

when it will have risen, stir it down, and drop it into the tins. The tins for waffles are square, and have covers divided by square depressions, as for gauffres, which they resemble much. Both top and bottom of the tins must be buttered, and room left for the waffles to rise.

*Shortbread.*—Dry a pound or more of flour by the fire; cut up one pound of butter into small pieces, put it into a deep basin, set it rather near the fire so as not to melt, but just to get slightly warm; beat it to a cream with the hand, add by degrees one-half pound of sifted loaf sugar, then as much flour as the butter will hold—that is, keep beating in flour till it will not take any more; roll the paste out (about three-quarters of an inch thick) with a rolling-pin, cut it into cakes, strew caraway comfits over the top, and bake a light brown.

*Plain Cup Cake.*—One cup of butter, two cups of sugar, two cups of flour, four eggs, half a grated nutmeg, tablespoonful of rose-water. Stir the butter and sugar till very light. Whisk the eggs till they are thick, and stir them into the butter and sugar alternately with the flour. Add the nutmeg and rose-water. Beat the whole very hard. Butter some cups or shallow pans, and bake them in a moderate oven.

*Peeps.*—Three-quarters of a pound of flour, half a pound of butter, half a pound of sugar, one teaspoonful of grated nutmeg, as much milk as will form a dough. Cut up the butter in the flour, add the sugar, and spice by degrees. Stir in as much milk as will make a dough. Knead it well, roll it out in sheets, cut it in cakes. Butter your tins, lay them on so as not to touch, and bake in a moderate oven.

*Sponge Cake.*—Three-quarters pound lump sugar, pounded and dissolved in a teacupful of cold water; the whites of four eggs, and the yolks of eight, beaten a little. Boil the sugar and water, and pour it quite boiling to the eggs; then whisk till nearly cold, and stir in by degrees one-pound flour and a little essence of lemon; butter the mould, and sprinkle with flour and sugar.

*Milk Biscuits.*—One quart of milk, two tablespoonfuls of sifted sugar, about a quarter of a pound of butter, and flour enough to make it thick; add to this three tablespoonfuls of the best homemade yeast. Leave it in a warm place till it rises; when light, knead it, and let it rise again; then make it into small biscuits an inch and a-half across; bake them, and send them up very hot.

*Fruit Cream.*—Take one-half ounce insinglass, dissolve in a little water, then put one pint of good cream, sweeten to the taste; boil it; when nearly cold, lay some apricot or raspberry jam on the bottom of a glass dish, and pour it over. This is excellent.

#### MISCELLANEOUS RECEIPTS.

*TO REMOVE THE TASTE OF NEW WOOD.*—A new keg, churn, bucket, or other wooden vessel will generally communicate a disagreeable taste to anything that is put into it. To prevent this inconvenience, first scald the vessel with boiling water, letting the water remain in it till cold. Then dissolve some pearlsh or soda in lukewarm water, adding a little bit of lime to it, and wash the inside of the vessel well with this solution. Afterwards scald it well with plain hot water, and rinse it with cold before you use it.

*Cement for China.*—To quarter ounce gum-mastic add as much spirits of wine as will dissolve it. Soak quarter ounce insinglass in water till it is quite soft; then dissolve it in rum or brandy till of the consistency of glue. To this add one drachm of gum-ammoniac, well rubbed and mixed. Put now the two mixtures together in a vessel, over a gentle heat till properly united, and the cement is ready for use. It should be kept in a phial, well corked, and when about to be used to be set in boiling water to soften.

*Lobster Omelet.*—Slice a quantity of the flesh of a lobster, equal in bulk to two eggs, season it with pepper, salt, and nutmeg; mix on the fire some butter and a little flour, moisten with a little stock, add the lobster, and stir in, off the fire, the yolk of an egg beaten up with the juice of half a lemon. Insert this ragout in the fold of a plain omelet. Turn it out on a dish, and serve.

*To Preserve Bright Grates or Fire-Irons from Rust.*—Make a strong paste of fresh lime and water, and with a fine brush smear it as thickly as possible over all the polished surface requiring preservation. By this simple means all the grates and fire-irons in an empty house may be kept for months free from harm, without further care or attention.

*Ink and Fruit Stains.*—Ten grains oxalic acid in half a pint of water will remove all ink and fruit stains. Wet the article in hot water, and apply it to the top of the bottle, so that the liquid will reach it, then rinse it well.

*An Easy Way to Clean Silver Articles.*—Set fire to some wheat-straw, collect the ash, and, after powdering it, sift it through muslin. Polish the silver with a little of it applied on some soft leather.

Glass should be washed in cold water, which gives it a brighter and clearer look than when cleansed with warm water.

