put it in a pot, with four quarts of water, and add a teaspoonful of salt to each quart. Pare and slice three onions, four turnips, two carrots, a bunch of sweet herbs, and a small portion of celery. Let the veal boil one hour, then add the above vegetables. When they are tender, strain the soup. Put it in the pot they were boiled in, thicken the soup with some flour mixed smoothly with a little water, and add a little parley, finely chopped. Make some dumplings of a teaspoonful of batter, to two of flour, and milk and water enough to make a very soft dough. Drop them into the boiling soup. They should be about as large as a walnut when they are put in. Dish the meat with the vegetables around it. Drawn butter may be served with it, or any other meat sauce.

Nourishing Broth.—Get a set of fowl giblets, wipe them well over with a wet cloth, then put them into cold water, and wash them thoroughly. Drain off this water, and put the giblets into two quarts of water, and allow them to simmer very gently, till it is reduced to one quart, then strain off the liquor. This broth is very nourishing and strengthening for invalids. What is usually called a “set” of giblets consists of the feet, head, liver, and gizzard; but at the poulterers they generally sell more than one set together, and, possibly more than one would be required to make the broth sufficiently strong. The head, neck, and feet are alone used to make nourishing broth. Some salt is usually put in, and certainly much more than one set is required to make a quart of broth.

Apple and Currant Soup.—Cut in slices four pounds lean beef or mutton, fry them brown, and lay them with their gravy in the stew-pan; cut six carrots, and as many turnips in slices (the latter may only be quartered) three tolerably sized onions, two tablespoonfuls of black pepper, whole, and two heads of celery, with their green tops on; let it boil, and then simmer till the meat is reduced to a pulp; strain it, and serve with or without vegetables.

Meats.

To Cook Cold Meats.—Boil slightly some macaroni in milk; line a shape with it; have ready some finely-minced cold meat, and a nice flavoring of onion and pieces of macaroni; put all together in the shape, and boil half an hour.

2. Mince the meat fine, with a little fat, and season with pepper and salt, and chopped herbs; have ready some nice part yoke, put the meat into small rolls, or one large one, and bake for half an hour; or patties may be made by baking the same in small patty-pans. A leg of mutton will cut nicely into two or even three joints, and the same can be done with strim or ribs of beef; the livers are very nice, boned and rolled, either steamed or roasted. Too much twice-cooked meat is very unwholesome for any one, especially for children.