

cushion. Cover him up warmly, and on no account let him get chilled, the piercing wind is as bad, if not worse, than damp air. Baby will usually sleep a good deal when he is out, and will also expect a plentiful meal when he gets home.

He should be put to bed by about six o'clock, but by about eight o'clock he will, probably, awake, and want another light meal; and if he should do so, he should be attended to, at once, but in a dark, or dimly lighted room, and he should not be taken up to be nursed; but the mother should lie down beside him, and nurse him in that way; or, if he is artificially fed, his bottle should be given to him in the same way.

Never accustom a baby to a light in a room, if it is possible to avoid it; he will not be afraid of the dark, if he is habituated to it from the beginning.

There is a great danger of over-feeding infant; but if the baby sleeps in a cot, beside the mother's bed, there will be less difficulty in keeping him from over-feeding; but if he is allowed to get in the "big bed," just for a few moments, he will, most probably, take up his quarters there for the whole night. If, however, he must sleep in the "big bed," for want of a crib, he should be gently put off the mother's arm, each time he has been fed, otherwise, he will arouse at the slightest movement, and in utter uneasiness, the mother will probably allow him to make one long night meal.

OUR NEW COOK-BOOK.

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SOUPS.

Scotch Broth.—This is made from the liquor in which a leg of mutton, piece of beef, or old fowl has been boiled, or it may be made at the time they are boiled. Add to the liquor some barley and vegetables, chopped small, in sufficient quantity to make the broth quite thick. The necessary vegetables are carrots, turnips, onions, and cabbage, but any others may be added; old (not parched) peas and celery are good additions. When the vegetables are boiled tender mix a cupful of rough oatmeal with cold water, stir it into the broth, salt and pepper to taste.

White Soup.—Take a large knuckle of veal, one pound of ham, and a fowl, if required; a few pepper-corns, a head of celery, finely shredded, and two or three onions; add six quarts of water, and let it stew for several hours. Strain the soup, and, when cold, having taken off the fat, add to the liquor, on the day it is required, one-quarter pound almonds, blanched and pounded. Boil it very gently, then pass the soup through a sieve, and thicken with half a pint of cream and two eggs.

Oyster Soup.—Take two ounces of butter and a tablespoonful of flour; mix over the fire, and add one quart of fish stock. When it boils add two dozen of oysters, blanch in their liquor each cut in two or three pieces; add also the strained liquor, some grated nutmeg, a small quantity of minced parsley, pepper, and salt to taste. Stir in at the last, off the fire, the yolks of two eggs, beaten up with the juice of half a lemon and strained.

MEATS AND POULTRY.

Mutton Cutlets, Plain.—Take a neck of mutton that has been killed three or four days. Saw off the rib-bones and the scrag end, so as to leave the cutlet-bones three and a-half inches long. The spine-bone must also be removed without injuring the fillet. Then divide the neck of mutton into as many cutlets as there are bones. From the upper part of each bone the meat must be detached three-quarters of an inch. Dip them in water, and flatten them. Trim away the superfluous fat and sinewy parts. Season them with pepper and salt. Dip a paste-brush into clarified butter,

pass it over the cutlets, broil them before a clear fire, and serve with brown gravy under them.

Fricassee of Chicken with Eggs.—Cut up two chickens; wash them, and let them drain; then season them with pepper, salt, one small, white onion, six sprigs of parsley, tied up. Put all flat in a stewpan; add some pieces of lean bacon, one tablespoonful of butter, and half a pint of water; let it stew for half an hour. Take it out of this gravy, and put it into a saucepan with a gill of cream. Mix a tablespoonful of flour with cold water, and add it to the gravy, stirring all the time until thick. Just before serving, stir in the yolks of three eggs, well beaten. Put a little cold water to the eggs before you stir them in.

Stuffed Fillet of Veal.—Remove the bone of a leg of veal with a sharp knife; fill the place with rich stuffing, made of grated bread crumbs, butter, pepper and salt, and a little thyme; secure it with a string, and put it upon the spit to roast; baste it with sweet lard every quarter of an hour until it begins to brown, then use the drippings for basting. When done, thicken the gravy with a little browned flour; pour over the meat, and serve on a heated dish of a deep shape. Veal should be wiped each day that it is kept raw. Do not lay it upon a plank or it will mould.

French Stewed Rabbit.—Cut a rabbit in pieces, wash it, and put it in a stew-pan, with salt, pepper, a little mace, and a quarter of a teaspoonful of ground allspice; put in water enough to keep it from sticking to the pan, cover it closely, and let it stew very slowly. When about half done add one-quarter pound butter, cut in pieces and rolled in flour, and half a pint of beef gravy. If the meat should not be seasoned enough, add more salt, pepper, or spice. Rabbit requires a great deal of seasoning, especially pepper. Serve it hot.

Roast Spare-Rib of Pork.—As this joint frequently comes to the table hard and dry, particular care should be taken that it is well basted. Put it down to a bright fire and flour it. About ten minutes before taking it up, sprinkle over some powdered sage; make a little gravy in the dripping-pan; strain it over the meat, and serve with a tureen of apple-sauce. This joint will be done in far less time when the skin is left on; consequently, should have attention, that it be not dried up.

VEGETABLES.

Fried Potatoes.—Pare some potatoes so as to give each the form of a cylinder, then cut each cylinder in slices the eighth of an inch thick. By this means, all the pieces of potato will be the same size. Dry them thoroughly in a napkin; put them in the frying basket, and finish as above. Serve as garnish for game, steaks, or cutlets.

Or, peel some potatoes, cut them in slices three-eighths of an inch thick, cut each slice to two inches length, and divide it in strips three-eighths of an inch wide, dry them well, and fry as above. Serve as garnish for steaks.

Or, pare the potatoes to the shape of a ball, cut each ball in six pieces to resemble the quarter of an orange, chamfer the edges slightly, then proceed as above. Serve as garnish for roast or braised joints.

Potato Salad.—Rub a dish with an onion; dispose on it some cold boiled potatoes, cut in slices; beat together three parts of oil and one part, more or less, according to the strength of it, of tarragon vinegar, with pepper and salt to taste. Pour this over the potatoes, and strew over all a small quantity of any of the following: powdered sweet herbs, mint, parsley, chervil, tarragon or capers, or a combination of them all, finely minced.

DESSERTS.

Snow Pancakes.—Mix in a basin one-quarter pound flour, with a little salt, some grated lemon peel, and sufficient new milk to make rather a thick batter, mix and beat the mixture well. Melt some butter (or fresh dripping) in a frying

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.

tea chest of any grocer; press it smoothly out, and fold four thicknesses of it an inch and a-half square, cover it with a piece of soft linen, and then bind it firmly, but not too tightly, over the navel. Look at it occasionally, to see that it has not altered its position. Tea-lead is good for a compress, because it is firm, and yielding, at the same time: but if that is not procurable, four or five thicknesses of soft linen rag, placed beneath a piece of card-board, about the size of a quarter of a dollar, will answer the purpose very well. Many persons use a band of new flannel, instead of a linen band, around the body, thinking it healthier, but the flannel will sometimes irritate the tender flesh, and linen seems cleaner.