#### FASHIONS FOR MAY.

**FIG. I.**—RECEPTION-DRESS OF BLACK GRENADINE, figured in bright colors, worn over black silk; the edge is scalloped over a knife-plaiting of the silk, and the long train is caught together with loops and ends of double-faced satin ribbon; the mantilla is of black silk, trimmed with a ruching of the silk, and three rows of black lace; ribbon like that on the train is placed at the back of the neck. Black chip bonnet, trimmed with ribbon like that on the mantilla and dress, and with bright flowers.

**FIG. II.**—CARRIAGE-DRESS OF GRAY SILK AND SOFT, TWILLED FOULARD; the under-skirt is of the grey silk, trimmed with a knife-plaiting of the same, and a row of deep fringe of the same colors as those in the over-dress; above the fringe are three rows of black velvet, and a large, black velvet bow; three rows of black velvet and a black velvet bow are on the soft, twilled silk over-dress, which is flecked with bright colors; a row of fringe is around the bottom of this skirt also; the mantle is somewhat of the Dolman shape, and has part of the back of black velvet; a row of the velvet and of fringe trims the bottom. Gray chip bonnet, with plumes of the colors in the over-dress.

**FIG. III.**—WALKING-DRESS FOR A YOUNG LADY; the kilted under-skirt is of plain percale; the over-dress is of green and blue cheviot, which is somewhat like a fine gingham; the over-dress opens over the kilted flounce; the mantilla has revers, and long jabot ends, which are trimmed with plain, green lawn. Hat of black straw, trimmed with black feathers, and green ribbon.

**FIG. IV.**—DRESS OF ÉCRUE-STRIPED CAMEL'S HAIR FOR A LITTLE BOY; there is a plaiting of plain camel's hair around the bottom of the skirt, two plain pieces down the back, and two capes, one round, and the other square, of the plain camel's hair. Hat of yellow straw, trimmed with red ribbon.

**FIG. V.**—VISITING-DRESS OF WHITE LOUISINE, DOTTED WITH BLUE; at the bottom of the skirt is a deep plaited ruffle, forming a train; above this is a deep knife-plaiting of the Louisine; the skirt is cut in deep "turrets," and bound with blue; a large bow of blue silk is near the bottom; the deep basque and sleeves are trimmed with blue silk, and gimp trimmings of the same color; the blue silk is put on

a good sprinkling of salt between each layer. (2) Take some bunches of barberries and tie several together; make a syrup with three-quarters of a pint of water to every pound of sugar, clarify it with white of egg. When quite clear throw in the bunches of fruit, and boil quickly until the fruit looks quite clear. Put them into jars, pour the syrup over them, and when cold tie them down.

*Plum Jam.*—Take equal quantities of fruit and sugar, pound the sugar, pare and cut up with a silver knife some ripe plums, lay the fruit in a dish, strew over them half the sugar, and leave them till the following day; then boil and skim the remainder of the sugar, add the fruit, boil it up quickly, well skimming and stirring for twenty minutes; add the blanched kernels halved, boil for ten minutes more, and the jam will be ready to pot.

*Quince Jelly.*—Slice the quinces without either paring or coring. Put them into a preserving kettle, and just cover with water; put over the fire, and boil until soft. Remove from the stove and strain off the liquor. To every gallon allow four pounds white sugar, and boil very fast until it becomes a stiff jelly.

*Tomato Catsup.*—Cut the tomatoes in slices, lay them in the kettle, sprinkle salt upon them, boil three-quarters of an hour, and strain through a sieve; to six quarts of juice add two quarts of vinegar, one ounce cinnamon, one of nutmeg, and one-half ounce cayenne pepper, ground, then boil fifteen minutes.

## SANITARY AND TOILETTE.

*Washing the Hair.*—It is occasionally necessary to thoroughly cleanse the hair. One or two precautions must be taken, however. Never use soap if you can avoid it; if you do, let it be the very mildest and unperfumed. Avoid so-called hair-cleansing fluids, and use rain-water, filtered. The yolks of two new-laid eggs are much to be preferred to soap; they make a beautiful lather, and when the washing is finished, and the hair thoroughly rinsed in the purest rain-water, you will find, when dry, that the gloss will not be destroyed, which an alkali never fails to do. The first water must not be very hot, only just warm, and the last perfectly cold. Dry with soft towels—but do not rub till the skin is tender—and afterwards brush. Be always careful to have your brushes and combs perfectly clean and free from grease.

