

## CAKES.

*Savoy Cake.*—Ingredients: The weight of four eggs in pounded loaf sugar, the weight of seven in flour, a little grated lemon-rind, or essence of almonds, or orange flower-water. Mode: Break the seven eggs, putting the yolks into one basin, and the whites into another. Whisk the former, and mix with them the sugar, the grated lemon-rind, or any other flavoring to taste. Beat them well together, and add the whites of the eggs, whisked to a froth. Put in the flour by degrees, continuing to beat the mixture for a quarter of an hour; butter a mould, pour in the cake, and bake it from an hour and a quarter to an hour and a half. This is a very nice cake for dessert, and may be iced for a supper-table, or cut into slices and spread with jam, which converts it into sandwiches.

*Gingerbread Cakes.*—To one pound of sifted flour, allow half a pound of pounded loaf-sugar, three quarters of a pound of fresh butter, one pound treacle, one nutmeg grated, the weight of a nutmeg of poudded mace, and as much of pounded cinnamon, one ounce of pounded ginger, one ounce and a half of candied orange and lemon-peel, cut small, one-half ounce of blanched sweet almonds, cut in long thin bits, and two well-beaten eggs. Melt the butter with the treacle, and when nearly cold stir in the eggs and the rest of the ingredients; mix all well together, make it into round cakes, and bake them upon tins.

*Currant-Cake.*—A quarter of a pound of butter, half a pound of flour, two ounces of currants, six ounces of sugar, two eggs, a tablespoonful of brandy or rose-water, milk enough to form a dough. Rub the butter, sugar, and flour together with the fruit, which must have been washed, picked, and dried. Beat the eggs and add with the brandy or rose-water, and milk enough to form a dough. Roll it out thin and cut it into cakes.

*Derby Short Cake.*—Rub half a pound of butter into one pound of flour, and mix one egg, quarter of a pound of sifted sugar, and as much milk as will make a paste. Roll this out thin, and cut the cakes with any fancy shapes or the top of a wineglass. Place on tin plates; strew over with sugar, or cover the top of each with icing, and bake for ten minutes.

## SANITARY.

*To Cure a Cold.*—Put a large teacupful of linseed, with a quarter of a pound of sun raisins, and a two-ounce stick of liquorice, into two quarts of soft water, and let it simmer over a slow fire till reduced to one quart. Add to it a quarter of a pound of pounded sugar-candy, a tablespoonful of old rum, and a tablespoonful of the best white wine vinegar or lemon-juice. The rum and vinegar should be added as the decoction is taken. The dose is half a pint, made warm on going to bed; and a little may be taken when the cough is troublesome.

*Burns, Scalds, and their Treatment.*—Mix common kitchen whitening with sweet oil, or, if sweet oil is not at hand, with water. Plaster the whole of the burn, and some inches beyond it, all round, with the above, after mixing it to the consistency of common paste, and lay it on, an eighth, or rather more, of an inch in thickness. It acts like a charm; the most agonizing pain is in a few minutes stilled. Take care to keep the mixture moist by the application, from time to time, of fresh oil or fresh water, and at night wrap the whole part affected in gutta percha or flannel, to keep the moisture from evaporating. The patient will, in all probability, unless the flesh be much injured, and the burn be a very bad one, sleep soundly.

*To Soften the Hands.*—Half a pound of mutton tallow, one ounce of camphor gum, and one ounce glycerine; melt, and when thoroughly mixed, set away to cool. Rub the hands with this at night. It will render them white, smooth, and soft.

