

## CHILDREN'S CLOTHES.

**SUITS FOR LITTLE BOYS.**—In the December number for 1871 we printed an article on clothes for babies, little girls, etc., etc. We now give, as then promised, a few hints on suits for little boys, etc., etc.

Suits for little boys are made of pique, trousers, waistcoat, and jacket, some are trimmed with black, blue, or red braid. Nothing can be prettier than the present style of dress for young boys. A great many jackets are made with square sailor collars, and several poplin and velvet suits have the jackets open at the neck, to display a frilled shirt, with ruffles at the wrist. The French style, too, is the fashion, viz.: a very full, loose, cambric shirt, more like a Garibaldi than anything else, with white linen trousers buttoning over it, and round the waist a thick, red silk, or Roman scarf. Scotch dresses are always worn; poplin suits, braided, are costly, but pretty. Long silk stockings, for full dress occasions, have quite taken the place of the socks boys formerly wore. An easy pattern for children's pinafores is as follows: it is quickly made, and has the further recommendation that in the nursery, no frock need be worn under it, as it is high to the neck, and as long as a frock, viz.: nineteen inches in the middle of the front and back, slanting up at the side, where it is an inch shorter. It is cut in two pieces only, back and front, both twenty-three inches wide at the bottom, fourteen inches at the top in the front (that is from the tip of one arm-hole to the other), and twelve at the back by the same mode of measurement. It opens down the back, the length of the opening being nine inches. Round the neck it is eighteen and a half inches; and from the top of the neck to the top of the arm-hole is two and a half inches. It has no sleeve, but it is cut so that the arm-hole projects a little; this is scalloped round, bound with braid, and trimmed with a little cotton braid, which is also put round the neck. Down the front there is a trimming of a strip of the material, scalloped at each edge, and bound and trimmed with braid; underneath this, at the waist, is a band which buttons at the back. On each side of the skirt are little pockets trimmed like the rest, which always give great satisfaction to the wearers. Colored print is the best material for these pinafores, or brown holland. It is quite a comfort now-a-days to see children in pinafores, or any other loose, easy dress, in which they can play about and enjoy themselves. We will describe one or two dresses which have been recently made for children's evening wear. A white grenadine skirt, with little flounces, edged with cerise ribbon; over this a panier tunic of red silk, rounded in the front, and caught up at each side with bows, and at the edge a gathered flounce of the same pinked on each side. The body was a low square, which is a style much worn by little girls, and inside it was a plaiting of rather thick white muslin, which made the dress half-high, much like the costumes worn by Anna Boleyn in her portraits. There was no berthe or braces, or anything on the body by way of trimming, except a *ruche* of the silk round the neck. The hair was plaited in two long ends, and allowed to hang down the back, having bows of red ribbon just at the tips, a style of hair-dressing which it is rumored the German ladies are going to adopt, and we to copy.

## OUR NEW COOK-BOOK.

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

## MEATS AND POULTRY.

**Cold Mutton Minced.**—Mince some cold mutton very finely, season it with pepper and salt, and put it in a pan with a little of the gravy, or with a small piece of butter. Heat it up, and serve it with fried tomatoes, or with poached eggs.

**Beef Potted.**—Take three pounds of lean beef, salt it two or three days with half a pound of salt, and half an ounce of saltpetre; divide it into pieces of a pound each, and put it into an earthen pan just sufficient to contain it; pour in half a pint of water, cover it close with paste, and set in a slow oven for four hours. When taken from the oven pour the gravy from it into a basin, shred the meat fine, moisten it with the gravy poured from the meat, and pound it thoroughly in a marble mortar with fresh butter until it becomes a fine paste; season it with black pepper and allspice, or cloves pounded, or nutmeg grated; put it in pots, press it down as close as possible, put a weight on it, and let it stand all night; next day, when quite cold, cover it a quarter of an inch thick with clarified butter, and tie it over with paper.

**Croquets.**—Chop very finely any sort of cold meats with bacon or cold ham, rub a teaspoonful of summer savory very fine, pound twelve allspice finely; boil one egg hard and chop it very fine, and one onion minced fine; mix this all together, then grate a lemon, and add a little salt; when well mixed moisten it with walnut catsup, form it into pear-shaped balls, and dredge well with flour; at the blossom ends stick in a whole clove; Then have boiling fat or dripping in the pan, dredge each pear again well with flour, lay them in the boiling fat, and fry a nice brown; then take them out and lay on a soft cloth in a hot place to drain. Serve hot.

**Pie made of Cold Roast Beef.**—Cut about half a pound of cold under-done beef into small pieces; add pepper and salt to the taste. Line a deep pie-dish with paste; put in a layer of meat. Over this strew some finely-minced onion, dredge flour over it, then add another layer of meat, onion, and flour, till the pie is full. Pour in a little water, and on the top layer lay some lumps of butter. Cover the top with paste, leaving a hole in the centre. Bake it, and serve with oyster sauce; or, in place of the onions, layers of oysters may be substituted.

## DESSERTS.

**Baked Apple-Pudding.**—This, when carefully made and well baked, is a very nice, wholesome pudding, the crust being remarkably light and crisp, though containing no butter. First, weigh six ounces of the crumb of a light, stale loaf, and grate it down small; then add, and mix thoroughly with it, three ounces and a half of pounded sugar, and a very slight pinch of salt. Next, take from a pound to a pound and a quarter of russetings, or any other good baking apples; pare and take off the core in quarters, without dividing the fruit; arrange them in compact layers in a deep tart dish, which holds about a pound and a half, and strew amongst them four ounces of sugar, and the grated rind of a fine fresh lemon; add the strained juice of the lemon, and pour the bread crumbs gently in the centre, then with a spoon spread them into a layer of equal thickness over the apples, making it very smooth. Sift powdered sugar over, wipe the edge of the dish, and send the pudding to a rather brisk oven for something more than three-quarters of an hour. Very pale brown sugar will answer for it almost as well as pounded. For the nursery some crumbs of bread may be strewed between the layers of apples, and when cinnamon is much liked a large tea spoonful may be used instead of lemon rind to flavor them.

**Baby's Pudding.**—Butter slightly a large cup without a handle, or a very small basin, and break lightly into it a penny sponge cake; pour over it one well-whisked full-sized egg, mixed with a quarter of a pint of milk; let it stand half an hour, and boil it gently, or steam it, for eighteen minutes. Lay writing-paper over it, and then a thin, well-floured cloth before it is put into the sauce-pan. The safer plan is to set it into about an inch and a half depth of boiling water, and to keep the cover closely shut while it is steaming in it, taking care that neither the cloth nor the paper over it shall touch the water. The pudding should not be turned out of the basin for five minutes after it is taken up.

**Rich Plum-Pudding.**—Beat up eight eggs, yolks and whites separately, and strain; mix them with a pint of thick cream; stir in half a pound of flour and half a pound of bread-crumbs rubbed through the colander; when well mixed, beat in one pound of beef-suet chopped very fine, one pound of currants, one pound of finely chopped raisins, one pound of powdered sugar, two ounces of candied lemon, and two of citron, and a nutmeg grated; mix up all with half a pint of brandy or of wine; boil in a cloth for six or seven hours. Any of these Christmas puddings may be kept for a month after boiling, if the cloth in which they are made be replaced by a clean one, and the puddings be hung to the ceiling of a kitchen or any warm store-room; they will then be ready for use, and will require only one hour's boiling to heat them thoroughly.

**icing Pastry.**—When nearly baked enough, take the pastry out of the oven and sift fine powdered sugar over it. Replace it in the oven, and hold over it till the sugar is melted a hot salamander or shovel. The above method is preferred for pastry to be eaten hot; for cold, beat up the whites of two eggs well, wash over the tops of the pies with a brush, and sift over this a good coating of sugar; cause it to adhere to the egg and pie-crust; trundle over it a clean brush, dipped in water, till the sugar is all moistened. Bake again for about ten minutes.

**Almond Hasty Pudding.**—Two ounces of butter, four eggs two ounces pounded almonds, two ounces sugar, a little chopped candied peel, half the crumb of a French roll. Beat the butter to a cream, add the egg-yolks one by one, beating the mixture till quite smooth; add the almonds, sugar, candied peel and bread, which must have been soaked in milk, well drained in a colander, and now thoroughly broken into the other ingredients; then finally four egg-whites beaten to a firm snow. Bake in a buttered dish, and serve the moment it leaves the oven.

**Apples Surprised.**—Peel, core, and slice about five nice cooking apples, sprinkle the slices with a spoonful of flour, one of grated bread, and a little sugar. Have some lard quite hot in a small stew-pan, put the slices of apple in it, and fry of a light yellow; when all are done, take a piece of butter the size of a walnut, a good spoonful of grated bread, a spoonful of sugar, and a tea-cupful of milk; put into the pan, and when they boil up throw in the apple slices hold the whole over the fire for two minutes, when it will be ready to serve.

**Orange-Pudding.**—Soak the crumb of a French roll in milk, let it drain in a colander for half an hour, break it with a spoon in a basin, add two ounces of sugar, grated, one ounce of butter, warmed, the yolks of four eggs, the juice of four oranges, the grated rind of one, and finally the four egg-whites beaten (not too stiffly) in a plate with a knife, and bake in a buttered dish in a quick oven. The pudding will be equally good boiled in a mould for an hour and a half, and served with a sweet sauce.

**Crumb-Pudding.**—Three egg-yolks, one ounce of sugar, one ounce of bread-crumbs, half a tea-spoonful of cinnamon. Beat the egg-yolks, sugar, crumbs, and spice in a basin for five minutes. Add the three egg-whites beaten to a light snow (not too firm), bake in a buttered shallow tin or dish, and when quite cooled turn into a flat dish with the lower side upward, pour over it a glassful of wine boiled with a little sugar and spice, and serve while hot.

**Wine Sauce for Puddings.**—Half a pint of sherry or Madeira wine, and half a gill of water; boil together, and add four table-spoonfuls of sugar, the juice of one lemon, and the rind cut into small pieces. To be poured over the pudding just before the latter is to be eaten.

**Sponge-Pudding.**—Mix one heaped tea-spoonful of baking-powder with half a pound of flour, and two ounces finely-chopped suet; add half a pound syrup or molasses and steam in a mould for six hours. This is an extremely nice pudding.

## CAKES.

**Luncheon Cake.**—One pound of sultanas, one quarter of a pound of moist sugar, one pound of flour, one quarter of a pound of butter, to be rubbed into the flour; one quarter of a pound of candied peel, one teaspoonful of carbonate of soda, dissolved in half a pint of new milk, lukewarm, and one egg. When these ingredients are well beaten up and mixed, pour them into the mould, and put it in the oven immediately. The sultanas may be omitted if preferred.

**Silver Cake.**—One cup of sugar, half cup of butter, one cup and a half of flour, half a cup of milk, half teaspoonful of soda one teaspoonful of cream of tartar, the whites of four eggs. Beat the butter and sugar to a cream, then add the milk and flour with the soda and cream of tartar, whisk the whites of the eggs to a froth, and stir them in gently at the last. A few drops of oil of almonds will give a fine flavor.

**Blanc Mange.**—Break one ounce of isinglass into very small pieces; wash it well, and pour on a pint of boiling water; next morning add a quart of milk, boil it till the isinglass is dissolved; strain it, put in two ounces of sweet almonds blanched and pounded; sweeten it, and put it in the mould; when stiff, turn into a deep dish, and put raspberry cream around them.

**Common Plum-Cake.**—One pound and a half of flour, three ounces of butter, three ounces of sugar, three ounces of currants, and milk enough to form a dough. Add half a tea-cupful of home-made yeast with the milk; set it to rise, and, when light, bake it in a moderate oven.

**Crumplets.**—Take one pound and a half of flour, three pints of milk, two spoonfuls of yeast, two fresh eggs; mix the milk just warm with it, beat it in a batter, let it stand till it rises in bubbles to the top; bake them on a polished iron, with tin rims.

**Diet Bread.**—To one-half pound of sifted sugar put four eggs; beat them together for an hour; then add one quarter of a pound of flour, dried and sifted, with the juice of half a lemon, and the grated rind of a whole one. Bake it in a slow oven.

**Pound Cake.**—Cream one pound of butter with one pound of crushed loaf sugar; whip eleven eggs, leave out four whites, sift in one pound of flour, add one wine-glass of brandy and wine mixed, grate in one nutmeg; mix those well; butter a pan and bake three-quarters of an hour.

## FASHIONS FOR JANUARY.

**FIG. I.—CARRIAGE OR WALKING-DRESS OF WINE-COLORED POPLIN.**—The skirt is made with a deep flounce, cut in points, and put on in deep side plaits. It has a row of fur put on below the upper edge of the flounce, which is pointed like the lower edge. This skirt is very much puffed up at the back. The bodice has a deep basque, and is finished with a pointed trimming and fur, like the skirt. The sleeves have two rows of the trimming, and two bands of fur. Hat of wine-colored velvet, with gay ostrich tips at the back.

**FIG. II.—MORNING-DRESS OF WHITE CASHMERE.**—The skirt does not train, and is quite plain at the bottom. The back of the body of this dress is laid in large plaits which extend below the waist, when they fall loose, and the fullness is simply trimmed up underneath, forming a *pannier*. The dress opens in front over a puffed cambric petticoat, and is trimmed on either side with wide, black velvet. The half-loose sleeves are ornamented in the same simple manner.