In washing baby, it is well to accustom him to be put into a tiny bath, almost from his birth; the mother should hold him firmly, but gently, with her left hand, and use the right one to cleanse the "creases," and wash him with. This is better even than a soft sponge, or "wash-rag."

Baby does not need much soap; once in two days is enough for his head; less frequently for his face. But the lower part of the body requires it once a day; the very best white curd or Castile soap should be used; any strong or fancy soap is injurious to the skin.

All good mothers or nurses have a large, flannel apron, or small blanket, the size of a crib blanket, which is kept expressly to wash baby in, so as soon as he has been properly bathed, (which should be gently, but rather quickly, done in water with the chill taken off,) he should be lifted into the flannel apron, and covered up in it as quickly as possible, whilst his face is wiped, and his head rubbed dry, with a soft, old linen towel; most children like this part of the dressing process. Be sure to keep him covered as much as possible, to prevent him from getting chilled.

It is a good plan to talk to him incessantly; to laugh and soothe him, to divert his attention from any little proceeding he does not quite approve of. Do not let him cry; he most probably will not do so if the mother does not dawdle, and he is talked to; this simple means will often keep a poor, young mother from crying as well as the baby; the attention of both is diverted.

Wipe the body with a clean, soft towel, leaving not a wrinkle untouched; slip something dry under him, and cover him up again until quite ready to put his clothes on him. All this seems needlessly explanatory, but it is whilst being dressed that the baby so often takes violent colds, and the careless or dawdling mother wonders how he got it. If the poor little creature is left wet and shivering whilst a cold towel is hunted for, which ought to have been warming by the fire, it cannot but help being the victim of catarrhs, earaches and inflamed eyes. After being well washed and well dried, baby should be well powdered, not only here and there, but well, in all the creases, and as it is so difficult now to obtain good baby powder, very finely pulverized starch, dusted through a piece of book-muslin, is an excellent substitute.

Baby's clothes should always be slightly warmed, or "afred," before putting them on him. Some people, with a desire to make their babies "hardy," put on the clothes that have of course been thoroughly dried when coming from the wash, but which, from lying in the drawer, have become chilled, and so strike cold to the delicate flesh.

In clothing a baby, remember that there are three parts of his body that must be kept warm—his chest, bowels and feet; keep the head as cool as possible.

Use as few pins as possible, in dressing the baby. "Safety" pins are the only safe ones; for some pins must be used, as strings or buttons will not always answer. Some mothers sew the clothes on young infants.

In case of hard crying spells after dressing, it is always wise to investigate the cause. The clothes may be too tight, a pin may stick, or some rough edge may torture the poor, little one.

OUR NEW COOK-BOOK.

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MEATS AND POULTRY.

To Bake a Ham.—Unless when too salt, from not being sufficiently soaked, a ham (particularly a young and fresh one) eats much better baked than boiled, and remains longer good. The safer plan is to lay it into plenty of cold water over night. The following day soak it for an hour or more in warm water, wash it delicately clean, trim smoothly off all rusty parts, and lay it with the rind downwards into a coarse paste, rolled to about an inch thick; moisten the edges, draw, pinch them together, and fold them over on the upper side of the ham, taking care to close them so that no gravy can escape. Send it to a well-heated, but not a fierce oven. A very small ham will require three hours baking, and a large one five. The crust and the skin must be removed while it is hot. When only part of a ham is dressed, this mode is better far than boiling it.

Veal Cakes.—This is a very pretty, tasty dish for supper or breakfast, and uses up any cold veal you do not care to mince. Take away the brown outside of cold roast veal, and cut the white meat into thin slices. Have also a few thin slices of cold ham, and two hard-boiled eggs, which also slice, and two desert-spoonfuls of finely-chopped parsley. Take an earthenware mould, and lay veal, ham, eggs and parsley in alternate layers, with a little pepper between each, and a sprinkling of lemon on the veal. When the mould seems full, fill it up with a strong stock, and bake for half an hour. Turn out when cold. If a proper shape be not at hand, use a pie-dish. When turned out, garnish with a few sprigs of fresh parsley.

Beefsteak à la Mode.—Cut the steaks in strips; put them in layers, in a dish; between each layer put bread crumbs, butter, pepper and salt. Bake for one-half hour, and when ready to serve, pour over them a rich gravy made of one pint of beef gravy, thickened with one tablespoon of butter, rolled in one tablespoon of browned flour, and serve. Spices can be added if agreeable to taste.

DESSERTS.

Apple Fritters.—Beat up the yolks of two eggs with a little warm milk; add one-half pound flour, one-half ounce dissolved butter, a pinch of salt, and sufficient warm milk to make the batter of such consistency that it will drop from the spoon; stir it well, make it quite smooth, and, lastly, beat into the mixture the whites of two eggs, previously well whisked. Peel some apples, cut them into thick slices, stamping out the core from the middle of each slice; dip them in the batter, covering them well over, and fry on both sides in boiling lard or clarified dripping; lay the fritters on sheets of blotting paper, before the fire; serve very hot, with pounded sugar strowed over.

Veal Suet Pudding (Baked or Boiled).—Chop one-half pound of veal suet, put it into a quart of rich milk, set it upon the fire, and when pretty hot, pour it upon eight ounces of bread crumbs, and sugar to your taste; add one-half pound of currants washed and dried, and three well-beaten eggs; put it into a floured cloth or buttered dish, and either boil or bake it an hour.

Rice Pudding with Fruit.—Swell the rice with a very little milk, over the fire; then mix fruit of any kind with it, currants, gooseberries scalded, pared and quartered apples, raisins, or black currants, and, still better, red-currant jelly, with one egg to bind the rice; boil it well, and serve with powdered cinnamon and sugar.

CAKES.

Buckwheat Cakes.—One quart of buckwheat meal, one tea-spoonful of salt, and a handful of Indian meal; mix the meals and salt; add sufficient lukewarm water to make a

moderate batter; then stir in two large tablespoonsful of brewers, or four of home-made yeast; cover, and set to rise in a moderately warm place. If made overnight, it is well to add, in the morning, one teaspoonful of bicarbonate of soda, mixed in a little water; this will correct any acidity, and render the cakes more tender. Bake on a hot griddle.

Ice-cream Cake.—Mix thoroughly one-half pound flour, one-half pound ground rice, one-half pound currants, one-quarter pound sugar, one-quarter ounce mace and cloves, some mixed peel, a few bitter almonds pounded, some sweet almonds split, one teaspoonful of carbonate of soda, melt one-half pound fresh butter in pint of warm milk; add the yolks and whites of four eggs beaten separately; put this, by degrees, on the dry ingredients; beat well; put into a buttered-mould, and bake.

Indian Meal Flappers.—One quart of sifted meal, a handful of wheaten flour, one quart of milk, four eggs, one heaped-up saltspoonful of salt; mix the meal, flour and salt. Beat the eggs well, and add them to the milk, alternately with the meal, a handful at a time. Stir very hard, and bake on a hot griddle.

To Ice.—Beat up one-half pound icing sugar with the whites of two eggs till stiff and smooth; add a little orange-flower water, while the cake is still warm; pour the icing over it evenly; ornament with fruit, and bake in a moderate oven to harden, but not to color.