## MISCELLANEOUS.

*Skeleton Leaves.*—It is hardly possible to lay down any positive rule for the length of time skeleton leaves should remain in the chloride of lime for the bleaching process. It depends much upon the temperature and the season of the year, also upon the texture of the skeleton, whether tough or brittle. For instance, one night will often suffice for poplar, pear, or ivy-leaves, while a much longer time would be required for an India-rubber or a magnolia leaf. In general, a tolerably safe guide is the appearance of the leaf during its immersion in the chloride, which must be closely watched. When it becomes so colorless as to be scarcely perceptible in the liquid, it should be taken out and examined, and in most cases it will be found sufficiently bleached. It must then be washed in clean water, which should be changed until the excess of chloride is removed; this will form a slight scum on the surface of the water, and the absence of it will indicate that the leaf does not require further cleansing. I can but add, that in all these matters experience is the only effectual instructor, and that no one must be disappointed if amongst thirty or forty skeletons there be not more than half a dozen perfect enough to be worth the trouble of mounting.

*Useful Hints.*—The mildew upon linens proceeds from their being put away damp from the wash, and it is a difficult blemish to remove. When it has unfortunately occurred, it will be found that soap rubbed on, and afterward fine chalk scraped upon the spots, with a day's exposure to the sun, will remove it—if not at once, at least upon a repetition. Fruit and red-wine stains may be removed by a preparation of equal parts of slacked lime, potass, and soft soap, and by exposure to the sun while this preparation is upon the stain. Salt of lemon (oxalate of potass) will remove ink and iron mould. When linen or muslins are scorched in the getting up, without being actually burnt, a brown mark is left upon the spot, which may be removed by laying some of the following composition upon it before the article is again washed: Slice six large onions, and express the juice, which must be added to a quart of vinegar, with one ounce rasped soap, quarter of a pound of fuller's earth, one ounce of lime, and one ounce of pearlsh. Boil the whole until the mixture becomes thick, and apply it to the scorched spot while it is hot.

*Paste that will Keep a Year.*—Dissolve a teaspoonful of alum in a quart of warm water. When cold, stir in as much flour as will give it the consistency of thick cream, being particular to beat up all the lumps; stir in a little powdered rosin, and throw in half a dozen cloves, to give a pleasant odor. Have on the fire a teacupful of boiling water; pour the flour mixture into it, stirring well all the time. In a few minutes it will be of proper consistency. Pour it into an earthen or china vessel; let it cool; lay a cover on and put it in a cool place. When needed for use, take out a portion and soften it with warm water. Paste thus made will last twelve months. It is better than gum, as it does not gloss the paper, and can be written upon.

## FASHIONS FOR APRIL.

FIG. I.—WALKING-DRESS OF DARK-GRAY POPLIN.—The skirt is trimmed with two flounces, the lower one quite scant, and the upper one put on in full side plaits, headed by a standing-up ruffle of black velvet. The upper-skirt is a good deal puffed at the back, open and pointed in front, and trimmed all around with black velvet. A black ball fringe trims the back part of this tunic. The basque is of the coat shape, opening over a deep black velvet vest, and is trimmed with black velvet. Half-loose sleeves, trimmed with fringe and velvet.

FIG. II.—CARRIAGE OR WALKING-DRESS OF DOVE-COLORED

*Wedding or Christening Cake.*—Take three pounds of butter, four and a half pounds of flour, three pounds of sugar, six pounds of currants, one and a half pounds of candied lemon, half a pound of almonds, half a pound of citron, thirty eggs, a pint of brandy, and a pint of milk. Beat the butter in a pan till it is like thick cream, but be sure not to make it too hot; then add the eggs by degrees, till they are quite light. Next beat in half the flour; then put the milk and brandy in. Grate the rinds of six lemons, and put in the rest of the flour, currants, candied lemon-peel, almonds, and half an ounce of mixed spices, such as cloves, mace, cinnamon, nutmeg, and allspice, beaten and sifted through a fine sieve. If you bake the whole in one cake, it will take three hours and a half; it must not be baked too quickly.

*Seed-Cake.*—Three-quarters of a pound of butter, three eggs, one pound of flour, three-quarters of an ounce of caraway seed, three-quarters of a pound of sugar. Beat the butter to a cream. Add the caraway seed and sugar, and mix them well together, stirring in gradually a teacupful of milk. Whisk the eggs, add them to the other ingredients, and beat again for five minutes. Mix a teaspoonful of baking-powder with the flour, and add it by degrees, beating the cake well until all the ingredients are thoroughly incorporated. Put it into a tin lined with buttered paper, and bake it in a moderate oven for two hours.