**FIG. III.—EVENING-DRESS OF BLUE SILK.**—The skirt is long and quite plain; over it is worn a thin, light-blue tunic, which is round in front, draped high up on the hips, and cut in sharp points, and open in the back. It is all trimmed with a simple white muslin ruffle, with a narrow hem. The low

freezing point; and thus many stop as it were from the halls of vanity and pleasure, to the darkened 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 gums, against the cold pavement, even though covered with snow or ice, they become shocked at the suggestion of wearing such "clumsy" articles, and particularly since the soles of their boots are "so thick!" And thus they permit the cold to penetrate their shoes, and strike and chill the sentient 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 idiosyncrasy or predisposition in each individual case.

This is no overdrawn picture, for the statistics of the city show that our ladies decimate themselves annually with cheerfulness, for more than one-tenth die of consumption, or other disease of the lungs, either self-induced, or transmitted by a similar course of conduct by their maternal ancestors.

Padding 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, all these artificial cushions are thrown off from parts over-heated, and in a full perspirable 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 expansive 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 unwise 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 'Roses 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 cabbage, tomato, egg-plant, etc. If the weather be mild the seeds may be planted, in such, 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 *Extra Early*, which, though not the greatest bearer, is unquestionably the earliest known, and is of fine flavor. The *Tom Thumb* Pea may now be planted with advantage; also a new variety of similar habit to *Tom Thumb*, but of much greater

value, in our opinion, known as *McLean's Little Gem*. The *Adeaucer*, also a new variety, may be safely recommended, for a succession, plant the *Early Frame*, to be followed by *Bishop's Long-pod*, *Dwarf Marrow*, *Champion of England*, and other approved varieties. See any good catalogue. Beans plant; Cabbage and Cauliflower seed and sow. Remember, highly enriched and well-tilled soil will alone produce good crops of the Cabbage tribe, which embrace the *Turnip* and *Ruta Baga*. The Cabbage Plants from previous sowings transplant; also, the *Lettuce Plants*, *Spinach* sow; also, *Radishes*, *Carrots*, *Parsnips*, *Salsify*, and *Beets*; *Asparagus*-beds redress. This delicious vegetable may be improved by the application of salt or refuse pickle, of which heavy dressings may safely be given. Grafting execute, if the buds have not started; Squashes and Melons 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 liability will be, in the main, behind his more enterprising neighbor. *Adam's Early Corn* and *Extra Early Sugar* plant for the first crop, and *Brainard's Sugar* and *Ever-green Sugar* at short intervals; plant *Early Potatoes*.

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

#### FIRESIDE 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 artifice 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.

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#### MEATS.

*Fillet of Veal Boiled*.—Bind it round with tape, put it in a floured 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. Care should be taken to keep it as white as possible.

**Boiled Neck of Mutton.**—Four pounds of the middle, or best end of the neck of mutton, a little salt. Trim off a portion of the fat, should there be too much, and if it is to look particularly nice, the chine-bone should be sawn down, the ribs stripped half-way down, and the ends of the bones chopped off; this is, however, not necessary. Put the meat into sufficient boiling water to cover it; add a little salt, and remove scum. Draw the sauce-pan to the side of the fire, and let the water get so cool that the finger may be borne in it; then simmer very slowly and gently until the meat is done, which will be in about an hour and a half, or rather more, reckoning from the time that it begins to simmer. The turnips should be boiled with the mutton; and, when at hand, a few carrots will also be found an improvement. These, however, if very large and thick, must be cut into long thinish pieces, or they will not be sufficiently done by the time the mutton is ready. Garnish the dish with carrots and turnips placed alternately round the mutton. The liquor in which the meat is boiled will make excellent broth with the addition of a little parsley, thyme, an onion, and some Scotch barley.

**Dressing Cold Meat.**—Cut the meat in pieces, and lay them in a mould in layers, well seasoned. Then pour over and fill the mould with some clear soup, nearly cold, which, when left to stand some hours, will turn out to be as firm as isinglass, especially if shank bones were boiled in the soup. Should the cold meat be veal or poultry, the addition of some small pieces of ham or bacon, and of hard-boiled eggs, cut in slices, and put between the layers of meat, is a great improvement. Another way to dress cold meat is to have it minced very fine, well seasoned, and put in patty-pans with a thin crust below and above it, and baked in a quick oven. Cold meat, cut in small pieces, and put in a pie-dish, with butter poured over it, and baked until the batter rises, is another good way. Potato-pie is a capital method of using cold meat. The meat should be cut in pieces and covered with mashed potatoes, then put into the oven to bake until the potatoes are well browned.

**Turkish Dolmas.**—Mince fine one pound of beef and one quarter of a pound of fat; add to them one teacupful of swelled rice, some chopped parsley, a small eschalot, and pepper and salt to taste. Put some large vine-leaves, or, if they cannot be had, some delicate cabbage-leaves, in boiling water for a few minutes, then place a small quantity of the minced meat, etc., in each, fold the leaf over so as to make it about two inches square, fasten the dolmas up, and place them carefully in a stew-pan, with enough water or broth to cover them; simmer them gently for an hour and a half, and serve them with white sauce made either with the broth they have been cooked in, or water, flour, yolk of eggs, and butter; add lemon-juice to flavor. Another receipt which I have, gives mutton instead of beef, but the directions for preparing the dish are very similar.

**Breast of Veal à la Provençale.**—Cut the breast into small square pieces, place them in a saucepan with some spoonfuls of oil, butter, or drippings, onions cut in thin slices, a bay-leaf and thyme chopped finely, and salt and pepper. Cover the saucepan, and cook slowly for two hours with fire above and below, taking care to stir the contents from time to time. Some minutes before serving, add a little soup stock, and a large spoonful of chopped parsley; put it back on the fire, detach from the bottom with a wooden spoon; let it cook an instant and serve.

**Mutton Kidneys Broiled.**—Skin and split without parting asunder; skewer them through the outer edge, and keep them flat; lay the open sides first to the fire, which should be clear and brisk; in ten minutes turn them; sprinkle with salt and Cayenne, and when done, which will be in three minutes afterwards, take them from the fire, put a piece of butter inside them, squeeze some lemon-juice over them, and serve as hot as possible.

**Potted Veal and Bacon.**—Cut thin slices of veal, and the same quantity of nice bacon; then rub together some dried sweet basil or savory, very fine, until reduced to a powder, and lay in a stew-pan a layer of bacon, then a layer of veal, and on this sprinkle the powdered herbs, a little grated horseradish, then again some bacon and veal, and then herbs and horseradish, and a little salt; on this squeeze a lemon, and grate the rind, then cover very tightly, and put it into the oven to bake for three hours; then take it out and drain off all the gravy, pour over it a little mushroom catchup, and press it down with a heavy weight, then put it away in a pot tightly covered.

**Lamb Chops.**—Fry them a light brown in butter, then add a little water, flour, salt, and a dust of pepper, to the gravy; let it brown, and pour it over the chops.

#### DESSERTS.

**Orange Cream.**—Pare the rind of a Seville orange very thin, and squeeze the juice of four oranges, and put it, with the peel, into a sauce-pan, with one pint of water, eight ounces of sugar, and the whites of five eggs, well beaten. Mix all together, place it over a slow fire, stir it in one direction until it looks thick and white, strain it through a gauze sieve, and stir it till cold. Beat the yolks of the five eggs very thoroughly, and add them to the contents of the sauce-pan, with some cream. Stir altogether over the fire till ready to boil, pour it into a basin, and again stir it till quite cold before putting it into glasses.

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

**Lemon Tarts.**—Mix well together the juice and grated rinds of two large lemons, half a pound of powdered loaf sugar, two eggs, and the crumb of two sponge-cakes; beat it thoroughly smooth, and put it into twelve patty-pans, lined with a light puff paste; bake them until the crust is done.

#### CAKES.

**Both Buns.**—Mix four tea-spoonfuls of yeast, the yolks of four eggs, and the whites of three, with half a pound of flour; put the mixture before the fire to rise. Then rub in three-quarters of a pound of flour, half a pound of powdered lump sugar, and a few caraway comfits. Beat half a pound of butter to a cream, and mix all well together. Divide the mixture into buns, and arrange them on a buttered tin. Brush them over with white of egg, sprinkle white sugar over them, and lay on some pieces of citron and some caraway comfits. Bake in a moderate oven from twenty minutes to half an hour.

**Portugal Cakes.**—The necessary ingredients are one pound of flour, half a pound of butter, three eggs, a little cream, three quarters of a pound of fine sugar, some currants, and the peel of three lemons. Mix the flour, half the butter, the yolks of three eggs, and the white of one. Add sufficient cream to make it into a soft paste, and then add the sugar and the currants, and grate in the lemon-peel, roll out the paste, putting in the remainder of the butter, divide it into cakes, and bake them upon tins.

**Tea-cake.**—One pint of flour, into which put two tea-spoonfuls of cream of tartar; one cup of sweet milk, into which put one tea-spoonful of soda; two table-spoonfuls of butter, and one cup of sugar mixed well together; then break into it two eggs; add milk and flour; flavor with grated rind and juice of a lemon.

## OUR ARM-CHAIR.

"A NOBLE WOMAN" is the name of a new novel by Mrs. Ann S. Stephens, just published by T. B. Peterson & Brothers, Philadelphia. Its pages are replete with incidents of absorbing interest, and her admirers will read it with avidity. The leading characters are carried through a series of exciting adventures, all of which are narrated and drawn out with such ingenuity that the reader's attention is kept on a tension of interest from the opening page to the close of the volume. This is the great secret of Mrs. Stephens's success—her readers cannot get out of her influence. She gives you a thrilling story, pure and simple, and she leaves the whole affair in the hands of her readers, feeling quite secure of a favorable verdict on every new emanation from her pen. "A Noble Woman" is complete in one large duodecimo volume, bound in cloth, price \$1.75; or in paper cover, \$1.50.

T. B. Peterson & Brothers have also just issued a new, complete, and uniform edition of all of the popular works written by Mrs. Ann S. Stephens. This edition is complete in seventeen volumes, bound in cloth, gilt back, price \$1.75 each, or \$29.75 for the complete set, in a box. The volumes are sold separately, or in sets. The following are their names:

A Noble Woman.	The Rejected Wife.
Palaces and Prisons.	Mary Derwent.
Married in Haste.	Fashion and Famine.
Wives and Widows.	The Old Homestead.
Ruby Gray's Strategy.	The Heiress.
The Curse of Gold.	The Gold Brick.
Mabel's Mistake.	Silent Struggles.
Doubly False.	The Wife's Secret.
The Soldier's Orphans.	

Copies of either, or all of the above books, will be sent by mail, post-paid, by T. B. Peterson & Brothers, Philadelphia, Pa., on receipt of price, in paper covers, for \$1.50 each, or in cloth, for \$1.75 each; or they may be had of all booksellers. T. B. P. & Brothers will send a copy of their Book Catalogue to any person writing for one.

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PETERSON'S MAGAZINE.—The Raisin (Michigan) Record says:—"The February number of this favorite magazine is already upon our table. It contains, as usual, one of the finest steel engravings, besides the very latest fashionable plates, the most interesting stories, and choicest miscellaneous reading. We hardly see how any lady can do without it. We are always ready to recommend it, as it contains just what they want, and always makes its appearance first."

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EXAMPLE FOR THE LADIES.—Mrs. Mary Hacher, Muscatine, Iowa, has used her Wheeler & Wilson Machine since September, 1857, and earned from \$10 to \$20 a week, making dresses and cloaks, from the finest to the heaviest, and her machine is now in as good order as when she bought it.

"ITS STORIES THE BEST."—The Minonk (Ill.) Journal says of Peterson's Magazine:—"Its stories are conceded to be the best published."

## HOUSEKEEPER'S DEPARTMENT.

THE ART OF MAKING A SALAD is one of those attributes with which everybody credits himself, whereas in truth it is possessed by a very small number of the favored few.

There are, however, salads and salads, graduating from the simple repast got together extemporaneously to the most elaborately prepared viands, culminating in the glories of a delicious lobster salad. Even the simplest form of salad admits of preparation on several different principles. Our own method is diametrically opposed to the common practice, but let our readers give it a trial; they can but return to the other system if they do not like our directions.

The ordinary plan may be exemplified by the following directions for a lettuce salad: Wash and pick two or three well-bleached lettuces, taking off the outer leaves; then dry them well in an open wicker-work basket made with a handle, swinging it to and fro at arm's length to get rid of the water, and cut them across a few times (not very small;) mix a saltspoonful of salt into a tablespoonful of vinegar until dissolved, and pour it over the salad, adding half a spoonful more vinegar to suit the palate if desired; then pour in three tablespoonfuls of Lucca oil, sprinkle a little pepper over this, and mix the whole with a wooden spoon and fork, and keep turning the salad over and over as you mix it, until it has well imbibed all the ingredients. A few nasturtium flowers are often added, which give a far more pleasant zest than Cayenne pepper; watercress, purslane, or mustard and cress may be introduced if agreeable. In this plan the vinegar is first added to the washed salad, and a large amount of stirring is required to diffuse the oil, so that the salad should not taste oily.