Waffles.—To one quart of milk add six beaten eggs, one-quarter pound melted butter, one large gill of yeast, a little salt, and flour to make them thick as griddle cakes. Set them to rise, and bake in waffle irons.

MISCELLANEOUS TABLE RECIPES.

Fish Croquettes.—The remains of any cold fish. Remove all skin and bones most carefully, then mash the fish free from all lumps in a "pounder;" add a piece of butter, pepper, salt, and mace (and if you have any cold crab, or lobster sauce so much the better). Form the fish into portions the size and shape of an egg; if too soft, a few bread crumbs may be added. Dip each portion into an egg well beaten up, and then into fine bread crumbs. Fry a golden brown in boiling lard, drain, and serve on a napkin garnished with fried parsley, or on a dish with Tartare sauce.

Toffee.—Put one quarter pound of butter into a preserving pan; when melted, add one pound of brown sugar, stir gently over the fire for about fifteen minutes, add a small teaspoonful of ground ginger, or a little finely grated lemon peel; boil and stir again, until the mixture when dropped into cold water becomes crisp. When done sufficiently pour it on to buttered plates, or on to a marble slab.

Bread Sauce.—Pour half a pint of boiling milk on a tea-cupful of fine bread crumbs, add a small onion stuck with three or four cloves, a small blade of mace, a few peppercorns, and salt to taste. Let the sauce simmer for five minutes, add a small pat of fresh butter, and at the time of serving remove the onion and mace.

Ham Toast.—Mince lean ham very fine. To a half pint, add the yolks of two eggs, and cream or soup enough to soften it; put it on the fire, and cook for ten minutes, stirring all the time. Serve on toasted bread, and serve it hot.

SANITARY AND TOILETTE.

To Clean Hair Brushes.—As hot water and soap very soon softens the hairs, and rubbing completes their destruction, use soda dissolved in cold water instead. Soda having an affinity for grease, it cleans the brush with little friction. Do not set them near the fire, nor in the sun, to dry, but after shaking them well, set them on the point of the handle in a shady place.

Warts.—A much safer remedy for warts than nitrate of silver is sal ammoniac. Get a piece about the size of a walnut; moisten the warts, and rub the sal ammoniac well

on them every night and morning, and in about a fortnight they will probably disappear. If not, do not despair, but continue the process till they are gone.

"Nervine."—The worst toothache, or neuralgia coming from the teeth, may be speedily ended by the application of a small bit of clean cotton saturated in a strong solution of ammonia to the defective tooth. Sometimes the sufferer is prompted to momentary, nervous laughter by the application; but the pain has disappeared.

Treatment of Soft Corns.—A small piece of sal ammoniac dissolved in two tablespoonfuls of spirits of wine, and the same quantity of water. Saturate a small piece of sponge or linen rag, and place it between the toes, changing it twice a day. This will cause the skin to harden, and the corn may be easily extracted.

Mustard Plasters.—By using syrup or molasses for mustard plasters, they will keep soft and flexible, and not dry up, and become hard, as when mixed with water. A thin paper or fine cloth should come between the plaster and the skin. The strength of the plaster may be varied by the addition of more or less flour.

Flaxseed Tea.—Take three tablespoonfuls of linseed, about one pint of water, and boil for ten minutes. Strain off the water, put in a jug with two lemons, cut in thin slices; put also some brown sugar. A wineglassful of wine is an improvement. This has been found most nourishing for invalids.

Cold Cream.—One half ounce of white wax; one half ounce of spermaceti; three ounces oil of almonds; one ounce of glycerine; two ounces of rose water. Melt the four first ingredients gently together, and when nearly cold, stir in the rose water and a few drops of otto of roses.

Baked Milk.—Put half a gallon of milk into a jar, and tie it down with writing-paper. Let it stand in a moderately warm oven about eight or ten hours. It will then be of the consistence of cream. It is used by persons who are weak and consumptive.

HOLIDAY GAMES.

ELEMENTS.—A most laughable and aggravating game, especially if it be struck up unexpectedly. One of the party throws a ball (it is hoped that it will be a soft one) at another, and cries, at the same time, one of the "elements," viz: "earth," "air," "fire," or "water." The thrower then counts ten aloud, and before he has got to the end, the person at whom the ball has been thrown must name some animal inhabiting the element in question. The fun of the game consists in the almost inevitable tendency to name an animal belonging to one of the other elements—a tendency which is much increased by the flurry into which the player generally gets as the number ten is approached. No animal must be named a second time.

CORBILLON.—A French game, which can only be played in that language. It is inserted here because it is very popular in French châteaux, and may serve to amuse in some American houses, besides improving the French of the young people. One of the players says, "Je te donne mon corbillon—qu'y met-t-on?" And the person to whom the offer is addressed is bound to answer with some word ending equally in "on," of which there are many hundreds in the language such as "un cornichon," "du jambon," "un feuilleton," "un carton," "du cresson," etc. Those who fail to supply a word before ten can be counted, or repeat one that has already been given, must pay forfeit. This game was already old in the time of Molière, who makes one of his characters answer the question with, "Tarte à la crème." It becomes somewhat monotonous after a short time, but is useful in the manner above indicated, and as an exercise of ingenuity.

To the person sending the first correct answer will be given a motto for working.

PHINAULTÉ.

GEOGRAPHICAL PUZZLE.

1. A place to bathe in. 2. To move backwards and forwards, and a country. 3. A hollow, sounding vessel of metal, and swift. 4. Where the sun rises, and a haven. The answers are cities and towns in Maine.

A photograph for first answer.

HARRY.

DOUBLE DIAMOND PUZZLE.

Across:—1. In vapor. 2. An axiom. 3. A wood-eating worm. 4. To put on. 5. In lace. Down:—1. In bark. 2. A turf. 3. Oral. 4. A callous excrescence. 5. In river. For the first correct answer a picture will be given.

HENRI G. COGEN.

CURTAILMENTS.

Curtail a fish, and make a vehicle used on a railroad. Curtail a share, and leave equal value. Curtail a dress of dignity, and leave to plunder. Curtail to love excessively, and leave a small point. Some pottery pictures will be given for first correct answers.

PHINAULTÉ.

DOUBLE ACROSTIC.

1. Near. 2. Circle of rays. 3. To melt. 4. Injury. 5. To reprimand. 6. One of the black race. 7. To make worse. 8. Expulsion. 9. Dialect.

The initials and finals give the name of a former American writer.

Twelve envelopes will be given for the first correct answer.

HARRY.

PRIZES.—In addition to the prizes above offered, a six month's subscription to PETERSON'S LADIES MAGAZINE will be given to the person sending the first correct list of answers to all the above puzzles.

"Our Artist in Cuba," a book containing about one hundred and fifty full-page illustrations, will be given for the best five original puzzles, received before February 15.

All answers, etc., for the next number of the Magazine must be sent before the 15th of February.

ANSWERS NEXT MONTH.

OUR NEW COOK-BOOK.

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SOUPS AND FISH.

Veal Broth.—Stew a knuckle of veal of four or five pounds in three quarts of water, with two blades of mace, an onion, a head of celery, and a little parsley, pepper, and salt; let the whole simmer very gently until the liquor is reduced to two quarts; then take out the meat, when the mucilaginous parts are done, and serve up with parsley and butter. Add to the broth either two ounces rice separately boiled, or of vermicelli, put it only long enough to be stewed tender. Dish the knuckle separately, and serve it with parsley and butter.

