

pan, divide the batter into four parts, and just before frying, beat up very quickly one tablespoonful of fresh snow into each pancake. Fry on both sides till of a pale brown color, fold them up, inserting a little sugar within the folds, sprinkle sugar over them, and serve immediately, with a cut lemon, and with powdered sugar.

Winter Pudding.—Two pounds bread-crumbs, just wetted with cold milk, fifteen eggs, four and a-half pounds plums when stoned, five pounds currants, one and a-quarter pounds candied peel, two pounds sugar, three pounds suet, two pounds flour, one nutmeg, a little ginger, a quarter ounce allspice, made into six puddings, boiled first ten hours; after, two or three hours, according to size.

Plum Pudding.—One-half pound flour, one-half pound suet, one-half pound plums, one-half pound currants, one-half pound brown sugar, a large teaspoonful of baking-powder, a little salt and nutmeg, one-half pound raw carrots, grated, one-half pound raw potatoes, grated. The vegetables are sufficient to mix; neither eggs nor milk are required. Boil six hours.

Lemon Mince Pies.—Boil a lemon about four hours, and chop it small and one-half pound beef suet, one-half pound of sugar, one-half pound of currants, one-half pound of raisins, five apples, nutmeg and lemon peel; the lemon peel must not be put in before you use it.

Lemon Cream.—Take a pint of thick cream, and put it to the yolks of two eggs well beaten, four ounces fine sugar, and thin rind of a lemon; boil it up; then stir it till almost cold; put the juice of a lemon in a dish or bowl, and pour the cream upon it stirring it till quite cold.

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

CAKES.

Pound Cake.—One pound butter, one pound loaf sugar, one pound eggs, one and a-quarter pounds flour. Put the butter into a clean pan, about milk warm, and stir it round with your hand until it becomes cream; then add the sugar, which must be pounded very fine, and stir them together for a few minutes. Break the eggs in, and beat them all together for five minutes; then gradually add the flour, and six drops of essence of lemon; stir them lightly together, put in a buttered mould, and bake in a cool oven. This cake is good, but plain. If a richer one is desired, put in one pound currants, half a nutmeg, grated, and a-quarter pound candied lemon, cut into thin slices.

Small Rice Cakes.—Beat and mix well together four eggs properly whisked, and one-half pound fine sifted sugar; pour to them, by degrees, a quarter pound clarified butter, as little warmed as possible; stir lightly in with these four ounces dry, sifted flour; beat the mixture for about ten minutes; put it into small, buttered patty-pans, and bake the cakes a quarter of an hour in a moderate oven. They should be flavored with the grated rind of a small lemon, with pounded mace or cinnamon.

Cake for Children.—Mix well two pounds of flour in one pint of warm milk, add a tablespoonful of yeast, let it rise about half an hour; then add a quarter pound treacle, one-half pound of brown sugar, a quarter pound raisins, stoned and chopped, two ounces of candied peel, shred fine, and a quarter pound of good fresh beef dripping, beat the mixture well for a quarter of an hour, and bake in a moderate oven.

FIRESIDE GAMES.

MAKING HISTORY.—A most useful game, as tending to exhibit to those who play it the little relation which the facts of any case may bear to the version of it, current in society,

and thereby teaching them how little reliance is to be placed upon gossip—a result which, if achieved, will amply repay any difficulties which may be encountered in order to arrive at it. Let one person of the party write down a short tale, concerning anything or anybody, of any age or country whatever, and then retiring into a separate room, read it to another of the party, who is then to be left alone. A third is then sent in, to whom the person who has just heard it repeats the tale from memory, and then leaves the room in turn; and thus each passes it on to the other, until it has been told to the last person, who must then relate it aloud to the company. The original tale is then read, and will certainly be found to differ from that which is related by the last person, in every essential particular, a result which cannot fail to shake the faith of those who believe in the value of oral tradition. In telling the tale, it is advisable to introduce the names of persons and places, in order to see to what extent they are capable of being metamorphosed in passing from one person to another. This game is sometimes called “Russian Scandal.”

FORGETS TO BE PAID. *To dance a blind quadrille.*—Four culprits are blindfolded, and set to dance a quadrille to music, which results in confusion, if not in contusion.

To cap a verse.—The forfeit-crier recites a verse of poetry, and the culprit must immediately follow with another verse, beginning with the last word of the model. If he cannot recollect one, then he must improvise one, on pain of another forfeit.

To bite an inch off the poker.—This consists simply in biting the air an inch from the end of the poker.

To illustrate one of your best qualities in each corner of the room. If the culprit has sufficient belief in himself, he may illustrate mercy, generosity, truth, and constancy, by the aid of a little pantomime.

State why you have not paid your washerwoman.

Make a speech on the differential calculus, with musical illustrations.

State whether you would prefer to be yourself eaten by an alligator, or an alligator eaten by yourself, and give your reasons.

Run through the table.—Here the culprit may try it first with the multiplication table.

FASHIONS FOR JANUARY.

FIG. I.—EVENING-DRESS OF WHITE SILK AND BLACK VELVET; the white silk skirt is trimmed with three knife-plaited flounces, headed by a wreath of roses; at the back is a puff, caught up by a large bunch of roses, and on either side is a triple narrow knife-plaiting of the silk. The deep corsage is of black velvet, embroidered in jet, with a ruffle of lace at the bottom of the bodice; the long panels of velvet at the sides are plain; the *berthe* is of white illusion over white silk, and is ornamented with roses.

FIG. II.—PRINCESS EVENING-DRESS OF WHITE MUSLIN; there is a trimming extending down the whole length of the front, of blue ribbon, bordered on either side by a lace edging; the same kind of trimming is repeated across the front of the dress, as well as on the train at the back; long loops of blue satin ribbon on the right shoulder; white roses and blue ribbon in the hair.

FIG. III.—DINNER-DRESS OF STONE-COLORED SILK; the skirt is trimmed across the front with rows of silver braid, and knife-plaitings of violet satin; at the right side, low down, the train is caught to the front of the skirt by a large bow and ends of silk, covered with the braid; the long coat basque is plain, with a vest of violet satin, and is square in the neck; half long sleeves; rose and violets in the hair.