Our system is the opposite. The lettuce (and we prefer that most delicious of all lettuces, the soft Neapolitan, the merits of which are appreciated by but few *cognoscenti* in this country)—the lettuce, we say again, should not be washed if the process can be dispensed with, but if necessary, each leaf should be separately wiped, cut up, and put into the bowl; now add the oil, and stir until each portion is covered with a thin film; then stir together in your salad-spoon the salt, vinegar, (which should be real French,) pepper, and a little powdered white sugar, without which no good salad was ever made. Add these to your lettuce, stir, eat, and be thankful.

If you like additional flavors, they may be added. Mustard may be mixed with the vinegar, and Cayenne used with or instead of common pepper. The remotest suspicion of scraped onion or shallot may be added—not large slices, which will make you odorous for a week, and other vegetables, as beet-root, cresses, lamb's lettuce, etc., may be introduced, but let the grand principle still remain, namely, that the salad be dry, and that the oil be universally diffused before the vinegar is added. By so doing the salad is never greasy, and the vinegar and other adjuncts preserve their true flavor, not being absorbed by the vegetables. So much for the preparation of a simple salad.

CHICKEN AND CELERY SALAD.—Well-fattened chickens of medium size, tender and delicate, make better salad than large, overgrown ones. Put them on to cook in the morning, and save the water they are boiled in for soup. When cold, remove the skin, and cut the flesh in pieces, the size you prefer. Some like the meat very coarse—others choose it quite fine. This is entirely a matter of taste. When cut up, throw over the dish a towel, slightly damped in cold water, to keep the meat from drying. Take the best celery you can get, and cut it of the size you wish. Cut celery in bits about one inch long, and half an inch thick. When the celery is cut, put it between clean cloths to dry perfectly, and then prepare the dressing. For dressing the two chickens, take three-fourths of a bottle of the purest salad oil, two tablespoonfuls of the best mustard, the yolks of two raw eggs, and of twelve hard-boiled ones. Put the eggs to be boiled in a sauce-pan of cold water, over a quick fire; bring

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 teaspoonful of the best vinegar, and, when this is well mixed, add the oil, a drop at a time, stirring constantly, and always the same way. Rub the yolks of the hard-boiled eggs very smooth, and stir in lightly a teaspoonful of vinegar, and pour it slowly into 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. LIVEZEY, M. D.

#### No. III.—TRANSMISSION OF DISEASE.

It is from this fashionable dissipation, conjoined with improper diet, and imprudence in dress, previously spoken of, which violates the plainest laws of health, that so many of our daughters are illy fitted to become 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 course 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 reversed—sickness is becoming the rule, health is the exception. For we find, by the records, that one-fifth of all born die within one year, and more than one-third of the whole number perish by disease, either acquired, induced, or transmitted, before they reach their fifth year. Marasmus, cholera infantum, and scrofula 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 fulfil the ardent hopes of anxious 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 tempers 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 prudence 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 liable to produce some corresponding change upon the condition of the other.

For instance, if she partakes largely of rich, high-seasoned or indigestible food, and merely induces dyspepsia, with acidity or heart-burn, and persists in this course, and becomes a mother, this injury to her digestive organs will quite probably be manifested in her infant by feeble digestion, colic, flatulency, irregular state of the bowels, with a strong predisposition to cholera infantum or diarrhoea of chronic character. And thus she brings suffering and death, perhaps, to

her infant, and much anxiety, loss of sleep, and necessarily impaired health to herself.

Oh! that the daughters, and 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 is, or 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 exhibition of excessive anger, or the immoderate exercise 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 amily likenesses, stature, physical strength, and physical deformity—that idiocy and various propensities, moral, intellectual, and selfish, 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.

*Artichokes*, dress, plant. *Asparagus*, sow, plant roots—those two years old esteemed the best. *Beets*, Extra Early and Early Turnip, sow. *Cabbage*, sow in sheltered place, if not already in hot-bed. *Carrots*, Early Horn, sow. *Cauliflowers*, attend to those under glass. *Celery*, sow. *Cress*, sow. *Composts*, prepare. *Dung*, prepare for later hot-beds. *Horse-Radish*, plant. *Hot-beds*, make, also force. *Lettuce*, sow, pick out. *Mushroom-beds*, attend to. *Mustard*, sow. *Onions* put out as sets—those known as "Philadelphia buttons" much the best. *Parsnips*, sow—the sugar is the best. *Peas*, Extra Early and Early Frame, sow. Also, McLean's Advancer and McLean's Little Gem. *Potatoes*, Early, plant. The Early Goodrich continues to secure admirers, but the Early Rose will, we think, distance it; it is admirable in every respect. *Radish*, the Long Scarlet and Red and White Turnip, sow. The "Strap-leaved Long Scarlet," an improvement on the old Long Scarlet, we recommend for trial. *Rhubarb*, sow; plant roots. *Sage*, sow, plant. *Tomato*, sow in hot-bed. *Turnip*, Strap-leaved Early Dutch, sow.

Southward of Washington, *Peas*, continue to plant. *Cabbage Plants*, from Winter beds, transplant, especially *Landreth's Large York*, which is superior to the imported, being larger, and bearing the heat better. Remember, to have fine head Cabbage and Lettuce, deep culture, and highly manured soil is required. *Onions* and *Leeks*, 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, sow at least once a fortnight. *Parsley*, sow. *Tomato*, sow in warm situation; those from the hot-bed may be set out. *Peppers*, sow close of this month. *Melons*, both *Citron* and *Water*, sow. *Cucumbers*, sow. *Okra*, sow; also, *Squash* and *Pumpkins*. *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. *Strawberry-beds*, set out. *Artichokes*, if slipped and dressed last month, should have attention.

For seeds, write to Landreth or Dreer, of Philadelphia; or Bliss & Sons, New York city; or Briggs & Bros., Rochester, New York, or other dealers. But see their advertisements in this magazine.

## OUR NEW COOK-BOOK.

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

## SOUPS.

*To make Stock for Soup.*—Take from five to six pounds of the top part of the leg of beef, tie it with twine, put it into cold water, and let it heat very gradually, and stew for one hour, taking off the scum; brown an onion, cut up some carrots and turnips, a little celery, a bunch of herbs, a leek; let all stew (not boil) together from four to five hours. Pour the soup into a tureen, with vegetables left in. The meat can be served as bouilli in a dish with sauce piquante. A few cloves stuck into the onion will improve the soup.

*Scotch Broth.*—Put a pint of Scotch (not pearl) barley into a gallon of cold water, with a large carrot cut into dice, three onions, and three pounds of the scrag end of a neck of mutton; after a time add three or four turnips, also cut in dice, and keep it stewing, not boiling, for six hours, skimming it frequently. Should water require to be added, let it be boiling. This is for a small quantity of broth. Before serving, shred some parsley very fine into the tureen, and pour the broth upon it.

*Jenny Lind Soup.*—Take three quarts of white stock, seasoned with white pepper and mace; put into it three ounces of sago, and let it boil for twenty minutes, stirring it occasionally. Beat the yolks of four eggs with a gill of cream, and mix with the soup immediately on taking off the fire.

## FISH.

*To Use Cold Cod.*—Even the very scraps left on the bones of a large cod may be utilised, and make a most savory dish. Pick the flakes of fish away from the bones and skin before they get cold. When wanted, put them into a stew-pan, with what is left of the sauce (oyster, anchovy, or other) with which they were originally served. Add a dozen or more fresh oysters and their liquor. If those are not enough to moisten the fish (and it only requires to be just moistened,) make up the deficiency with a spoonful or two of melted butter. Warm very carefully over a gentle fire; when once hot through, set it aside. Surround your dish (previously well-heated) with a wall of delicate mashed potatoes, so as to leave a hollow in the middle. In this hollow deposit your warmed-up fish, with its sauce. Sprinkle, over the fish only, grated bread-crumbs or biscuit raspings; set it for a few minutes in a sharp oven, or under a salamander; and, when nicely browned on the top, serve.

*To Pickle Herrings.*—Wash fifty herrings well, and cut off their heads, tails, and fins. Put the fish into a stew-pan, with three ounces ground allspice, one tablespoonful of coarse salt, and a little Cayenne. Lay the fish in layers, and strew the spice equally over it, with a few bay leaves and anchovies interspersed. Pour over the whole a pint of vinegar mixed with a little water. Tie a bladder over the stew-pan, and bake in a slow oven. Skim off the oil, and with a little of the liquor boil about half-a-pint of claret or portwine. The fish should be baked so slowly and so thoroughly that when cooked the bones should not be perceptible.

*Cold Rock Fish, Soused.*—Extract the bones from the cold fish which may have been left from dinner. Season the fish with Cayenne pepper, salt, a few grains of allspice, one or two cloves, and a sprig of mace. Put the fish into a deep dish. Boil enough vinegar to cover the fish, and pour it over boiling hot. In twelve hours it will be fit for the table.

## DESSERTS.

*A Sweetmeat Pudding.*—Cover a dish with thin puff paste, and lay in it freshly candied orange, lemon and citron, one ounce each, sliced thin. Beat the yolks of eight and the whites of two eggs, and mix with eight ounces butter, warmed but not oiled, and eight ounces white sugar. Pour mixture on the sweet-meats, and bake one hour in a moderate oven.

*Cheep Puddings.*—*Pease Pudding:* Ingredients, one pint and a half split peas, two ounces butter, two eggs, salt to taste. Put the peas in water, and float off any that are discolored. Tie them loosely in a cloth, leaving a little room for them to swell, and put them on to boil in cold water, allowing two hours and a half after the water has simmered up. When the peas are tender take them up, drain, and rub them through a colander with a wooden spoon. Add the butter, eggs, and salt, mix all well together, then tie them up in a floured cloth, boil the pudding for another hour, turn it on a dish, and serve very hot. Seasonable from September to March. Sufficient for five or six persons.—*Plain Boiled Rice:* Ingredients, half a pound of rice. Wash the rice, tie it in a cloth, allowing room for it to swell, and put it in a sauce-pan of cold water. Boil it gently for two hours, serve with stewed fruit, jam, marmalade, or sugar; if for servants, golden syrup or molasses. Time, two hours after the water boils. Sufficient for five or six persons.—*Baked Rice Puddings:* Throw six ounces of rice into plenty of cold water, boil it gently for eight or ten minutes, drain it well, add a quart of milk, let it stew until tender, sweeten with dark sugar to taste, stir into it slowly one or two eggs, well beaten; add grated nutmeg or cinnamon to flavor it, and bake in a gentle oven for one hour. A glass of brandy or whiskey added is a great improvement.

*The Hedgehog Plum Pudding.*—This very rich pudding is made as follows: one pound each of muscatel and sultana raisins, chopped, one pound of currants, one pound of finely-chopped beef suet, one pound of fine moist sugar, two ounces each of candied citron, lemon, and orange, sliced, half the rind of a lemon, finely chopped, two ounces each of bitter and sweet almonds finely chopped, a nutmeg grated, half a teaspoonful of powdered ginger, the same quantity of salt, one pound of fine bread-crumbs, and three-quarters of a pound of flour. Mix these all thoroughly together; then beat up nine eggs and a wineglass of ale, and stir into the pudding, beating it up till all is well blended; tie in a cloth, and boil for nine hours. Have ready four ounces of blanched almonds, and as soon as the pudding is dished, stick them over it closely; make an opening in the center and pour in two glasses of brandy.

*Custards.*—Throw into a pint of new milk part of the very thin rind of a lemon, a little cinnamon stick, and two ounces of loaf-sugar; let them simmer till the milk is nicely flavored, then strain, and turn into it the thoroughly beaten yolks of four eggs; mix together, and then pour the custard into a jug; set this over the fire in a pan of boiling water, and keep the custard stirred gently, but without ceasing, till it begins to thicken; then move the spoon rather more quickly, making it always touch the bottom of the jug, until the mixture is brought to the point of boiling, when it must be instantly taken from the fire, or it will curdle in a moment. Keep stirring it till nearly cold, then add some brandy and a few drops of the essence of almonds. This makes a small quantity of custard, but enough for a tipsy cake, or perhaps it would fill eight custard glasses.

*Sponge Pudding.*—Butter a mould thickly, and fill it three parts full with small sponge cakes, soaked through with wine; fill up the mould with a rich cold custard. Butter a paper and put on the mould; then tie a floured cloth over it quite close, and boil it an hour. Turn out the pudding carefully, and pour some cold custard over it. Or, bake it, and serve with wine-sauce instead of custard.

*A Nice Winter Pudding.*—Peel and core five or six good-sized apples, boil them with four or five cloves, beat up and sweeten them as if for sauce, mix, with a pint of bread-crumbs, the grated rind and juice of a lemon, three well-beaten eggs and nutmeg, if the flavor is approved. When all is thoroughly stirred together, put the mixture into a buttered mould, and boil or bake for two hours.

*Sir Watkin Wynn's Pudding.*—One half pound suet, one half pound bread-crumbs, one half pound powdered lump-sugar, the juice of two lemons and the rind of one finely grated. Beat well the whites and yolks of two eggs; mix all together and boil in a mould for two hours. Serve with wine-sauce. This pudding, when boiled, will keep any length of time.