Oyster Soup.—Put into a pan, to heat, two quarts of oysters, with their liquor; only let them heat through, and then take them out and add one pint of water, two quarts of milk, one-half pound of butter, and one-half teaspoon of black pepper, and same of allspice. When the soup is well boiled, put in the oysters, having kept them warm in a covered dish. When the oysters are done, serve the soup; put in the salt last, as it is likely to curdle the soup.

To Bake Small Rock Fish.—Split and cut them in chunk pieces; chop parsley and a little onion very fine; pepper and salt; sprinkle them with butter and a little flour between each layer; then add some rich milk, and put it in the oven to bake. The fish to be boiled first.

Chicken Soup.—Cut up a chicken and put it into a small pot of water; one carrot, some salt and pepper. Put them on just after breakfast, with plenty of water; just before serving, add a teacup of milk that has two tablespoons of flour stirred in it.

MEATS, ETC.

Stewed Beef.—Take a piece of fresh silver of beef (seven or eight pounds); with a sharp knife make five or six incisions through it. Cut as many square pieces of bacon, fat and lean, long enough to go right through from one side of the piece of meat to the other. Roll each piece of bacon in a mixture of powdered pepper, spices, and sweet herbs, and insert one into each incision; tie up the meat carefully, line the bottom of a stewpan with slices of fat bacon, put the meat on this with some onions and carrots cut in slices, some sweet herbs, a couple of bay leaves, parsley, whole pepper, and salt to taste; add a pint of common claret, and half that quantity of stock; set the whole to stew gently for some hours, turning the meat occasionally. At the time of serving strain off the gravy, skim it well of fat, remove the string from the meat, pour the gravy over it, and garnish with Brussels sprouts.

Rabbit Cutlets.—Prepare the rabbits as you would for a stew; cut the different limbs into the size of cutlets—such as the shoulders cut in half, also the legs, with the ends of the bones chopped off, and piece of the back, even to the half of the head. Have ready some bread crumbs and the yolk of an egg beaten up. Drop each cutlet into the egg, and then cover it with bread crumbs, as for veal cutlets. Fry them a nice brown, and, when you dish them, pour round them some rich, brown gravy, which may be flavored with tomato-sauce, if approved, and put round them rolls of fried bacon.

Bubble-and-Squeak.—Cut slices from a cold boiled round of rump of beef; let them be fried quickly, until brown, and put them into a dish to be kept hot. Clean the pan from the fat; put into it greens and carrots, previously boiled and chopped small, or, instead of these, large onions sliced thin and fried, though sometimes only greens are used. Add a little butter, pepper and salt; make the vegetables very hot, and put them around the beef with a little gravy.

Hodge-Podge.—An excellent way of warming cold mutton.—Mince your mutton (it is better rather underdone), and cut up one or two lettuces and two or three onions into slices. Put these into a stewpan with about two ounces of butter, pepper and salt to taste, and half a cup of water; simmer for three-quarters of an hour, keeping it well stirred; boil some peas separately, mix them with the mutton, and serve very hot.

DESSERTS.

Ravenworth Pudding.—Bake three large apples, and then pulp them; take one pint of cream, two handfuls of fine bread crumbs, one-half pound pounded loaf sugar, the grated rind of two lemons, and six eggs, using only the yolks of four; mix all together well, beating the eggs thoroughly, the yolks first, and then the whites. Well butter a pudding-mould, throw in a handful of fine bread crumbs, toss them around so that they may stick to the butter all around the mould, and shake out any that are loose; then pour in the above mixture, and bake an hour and a-half. Serve immediately with a sauce of butter, melted with arrowroot, and a glass of rum or brandy.

Apple Custard.—Peel and core eight large, juicy apples, and boil them in clear water till tender. Take them out, and pulp them smooth through a sieve; add one-quarter pound sifted sugar, and the grated rind of two lemons. Put the mixture into a deep dish, about half filling it; beat

the yolks of four eggs light, and add half a teacupful of white sugar, and stir it into a quart of sweet milk; stir this over the fire until it is quite thick, and let it cool; when cold, pour it over the apples. Whip the whites of the eggs to a stiff froth, and pour over the top.

Rice Mungo.—Rub smooth about two ounces ground rice in a little milk, then take a quart of milk, and boil it, with the peel of half a lemon, a bay-leaf, and a few almonds; sweeten it with loaf sugar, and stir the rice into it over the fire until it is thick, and then put it into a mould; when turned out, cover it with a custard. If the mould has a hole in it, it may be filled with sweet-meats instead. Wet the mould before you put in the rice.

Portable Jelly.—Two ounces gum-arabic, two ounces isinglass, two ounces white sugar-candy, one nutmeg grated, one pint of Port or Madeira wine. Put the whole into a jar, and set it by the fire, or in a pan of water, until dissolved; then pour upon a plate, and cut into any size or form desired. Milk may be used instead of wine.

MISCELLANEOUS.

Charcoal.—All sorts of glass vessels and other utensils may be purified from long-retained smells of every kind, in the easiest and most perfect manner, by rinsing them out well with charcoal powder, after the grosser impurities have been scoured off with sand and potash. Rubbing the teeth, and washing out the mouth with fine charcoal powder will render the teeth beautifully white, and the breath perfectly sweet, where an offensive breath has been owing to a scorbutic disposition of the gums. Putrid water is immediately deprived of its bad smell by charcoal. When meat, fish, etc., from intense heat, or long keeping, are likely to pass into a state of corruption, a simple and pure mode of keeping them sound and healthful is, by putting a few pieces of charcoal, each the size of an egg, into the pot or saucepan wherein the fish or flesh is to be boiled.

Moths Must be Watched in Winter.—Moths will work in carpets in rooms that are kept warm in the winter as well as in the summer. A sure method of removing the pests, is to pour strong alum-water on the floor to the distance of a half-yard around the edge, before laying the carpets. Then once or twice during the season, sprinkle dry salt over the carpet, before sweeping. Insects do not like salt, and sufficient adheres to the carpet to prevent their alighting upon it.

To Raise Fruit Trees.—A farmer who is famous for having good fruit, says he raises his trees in the following manner:—He takes a cutting from the best tree he can find, puts the end of the cutting into a large potato, and sets it in the earth, leaving but one or two inches of the cutting above the ground. The cutting soon sends out roots, and grows rapidly, making a fine tree, which needs no engrafting.

Cleansing Blankets.—Put two large tablespoonfuls of borax and a pint bowl of soft soap into a tub of cold water. When dissolved, put in a pair of blankets, and let them remain through the night. Next day, rub and drain them out, and rinse thoroughly in two waters, and hang them out to dry. Do not wring them.

FASHIONS FOR MARCH.