*Corn-Meal Bread.*—Pour over a pint of nice corn-meal, one pint of hot new milk; beat this well, and add a little salt, then stir in a large spoonful of nice sweet lard, beat two eggs very light, and stir in also; this must be well beaten, and of the consistency of rather thin batter, add more milk should it be too thick, then mix in a large spoonful of yeast, butter the pans, and set it to rise in them; when risen, have the oven of a moderate heat, and put them in; bake two hours and a half, to a light brown. Serve hot.

*Corn-Bread Rusk.*—Take six cupful of corn-meal, four cupful of wheat flour, two cupful of molasses, two teaspoonful of soda, and a little salt; mix this well together, knead it into dough, then make two cakes of it, and put into the tin or iron pans, and bake one hour.

*Another Nice Corn-Bread.*—Thicken one pint and a half of rich butter-milk with corn-meal to the consistency of batter; dissolve one teaspoonful of soda in a cup of new milk, add a little salt, and beat very light; pour this into buttered pans, and bake two hours. Serve hot.

## DESSERTS.

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

*German Flummery.*—Half a pint of milk, two ounces Oswego corn-flour, two ounces of sugar; boil all together till moderately thickened; add a few drops of essence of vanilla or lemon, and mix with the whites of four eggs, beaten to a light snow: turn the whole into a wet jelly-mould, set to get firm in a cool place, and serve with any fruit-syrup or boiled custard-sauce.

*A German Sweet Dish.*—Boil some Spanish chestnuts until they are soft enough to be crushed with a spoon and passed through a sieve. Beat up the whites of six or eight eggs into a froth, with half a pound of lump-sugar that has been grated on the rind of a lemon. Pile up the chestnuts while warm in a dish, and cover them thickly with the whip just before serving them.

*Eve's Pudding.*—Six eggs, six apples, six ounces of bread-crumbs, four ounces of sugar, a little salt, six ounces of currants, a nutmeg. Three hours will boil it.

*Easy-Made Pudding.*—Take half a pound of each, currants, flour, and chopped beef-suet, four ounces molasses, and a cupful of milk; add a little spice; mix well together, and boil it in a cloth or basin for four hours.

*Wee Pudding.*—A quarter of a pound of flour, quarter of a pound of butter, quarter of a pound of sugar, two eggs, rind of a lemon. Beat for twenty minutes; half fill teacups, and bake for twenty minutes.

## MISCELLANEOUS.

*To Take Stoppers Out of Bottles or Decanters.*—Take the bottle or decanter by the neck with the left hand, and place the first finger at the back of the stopper. Take a piece of wood in the right hand, and tap the stopper first one side, then the other, turning the decanter round in the hand. A quick succession of little, short taps is the most effective. If this plan fails, wind a bit of rough string once round the neck, one end of the string being held by one person, the other by another; pull backward and forward till the neck becomes hot with the friction. Then tap as before. Stoppers often become wedged into decanters from the wrong stopper being used. To avoid this the bottom of the stopper should be scratched with a number, and a corresponding number scratched under the bottom of the decanter.

*To Wash Hair Brushes.*—Fill a pan with hot water, with a piece of soda dissolved in it—say a quarter of an ounce to half a gallon of water. Comb the loose hair out of the brushes; take one brush at a time by the handle and dip it in the water without wetting the back of the brush. It must be dipped several times. Then rinse in cold water, and put near the fire or in the open air till dry.

*To Purify River or Muddy Water.*—In a quart of warm water dissolve an ounce of alum, and stir it about in the proportion of a teacupful to each gallon. The impurities present will settle at the bottom, and the water will in the course of a day be quite clear.

*To Destroy Bed Bugs.*—There are innumerable receipts for the destruction of this household pest. One of the best is the following:—Scald the bedsteads, and wipe them dry; mix ordinary lamp-oil with a little quicksilver, and apply this to the cracks with a feather.