*Hunter's Pudding.*—Mix together one pound of flour, one pound of finely-chopped suet, one pound of currants, one pound of chopped raisins, four ounces of sugar, the outer rind of half a lemon grated, six berries of pimento finely powdered, and a quarter of a teaspoonful of salt; when well mingled, add four well-beaten eggs, a glass of brandy, and one or two tablespoonfuls of milk to reduce all to a thick batter; boil in a cloth nine hours, and serve with brandy sauce. This pudding may be kept for six months after boiling, if closely tied up; it will be required to be boiled an hour when it is to be used.

## CAKES.

*Nourmahal Cake.*—Cut four slices of sponge cake, about an inch thick and of an oval shape, but each slice smaller than the others. Spread a thick layer of apricot jam upon the first and largest slice, and then lay the next sized slice upon it; spread the second slice with apple marmalade, and cover with the third size, which is to be spread in like manner with strawberry jam, and covered with the smallest size. Press the top lightly with the hand, and with a sharp knife cut away the central part, so as to leave a wall about two inches and a half thick, which is to be trimmed outside. Mash up the part removed from the center with equal parts of white wine and brandy, sufficient to flavor, and stir in some thick custard, then pour into the center of the cake. Whip the whites of two eggs into a stiff froth, pour over the whole, heaping it well up in the center, and shake sifted sugar thickly on, then place in a quick oven until the frosting is set in. A few pieces of strawberry jam, or any other preserve, placed round the bottom of the dish give a finish to the whole.

*Easter Eggs.*—Take a clean egg, rub a little annatto on one or two places, drop a little finely-powdered cochineal on one or two other places, and, if desired, rose-pink and cudbear on different places; these all on one egg. Then tie the egg in a piece of rag, and place it in a pan of cold water; when it boils take care not to let it boil too fast, but just to simmer for half an hour. It makes a pretty variety to tie an egg up in onion peel and boil it in cochineal water. To dye plain mauve, put a very little finely-powdered cochineal in water; when dissolved, boil the eggs in it half an hour. To dye plain yellow, use annatto or saffron. Logwood dyes black; rose pink or cudbear are both pretty colors. You can boil as many eggs at once as your pan will hold, taking care they do not boil too fast to knock against and break each other.

*Yule-tide Cake.*—Place a pound of fresh butter in a pan; keep it near the fire till melted; stir into it a pound of powdered loaf-sugar, a good tablespoonful each of beaten allspice and cinnamon; by degrees put in the yolks of ten eggs and their whites separately whisked to a froth; add one pound of candied citron-peel, sliced thin, two pounds of grocers' currants, cleaned and dried, two ounces of blanched sweet almonds, a pound and a half of flour, and four ounces of brandy; mix all well together, and bake it for three hours.

*Sweet Biscuits.*—Rub four ounces butter well into eight ounces of flour; add six ounces of loaf-sugar, the yolks of two eggs, the white of one, and a tablespoonful of brandy. Roll the paste thin, and cut it with a wineglass or cutter; egg over the tops of each with the remaining white, and sift on white sugar. Bake in a warm oven.

*Bavarian Rusks.*—Four ounces of butter, four eggs, two ounces of sugar, one spoonful of good brewer's yeast, one pennyworth of the patent, or two teaspoonfuls of baking-powder, and two pounds of flour. If yeast is used, it must be mixed with the sugar, and a little warm milk poured into the center of the flour in a deep pudding-basin, and left to rise for about an hour, when the sponge is sufficiently light. Mix with it and the rest of the flour the remaining milk, the eggs, and a little salt, beating the whole well with a wooden spoon; then put into a buttered tin, set it to rise for another hour, then bake in a moderate oven, and when cold, cut the cake into thin slices, and dry them in a quick oven, having previously thickly sprinkled them with pounded-sugar.

Easter eggs are very pretty when dyed with cochineal, annatto, or saffron. Nothing is done to the eggs beforehand; they are merely boiled for about twenty minutes. They are dyed all colors—red, purple, yellow, and black. They are called pace eggs, and are much prized by children.

## SANITARY.

*Chilblains.*—To prevent chilblains, the best plan is to take as much exercise as possible, and avoid tight wristbands, garters, and everything that prevents the circulation of the blood. The most frequent cause of chilblains is the warming of numbed hands and feet at the fire; this habit should be carefully avoided. Encourage children to use the skipping-rope during cold weather. This is a capital preventive, together with regular washing and rubbing the feet. We give a few household remedies for the cure of these disagreeable companions: Take half an ounce of white wax, one ounce of ox-marrow, two ounces of lard; melt slowly over a fire in a pipkin, and mix them well together, then strain through a linen cloth. Before going to bed, spread the ointment on the parts affected, feet or hands, taking care to wrap them up well. Lemon-juice rubbed on the inflamed parts is said to stop the itching. A sliced onion, dipped in salt, has the same effect, but is apt to make the feet tender. When the chilblains are broken, a little warm vinegar, or tincture of myrrh, is an excellent thing to bathe the wound and keep it clean. Another useful remedy is a bread-poultice, at bed-time, and in the morning apply a little resin ointment, spread on a piece of lint or old linen.

*Cold Cream.*—Obtain half a pint of rose-water, half a pint of oil of sweet almonds, one ounce of white wax, and half an ounce of spermaceti. Let these ingredients be all melted together over the fire, and then beat them until they are cold. It will require about an hour to beat it sufficiently, when it should be like cream, not granular. An ounce of honey may be added, and will be liked by some persons, but it prevents its being beautifully creamy.

*How to Cure Chapped Hands.*—Take three drachms gum camphor, three drachms white beeswax, three drachms spermaceti, and two ounces olive oil. Put them together in a cup on the stove, where they will melt slowly and form a white ointment in a few minutes. If the hands be affected, anoint them going to bed, and put on a pair of gloves. A day or two will suffice to heal them.

*Bran Tea.*—A very cheap and useful drink in colds, fevers, and restlessness from pain. Put a handful of bran in a pint and a half of cold water; let it boil rather more than half an hour, then strain it, and, if desired, flavor with sugar and lemon-juice; but it is a pleasant drink without any addition.

*Inflamed Gums.*—A drop or two of camphorated spirits, rubbed on the gums, will allay inflammation.

*To Remove a Whurt.*—Rub sal-ammoniac on the whurt twice a day until it disappears.

*Simple Remedy for Diarrhoea.*—A strong tea made of the root of the blackberry.



*Peas*, in order to have an uninterrupted succession. Spring-sown *Cabbage* will not be fit to transplant; manure well, if you expect fine heads. The plants set out in February and March will require culture; deep tillage is demanded by the Cabbage tribe. About the middle or latter end of this month sow Drumhead, Flat Dutch and Drumhead Savoy Cabbage-Seed for plants to be set out in June. *Cauliflower* and *Broccoli* may be sown. The *Carrots*, *Parsnips*, *Beets*, etc., previously sown, are now advancing in growth, and should receive the necessary care; each of the roots may now be sown. *Small Onions* set out in autumn and winter will shortly be fit for use. Sow *Leeks* for winter use. *Turnips* sown last month should be hoed and thinned. *Asparagus* is now in season; hoe over the beds to exterminate the weeds—the few spears which will be cut off are of no account compared with the good service of the hoe. Draw up earth to the *Potato Vines*. Sow *Radishes*, the White Summer and Golden Globe, are the best for this season. *Lettuce* may be transplanted, or what is preferable, drilled, where intended to head. Sow *Celery*. Plant more Cucumbers and melons; also Squashes. The fertilizer best adapted to these vines is compost prepared the past season, formed of decomposed manure, well-rotted sod, wood earth, etc. It is sufficiently stimulating, will not be likely to burn the plants during dry weather, and the vines will bear better than when rampant from exciting applications. *Okra*, sow, if not already in. The vigilant gardener will keep his eye upon the weeds—an hour's work now will equal a day's when the grounds get foul.

#### HEALTH DEPARTMENT.

CAN CANCER BE CURED?—If a cure could be found for cancer, (hitherto considered incurable,) it would be an inestimable blessing. We have received the following letter from John Charles Yardley, Pittsburgh, Pa. "I wish to tell how I cured my cancer. Eight years ago, a cancer came on my nose. It grew slowly for several years, but the last two years it grew very fast, and began to eat out my left eye. I had paid hundreds of dollars, and had tried doctors from far and near, without finding relief. Last summer I drank wild tea, putting the tea-grounds on my cancer every night, as a poultice. In six weeks my cancer was cured. I am now sixty years old. I gave this remedy to several persons that had cancer, and know of two that have been cured since. I believe wild tea grows over the country generally, always on high lands." We publish this letter, hoping it may do good. We know nothing more about it than we have said; but perhaps what cured Mr. Yardley may cure others.

SMALL-POX AND SCARLET FEVER.—A correspondent of the Stockton Herald gives the following as a specific for these diseases. "Sulphate of zinc, one grain; foxglove (digitalis), one grain; half a teaspoonful of sugar; mix with two table-spoonfuls of water. Add, after thorough mixture, four ounces of water. Dose, a spoonful an hour for an adult; less, proportioned to age, for children." The correspondent asserts a knowledge of hundreds of cases where it has been successfully used for the cure of small-pox, and has used it in person and in family for scarlet fever; and states, moreover, that its use for small-pox has the indorsement of the School of Medicine at Paris.

#### OUR NEW COOK-BOOK.

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

##### DESSERTS.

*Puff Pudding*.—Beat six eggs; add six spoonfuls of milk and six of flour; butter some cups; pour in the batter, and bake them quickly; turn them out, and eat them with butter, sugar, and nutmeg.

*Lemon-Pudding*.—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 isinglass, 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 lawn sieve. 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 isinglass.

*Orange-Pudding*.—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 to a cream; beat three eggs as light as possible, and stir them gradually 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 sifted flour and four ounces of fresh butter, spread the sheet in a buttered soup-plate; trim and notch the edges, and then turn in the mixture; bake it about thirty minutes in a moderate oven; grate loaf-sugar over it.

*Apple-Dumplings*.—Apple-dumplings should be made of one large apple quartered and cored, then put together, covered with a thin paste, and boiled till the fruit shall be done enough; or, the apple is best not cut, but the core scooped out, and the center filled up with a piece of butter and sugar, according to the tartness of the apple. The paste should not 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 Dish of Apples*.—Take two pounds of apples, pare and core them, slice them in a pan; add one pound of loaf sugar, the juice of three lemons, and the grated rind of one. Let these boil about two hours. Turn it into a mould, and serve it with a thick custard or cream.

##### VEGETABLES.

*To Steam Rice*.—Take a nice clean stew-pan, with a closely-fitting top. Then take a clean piece of white cloth, large enough to cover over the top of the stew-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 cupfuls of water, and put on the top of the stew-pan, so as to hold up the cloth inside, and fit tight all around. Put it 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.

*Cauliflower*.—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 it out the moment it is done, as more boiling will spoil it, and pour over it some nice drawn butter. Serve hot. Broccoli is prepared in the same way.

*Cabbage*.—The green Savoy 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. Cabbage is best boiled with the broth from salt meat. It requires an hour slow simmering, and must be skimmed constantly while cooking. If not cooked with salt meat broth, put some salt in the water.

## 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

cially as applied by the water-pot, is well known to abstract the ground-heat; 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 case with gross plants; how often have we seen a partially stunted 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 most of our flowers are introduced by the trowel, the planter, of course, takes care that the compost falls 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 tan.

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 thus take much better 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 prevent, 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 sprigs of evergreens around them the moment they are planted, like a short, thin hedge; this wards off the winds like a fence; for newly-planted, half-hardy bedders, not long since from the frame or green-house—or, it may be, propagating pit—much prefer a mild zephyr to a smart north-easter. A few straggling twigs also placed here and there serve to ward off 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 too great amount of perspiration, we may fairly leave them to the night, for the reasons before adduced. Finally, 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 exotics 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 fuchsias, 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 OF 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, &c. The following alphabetical directions will serve as a reminder to the unpracticed 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. *Capsicum*, (pepper,) plant. *Carrot*, Long Orange, sow. *Cauliflower*, in frames, remove glasses. *Celery*, weed. Crops which have failed when first sown, repeat sowings. *Cucumber*, Early Frame, plant. *Lettuce*, large Cabbage and India, sow in drills to stand; thin out if too thick. *Melons*, plant; of the Water, Mountain Sweet is the best. *Parsnips*, thin out, if ready, *Weeds*, 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, discretionary 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 Sewee, 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 salading should be provided. *Kidney*, sow the Golden Globe and Summer White, if any. *Spinach*, sow; it will soon shoot. *Melons*, *Cucumbers*, and *Squashes* may be put in. *Corn*, Brainard'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 scald. The weeds 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.

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#### MISCELLANEOUS.

**Lobster Salad.**—Two lobsters, the yolks of three new-laid eggs, half a pint of salad-oil, half a pint of vinegar, two tablespoonfuls of made mustard, Cayenne pepper and salt, three lettuces, a sprig or two of mint, half a root of beet. To make the dressing, beat three new-laid 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 lettuces, 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 beet. 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 heaped up in the middle, pouring in dressing enough to moisten all thoroughly, and to collect in the dish below. Sprinkle the spawn and coral over the top. When the lobster-salad is well mixed, it must also be well helped, with due care that each person has sufficient lobster with the green. The lettuces should not be cut up until the salad is going to be eaten; if it be not convenient to do the final then, it is better to mix the dressing with the lobster, and let some one, when the time arrives, arrange the lettuce round it, cut in quarters.