*Crimping Hair.*—To make the hair stay in crimp, take two pennyworth of gum-arabic, and add to it just enough boiling water to dissolve it. When dissolved, add enough alcohol to make it rather thin. Let this stand all night, and then bottle it to prevent the alcohol from evaporating. This put on the hair at night after it is done up in paper or pins will make it stay in crimp the hottest day, and is perfectly harmless.

*Strengthening Jelly.*—Two quarts of water, three pound knuckle of veal, one-half pound lean beef, a little white pepper, salt, mace, and onion. Boil to half the quantity, then add the juice of half a lemon, and the whites of three eggs. Put all into a saucepan, stir well, and let it boil; then strain through a jelly-bag. It may be taken either hot or cold.

*To Cure Hoarseness.*—When the voice is lost, as is sometimes the case, from the effects of cold, a simple, pleasant remedy is furnished by beating up the white of one egg, adding to it the juice of one lemon, and sweetening with white sugar to taste. Take a teaspoonful from time to time. It has been known to effectually cure the ailment.

*To Cure Coughing.*—A celebrated physician of London says that coughing may be prevented by pressing on the nerves of the lips in the neighborhood of the nose, by pressing in the neighborhood of the ear, and by pressing very hard on the top of the mouth.

*To Cure Toothache.*—The worst case of toothache may be

cured, except it is connected with rheumatism by taking alum, reduced to an impalpable powder, two drachms; nitrous spirits of ether, seven drachms. Mix and apply to the tooth.

*A Cure for Burns.*—Charcoal has been discovered to be a cure for burns. By laying a piece of cold charcoal upon a burn the pain subsides immediately. By leaving the charcoal on one hour the wound is healed.

*For Dyspeptics.*—Eat a peeled apple every night before going to bed. A sure cure from this distressing complaint, as one can testify who has suffered from it for over twenty years.

## MISCELLANEOUS TABLE RECIPES.

*Breakfast Dishes.*—To one tablespoonful of rice, boiled till soft, and drained, add a piece of butter, the yolk of an egg, one tablespoonful of Harvey's sauce, a little white pepper, cayenne, and salt; set on the fire, and stir well together; add any dressed fish, cut into pieces, warm it gradually and send to table. Sole and haddock are excellent.

*Barley Sugar.*—Dissolve one and a-half pounds loaf sugar in half pint of water, with the white of half an egg; when it is at candy height add a teaspoonful of strained lemon juice, and boil it quickly till it recovers its former state; pour it over a marble slab, and when it becomes stiff, cut it in strips and twist it.

*Lemon Sauce.*—Boil the thinly-cut peel of a lemon in a little water till the flavor is extracted, rub some lumps of sugar on the lemon to take off the zest, and add to the water in which you have boiled the lemon-peel, and make a thin syrup; add the juice of the lemon; pour around the pudding, and serve.

*To Harden Pickles after they are taken out of the Brine.*—A lump of alum put in the vinegar, and horse-radish cut in strips will make them crisp.

## FASHIONS FOR SEPTEMBER.

FIG. I.—VISITING-DRESS OF BLACK SILK; for a young girl; the petticoat is trimmed with many narrow knife-plaited ruffles; the over-dress is paniered, looped carelessly at the back, and is trimmed with white lace; the vest is of gold-colored silk, also trimmed in front with white lace, which seems to be an extension of that on the skirt; the jacket is close-fitting, is cut so as to button at the waist, and opens a good deal over the vest; black straw hat, trimmed with a yellow wing, and gauze veil.

FIG. II.—WALKING-DRESS OF GRAYISH-BLUE, CHECKED WOOLEN MATERIAL; the skirt is trimmed at the bottom with a broad, box-plaited flounce, above which is a broad band of plush put on to simulate the "milk-maid skirt;" the back is looped up in loose puffs; the jacket is nearly tight-fitting, is made double-breasted, and has collar, cuffs and pocket of the plush; gray straw bonnet, trimmed with poppy-colored satin ribbon.

FIG. III.—LITTLE BOY'S DRESS OF BROWN VELVETEEN; the body is plain, but rather loose; the skirt is plaited, and a band of the velvet is worn as a belt.

FIG. IV.—HOUSE-DRESS OF BLACK SILK, for an elderly lady; the back of the dress is trimmed with four ruffles, not put on full; the front has a double apron, the lower one falling to the bottom of the skirt, and each is trimmed with a bias band of silk and a row of fringe; a mantle, trimmed in the same way, is added for warmth.

FIG. V.—HOUSE-DRESS OF A DELICATE FAWN COLOR, for a young girl; the under-skirt is made with a deep knife-plaiting at the bottom; the over-skirt falls quite low, and is trimmed with a bias band of blue silk; it is looped gracefully up on the hips, falls in a puff at the back, and is finished with long, straight, broad ends; the jacket basque hits