

No. 16.

1. Heart, heat. 2. Busy, buy. 3. Bray, bay. 4. Dance, dace. 5. Hotly, holy.

TO CORRESPONDENTS.

Once more we ask correspondents to send no puzzles or answers on postal cards.

We are daily in receipt of letters not fully prepaid, thus compelling us to pay double postage. In future, we shall receive no letters on which the postage is deficient.

OUR NEW COOK-BOOK.

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

DESSERTS.

Sauce for Velvet Pudding.—The yolks of two eggs, one cup of white sugar, one tablespoonful of butter. Beat the eggs and all the other ingredients well, and add one cup of boiling milk. Then place it over the fire, and let it come to a boiling heat. Flavor with vanilla.

PRESERVES, JELLIES AND JAMS.

Fruits for Preserving should be gathered in very dry weather, and should be as free from dust as possible. The usual proportion of sugar is one pound to every pound of fruit, but this quantity makes the jam too sweet for most tastes, and a lesser quantity will be found sufficient, if the fruit be well boiled before the sugar is added. Copper or brass preserving pans are the best kind to use, but they require a great deal of care to keep clean. Jams should be kept in a dry, cool place; and, if properly made, will only require a small round of white paper, laid quite close, and to be tied down to exclude air and dust. If there be the least damp in the closet, dip the white paper in brandy, tie them down as before, and look to them every two or three months. Boil them afresh on the least appearance of mouldiness or mildew.

Currant Jelly.—Mash your fruit with a wooden spoon, and squeeze the juice through your jelly bag. To every pint of juice allow a pound of white sugar. When the sugar is dissolved, add a piece of isinglass, dissolved in warm water to clarify the jelly. A quarter of an ounce of isinglass to five pints of juice will be sufficient. Boil and skim it till a jelly is formed; then take it off the fire and put it in glasses while warm. The next day put brandy paper over them, and paste them.

Black currant jelly is made in the same way, only it requires but three-quarters of a pound of sugar to a pint of juice.

Strawberry Jelly.—Stem the strawberries, put them in a pan, and with a wooden spoon or potato-masher rub them fine. Put a sieve over a pan, and inside of the sieve spread a piece of thin muslin; strain the juice through this, and to a pint add one pound of sugar, with a quarter of an ounce of isinglass, dissolved in water, to every five pounds of sugar. When the sugar is dissolved, set the kettle over the fire and boil it till it is to a jelly. Pour it into glasses while it is warm, and paste them when cold.

Strawberry or Barberrry Jam.—Take ripe, not over ripe, strawberries, pick them, and to every pound allow one pound of loaf sugar and quarter pint of currant juice; pound the sugar, pour the currant juice upon it. Boil the strawberries for twenty minutes, stirring well with a wooden spoon. Add the sugar and currant juice, and boil together—on a trivet or hot plate—for half an hour, carefully removing with a silver spoon all the scum as it rises.

Strawberries Preserved Whole.—Allow one pound and a-quarter of sugar, and the same proportion of currant juice, to every pound of fruit. Take a sixth part of the strawberries, mash, and then boil them with the sugar and juice till the sugar be quite melted; add the other strawberries, stir very carefully so as not to break them. Boil for half an hour, skimming carefully all the time.

Green Gooseberries, To Bottle.—Top and tail the gooseberries, and then fill wide-mouthed bottles, shaking them down till no more can be put in; then tie down with damp (not wet) bladder, and place the bottles, surrounded by hay, in a boiler of cold water, over a slow fire; let them simmer till reduced about one third, then take the boiler off the fire, and let the bottles remain in it till quite cold.

Cherry Jam.—Take picked and carefully sorted cherries, and to every pound allow one-half pound to three-quarters pound of sugar, according to taste and the dampness of the season; stone the fruit, and boil carefully, stirring for half an hour, then add the sugar, boil and skim for another half hour, and just before it is done, add some of the blanched and split kernels or a few drops of ratafia.

Cherry Jam.—This is better when made of fine morella cherries. Wash the cherries, and put them on to stew with a gill of water to a pound of fruit. When perfectly tender, pass them through a colander to extract the stones. To a pound of the pulp add a pound of sugar, when the sugar is dissolved put it over the fire, and boil it to a smooth paste.

Green Gooseberry Jam.—Allow one pound of loaf sugar to every pound of picked fruit. Boil the sugar to candy height—or five minutes after it is thoroughly dissolved—skimming carefully, then add the gooseberries, and boil them for three-quarters of an hour, stirring with a wooden spoon all the time.

Red Gooseberry Jam.—Take the rough, hairy gooseberries, and to every pound of picked fruit allow three-quarters pound of loaf sugar. Boil the gooseberries with a little water or red currant juice, stirring well for one hour; add the sugar, and boil again for forty minutes, skimming and stirring all the time.

Pineapple Jelly is made on the same principle as any other sweet jelly, only the syrup is boiled with the pineapple cut in slices for a short time, when it is strained, and poured into a saucepan, to boil again before putting into the jelly bag.

Strawberry Jam.—Put together equal weights of fruit and sugar, mash all well, put it into a preserving kettle, and boil it about twenty minutes. While it is warm put it in jars, and paste it when cold.

FASHIONS FOR JUNE.

FIG. I.—WALKING-DRESS OF BLACK GRENADINE, MADE OVER BLACK SILK; the skirt is trimmed with black silk at the bottom, beneath which a narrow knife-plaiting of green silk is seen; the deep basque is also trimmed with black silk; the whole dress is ornamented with bows of green and pink ribbon. Black chip bonnet, trimmed with pink roses, and green ribbon.

FIG. II.—HOUSE-DRESS OF BLUE LAWN, FOR A YOUNG LADY; the front of the skirt is laid in kilt-plaits; the bottom is ruffled; the basque is cut in deep points in front over a vest, and not so deep in the back; the sleeves are three-quarters long, and the whole is ornamented with white embroidery.

FIG. III.—EVENING-DRESS OF WHITE ALBATROSS, OR FINE FRENCH BUNTING; the bottom of the skirt is trimmed with flounces of the material, with loops of ribbon interspersed;