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

*Mayonnaise, or Salad-Dressing.*—Break one or more raw yolks of eggs, according to the quantity required, into a soup-plate, add one hard-boiled yolk by degrees, and incorporate it well with the raw eggs; hold a bottle of oil in your left hand, and drop a few drops at a time, stirring with a silver fork or spoon, one way, till it will nearly stand upright in it; this is very important, or the sauce will be thin. When very stiff, add by degrees tarragon vinegar, still stirring till the sauce becomes like a thick cream. A *bayonnaise* is made of anything—eggs, fish, fowl, and lobster generally; the lettuce, cut in a slanting manner, not straight down, and the sauce poured over each layer of lettuce, etc., especially at the top; the salad must not be stirred, and it must be served in an oval dish.

*Italian Bread.*—One pound of butter, one pound of powdered loaf-sugar, eighteen ounces of flour, twelve eggs, half a pound of citron and lemon-peel. Mix as for poundcake. If the mixture begins to curdle, which it is most likely to do from the quantity of eggs, add a little of the flour. When the eggs are all used, and it is light, stir in the remainder of the flour lightly. Bake it in long, narrow tins, either papered or buttered. First put in a layer of the mixture, and cover it with the peel, cut in large, thin slices; proceed in this way until it is three parts full, and bake in a moderate oven.

*Rice Cream.*—This will be found to be a very ornamental as well as a delicious dish for a supper-table. Boil a teacupful of the best rice till quite soft, in new milk; sweeten it with powdered loaf-sugar, and pile it up on a dish. Lay on it, in different places, square lumps of either currant-jelly or preserved fruit of any kind; beat up the whites of five eggs to a stiff froth, with a little powdered sugar, and flavor with either orange-flower water or vanilla. Add to this, when beaten very stiff, about a tablespoonful of rich cream, and drop it over the rice, giving it the form of a rock of snow.

*Stuffed Eggs.*—Halve ten hard-boiled eggs, lengthwise; take out the yolks, pound them in a mortar; add to them some bread-crumbs soaked in milk, and a quarter of a pound of fresh butter. Pound all together. Add a little chopped onion and parsley, some bruised pepper, and a grated nutmeg. Mix it with the yolks of two raw eggs; fill the halved whites with some of this forcemeat; lay the remainder at the bottom of a dish, and arrange the stuffed eggs upon it. Put it into an oven, and when nicely browned, serve.

*Potatoes a la Creme.*—Put into a sauce-pan about two ounces of butter, a dessert-spoonful of flour, some parsley and scallions, both chopped small, salt and pepper; stir these up together; add a wineglassful of cream, and set it on the fire, stirring continually until it boils. Cut some boiled potatoes into slices, and put them into the sauce-pan with the mixture; boil all together, and serve them very hot.

*Savory Omelette.*—Two ounces of butter, four eggs, well beaten, (the whites and yolks separately,) a little salt and pepper, chopped parsley and shallot. Put the butter into the omelette-pan when quite hot, put in the other ingredients, stir well till quite firm and set; turn the omelette over, and serve as quickly as possible for cheese omelette.

*Fairy Butter.*—Beat the yolks of three hard-boiled eggs, with a little rose-water and three teaspoonfuls of sifted white sugar. Put just the same bulk of freshly-churned butter to it, and mix all up together into a paste, and force it through a colander on a slice of sponge-cake, which has previously been saturated with wine.

#### TOILET AND WARDROBE.

*To Restore Colors Taken Out by Acid, etc.*—Hartshorne rubbed on a woollen garment, will restore the color without injuring it. Spirits of turpentine is good to take grease or drops of paint out of cloth; apply it till the paint can be scraped off. Rub French chalk or magnesia on silk or ribbon that has been greased, and hold it near the fire; this will absorb the grease so that it may be brushed off.

*How to Wash Hair-Bushes.*—Too frequent washing is bad for any kind of brush, as it softens the bristles. Once a fortnight is sufficient for hair-brushes. Dissolve a piece of soda in warm, but not very hot water; dip the bristles only of the brush once in, then rub a little soap on them, and continue dipping the brush in and out, taking care not to let the water get to the back or handle, till it becomes white and clean, then dip it once into cold water in the same manner. Shake and wipe it with a cloth, and stand it, bristles downward, to dry before the fire on a cloth. It is the water soaking into the pores of the ivory that makes it yellow. When dry, rub the back and handle, both of the ivory and tortoise-shell brushes, with wash-leather, to polish them.

*Another.*—Melt a piece of common soda in hot water, and put it in a large basin, and when nearly cold, dip your brush in, with the back upward; (do not let the water get over the back;) shake it in the water till it becomes clean, then pour cold water over the back; take it out of the water, shake it as dry as you can, and then let it dry in the air without any rubbing with a cloth, which ruins the bristles.

#### SANITARY.

*Styes.*—The sty is strictly only a little boil, which projects from the edge of the eyelid. It is of a dark-red color, much inflamed, and occasionally a great deal more painful than might be expected, considering its small size. It usually disappears of itself after a little time, especially if some purgative medicine be taken. If the sty is very painful and inflamed, a small, warm poultice of linseed meal, or bread and milk, must be laid over it, and renewed every five or six hours, and the bowels acted upon by a purgative draught, such as the following:—Take of Epsom salts, half an ounce; best manna, two drachms; infusion of senna, six drachms; spearmint water, one ounce; distilled water, two ounces. Mix, and take three, four, or five tablespoonfuls. When the sty appears ripe, an opening should be made into it with the point of a large needle, and afterward a little of the following ointment may be smeared over it once or twice a day. Ointment:—Take of spermaceti, six drachms; white wax, two drachms; olive oil, three ounces. Melt them together over a slow fire, and stir them constantly until they are cold.

*Cure for the Toothache.*—At a meeting of the London Medical Society, Dr. Blake, a distinguished practitioner, said that he was able to cure the most desperate case of toothache, unless the disease was connected with rheumatism, by the application of the following remedy:—Alum, reduced to an impalpable powder, two drachms, nitrous spirits of ether, seven drachms. Mix and apply to the tooth.

*Hair Washes.*—Break the yolks of two eggs into a basin, carefully leaving out the whites, beat them well with a silver fork, and add while beating them about a pint and a half of hot water; beat till it is a fine froth, then wash the hair and head, rubbing it into the roots; then rinse the head and hair in two waters (hot) to prevent stickiness, and it is done. Nothing can be better than this recipe to cleanse and strengthen the hair. This was recommended by a first-rate London hairdresser. There is nothing so good for cleaning the head as yolk of egg. Take one or more and beat them up with a little hot water, and rub the head with a piece of flannel. A great deal of cleansing afterward is necessary, and the best plan is to get some one to pour a jug of warm water over the head. The egg will make the hair beautifully soft and glossy, and the head very white.

*White Hands.*—The best means to "whiten red hands" is to wear a pair of cosmetic gloves thus prepared: "Fresh eggs, two; oil of sweet almonds, two teaspoonfuls; rose-water, one ounce; tincture of benzine, thirty-six grains. First beat the eggs and oil together, and then add the rose-water and tincture. Well daub a pair of kid gloves with the mixture on the inside, and wear them during the night.

and white Snowberry, etc., with a Kilmarnock 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 yield to 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, shun the now fashionable misnomers termed vases. We allude of course to those little nondescript 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 inclosure 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 desirous of displaying his wares. Now we do not wish to be understood as deprecating 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 door-yard, 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-inclosure 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 Vita*, now becoming so popular, or a Juniper, with its variety of outline, or, perhaps, a form of the new genus *Retinispora*. If the front should have a northern aspect, the best plant for this purpose is either some handsomely variegated variety of *Aucuba* or *Euonymus Japonica*. The newer 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 admonish him of the necessity of timely exertion.

*Asparagus*, beds keep clean. *Beans*, Bush or Bunch, plant for succession; and cultivate those in growth. *Beets*, thin the later planted. *Broccoli*, plant out those sown in April. *Cabbage*, ditto. *Celery*, plant out a portion for early use. *Cucumbers*, sow successive crops. *Corn*, Sugar, plant for a succession. *Endive*, sow. *Leeks*, thin or transplant. *Peas*, a few may be planted as a succession.

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. Sow *Tomato* for a succession. The chief labor in the garden had better be directed to what is already in growth; but few seeds sown in hot weather in a southern climate will repay the trouble.

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##### PRESERVES, JELLIES, ETC.

*To Preserve Rhubarb for Winter Use.*—Prepare the rhubarb as for a pie, 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 corked 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, (leaf is best,) and boil all together in the usual way, till the whole is sufficiently thickened to make a tolerably stiff preserve.

*Quince-Marmalade.*—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 weigh them and break them with a ladle. To a pound of fruit add one pound of good brown sugar; put them on the fire and simmer slowly for one 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 sunrise, shell them immediately, and throw them into boiling water. When they have had one good boil, take 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 not old; lay them on dishes or tins 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.

*Damson Jam.*—Ten pounds of damsons, ten pounds good sugar; strew 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 draw away the syrup, and boil it with the remaining five pounds of sugar, which pour hot upon the damsons, and cover with suet, 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.

*Home-made Water and Cream Ices.*—Put the mixture into a round, high tin, not more than four inches across (old corn-flour tins will be found very suitable, provided they do not leak), and place the tin in the center of a large flower-pot, measuring ten inches across. The flower-pot should be put on two pieces of board, placed over a basin, so that the water can run away into the basin beneath from the hole at the bottom of the flower-pot. The freezing mixture, composed of layers of ice and common salt, both broken up very small, in proportions of twelve pounds of ice and six pounds of salt, should be put in between the tin and the flower-pot, leaving a little (about three inches in depth) to go underneath the tin. Stop up the hole in the flower-pot with a lump of salt. The tin must be turned round with velocity; this can be done by placing one finger on the top of the tin firmly, and working it round and round. The top should be taken off in about ten minutes, so that, with a long-handled spoon, the mixture, which has frozen to the sides and bottom, may be scraped off, and stirred in with the rest, until all is evenly frozen. When finished, if the mixture have to wait some time before being eaten, it should be placed in a vessel with the salt and ice, in proportions of twelve pounds of ice, and two pounds of salt. Cover the whole well in a blanket, only removing it so as to add more freezing mixture. There can hardly be a doubt that the mixture would freeze quicker in pewter ice-pots; but they are expensive, and we have found the above answer very well.

*Biscuit Cream Ice.*—To six yolks of eggs, well beaten, add gradually three-quarters of a pint of boiling milk, with a quarter of a pound of sugar boiled in it; stir well, then add six sponge cakes, and one ounce of ratafias; beat well together, then pour in a quarter of a pint of cream; when cold, freeze.

*Vanilla Ice Cream.*—Boil three-quarters of a pint of new milk with a quarter of a stick of vanilla in it (having previously soaked in the milk for several hours), also six ounces of sugar; pour this gradually on to the yolks of three eggs, well beaten; add three-quarters of a pint of cream, then stir gently in a jug placed in a sauce-pan of hot water over a slow fire, as for custard; when cold, freeze. *Lemon Water Ice.*—Make a syrup of three-quarters of a pound of sugar, and three-quarters of a pint of water; it should be well boiled in a bainmarie, or, if not handy, a jug placed in a sauce-pan of hot water will do equally well; make three-quarters of a pint of lemon-juice; rub the peel of four on to lumps of sugar, and add to the juice; pour in the syrup, let it stand two hours, then strain and freeze: when the ice begins to set in the tin, stir in the white of an egg previously beaten up with a little castor sugar. These receipts make one and a half pint each.

*Cherry-Jelly.*—Remove the stones and stalks from two pounds of dark-red, fleshy cherries, and put the cherries into a basin. Pound the kernels, and squeeze the juice of four lemons through a tammy. Mash the cherries with a wooden spoon, adding in first half a pot of currant jelly, then the kernels, and lastly the lemon-juice, and mix all well together. Boil and skim a pint of thick, clarified sugar and isinglass. Put the cherries into a jelly-bag, pour the sugar and isinglass over them, and run through till quite clear. Add more sugar if not sweet enough, or more lemon-juice if acid be required. Wet the mould, place it in ice, and fill it with the jelly, not turning it out until the last moment.

*Raspberry-Syrup.*—One pint of juice, two pounds of sugar. Choose the fruit, either red or white, mash it in a pan, and put it in a warm place for two or three days, or until the fermentation has commenced. All mucilaginous fruits require this, or the syrup would jelly after it is bottled. Filter the juice through a flannel-bag, add the sugar in powder, place in the bainmarie, and stir it until dissolved; take it off, let it get cold, take off the scum, and bottle it. The addition of a few tablespoonfuls of good fruit syrup to a glass of iced water, or soda-water, produces a refreshing summer beverage.

*Cherry-Brandy.*—This cordial is much improved by adding the cherry kernels, which give the liquor that peculiar bouquet so much admired. Take six pounds of black and Morella cherries; stone half the quantity and prick the rest; throw the whole into a deep jar, adding the kernels of the half, slightly bruised, and two pounds of white sugar candy; pour over two quarts of brandy. Cover the jar closely with bladder, and let it stand a month, shaking it frequently; then filter the liquor, and bottle it for use.

