

## No. 42.—DOUBLE DECAPITATIONS.

1. Behead a seat, and leave fur; again, and leave atmosphere. 2. Behead to suit, and leave to let; again, and leave rest. 3. Behead favor, and leave to run; again, and leave an atom. 4. Behead a mirror, and leave a girl; again, and leave an animal. 5. Behead a ruffie, and leave a brook; again, and leave sick. 5. Behead a cart, and leave a beam; again, and leave yes.

Worcester, Mass.

ALICE GREY.

## No. 43.—SQUARE WORD.

A beautiful flowering tree. In Russia, a proclamation published, having the force of law. A title affixed to any thing. "A seal." A feminine name.

Lunkirk, N. Y.

"My Dor."

## No. 44.—DIAMOND PUZZLE.

A consonant. A luminous body. A Roman garment. To bite. A letter.

Hughes, Col.

M. C. D.

Answers Next Month.

## ANSWERS TO PUZZLES IN THE SEPTEMBER NUMBER.

## No. 36.

T  
P R O  
T R A N S  
O N E  
S  
P  
B O A  
L A R G E  
W A N T O N S

## No. 37.

1. Plan-e. 2. Pit-h. 3. Pine-e. 4. Son-g.

## No. 38.

H I P P A  
F E M U R  
C A T E R  
H E R S E  
R E E V E  
C O N C H  
C A P E R  
Y O J A N  
D E B U T

## No. 39.

1. Kings-tree. 2. George-town. 3. Barn-well. 4. Charles-ton. 5. New-berry. 6. Beau-fort. 7. Edge-field.

## FLORICULTURE.

ROSES: GRAFTING OR BUDDING.—Many persons imagine that grafted and budded, or, as gardeners call them, "worked" roses, produce the finest flowers. We cannot certainly altogether subscribe to this opinion. Our preference is with roses on their own roots, which have many obvious advantages over those that are worked on different stocks, and we cannot discover the slightest inferiority in the flowers. In

fact, some varieties, as La France, and that fine old favorite, La Reine, produce with us far finer blossoms in this way than when worked. The great benefit derived from the use of stocks is, that by means of them plants can be had of any height required.

Layering and cuttings, by which roses are multiplied on their own roots, are very easy operations. Roses of all kinds send out suckers from their roots; some kinds, perhaps, more than others; and if these be taken off carefully with a few fibrous roots with each, and planted in some sheltered and shady spot, they will make flower-bearing roses of the same sorts the next season. A sucker is merely a layer of Nature's own formation. A branch of the parent has shot out so low in the stem that the soil with which it has been covered has induced the formation of roots. This, in fact, is one of the processes by which not only roses, but strong plants in a wild state are increased, and the layering of cultivation is the artificial adaptation of the same operation. In this case the shoots nearest the surface of the bed are firmly pegged down into the soil, one or two eyes being covered with it and so left until roots are formed. Layering may be done at almost any time during the growing season; the earlier the better if the new plants are wanted the following year.

Another and an equally easy way of propagating roses of the same sorts is by cuttings. Cuttings of all the different varieties under suitable cultivation strike readily. Those that are hardy may be struck in the open ground; but for the more tender, such as the generality of tea-scented roses, it is desirable to use garden-pots, and to give the protection of a frame or hand-glasses, with a gentle bottom heat. The best cuttings are those which are formed from the wood of the year's growth, well ripened and cut into lengths of four eyes each. These eyes should be "well up," as the gardeners term it, but not started. Two of them should be buried in the soil to form roots, and two left above ground to form branches. A well-sheltered border of light soil, with a north aspect, will be found most suitable for out-of-doors cuttings, and care must be taken that the soil is firmly pressed round each. In this respect they require continual watching, for the worms too frequently loosen them, and retard, and sometimes even prevent, rooting altogether. It may be well to observe that there is no peculiar virtue in four eyes; it simply gives a double chance to both roots and shoots; nor is it absolutely essential that the branch from which the cuttings are taken should be emblossomed. Pieces with two eyes only will answer equally well, and we have frequently been obliged to use blossoming wood, there being no barren shoots at the time. We mention this because a cutting may not unfrequently be had from the stem of a choice gathered rose, which it would be difficult to procure in any other way. Where many cuttings are taken of several different sorts of roses, they should be planted in rows about six inches apart each way, and the sorts separated by a label. With regard to cuttings and pots, the same sort of wood should be used, and the pieces pressed tightly round the edges of the pot. The soil may consist of equal parts of leaf-mould, light, turfy loam, and sharp or silver sand. To prevent damping off, it is a good plan to leave the cuttings in their pots in the open air for two or three weeks before they are put into the frame, and to give them in confinement the lowest possible degree of heat.

## COLDS, PNEUMONIA, ETC.

HOW PEOPLE CATCH COLD.—It is not difficult to trace the history of one of these cases. A man remains for some hours at his work in a room without a fire; or he comes out from a warm room, and takes a long ride in a cold street car;



or he goes for a walk or a drive in a light over-coat, and by the time he has reached home he feels quite "chilled through." Next day he is out of sorts, with a headache and little creeping chills, and a general uneasiness, which presently develops into a feverish state, with a slight cough, pains in the back, and perhaps a sharp pain in the side, and with quickened and oppressed breathing. This may be "only a cold," but it is bad enough to demand a visit from the doctor, whose practiced ear soon tells him that there is something wrong inside. The circulation has been all upset by this imprudent exposure, and the spongy tissue of one of the lungs, or part of one of the lungs—through which the blood in all the minutely ramified little vessels should pass freely to meet the air that enters, or should enter, all the myriad little spaces in which the minute branches of the air tubes end—this spongy tissue is congested or perhaps already has become inflamed, and so much of the patient's breathing apparatus is for the time being useless to him. The doctor learns all this from the sound which the air makes as it enters the congested lung, a sound very different from the gentle, rhythmic murmur of healthy respiration. Perhaps he also hears a rubbing sound which tells him that the surface of the pleura, the double membrane in which the lungs are enveloped, is likewise inflamed, and he has a case of pleurisy as well, or pleuro-pneumonia, which accounts for the sharp pain in the side.