FIG. I.—RECEPTION-DRESS OF DARK BLUE SILK; the back of the dress is made of the silk, and can be worn long if wished, or can be looped up in a puff at the back with a band of old gold-colored satin, striped with blue; the apron front is of silk and satin striped material of the same color as the back of the dress; it is made short enough to fall over a plaiting of the same material, in the front of the skirt; at the sides are lace *passmenterie* trimmings, which fall over a plain piece of the old gold-colored and blue-striped satin, and fastened down with buttons covered with old gold satin. The deep basque jacket is of the blue-striped material, edged with

a gold-colored and blue cord, faced with *matalasse* of blue, and opening over a gold-colored and blue-striped satin vest. The sleeves are trimmed to correspond with the jacket; a heavy gold and blue cord passes across the front of the skirt; bonnet of blue satin, trimmed with old gold color and blue.

FIG. II.—WALKING-DRESS OF BLUE AND GREEN PLAID CASHMERE; the under-skirt is trimmed with three narrow bands of plush, the upper-skirt, which is very simply draped, is also finished with a band of plush, and ornamented with large, horn buttons on either side; the basque jacket is quite plain, with a large, pointed collar of plush. Black felt hat trimmed with green and blue.

FIG. III.—RECEPTION-DRESS OF GOLD-COLORED CAMEL'S HAIR; the skirt has a train which is edged with a plaiting of silk of the color of the dress, and above it is a trimming of alternate stripes of gold-colored silk and black velvet; the sides of the dress are plain, with four bands of black velvet extending the whole length, and the front is of silk of old gold-color, gathered lengthwise; the sleeves are of cashmere, with cuffs of silk and velvet; the jacket is long, plain and sleeveless; hat of black velvet, with black satin bow, and long, gold-colored feathers.

FIG. IV.—CARRIAGE-DRESS OF LIGHT GREEN DAMASK SILK; the under-dress is made with a train and trimmed with two ruffles, above which are three pipings of satin; the over-dress is made quite long, so as to loop up in large folds at the back, but does not reach quite to the bottom of the under-skirt behind; it is turned back and faced at the sides with a satin, with blue, gold and black stripes; the mantle is of gray camel's hair, trimmed with embroidery on silk of the same color, and palms in *passmenterie*; bonnet of light green silk, trimmed with pink roses.

FIG. V.—WALKING-DRESS OF ROUGH, HARLEQUIN-COLORED CAMEL'S HAIR; the skirt is of walking length, cut up at the sides, with plaitings of smoke-gray silk, let in where the skirt falls open; this smoke-gray is principal color in the camel's hair; the dress is made with a Princess back and jacket front, and is trimmed only with a smoke-colored braid and smoke-colored pearl buttons; long, tight sleeves, with plaitings of silk and camel's hair; square collar; hat of gray felt, with feathers of a lighter shade of gray, and large, red rose under the brim.

FIG. VI.—SHORT COSTUME OF DARK BLUE CAMEL'S HAIR, AND FANCY CAMEL'S HAIR COMBINED; the lower part of the skirt consists of a deep plaiting of the two materials, headed by a scarf of the fancy camel's hair, forming three upright folds; paletot bodice, double-breasted, and fastening with three buttons; the waistcoat, which is of the fancy camel's hair, is fastened with small buttons, and has a turned down collar at the throat.

FIG. VII.—CARRIAGE-DRESS OF SOFT INDIA CASHMERE OF GRAY, STRIPED WITH BROWN; the skirt is made quite long in front, and is worn over a brown silk trained skirt, which is trimmed with two knife-plaitings; the camel's hair is also trimmed with two knife-plaitings of gray silk; the very long paletot is of gray cloth, is double-breasted, has a rolling collar and square cape, and is trimmed with brown velvet; brown velvet hat, and feather.

FIG. VIII.—HOUSE-DRESS, PRINCESS STYLE, OF VIOLET SILK; the front of the dress, from the neck to the feet, is of a light mauve silk, and it has vandyke points coming from each side of the violet silk, which are tied in the middle with mauve satin ribbon; the sides of the skirt, which, with the train, are of violet silk, are laid in careless, loose plaits, and the whole is trimmed with mauve plaitings of violet and mauve silk; the sleeves are of violet silk, with a piece of mauve silk extending the length of the arm, and finished to correspond with the front of the dress.

FIG. IX.—CARRIAGE-DRESS OF DARK GREEN CASHMERE; the front is of dark green silk, covered with a trimming of

WORD-SQUARE.

CARE
ALAS
RAMP
ESPY

GEOGRAPHICAL PUZZLE.

Bath. Rockland. Belfast. Eastport.

DOUBLE DIAMOND PUZZLE.

P
SAW
BORED
DON
L

CURTAILMENTS.

Carp, car. Part, par. Robe, rob. Dote, dot.

DOUBLE ACROSTIC.

N ig H
A ureol A
T ha W
H ur T
A dmonis H
N egr O
I mpai R
E jectio N
L angue E

OUR NEW COOK-BOOK.

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

TO COOK OYSTERS.

To Stew Oysters.—Strain the liquor from three quarts of oysters; put with one-quarter pound of butter, rolled in one teaspoon of flour, one teaspoon of pounded white ginger, and one of mace, in the blade; salt and cayenne pepper to the taste. Let the liquor come to a boil, and then put in the oysters, and let them cook for twenty minutes. To use half milk and half oyster liquor is very good.

INVALID COOKERY.

It is often necessary to give farinaceous substances and eggs in the form of puddings, and yet to avoid sugar. In such cases the three following recipes for savory puddings will be found useful. In making custard puddings, whether for boiling or baking, the milk should be boiled before putting it to the eggs. Unboiled milk, when used for making puddings, is apt to curdle, leaving a substance very unsuited to the digestion of an invalid.

Savory Rice Pudding.—Wash one ounce of the finest rice, put it in a pie dish with half a pint of beef tea or any kind of broth. Bake until the rice is well cooked; it will take about an hour in a moderate oven. Boil a quarter of a pint of milk, pour it on to an egg lightly beaten, stir well together, and then mix with the rice. Season with salt, and, if allowed, a little pepper. Put the pudding into the pie dish, bake very slowly for an hour and a-half, and serve.

Savory Macaroni Pudding.—Break one-half ounce of best Italian macaroni into half a pint of veal broth or weak beef tea, and let it boil for an hour, or until well swelled and perfectly tender. Make a custard as for savory rice pudding, put it with the macaroni into a tart dish, season to taste, and bake gently for an hour and a-half.

Savory Bread Pudding.—Pour half a pint of beef tea, boiling, over the crumb of a French roll. Beat well together, and let it soak for half an hour; then add two eggs beaten with a quarter of a pint of boiling milk. Season with pepper and salt, beat together for five minutes, put the pudding

into a buttered tart dish, and bake rather quickly for three-quarters of an hour. If there is no objection, an onion well boiled and beaten to a pulp may be added to the pudding.

Macaroni Cheese.—This is macaroni flavored with cheese, and may be eaten without risk by most invalids. Scrape two ounces of good-flavored, rich, new cheese into half a pint of cold water, let it boil gently for half an hour, strain out the cheese, and put to the liquid half an ounce of best Italian macaroni broken in small pieces, a bit of butter the size of small walnuts, a pinch of pepper, and salt if necessary. Let the macaroni simmer gently until perfectly tender, when it will have absorbed all the liquid; then beat up the yolk of an egg with a teaspoonful of milk or cream; stir briskly into the macaroni until it is lightly set, and assumes the appearance of cheese; serve immediately.