*To Preserve Strawberries.*—To two pounds of fine, large strawberries, add two pounds of powdered sugar, and put them in a preserving kettle, over a slow fire, till the sugar is melted; then boil them for half an hour as fast as possible; have ready a number of small jars, and put the fruit in boiling hot. Cover the jars immediately, and keep them through the summer in a cold, dry cellar. The jars must be heated before the hot fruit is poured in, otherwise they will break.

*Raspberry-Jam.*—Pick them over very carefully, as this fruit is very liable to worms; weigh equal quantities of berries and sugar, put the fruit into a kettle, and brake it with a ladle, and stir continually; let it boil quickly. When the watery particles are all evaporated, add the sugar; this is better than adding the sugar at first; let it simmer slowly for twenty minutes, then put in jars and cover.

*Morello Cherry-Syrup.*—Take the stones out of the cherries, mash them, and press out the juice in an earthen pan; let it stand in a cool place for two days, then filter; add two pounds of sugar to one pint of juice, finish in the bainmarie, or stir it well on the fire, and give it one or two boils.

*Raspberry-Vinegar.*—To two quarts and a half of ripe raspberries put one pint of the best vinegar. Bruise them well, and let it stand three days. Strain the juice through a bag, and add its weight of sugar. Boil it, skim well, and bottle it closely.

## SANTARY.

*Bathing.*—A daily bath for the whole body is not too much. Health may not absolutely require this, but there are few persons who would not be benefited by a complete washing of the skin from head to foot, at least once every day. The feet need washing as much as the head, as perspiration upon them is very abundant. Feet that are cased in wool and leather are not excepted from this necessity of cleansing. Digestion is freer when water is applied above the organs of digestion; and the washing of the chest helps one to breathe more freely. Bathing makes the limbs supple, and it opens the muscles to breathe from, if such an unscientific statement may be permitted. All will agree that in the second month of summer a daily bath is a luxury not to be omitted, but in winter it is hardly less necessary, and the reaction which follows makes it a luxury even in the most inclement season.

*For the Sick-Room.*—The following receipt makes a deliciously refreshing wash in the sick-room, and cools the aching head. Take of rosemary, wormwood, lavender, rue, sage, and mint, a large handful of each. Place in a stone jar, and pour over it one gallon of strong cider-vinegar; cover closely, and keep near the fire for four days. Then strain, and add one ounce of pounded camphor gum. Bottle and keep tightly corked. There is a French legend connected with this preparation called *vinaique a quatre voleurs*. During the plague at Marseilles, a band of robbers plundered the dead and the dying without injury to themselves. They were imprisoned, tried, and condemned to die, but were pardoned on condition of disclosing the secret whereby they could ransack houses infected with the terrible scourge. They gave the above receipt. Another mode of using it is to wash the face and hands with it before exposing one's self to any infection. It is very aromatic and refreshing in the sick-room; so, if it can accomplish nothing more, it is of great value to housekeepers.

seldom do well at this season. *Turnips*, sow. See remarks under head of Farm Calendar.

*In the South.*—Under favorable conditions plant *Beans*, transplant *Cabbage*, *Cauliflowers*, and *Broccoli*; transplant *Leeks*; sow *Carrots* and *Parsnips*, if needful; sow *Endive* for early crop; a few *Turnips* may be sown; transplant *Celery* for early supply, and prepare trenches for the main crop; *Spinach* may be sown toward the close of the month; the seed will not vegetate if the ground is dry, and, though watering is practiced by some, the results scarcely repay the labor. *Irish Potatoes*, plant; *Cucumbers*, for pickles, plant.

## OUR NEW COOK-BOOK.

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### SOUPS.

*Mock Turtle Soup.*—The calf's head being divided, having the skin on, the brains carefully remove and boil separately in a cloth; it must be placed in the sauce-pan, with more than enough water to cover it; skim while heating, 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 shin 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 spoonfuls of flour, stirring it well until it browns, some shallots, 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-balls,

*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 veal 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-marjoram, 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 tammy or tammy-sieve into the stew-pan that has the cut pieces of the head, and boil all together; season with sugar, cayenne pepper, and salt, juice of lemon, and white wine.

### MISCELLANEOUS TABLE RECEIPTS.

*A Breakfast Dish.*—Two kidneys, one tablespoonful of flour, pepper, and salt, half a teaspoonful of each, one tablespoonful of walnut catchup, or walnut pickle juice, two tablespoonfuls of gravy, one round 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 ceases 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 it a 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 dairymaid laughed to scorn the idea of any cheese without rennet; but she is 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 gimlet-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 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 saltspoonful 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.

*Savory Toasts.*—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.

*Stomachic Liquor.*—Stick into the rind of a fine China orange three or four cloves; put it into a glass jar, and then add half a pound of sugar; pour in one quart of brandy; tie a bladder over the jar, and place it in a sunny window, or any other warm place, for twenty or thirty days; shake it gently round every day; then strain it off, and bottle it.

*Currant 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 render it smooth. 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 beet-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 beet-root; add pepper; squeeze lemon-juice over, and serve directly.

### DESSERTS.

*Vanilla Cup Custards.*—Pound a vanilla 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 Padding 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.

*Green Corn Dumplings.*—A quart of young corn grated from the cob, half a pint of wheat flour sifted, half a pint of milk, six tablespoonfuls of butter, two eggs, a saltspoonful of salt, a saltspoonful of pepper, and butter for frying. Having grated as fine as possible sufficient young, fresh corn to make a quart, mix with it the wheat flour, and add the salt and pepper. Warm the milk in a small sauce-pan, and soften the butter in it. Then add them gradually to the pan of corn, stirring very hard, and set it away to cool. Beat the eggs light, and stir them into the mixture when it has cooled. Flour your hands, and make it into little dumplings. Put into a frying-pan a sufficiency of fresh butter (or lard and butter in equal proportions,) and when it is boiling hot, and has been skimmed, put in the dumplings, and fry them ten minutes or more, in proportion to their thickness. Then drain them, and send them hot to the dinner-table.

*Corn Porridge.*—Take young corn, and cut the grains from the cob. Measure it, and to each heaping pint of corn allow not quite a quart of milk. Put the corn and milk into a pot; stir them well together, and boil them till the corn is perfectly soft. Then add some bits of fresh butter dredged with flour, and let it boil five minutes longer. Stir in at the last some beaten yolk of egg, and in three minutes remove it from the fire. Take up the porridge, and send it to the table hot, and stir some fresh butter into it. You may add sugar and nutmeg.

*Nursery Pudding.*—To use up the crusts. Put your crusts into a large basin, with any other pieces of stale bread you may happen to have; pour over them as much hot milk as you think they will absorb; cover close, and let them soak all night. Beat thoroughly one or two eggs, according to your quantity of bread; add, on the same principle, raisins, stoned, and sweeten at discretion. Then work in a little flour to solidify the materials; butter your basin well, and boil from an hour and a half to two hours, as your pudding is larger or smaller.

*Syllabub.*—Half a pound of sugar, three pints of lukewarm milk or cream, one teacupful of wine. Dissolve the sugar in the wine, then pour in the milk, in a small stream, from a vessel, holding it up very high, so as to cause the milk to froth. In the country it is best to milk into the bowl, the last of the milk which is taken from the cow is richer.

## CAKES.

*Spanish Buns.*—One pound of flour, three-quarters of a pound of sugar, half a pound of butter, two tablespoonfuls of rose-water, four eggs, one gill of yeast, one teaspoonful of cinnamon, half a teaspoonful of nutmeg, half a pint of milk. Cut up the butter and rub it well with the flour, add the sugar, beat the eggs very light, and stir in lastly the spices and rose-water, with milk enough to form a very thick batter, then add the yeast. The next morning stir it again, and let it rise the second time. Butter your pans, and fill them three parts full. When they are done and cold, sift sugar over, and with a sharp knife cut them in squares.

*Silver Cake.*—One cup of sugar, half a cup of butter, one and a half cup of flour, half a cup of milk, half a teaspoonful of soda, one teaspoonful of cream of tartar, the whites of four eggs. Beat the butter and sugar to a cream, then add the milk and flour with the soda and cream of tartar, whisk the whites of the eggs to a froth, and stir them in gently at the last. A few drops of oil of almonds will give a fine flavor.

*Sponge Ginger-Bread.*—Warm a pint of molasses; stir in while warm a piece of butter the size of an egg, then stir in a large spoonful of best white ginger; dissolve one large teaspoonful of soda in a pint of new milk; strain this into the mixture; when cool, sift in as much flour as will make it stiff, then roll it out in cakes and bake on tins.

*Gold Cake.*—The same receipt as for Silver Cake, except the yolks of the four eggs should be used, instead of the whites.

## PRESERVES, JELLIES, ETC.

*Apple-Jam.*—Core and pare any quantity of good, tart apples, weigh an equal quantity of good, brown sugar, then chop up the apples; grate some lemon-peel, and shred some white ginger; make a good syrup of sugar, and skim it well; then throw in the apples, lemon-peel, and ginger. Let it all boil until the fruit looks clear and yellow. This is a delicious jam.

*Pear-Marmalade.* Select not too ripe pears, wash and par-boil them soft; when cold, rub them through a colander. To two pounds of pears allow one pound of good brown sugar; simmer slowly for one hour, then put into jars, and cork tightly.

*Gooseberry-Syrup.*—One pint of juice, one and three-quarter pounds sugar. To twelve pounds of ripe gooseberries add two pounds of cherries, without stones; squeeze out the juice, and finish as others.

## MISCELLANEOUS.

*To Clean Black Lace.*—Black lace looks well and nearly new if washed in skimmed milk. Of course, it is not to be rubbed, but constantly softly squeezed. When it seems clean take it out and put it into a little clean milk, also skimmed, then give it another soft squeeze and directly lay it out on sheets of stout paper, though a newspaper will do; touch it every here and there with the fingers to draw out the mitres or scollops, as the case may be; lay sheets of paper over the lace, and until dry a heavy weight over all. If laid on anything soft, the moisture is absorbed, and the lace is not so new-looking.

*Hints on Making Gum.*—Procure two ounces best gum Arabic at the chemist's. Take one moderately-sized lump of white sugar, and crush them both together until reduced to a fine powder. Dilute it in eight tablespoonfuls of cold water for four-and-twenty hours, one ounce to four tablespoonfuls. When strained it is fit for use.

*To Wash Decanters.*—Put some fine shot into the decanter, with some cold water, and shake about till the stain is removed, and the glass looks clear. Turn the shot out, and rinse with clean, cold water. Put the decanter in a bottle rack or in a jug to drain till dry.

## FASHIONS FOR JULY.

FIG. I.—WALKING-DRESS OF APRICOT-COLORED FOULARD, made quite plain, with a white muslin over-dress; the under-skirt has one deep flounce, put on in full plaits; the upper-skirt is simply hemmed, and looped up with muslin rosettes, with apricot-colored ribbon bows in the center. The high waist is made with bretelles, the ends of which form a small basque at the back. Band and small bow of apricot-colored ribbon. Hat of white straw, trimmed with peach blossoms.

FIG. II.—CARRIAGE-DRESS OF MAUVE-COLORED CHALIS AND GRENAFINE.—The skirt is of chalais, trimmed with grenadine ruffles and bias satin folds, and three large rosettes, made of loose bows of satin ribbon down the front; an over-skirt of the grenadine falls from the side, is finished with bias bands of mauve satin, and is looped up in the back with a rosette bow of ribbon. The basque waist is of chalais, covered with grenadine, and is trimmed with fringe. The waist is square in front, sloping off at the sides, and forms a basque at the back. Leghorn hat, trimmed with a bunch of glycena and mauve ribbon.

FIG. III.—CARRIAGE-DRESS OF PINK STRIPED GAUZE DE CHAMBERY, OVER PINK SILK.—The under-skirt has three deep, full plaited flounces. The Polonaise upper-skirt is very much puffed up at the back, and is trimmed with deep fringe. The waist is close, and the sleeves wide, and finished with fringe. Straw hat, trimmed with roses and black lace.

FIG. IV.—WALKING-DRESS OF BLUE MORGAN.—The under-skirt has



official 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 "auntie," surcharged with benevolent solicitude, bustles 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 flatulent colic, or a griping, and necessarily a cross baby at once! 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 so doing, the nurse, not infrequently, in addition to molasses and water, resorts to *pap*, 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 deprave the appetite, and injure its tender organization at the same time, and incorporate with its very 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 are 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, acid eructations, swelling of the abdomen, and sometimes "inward fits," or open convulsions.

Infants fed upon these unnatural and improper articles, are affected, more or less, with green, watery stools, griping pains, and vomiting, their milk strongly curdled, etc., to correct which a little lime-water, with spiced syrup of rhu-barb, and compound tincture of cardamons, or even ginger-tea, with a little supercarbonate of 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 exhaustion, if properly sustained by some nicely-prepared cream-toast, toasted bread and crackers, steeped in light wine, etc., etc.