A simple case of pneumonia in an able-bodied adult ought to yield to treatment. In infants, whose lungs are still undergoing development, it forms a serious complication in very many diseases which do not originally involve the lungs, and in old persons and in all whose powers of resistance are feeble it excites the gravest apprehensions. The last winter, with its many abrupt changes of temperature, brought out more than the usual number of fatal cases, and we recollect no season in which the perils of pneumonia were kept so constantly in the public mind by the gaps that it made in the ranks of our prominent citizens. While there is no need to get nervous about winter and to take to coddling oneself, people do need to exercise some ordinary caution. Young women who drive home from a ball-room with only a loose cloak thrown over their bare shoulders; young men who exchange their heavy, close-buttoned clothes for a dress-suit which leaves their chest almost unprotected, and in that garb walk about in cold corridors; merchants and professional men who spend a day in chilly offices and court-rooms, or, as frequently, in rooms so overheated that to leave them invites a chill, and mothers who let their children run at large with scanty clothing, and under the absurd delusion of "hardening" them keep them but half dressed—all these are preparing themselves or those entrusted to them as victims to pneumonia and the kindred ills of our treacherous winter climate. It will find victims enough in spite of the best we can do, but the list would not be nearly so long as it is if people would only learn how to take care of themselves. "An ounce of preventive," as the old adage says, "is worth a pound of cure." To avoid catching cold is far easier than to cure a cold.

## OUR NEW COOK-BOOK.

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

### MEATS.

**Potato Chops.**—Boil and mash some nice mealy potatoes; then, with one or two well-beaten eggs, make them into a paste, work it well, dust it over with flour, and roll it out. Take some nice neck of mutton or lamb-chops, carefully trim off the fat, pepper and salt them on both sides, cut the

paste into shape, cover over like a puff, pinch the edges, and fry of a light brown; they look better if about an inch of the bone is left visible. Any kind of cold under-done meat, minced fine and seasoned nicely, can be used instead of the chops; it is an excellent way of cooking cold meat.

**Pigeon Pie.**—Border a dish with fine puff paste, lay a veal cutlet (or tender rump steak) cut in thin slices at the bottom of the dish; season with salt, cayenne, nutmeg, or pounded mace. Put as many young pigeons as the dish will contain, with seasoning as above, and in the interstices the yolks of some hard-boiled eggs, put some butter over them, fill up with good gravy, cover with paste, glaze with the yolk of an egg, and bake.

**Veal with Tomato Sauce.**—Take a piece of breast of veal, cut it in pieces an inch square, toss them in a saucepan with some olive oil till they begin to take color; add a chafal finely minced, some French tomato sauce, pepper and salt to taste, and some minced parsley; let the whole simmer gently by the side of the fire, shaking the pan occasionally, for about half an hour.

**Beefsteaks Stewed.**—Beat them a little with a rolling-pin; flour and season; then fry with a sliced onion to a fine brown; lay the steaks into a stew-pan, and pour as much warm water (not boiling) over them as will serve for sauce; stew them very gently for half an hour, and add a small tablespoonful of ketchup before serving.

**Veal Cutlets Broiled.**—Cut some cutlets from a small neck of veal, trim, and sprinkle them with pepper and salt; dip them in liquefied butter, and broil them on or in front of a clear but not too fierce fire. Serve garnished with fried bacon and quarters of lemon.

**Or**—Knead a piece of butter with parsley and a little thyme fine mixed, plenty of lemon juice, and pepper and salt to taste. At the time of serving put a piece of this butter the size of a walnut on each cutlet, broiled as above.

### VEGETABLES.

**Celery with White Sauce.**—Trim the roots, and cut to about six inches three heads of celery, wash them carefully, tie them together with string; put them in a saucepan, with an onion, a blade of mace, some whole pepper, salt, and sufficient boiling water to cover them. Let them boil till quite done, then drain them, remove the string, and serve with the following sauce over them: Melt one ounce butter in a saucepan, and mix with it a desertspoonful of flour, add as much of the water in which the celery was boiled as is wanted to make the sauce, put salt to taste, and stir in off the fire the yolk of an egg, beaten up with the juice of a lemon, and strained.

**Spinach (French Style).**—Pick and well wash two pailfuls of spinach. Put it into a large saucepan with about half a pint of water and two tablespoonfuls of salt. When it is sufficiently boiled, strain, and squeeze it perfectly dry. Chop it fine, and put it into a stewpan with two ounces butter and four tablespoonfuls of good gravy. Dredge in about a teaspoonful of flour; stir it over a sharp fire for two or three minutes. Garnish with four hard-boiled eggs, cut in quarters, and sippets of fried bread.

**Boiled Rice.**—This is the way they cook rice in India: Into a saucepan of two quarts of water, when boiling, throw a tablespoonful of salt; then put in one pint of rice previously well washed in cold water. Let it boil twenty minutes, throw out in a colander, drain and put back in the saucepan, which should stand near the fire several minutes.

**Salsify.**—Scrape the roots, cut them in short lengths, and throw them into vinegar and water as they are being done. Boil them till tender in salted water, drain them, toss them in a saucepan with a piece of butter and a little lemon juice; add salt, and serve.