*Cement for Stoves.*—When a crack is discovered in a stove, through which the fire or smoke penetrates, the aperture may be effectually and readily closed with a composition consisting of wood-ashes and common salt, made into a paste with water. plaster this over the crack.

*To take Rust out of Steel.*—Cover the steel well with sweet-oil, and let it remain there for two or three days; then use unslacked lime finely powdered, and rub with it until all the rust disappears.

*To Remove Wax-stains from Cloth.*—Lay over the stains two thicknesses of blotting-paper, and apply for a moment the pressure of a moderately-hot iron. The stains will be instantaneously and entirely removed.

*To Drive Flies from a Room.*—Mix with half a teacupful of milk a tablespoonful of finely-ground black pepper, and the same quantity of sugar. Put this about the places where the flies are most numerous.

*To Prevent Flat Irons from Sticking.*—Irons are apt to stick to starched articles. To prevent this, lay a little fine salt on a flat surface, and rub the iron well over it. This will make the iron smooth, and also remove smokiness.

*To Prevent the Incursions of Mice.*—Strew wild mint where you wish to keep the mice out, and they will never trouble you.

*To Stop a Leak.*—Beat yellow soap and whiting, with a little water, into a thick paste. Rub this over the part where the leakage is, and it will be instantly stopped.

## MISCELLANEOUS.

*Coffee as a Disinfectant.*—Coffee is an effective disinfecting agent, as the following experiment will show:—A quantity of meat was hung up in a room which was kept closed until the decomposition of the meat was far advanced. A chafing-dish, was then put in, and some half-roasted coffee thrown on the fire. In a few minutes the room was disinfected. The best way to effect this fumigation is to strew ground coffee on a hot iron plate.

*To Destroy Cockroaches.*—Half-fill an earthenware basin or deep pie-dish with sweetened beer. They will enter the basin or dish, drink the beer, and, in their efforts to climb the glazed surface of the earthenware, will fall back and be drowned.

*To Remove Ink or Stains from Tables, etc.*—Apply to the stain a feather moistened with muriatic acid; do not suffer it to remain long, or a mark will be left. Rub it briskly with a piece of soft rag, and, when the stain is removed, drop a little sweet oil on the part, and give it a polish.

*Prevention of the Smell of "Green Water."*—To prevent this intolerable nuisance, put a tablespoonful of free chlorine into a pan, and then pour upon it the water in which the vegetables have been boiled. All disagreeable effluvia contained in the water will be instantly destroyed.

*To Prevent Lamp-Glasses Breaking.*—To prevent lamp-glasses breaking by the sudden contact with heat, the best way is to cut or scratch the base of the glass with a glazier's diamond. Another method is to put the glasses into a sauce-pan of water, and boil them. This seasons them.

## FASHIONS FOR NOVEMBER.

FIG. I.—CARRIAGE-DRESS OF PEACH-COLORED SILK.—The skirt is trimmed with six rows of velvet of the same color, put on in clusters of three. The tunic is apron-shaped, and short in front, longer and square at the back, where it is very much puffed up, and is trimmed with deep chenille fringe of the color of the silk. Wide, scarf mantilla of black velvet, edged with a rich embroidery in gold and red; the ends are sufficiently long to throw over the shoulder. Hat of velvet, like the trimming on the dress, with a high, pointed crown, trimmed with a long, sweeping black plume.

FIG. II.—EVENING DRESS OF WHITE MUSLIN, WITH ONE DEEP, PLAIN FLOUNCE.—Opera cloak of salmon-colored silk trimmed with embroidery and tassels.

FIG. III.—CARRIAGE-DRESS OF GREEN SILK.—The skirt is made with a demi-train, and trimmed with two bands of fur. The upper-skirt is square behind, a good deal puffed in the back, and trimmed with a band of fur; the quilted corner is bound back at the bottom. The skirt, in front, short and round, and trimmed with pipings of the silk, and bands of fur. The sleeves and waist made to correspond. Bonnet of wine-colored velvet, with a black lace veil.