German Omelets.—Beat up the yolks of two eggs, mix a small teaspoonful of flour and one of corn flour in a tablespoonful of cold milk or cream, and stir into the eggs; pour on this a quarter of a pint of boiling milk, sweeten lightly, and flavor with a few drops of extract of vanilla. When ready to bake the omelets, beat the whites of the eggs to a strong froth, and stir altogether; rub two common pudding plates with just enough butter to prevent the omelets sticking, pour the mixture on to them, bake in a quick oven until set; they will be done in about ten minutes. Fold them over, turn on to a hot dish, sift sugar over, and serve. These may be made as savory German omelets by substituting salt for sugar, and, if liked, adding a little pepper and chopped parsley.

Rice Cream.—Bake one ounce of best rice in half a pint of milk; when done, remove the skin from the top. Dissolve a quarter of an ounce of gelatine, previously soaked in two tablespoonfuls of cold milk, in half a pint of boiling milk or cream, add the yolk of an egg, two ounces of loaf sugar, and a little extract of vanilla; stir over the fire for five minutes, mix with the rice, pour it into a mould, and let it remain until set. More or less sugar may be used according to taste; the quantity given will make the cream rather sweet.

Custard Cream.—Pour half a pint of boiling milk or cream on to the yolks of three eggs well beaten, sweeten to taste, whip together, and put it in a stewpan; stir over a gentle fire until it thickens, then flavor with extract of vanilla or lemon, or with brandy; whilst cooling stir occasionally, and when nearly cold stir in a quarter of an ounce of gelatine dissolved in three tablespoonfuls of boiling milk, then put the cream into a mould, and let it stand until the next day.

Blanc Mange.—This was formerly not only one of the most esteemed creams for the dinner and supper table, but was also highly regarded as a convenient medium for administering a cream or milk diet to invalids. It has now, however, gone out of fashion, but is certainly not improved upon by some of the tough and frothy creams by which it has been superseded. As blanc mange is frequently ordered on account of the properties of the almonds, care should be taken to prepare them properly, as in this following recipe, which is an old and good one: boil half an ounce of isinglass or a quarter of an ounce of gelatine, previously soaked in a spoonful of water, in a pint of new milk, (a little more isinglass or gelatine will be required in summer); put in an ounce of sugar, rubbing two or three of the lumps on the peel of a lemon, and a very small piece of cinnamon. Blanch six bitter, and a quarter of an ounce of sweet, almonds, pound in a mortar, adding a spoonful of rosewater by degrees. When pounded to a paste, mix the almonds with the milk, stir in a quarter of a pint of good cream, and let the blanc mange stand for half an hour. Strain through a fine sieve or muslin, taking care that none of the almonds remain in the liquid, put it into a mould, and let it stand until set.

The octagon is composed of eight words of six letters each. Each point is the same vowel, that begins and ends each word. The horizontal words read from left to right, and the perpendiculars and diagonals downward. Commence with the top line, and follow, in order, around to the right. 1. To enclose. 2. To shed. 3. To show. 4. To tempt. 5. Complete. 6. To pass away. 7. To unfold. 8. To emit.
Marblehead, Mass. HARRY.

No. 13.—NUMERICAL ENIGMA.

I am composed of thirteen letters.

My 2, 6, 12 is an animal.

My 10, 8, 1, 12 is an insect.

My 4, 9, 7 is a place of deposit.

My 11, 1, 13 is an auxiliary verb.

My 10, 3, 5, 8 is profit.

My whole is the name of a famous and delightful book.
Lyme Center, N. H. KITTIE M. BLISS.

No. 14.—CHARADE.

My first is either, as you choose,
A fish; an herb; a beam of light;
My second is a word we use
Ofttimes to signify unite;
My third is of a house a part;
My whole is one renowned in art.

Dyfield, Mass.

L. D. T.

No. 15.—SQUARE PUZZLE.

Divide a square into sixteen smaller squares, in which arrange the numbers from 1 to 16 so that added horizontally, perpendicularly or diagonally, each line will be 34; and the square being divided into four equal parts, the sum of the four numbers in each shall be 34.
Prescott, Kan. ERNA BROCK.

No. 16.—SYNCOPIATIONS.

1. Syncope the chief part, and get great warmth. 2. Syncope employed, and leave to purchase. 3. Syncope a loud noise, and find a tree. 4. Syncope a motion of the feet, and get a small fish. 5. Syncope violently, and leave sacred.

Winona, Minn.

AUNT VINA.

Answers Next Month.

ANSWERS TO LAST MONTH'S PUZZLES.

No. 8.

	E	S	C	A	P	E
		R			S	X
	M				T	C
	I			A		I
	N			T		T
E	N	D	I	T	E	E
N				N		M
E				R		E
R				A	R	
V				G	G	
E	N	G	A	G	E	

No. 9.

Class, lass, sal, la.

No. 10.

Anne. Emma. Martha. Eliza. May.

No. 11.

S
TOP
COLON
MONODON

TO CORRESPONDENTS.

Our correspondents will please send no puzzles or answers on postal cards.

We received answers to puzzles in the March number from about one hundred and fifty persons. We cannot print their names, as they would occupy too much space.

OUR NEW COOK-BOOK.

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

SOUPS.

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 scrag-end of a neck of mutton. After a time, add three or four turnips, also cut into 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, add some parsley, chopped fine.

Cheap Soup.—Take two turnips, two carrots, two leeks, one-quarter pound lean beef, and three-quarters ounce black pepper. Fry the whole with two ounces dripping for a quarter of an hour, then take it off the fire, and stir in one-half pound flour; put all into a boiler, and pour over it six quarts of soft water, boiling; then put in a pint of peas, and boil gently for three hours. Add salt to your taste.

Potato Soup (Maigre).—Boil some potatoes in water with an onion and a head of celery (if procurable), add pepper and salt to taste; when done pass the potatoes through a sieve; put them into a saucepan with a piece of butter; add sufficient milk to make it of the right consistency; flavor to taste with pepper, salt, and grated nutmeg, and serve with sippets of bread fried in butter.

MEATS.

White Fricassee Chicken.—Cut up a chicken in pieces, wash it, and season with pepper and salt, put it in a stewpan with a little water, and let it stew till nearly done; then add a teacupful of cream, and some butter rolled in flour to thicken the gravy. If not sufficiently seasoned, add more pepper or salt as may be required. If the chicken is fat very little butter is necessary. Mace or nutmeg may be added if you like spice.

Chicken and Ham Pie.—Cut two chickens into joints, season them with salt, pepper, and cayenne, a little powdered mace, and a tablespoonful of chopped mushrooms; then make balls of forcemeat and the hard-boiled yolks of eggs, and lay them in the dish between the joints of chicken, with a few slices of lean ham in between, and add a little water with a mushroom boiled in it; cover with puff-paste, and bake.

Spiced Veal.—Take some of the thick part of a cold loin of veal, cut it in small pieces, and pour over as much hot spiced vinegar as will cover it. To half a pint of vinegar put a teaspoonful of allspice, a very little mace, salt and cayenne pepper to the taste.

Roast Leg of Lamb.—Let the fire be moderate, and roast the joint slowly, basting it frequently till done, when it should be sprinkled with salt, and the gravy well freed from fat before serving.

CAKES.