If not, or from any other cause, the infant cannot receive suitable 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 teaspoonfuls 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 *meconium* should not pass from its bowels, it may become pardonable to give ten drops (not a teaspoonful) of castor oil, and repeated, if necessary; but a small enema 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 no vary materially from the month just closed. *Cabbage*, for winter use, may head if planted at once. *Celery*, earth 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*, sow in drills to head. *Peas*, sow; this vegetable is a delicacy in autumn, and should more frequently appear at table. *Landreth's Extra*

*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. *Ruta Baga*, 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, dashing rain immediately ensues, the ground packs and the seed is lost. *Pomeranian Globe* and *Amber 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 day it is difficult to remedy a failure. Read remarks under head of July.

In the South.—*Cabbage*, 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. *Broccoli* and *Cauliflower*, sow, and transplant from an earlier sowing. *Onions*, 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 sown this month it may be necessary to defer until the next, by reason of heat and drought. Let the young gardener be not disheartened—ultimate success will attend persevering efforts. *His first care is to provide reliable seeds*, then onward should 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.

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#### MEATS.

*Beef Pie*.—Take cold roast beef or steak, cut it into thin slices, and put a layer into a pie-dish; shake 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 to make 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.

*Making Hash.*—Put a teacupful and a half of boiling water into a sauce-pan, and make a thin paste with a teaspoonful of flour, and a tablespoonful of water. Stir it, and boil it three minutes. Add half a teaspoonful of black pepper, rather more salt, and one tablespoonful of butter. Then chop the cold beef into a fine hash, removing all tough, gristly pieces; put the meat in a tin-pan, pour over it the gravy above mentioned, and let it heat ten minutes or so, but not cook. The reason so many people have poor hash is that they cook it too much, making it hard and unpalatable, or they use tough pieces of cold meat, or they put in too much water, and make it vapid. If preferred, add equal quantities of chopped boiled potatoes; and if you have the gravy of the meat of yesterday's dinner, you may use that instead of the made gravy, and you will need less salt, and pepper, and butter.

*To Use Cold Chicken.*—Two receipts, one is called "fried chicken," and the other "chicken fritters." For "fried chicken," cut the chickens into quarters, and rub each quarter with yolk of egg. Mix some bread-crumbs with pepper, salt, nutmeg, grated lemon-peel, and shred parsley; cover the chickens with this, and fry them. Thicken some gravy with flour, and add Cayenne pepper, mushroom catchup, and a little lemon-juice. Serve the chicken with this sauce. *Chicken Fritters.*—Make a batter with four eggs, some new milk, and rice flour; to this add a pint of cream, some powdered sugar, candied lemon-peel, cut small, fresh lemon-peel, grated, and the white parts of a roasted chicken, shred small; set these altogether on a stove, and stir well for some time. When done, take it off, roll out the mixture, cut it into fritters, and fry them. Put sugar on a dish, lay the fritters on it, strew sugar over, and serve them hot.

#### VEGETABLES.

*Cooking New Potatoes.*—New potatoes, when they first appear, are considered a delicacy, though not so wholesome as the old, unless they are perfectly ripe, and can be cooked without being made waxy. If they are plainly boiled, a sprig of mint will be found a most pleasant addition. The following is an excellent though more elaborate way of dressing them:—Choose the potatoes as nearly of a size as possible; wash them, and rub off the outer rind; then wipe them dry with a clean napkin. Put one quarter of a pound of fresh butter into a stew-pan; set it on the fire, and, when it boils, throw in the potatoes. Let them boil in the butter till they are done, taking care to toss them every now and then, so that they may all go successively into the boiling butter. They must be carefully watched, because if done too much they shrivel up and become waxy. When the fork indicates that they are done, they must be taken out before they lose their crispness, put into a dish, and some salt sprinkled over them. As soon as they are taken from the boiling butter, a handful of parsley may be thrown in, and, after it has had a boil or two, laid upon the potatoes as a garnish. They must be eaten immediately. This is a beautiful dish to serve up with fish, or it may be eaten alone. The butter in which the potatoes were dressed may be poured into a jar, and serve again for the same purpose. Old potatoes may be cut into round pieces, about the size of a large walnut, and dressed in the same way.

*Tomato Stew.*—Take eight pounds of the plate of beef, put it on to boil in a gallon of water, with a dozen of tomatoes, the same of okras, six potatoes, cut small, two carrots, cut lengthwise, two onions; season it to your taste with pepper and salt; let it stew slowly four hours; skim all the fat off the gravy, and garnish the meat with the potatoes and carrots.

*Tomatoes au Gratin.*—This simple and delicious dish is made by cutting some ripe tomatoes in half, putting them in a buttered dish with some bread-crumbs, butter, pepper, and salt, and baking till slightly browned on the top.

*Tomato Sauce.*—Take any quantity of ripe tomatoes, put them into an earthen jar, and place them, covered over, in a hot oven till perfectly soft; then rub them through a fine sieve, to keep out the seeds and skin. To every quart of juice add a clove of garlic, or, if the flavor is preferred, two shallots, bruised, a quarter of an ounce of ginger, and the same quantity of black pepper, and a tablespoonful of salt; boil for about twenty minutes, and bottle, cork down, and wax it at once. Some like the addition of vinegar or lemon-juice to the same; others prefer it without. If liked, the juice of two lemons may be added to the above, before boiling.

*Baked Corn.*—Take six ears of field-corn, or twelve ears of sugar-corn. Cut the grain partly off, and scrape the rest; add one tablespoonful of butter, a tablespoonful of sugar, and a teaspoonful of salt. Rub these well together, and add a pint of new milk. Bake in a dish that you can set on the table without disturbing it.

*Corn Fritters.*—Grate six ears of corn; add one tablespoonful of flour, and two eggs; pepper and salt to your taste; to be fried like oysters.

#### DESSERTS.

*An Excellent Cream Cheese.*—One quart of good cream. Put a quart of good cream aside to become sour and very thick; then lay a piece of thin calico inside a small hair-sieve, taking care that the calico comes quite to the top, and rather above it, in order that you may be able to pull out the cheese without any difficulty. Let the sieve stand upon a dish; pour the cream into the sieve, and leave it to drain. Pour away the whey from the dish every morning. In about three days the cheese will be a proper consistency, and fit to eat—as thick as butter, and very delicious. If the cream will not go into the sieve at once, pour it in during the day, as the rest sinks from the whey leaving it. At Dieppe, little baskets are sold, heart-shape, for making cream cheeses, and answer the purpose exceedingly well, being very open, so that the whey drains quickly through the calico into the dish.

*Another.*—Take three gills of thick cream, stir into it a tablespoonful of salt. Tie up the cream in a cloth, and let it drop for three or four days, changing the cloth every day. It must be hung upon a nail to drip, and when ready, on the third or fourth day, put it into a wooden mould, and press for one hour. It will then be ready for eating.

*Fruit Jelly.*—Take two quarts of red currants, two quarts of raspberries, pick and bruise them, and put them into a flannel bag to drain, which should be done the night before they are wanted. The fruit should be quite ripe. Then clarify some isinglass, according to the size of the mould (which must be of earthenware,) have some clarified sugar to make it rich, and put it in ice to cool.

*Gateau de Pommes.*—Boil a pound and a half of lump-sugar in a pint of water till it becomes sugar again; then add two pounds of apples, pared and cored, the peel and a little of the juice of two small lemons; boil it until quite stiff, and put it into a mould. When cold, it should be turned out, and, before being sent to table should have a thick custard poured round it. The cake will keep several months.

*Apple Cream.*—Boil twelve apples in water till soft, take off the peel, and press the pulp through a hair-sieve, upon half a pound of pounded sugar; whip the whites of two eggs, add them to the apples, and beat all together till it becomes very stiff, and looks quite white. Serve it heaped up on a dish.

*Orange Pudding.*—Grate the peel of three oranges into a pint of good milk, with three ounces of sugar, and the crumb of a twopenny loaf, and the yolks of four eggs; let it just boil, steam it through a cloth, add the juice of four oranges, and bake it half an hour.

*Celery*, earth up. *Corn Salad*, *Scurey Grass*, and *Chervil*, sow for winter salad. *Lettuce*, sow 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 *Ruta Bagas* cultivate.

In the South the work in the garden has again commenced in earnest. Draw up earth to the *Pea Vines*, and stick as they advance. It is not too late to plant *Beans*; transplant *Cabbage*, sown last month; Landreth's Early York and Large York Cabbage may still be sown; toward the close of this and the forepart of next month, sow Drumhead, Flat Dutch, and Drumhead-Savoy Cabbage, to come in early in the spring, and to secure a good supply sow liberally; the flies will have their share. Transplant *Cauliflower* and *Broccoli*. Sow *Turnips*. *Potatoes*, planted last month will require culture. *Onions* may be sown for a general crop, if buttons to plant are not at hand. *Carrots*, sown now, will be fit for use in December. *Spinach* may be sown from time to time. *Endive* also. *Celery* plants need tillage. *Lettuce* 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 exercise 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 Seed*; in vain will he sow, and plant, and water, if he is enticed to purchase seeds of doubtful quality by the quotation of low prices.

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### MEATS.

*Beef Potted*.—Take three pounds of lean beef, salt it two or three days with half a pound of salt, and half an ounce of saltpetre; divide it into pieces of a pound each, and put it into an earthen pan just sufficient to contain it; pour in half a pint of water, cover it close with paste, and set in a slow oven for four hours. When taken from the oven pour the gravy from it into a basin, shred the meat fine, moisten it with the gravy poured from the meat, and pound it thoroughly in a marble mortar, with fresh butter until it becomes a fine paste; season it with black pepper and allspice, or cloves pounded, or nutmeg grated; put it in pots, press it down as close as possible, put a weight on it, and let it stand all night; next day, when quite cold, cover it a quarter of an inch thick with clarified butter, and tie it over with paper.

*Croquets*.—Chop very finely any sort of cold meats with bacon or cold ham, rub a teaspoonful of summer savory very fine, pound twelve allspice very finely; boil one egg hard, and chop it very fine, and one onion minced fine; mix all this together, then grate a lemon, and add a little salt; when well mixed, moisten it with walnut catchup, form it into pear-shaped balls, and dredge well with flour; at the blossom ends stick in a whole clove. Then have boiling fat or dripping in the pan, dredge each pear again well with flour, lay them in the boiling fat, and fry a nice brown; then take them out, and lay on a soft cloth, in a hot place to drain. Serve hot.

*To Roast Partridges*.—Rightly, to look well, there should be a leash (three birds) in the dish. Pluck, singe, draw, and truss them; roast them for about twenty minutes; baste them with butter, and, when the gravy begins to run from them, you may safely assume that the partridges are done. Place them in a dish, together with bread-crumbs, fried nicely brown, and arranged in small heaps. Gravy should be served in a tureen apart.

*Lobster Rissoles*.—Boil the lobster, take out the meat, mince it fine; pound the coral 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 tablespoonfuls 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 butter, or the best salad oil, and serve up either warm or cold.

### VEGETABLES.

*Baked Tomatoes*.—Take off the stalks from the tomatoes; cut them into 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 hair-sieve to drain, throw the water away, and pass the spinach through the sieve. Put a good lump of butter into a sauce-pan with a pinch 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 darker 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 sleeves are half-wide, with a plating 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-COLORED 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 fringe, 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-skirt of which is of dark claret-colored velvet, made quite plain; the upper-skirt is of rich crimson silk, very much puffed 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 quilling of the material of the dress; a second quilling is placed some distance above. The Louis XV. basque has a deep vest, and

is alone admissible. Lime-water, with syrup of rhubarb, is sometimes preferable to magnesia, where acidity largely abounds.

The red gum, which is considered by some ignorant nurses, as a mark or indication of healthfulness of the infant, is also a symptom of a deranged state of the alimentary canal. The usual source of this affection arises from a debilitated state of the digestive organs, from errors in diet, giving rise to acid and acrid secretions in the stomach and bowels. This state, in connection with undue warmth, in which the infant is oftentimes kept, doubtless favors the occurrence of this and other rashes of infancy.

How preposterous, then, is the practice of cramming the little feeble stomach to absolute regurgitation with catnip, saffron, or soot teas, with a view of giving ease to pain, occasioned by a disordered state of the bowels, induced by improper regimen, and of promoting an eruption caused by like causes of imprudence. Is it any marvel, then, that so many die within the month, or end an existence of suffering and disease within the first year?

The treatment of these rashes is similar to that advised for aphthae, as they arise from one general or common cause.

Although we purpose, in future numbers, to lay down some principles of practice, for the treatment of various diseases of infancy and early childhood, and, at the same time, point out some grave errors, and condemn some injurious practices, yet, as "prevention is better than cure," we beg leave to say that if the laws which govern the infant economy were duly observed by the nurse and mother, then there would be but little necessity of resorting to medical prescriptions as a means of restoring the impaired health of those little beings—the buds of promise, the links of union, and bonds of affection, mutually binding parents to one another and to their offspring.

#### THE KITCHEN GARDEN.

In the *Middle States*, the labors of the gardener are varied as during the preceding month; but he who then neglected duties necessary to be done, has lost time not to be regained—the autumn is upon him. Seeds of a few varieties may still be sown; the principal labors are, however, the protection of crops already grown, transplanting others, and setting out *Trees and Shrubs*. *Asparagus*, beds dress. *Cabbage*, plant out in light land for next season's use. *Beets and Carrots*, store now, or early next month. *Lettuce*, plant out for next spring. *Potatoes*, dig. *Spinach*, sow at once, if not sown last month. Vacant ground trench.