FIG. IV.—WALKING-DRESS, OF BLACK VELVET.—The skirt and dolman are both richly embroidered in black silk. The dolman is not a circular cape, but there are bias pieces set in which form a sleeve as it falls over the arm. Bonnet of black velvet, and black lace veil.

FIG. V.—WALKING-DRESS OF BLUE CASHMERE.—The lower-skirt is trimmed with a band of fur, over which falls a band of cashmere, cut in points, and headed with four bands of blue velvet ribbon. The upper-skirt is made very long both back and front, the front part being carried back and meeting behind, and is trimmed to correspond with the lower-skirt. The waist is cut with a basque, and with the deep sleeves is trimmed like the skirt. Bonnet of blue velvet.

FIG. VI.—WALKING-DRESS OF PLUM-COLORED CASHMERE.—The under-skirt is trimmed with a deep flounce laid in full

plaits, and put on with two rows of wide, black braid. The upper skirt is a full polonaise, belted at the waist; it is trimmed with a bias band of the cashmere, headed by a row of black braid. The pocket and sleeves, with deep cuffs, are also trimmed with braid.

FIG. VII.—CARRIAGE-DRESS OF BLACK SILK WITH ONLY ONE SKIRT, which is trimmed with three graduated flounces, scalloped and bound with black. A bias band and plaiting heads the top flounce. Gray cloth jacket, with very wide sleeves, edged with a pointed trimming of the cloth, and bound with black. Black straw hat, trimmed with a black plume and gray ribbon.

GENERAL REMARKS.—As we said last month, the polonaise still is in favor. It is so convenient and so graceful that, unlike most fashions, we are loath to give it up. A great many entirely plain skirts will be worn, though under-skirts, much trimmed, are in favor. The untidy fashion of skirts touching the ground in walking, is still prevalent, though we are glad to see that many ladies of undoubted fashion and good sense are having their winter dresses made just to escape the ground.

Serges, poplins, cashmeres, merinos, and all the varieties of woolen goods come in the new shades, but for the winter, though contrasts will be worn, they will not be of so decided a kind as those used during the summer. So large a liberty is given to individual taste now, any color and any style almost may be worn and still appear in the mode. Very long polonaise, showing but little of the petticoat; polonais, short in front and long at the back, or long in front and short at the back; single skirts, very much trimmed, and skirts quite untrimmed, are all equally in good style. Sashes are still very much worn, but are almost always tied at the left side. Waistcoats are popular, but not universal. Basques are very generally worn. Coat-sleeves, and half-loose sleeves are both popular, though the former, on account of comfort, will be most worn during the winter.

One of the newest styles of trimming a black silk dress, is to put three plaiting of ecru cambric on the skirt, and one on the polonaise, if a polonaise is worn; if not, more plaitings must be added to the skirt.

We have nothing new to add to our remarks in the October number, with regard to the wraps of various kinds. Some persons prophesy large cloaks; but the fashion will hardly take, as they are so inconvenient.

BONNETS are still very much the shapes of those worn during the summer, but are a good deal loaded with trimming. Long ostrich feathers, as well as all kinds of jet ornaments, are used.

THE HAIR is generally creeping higher and higher up the back of the head, leaving the nape of the neck, which has been so long protected by heavy braids, quite exposed; and it is probable that increased neuralgia will be the consequence. Some ladies supply the place of their braids with two or three long curls.

## CHILDREN'S FASHIONS.

FIG. I.—BOY'S COSTUME.—The trousers are of dark gray cloth, reaching to the knee, where they are met by high boots. Claret-colored cloth over-coat, and claret-colored cap.

FIG. II.—GIRL'S DRESS OF BLUE AND STRIPED LIGHT-GRAY POPLIN.—Sacque coat of light-gray cashmere, with a deep cape. Both sacque and cape are trimmed with chinchilla fur. Hat of blue velvet, with a gray plume and bunch of pink roses.

We give, in the front of the number, various articles of dress for children, and describe them in detail in the "Every-Day" department, which see.