Waffles.—Take rather less than a quart of milk, and stir into it over the fire a piece of butter the size of an egg, but do not boil it; add half a teaspoonful of salt, beat up with it as much flour as will thicken it to a light batter; put in three eggs well beaten, and a little yeast to raise it. Cover it up warm, and let it stand all night. In the morning,

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 chevot, 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

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;

Raspberry.—To every pound of picked raspberries allow one pound of sugar and one pint of currant juice. Boil the raspberries and currant juice, stirring well, for a quarter of an hour; add the sugar, and boil quickly until it jellies (about half an hour); skim carefully as above.

Green Gage Jam.—Wash the fruit, and stew it with enough water to keep them from scorching. Mash them, and strain through a colander. To a pint of pulp add a pound of sugar. When the sugar is dissolved, boil it till it is a smooth mass. Plum jam is made in the same way.

Currant (Red, Black, or White).—Take ripe currants, strip off the stalks, and to each pound allow three-quarters pound of loaf sugar; boil the fruit to a pulp, add the sugar, boil quickly for half an hour, stirring and skimming well.

Pineapple Jam.—This is made like all other jams, only the pineapple is grated.

FASHIONS FOR JULY.

FIG. I.—EVENING-DRESS OF LIGHT BLUE GAUZE, OVER LIGHT YELLOW SILK; the train is very long, and is trimmed around the bottom with a box-plaited ruffle of blue silk, and a knife-plaited ruffle of light yellow silk; the dress has a princess back, but is made full on the hips, and is trimmed with white lace and crimson roses; the berthé and sleeves are white; crimson rose in the hair.

FIG. II.—EVENING-DRESS OF WHITE GAUZE, OVER PINK SILK; the apron front, as well as the sides of the dress at the back is trimmed with white lace, and broader white lace is put on in a *jabot* with roses in it, down the entire front; the dress is in the princess style and is fastened in front under the *jabot* of lace; it is made quite *bruffant* on the hips, as if worn over *paniers*; it opens twice on each side, and shows many narrow ruffles of the pink silk, plaited and pinked out at the edge; the waist is trimmed with pink silk, and red roses trim the sides.

FIG. III.—WALKING-DRESS OF BLACK STRIPED GRENADINE; the back is caught up quite full, and is ornamented with cords and tassels; the mantilla is of silk, with long scarf ends in front, and is trimmed with black lace; black lace bounet ornamented with pink roses and leaves.

FIG. IV.—HOUSE-DRESS OF VERY FINE AND SOFT WHITE ALBATROSS OR KHYBEE CLOTH; the train is not very long, and is trimmed with alternate-plaitings of the material, and ruffles of Breton lace; the front of the dress has also a *jabot* of Breton lace, with loops of pink satin ribbon in it; the waist is round, and opens square in the neck, and with the pocket and sleeves, is trimmed with Breton lace and pink satin ribbon.

FIG. V.—CARRIAGE-DRESS OF SOFT, WHITE, FRENCH BUNTING, with an open-work stripe in it; it is worn over white, but is trimmed with blue bows and two blue knife-plaited ruffles of silk; the mantilla is of blue silk, embroidered with pink roses, and has a row of network and fringe around the bottom and edging the broad fall at the top. Hat of white chip, bound with blue, and trimmed on the crown with loops of blue ribbon, forget-me-nots and a pink rose.

FIG. VI.—EVENING-DRESS OF WHITE MUSLIN, laid in kilt-plaitings the entire length of the front, with a short train at the back; the bottom of the front is edged with a knife-plaiting of the muslin, headed by a wide row of Breton lace; the bodice is round, and is laid in plaits, and from under the belt there falls a plaited piece of the muslin, edged with Breton lace; the bodice is cut quite square in the neck, has a bunch of roses on the left side, and puffed, infant sleeves.

FIG. VII.—WALKING-DRESS OF CHEVIOT CLOTH; the skirt is kilt-plaited, and the *paniers* are added below the waist; the deep *basque* has a waistcoat-bodice, and opens at the throat, with square revers; the trimming consists of woollen braid.

FIG. VIII.—OPERA OR EVENING-CLOAK OF WHITE EMBOSSED SILK, made with a full, square cape to fit well over the *paniers*; the under part is like a loose *sacque*, and the whole is trimmed with heavy, white silk fringe, and at the back are large loops and ends of white satin ribbon.

FIG. IX.—DINNER-DRESS OF BLACK BROCADED GRENADINE, OVER OLD GOLD-COLORED SATIN; the body and train are of the brocade grenadine; the front of the skirt is of black satin, frilled on to the gold-colored satin; the vest is of gold-colored satin, trimmed with bows of gold-colored satin ribbon faced with black satin; the short sleeves are trimmed with Honiton lace.

FIG. X.—RIDING-HABIT OF DARK BLUE CLOTH; the skirt is of medium length, and the upper part fits the figure as closely as possible; the high, close bodice terminates with a *basque* in the form of a small coat-tail at the back; long, close-fitting sleeve. Black hat, and dark blue gauze net.

GENERAL REMARKS.—The first hat is of coarse, yellow straw, and is trimmed with brown velvet and brown ostrich feathers; the brim is also faced with brown velvet, and has a bunch of yellow buttercups placed on one side. The second hat is also of coarse straw, is trimmed with white satin ribbon, and has a half wreath of large, pink roses on the under side of the brim.

There is nothing really new to chronicle since our June number, in which we spoke at some length with regard to the *paniers*, and it will be noticed that in the first and second figures of our fashion plate that while the princess style of dress is still adopted, that the dresses puff out in the hips over crinoline or some other material used for the purpose; but the greater number of *paniers* are made somewhat in the style of the walking-dresses of cheviot cloth, which consists only of folds of drapery; in many cases the drapery is worn higher up on the hips. Short dresses are no longer slim and sheath-like; but, on the contrary, are covered with puffings in front, which are drawn into masses of drapery at the back; the new chintz figured materials are admirably adapted to this style of costume, only the dress is never composed entirely of the chintz pattern, but is combined with some material which is not figured.

It is utterly impossible to write down all the varieties and vagaries of fashion; they are as endless as individual tastes. But the present style is admirable, from an economical point of view; for old things are now the most fashionable, and gowns that have been hidden in trunks in the garret, can be made available, and two old ones will make one resplendent new one.

CHILDREN'S FASHIONS.

FIG. I.—BOY'S SAILOR SUIT OF BLUE SERGE, trimmed with white braid; the collar is cut open in front, and comes to a point, exposing the throat; stripes of white braid are put on either side of the front of the skirt, and the cuffs and small side-pocket are also trimmed with it. White straw hat, trimmed with blue ribbon.

FIG. II.—GIRL'S DRESS OF GRAY BUNTING; the round apron-front is draped at the side, and a little in the back, over an under-skirt of the same material, trimmed with a plaited ruffle; the deep yoke bodice buttons in front, and is fastened with a waistband; the bodice is plaited into a yoke at the back in the same way it is in front.

FIG. III.—GIRL'S DRESS OF STRIPED LINEN; the front of the bodice is double-breasted, and has a trimming of white braid down the middle; the back is loose and long, very much like the boy's sailor skirt just described; the skirt is plain in front, but is kilt-plaited elsewhere; it is trimmed with white braid and ribbons; the large, linen collar is trimmed with embroidery, and a bow of ribbon finishes it at the neck. White hat, trimmed with brown ribbon.