In the *South*.—*Beans*, planted last month, cultivate. *Cabbage*, transplant; also *Camelion* and *Broccoli*. *Turnips*, hoe. *Onions*, sown last month will be ready to transplant; small bulb *Onions* set out; those known as Philadelphia buttons are much the best. *Garlic* and *Eschalots*, plant; *Spinach*, for winter use, sow. *Celery*, earth up in dry weather, and transplant from seed-bed for further supplies; also *Lettuce*, for spring use. *Radishes*, sow, as required. *Artichokes*, dress preparatory for winter. *Asparagus*, beds dress. *Strawberries*, transplant. *Peas*, Landreth's Extra Early, sow.

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##### SOUPS.

*Clam-Soup*.—Boil fifty clams in two quarts of water; mix together, and add to it a little butter and flour. Just before it is taken off the fire, stir in the yolks of two eggs, and some cream, with a few sprigs of parsley and pepper; after these are added, let it simmer a few minutes, and then serve it. If preferred the parsley may be omitted.

*Pumpkin-Soup*.—Peel the pumpkin and cut it into pieces removing the seeds. Put it into boiling water with some salt, and leave it to boil until reduced to a pulp thin enough to pass through a strainer. Melt a piece of butter in a saucepan with a wineglass of cream. Add the pulp, when strained, with salt and pepper to taste, and a pinch of flour. Let the whole simmer for a quarter of an hour; thicken with the yolk of an egg, and serve.

*Sago in Soup*.—To one quart of boiling stock, with a little salt, add one tablespoonful of large sago; leave it to boil ten minutes, stirring it occasionally; when the sago is cooked sufficiently, it will appear floating in small transparent balls. If more than the above quantity of sago is used, the stock becomes too thick, which prevents the sago being kept separate in boiling.

*Tomato-soup*.—Boil to shreds two and a half pounds of veal in a gallon of water, until it is reduced to half the quantity; then strain the liquor, put in the tomatoes, stir them well, that they may thoroughly dissolve. Boil for half an hour. Season with parsley, pepper, and salt. Strain it again, and stir in a tablespoonful of white sugar. It is then ready to serve.

##### MEATS.

*Pepper-pot*.—To four quarts of water put one pound of corned pork, two pounds of neck or scrag of mutton, and a small knuckle of veal. Let this simmer slowly for three hours, skimming all the while, and then take out the mutton, as that will serve for a dish for table, with drawn butter and celery. Into this broth put four sliced white turnips, if in season, six or eight tomatoes, if not, a tablespoonful of tomato catchup, an onion, sliced thinly, a little pepper, and half a teaspoonful of salt. Have ready, boiled, a quarter of a pound of nice white tripe; cut this into strips one inch in length; add six potatoes, thinly sliced, about a dozen whole cloves, and a pint-bowl full of nice little light dumplings the size of a walnut; let this simmer slowly for an hour. Serve hot, but take out the pork and veal-bone before serving.

*Gelatine of Veal*.—Take a breast of veal, and flatten it well; sprinkle salt, pepper, Cayenne, and pounded spice over it; lay the inside uppermost, trim it neatly, brush it over with egg, beaten; sprinkle it with sweet herbs, chopped fine; then place in alternate rows gherkins, beans, ham-fat, calf's-feet, or cow-heels, ready dressed, and sprinkle the whole over with isinglass. Roll it up tightly, and sew it up with pack-thread all over; then envelop it in a napkin, tie it tight at each end, sew it up, and boil it gently for three hours and a half; take it out, and hang it up to drain. Then tie up tight at both ends, and press it between dishes or boards, with heavy weights on it till the next day.

*Cold Boiled Beef*.—Melt about three ounces of butter, over a slow fire, into a tablespoonful of flour, and when they have simmered a little, add some chopped onion, and a dessert-spoonful of shred parsley; when the whole is browned, season with pepper, and add half or three quarters of a pint of good stock or gravy. Mince the meat finely, put it in with the rest, and let it heat gradually; when nearly boiling, thicken with a small tablespoonful of flour, and just before serving add a tablespoonful of catchup.

##### CAKES.

*Arrowroot Biscuits or Drops*.—Half a pound of butter, six eggs, half a pound of flour, six ounces of arrowroot, half a pound of pounded loaf-sugar. Beat the butter to a cream; whisk the eggs to a strong froth, add them to the butter, stir in the flour, a little at a time, and beat the mixture well. Break down all the lumps from the arrowroot, and add that with the sugar to the other ingredients. Mix all well together, drop the dough on a buttered tin, in pieces the size of a half-crown, and bake the biscuits about a quarter of an hour in a slow oven.

*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.

*Woe 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.

## 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 hardier 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, Shrubbery, etc.* On loamy and light land, we prefer decidedly flat 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 evergreens.

*Asparagus*, beds winter dress. *Beets*, dig and store. *Cabbages*, place in safe quarters. *Carrots*, dig and store. *Celery*, earth up finally. *Drain* vacant grounds, if needful. *Horse-Radish*, dig and store for convenience. *Onions*, in store examine. *Parsnips*, dig for convenient access. *Salsify*, ditto, 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 *Tom Thumb*; it seldom rises over twelve inches, is an abundant bearer, and is withal quite early; also *McLean's Little Gem*, a pea of similar habit, but superior in quality. It, as well as the *Tom Thumb*, seems to be admirably adapted to autumn 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. *Cabbage*, if plants remain, set out. *Onions*, plant. *Celery*, blanch. *Salad*, 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.

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

## DESSERTS.

*Mince Meats*.—Three pounds of raisins, stoned, three pounds of currants, three pounds of beef-suet, chopped fine, one pound of bread-crumbs, three-quarters of a pound of mixed candied peel, one and a half pounds of fillet 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 jar, tied 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 raisins, chopped, two and a half pounds of beef suet, finely chopped. The thinnest peel of two lemons and their juice. Two pounds of apples, baked to a pulp, and weighed when cold.

*Cream Pudding*.—Six tablespoonfuls of flour, one quart of milk, three eggs, one teacupful 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. Sift 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 teacupful 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 flavor, and add two teacupfuls 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 Pastry)*.—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.

*Veal 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 parsley, finely chopped. Make some dumplings of a teaspoonful of butter, 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 poultry-ers they generally sell more than one set together, and, probably 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.

*A Good and Cheap 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, salt, and chopped herbs; have ready some nice puff paste, 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 sirloin or ribs of beef; the latter are very nice, boned and rolled, either stewed or roasted. Too much twice-cooked meat is very unwholesome for any one, especially for children.

3. Mince some cold meat very fine; cut an onion in very fine slices; put the onion in a sauce-pan with a piece of butter, fry it brown, then put in the meat, and some curry powder. Mix this well in the sauce-pan, with some milk, so that it is not dry; let it simmer a few minutes over the fire; then take two eggs, beat them up, put the meat in a pie-dish, and then pour the eggs over it. Bake in a slow oven.

4. Mince the cold meat finely, and if very dry add a little fat bacon with some parsley and a little onion. Soak a large thick slice of bread in water, squeeze the water from it, and put the bread to the meat; add two raw eggs, pepper, salt, and a little grated nutmeg; mix all well together, make into small balls like forcemeat; fry in dripping, and serve hot with brown gravy.

5. Peel, then pare a few potatoes as you would peel an apple; fry in butter, with pepper and salt, till they are a nice brown color, and place them on a dish over some slices of beef or mutton, which should be nicely seasoned and broiled.

*How to Cook Partridges.*—In making partridges ready for roasting, leave the heads on, and turn them under the left wings; cut off the tops of the toes, but do not remove the legs. Before a proper fire, twenty minutes' roasting will be ample for young partridges. After being shot, these birds should not be kept longer than from two days to a week. The plumage is occasionally allowed to remain upon the heads of the red partridges, in which case the heads require to be wrapped in paper.

*Resurrection Pie.*—Mince the cold meat finely, put into a stew-pan with a small piece of butter, some stock, a dessert-spoonful of flour, pepper, salt, and the juice of a lemon; stir all over the fire till thoroughly hot through. Line a soup-plate with pastry, put in the mixture, cover with pastry, and bake. It is best eaten hot, but is also very good cold.

#### PICKLES.

*To Pickle Onions.*—Scald one gallon of small onions in salt and water of the strength to bear an egg. Only just let them boil, strain them off, and peel them after they are scalded, place them in a jar, and cover them with the best cold vinegar. The next day pour the vinegar off, add two ounces of bruised ginger, one ounce of white pepper, two ounces of flour of mustard-seed, half an ounce chillies; boil them twenty minutes, turn all together, boiling hot, to the onions; let them remain ten days, turn the vinegar out again boil as before, turn them hot on the onions again. They will be ready for use as soon as quite cold.

*To Pickle Nasturtiums.*—Take a quart of nasturtiums, and throw them into cold salt and water, in which let them remain—changing the water three times at least—three days and nights. Then lay them in a sieve to drain, and rub them perfectly dry between cloths. Take one quart of white wine vinegar, quarter of an ounce of mace, quarter of an ounce of nutmeg, half an ounce of white peppercorns; one sliced eschalot, one ounce common salt. Boil them ten minutes; skim well, and when nearly cold, pour the whole over the fruit placed in jars, and tie them close. The nasturtiums should be gathered within a week after the blossoms have fallen off.

*To Pickle Mushrooms.*—To preserve the flavor, buttons must be rubbed with a piece of flannel and salt, and from the larger ones take out the red inside, for when they are black they will not do, being too old. Throw a little salt over, and put them into a stew-pan with some mace and white pepper; as the liquor comes out, shake them well, and simmer them over a gentle fire till all of it be dried into them again; then put as much vinegar into the pan as will cover them; make it warm, and then put all into glass jars or bottles, and tie down with a bladder. They will keep two years, and are delicious.

*Tomato Catchup.*—Take ripe tomatoes, slice them, put a layer into a jar, sprinkle salt on it; add another layer, and more salt, and so on till your jar is full. Put the jar in a warm place for three days, stirring the contents occasionally; then let them alone for twelve days, till a thick scum gathers over them. Now strain the juice from the tomatoes, and boil it with spices in the proportions allowed for mushroom catchup. Bottle when cold, and seal up the corks. After three months, strain it, and boil it again with fresh spice, when it will keep good for a year or two.

#### CAKES.

*Yule Cake.*—Take one pound of fresh butter, one pound of sugar, one and a half pounds of flour, two pounds currants, a glass of brandy, one pound of sweetmeats, two ounces of sweet almonds, ten eggs, one quarter of an ounce of cinnamon. Melt the butter to a cream, put in the sugar. Stir till quite light, adding a little allspice and pounded cinnamon. In a quarter of an hour take the yolks of the eggs, and work them in two or three at a time, and the whites of the same must by this time be beaten into a strong snow, quite ready to work in. As the paste must not stand to chill the butter, or it will be heavy, work in the whites gradually, then add the orange-peel, lemon, and citron, cut in fine stripes, and the currants, which must be mixed in well with the almonds; then add the sifted flour, and a glass of brandy. Bake this cake in a tin hoop in a hot oven, for three hours, and put twelve sheets of paper under it to keep it from burning.

*Plum Cake.*—One and a half pounds of butter, beaten to a cream, and three-quarters of a pound of sugar, finely powdered. These must be beaten together until white and smooth. Take six eggs, the whites and yolks to be beaten separately. When the whites are beaten to a stiff snow, and ready to put to the cake, mix in the yolks, then add them to the butter. Beat it enough to mix them. Add to it one pound of flour, and one pound of currants. Do not beat it too much after you put in the flour. Let it stand in a cold place for two hours. Bake it for about an hour and a half.

*Tea Cakes.*—Put two pounds of flour into a basin, with a teaspoonful of salt. Rub in three-quarters of a pound of butter. Beat an egg, and in it crumble a piece of German yeast the size of a walnut; add these to the flour with enough warm milk to make the whole into a smooth paste, and knead it well. Put it near the fire to rise, and when well risen, form it into cakes. Place them on tins, let them stand near the fire for a few minutes; put them into a moderate oven, and bake them for half an hour. They should be buttered and eaten hot.

*Queen Cake.*—Wash one pound of butter in a little orange-flower water, and beat it to a cream with a wooden spoon; add to it one pound of finely-powdered loaf-sugar, and mix in by degrees eight eggs, well beaten; one pound of flour, dried and sifted, three-quarters of a pound of currants, a little nutmeg, and two ounces of bitter almonds, pounded, must then be stirred in, adding, last of all, a wineglassful of brandy. Beat the whole well together for an hour, and bake in small buttered tins in a brisk oven.

*Princess Cakes.*—Half a pound of butter, half a pound of sugar, one pound of rice-flour, six eggs, one gill of sweet wine, one teaspoonful of caraway-seeds, one teaspoonful of soda, and a quarter of a pound of raisins. Add water sufficient to form a batter, drop into buttered pans, and bake until done.

*Emperor's Cake.*—Beat four eggs with half a pound of sifted sugar till quite smooth. Cut half a pound of almonds in pieces, but do not pound them; mix them with the egg and sugar, and as much flour as will form a dough. Roll out the dough about the eighth of an inch thick, cut it in cakes, and bake on tins in a moderate oven.