In yonder village on the hill,
The Sabbath's calm is prized by all,
And clouds are gladly hurrying now,
To where my second soft doth call.

In Glasgow town in Scotland's land,
Where the river Clyde flows down,
My whole in years ago did dwell,
A poet he, of just renown.

Ridgecay, S. C.

"CHASSIE."

No. 31.—DOUBLE DIAGONAL PUZZLE.

1. To boil. 2. A doctrine. 3. An accomplice. 4. To petition. 5. A dead house. 6. An order of animal. 7. To confuse.

The diagonals read from left to right mean perpetual; from right to left a platform.

Providence, R. I.

TWILL.

No. 32.—EASY NUMERICAL ENIGMA.

I am composed of nine letters.
My 5, 2, 4 is an edible.
My 1, 6, 3 is a boy's nickname.
My 2, 8, 9 is congealed water.
My 7, 3, 6, 1 is to send out.
My whole should be in every house.

Mercer, Pa.

MISS ADA YOUNG.

No. 33.—HALF SQUARE.

1. A little flute used to teach birds. 3. A genus of minute parasitical fungi. 3. A holiday. 4. A poem. 5. Sec. 6. A letter.

Dunkirk, N. Y.

"MY DOT."

No. 34.—DOUBLE ACROSTIC.

1. An ancient philosopher. 2. A goddess. 3. A group of islands in the Indian ocean. 4. An image. 5. A tree of classical celebrity.

The initials and finals read downward give the name of an animal and its habitation.

Prescott, Kan.

ETHA BROCK.

No. 35.—WORD SQUARE.

My first is to expect. My second is a precious stone. My third is to occur. My fourth is otherwise.

Brunswick.

"TWO PHOOLS."

Answers Next Month.

ANSWERS TO PUZZLES IN THE JULY NUMBER.

No. 22.

M	A	N	S	U	E	T	O	D	E
A									S
L			M						T
T	A			E					R
R	N					L			A
E									N
A	I		C	R	A	B			G
T			R						E
M	F		O		A				M
E		E	S		T				E
N			S						N
L	E	T						T	A
A									O
U									L
D	I	S	E	R	V	I	C	E	A
									B
									L
									E

Cricket.

No. 23.

No. 24

D O T E R
C O A S T
B O Y A R
H O L L Y
C O O M B
C O R A L

No. 25.

I.		II.
L E A S T		S W E E T
E A G E R		W E A V E
A G O N E		E A T E N
S E N N A		E V E N T
T R E A D		T E N T H

LIV-e.

No. 26.

No. 27.

1. Wine, win. 2. Tiny, tin. 3. Pang, pan. 4. Band, ban. 5. Tone, ton. 6. Tune, tun.

OUR NEW COOK-BOOK.

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

PRESERVES, ETC.

Fox Grape Jelly.—Take green fox grapes, wash them and put them in a preserving kettle with just water enough to pulp them. When they are tender mash and strain them through a sieve, to free them from the seeds and skin. To each pint of the pulp add a pound of the best white sugar, and a piece of isinglass about an inch square, dissolved in warm water. When the sugar has dissolved stir it well, and place the kettle over the fire. Let it boil fifteen or twenty minutes, then try it by dropping a little in a glass of cold water, if it falls to the bottom without mixing with the water the jelly is done. Pass it through a jelly bag, pour it into your glasses while warm, and let it stand till the next day before the glasses are pasted.

Quince Marmalade.—To each pound of the pulp obtained according to the above receipt for jelly, add one pound of white sugar; boil the whole until it is perfectly smooth. It must be stirred all the time it is boiling. If you do not make jelly of your quinces cut them up in small pieces, add a pound of sugar to a pound of fruit, and as much water as will dissolve the sugar; then boil it till it is a perfectly smooth paste; stir it all the time.

Peach Marmalade.—Pare and cut up the peaches in small pieces, and to a pound of fruit add a pound of sugar. When the sugar is dissolved set it over the fire, and let it boil till it is a smooth paste. Stir it all the time it is boiling. Put it in the jars while warm and paste them over the next day.

Preserved Plums.—These are preserved in the same manner as gages, only they are skinned by pouring hot water over them; the skins will peel off nicely and leave the stems attached to the fruit.

SOUPS AND FISH.

Scotch Broth.—Take four pounds of beef with the ribs in, and put into a pot with about five pints of water (which must be boiling), one-half pound of pearl barley, and an ounce of green peas (dried); let these boil slowly for half an hour, then take a carrot and a turnip, cut them in small squares and put them into the pot; also a large leek cut into

small pieces. The mixture should boil for three hours and twenty minutes; then greens, pulled into small pieces, should be added. While it is boiling it should be skimmed frequently; season it with pepper and salt. This will make enough for six persons.

Fish with Tomatoes.—Cut the fish in pieces; fry it in boiling lard, a light brown, having first rolled the fish in cornmeal. When done, set it to one side, where it will keep warm, and put some tomatoes in the skillet with a little onion, and stir them until they are done; then pour over them a little boiling water. Season with pepper and salt; pour over the fish, and serve hot.

DESSERTS.

Steved Apples.—Peel and core six apples, put the cores and parings into a quart of water, and simmer gently. Strain off, and pour the liquid over the apples, adding the juice of half a lemon, and three ounces white sugar. Boil gently till the apples are quite tender, then turn out into a basin, and beat up with a fork, gradually adding about a teacupful of cream. When the whole is about the consistency of cream, pile up in a glass dish, and put away in a cool place. Whipped cream or the whites of eggs, well-whisked, may be put over the top before serving.

Custard Pudding.—Into half a pint of milk put the peel of half a lemon very finely shred; when it boils, put in an ounce of lump sugar, take out the peel, and pour the milk on two eggs well beaten. Put the custard into a basin or tart dish, and set it in a saucepan with boiling water reaching only half-way up to the basin. Do not let the water boil, but keep it just bubbling. In about twenty minutes the custard should be set. It may be eaten either hot or cold, and any flavor may be substituted for that of lemon peel.

A Light Pudding.—Boil a little nutmeg and cinnamon in a pint of new milk, take out the spice; beat eight yolks and four whites of eggs, a glass of sweet wine, a little salt and sugar; mix a spoonful of flour, very smooth, in a little of the milk, then put all together, with the crumb of a small roll grated; tie this in a thick cloth, boil it an hour; serve it with butter melted, and wine and sugar poured over it.

Ground Rice Pudding.—To six ounces rice, one quart milk; stir this over the fire till thick; take it off, put in a piece of butter the size of a walnut; when just cold, add eight yolks of eggs, four whites, well beaten; rasp the peel of a lemon, and put to it some sugar with the juice, then mix all together; puff paste at the bottom of the dish; half an hour bakes it.

Baked Pudding (Lemon).—Mix the following ingredients well together, in the order in which they are placed: Moist sugar one-quarter pound; bread crumbs six ounces; butter one and a-half ounces; eggs, well beaten, three; lemon peel grated, and juice, two; bake one and a-half hours in a moderate oven. To be eaten cold.

Cup Puddings.—Three eggs, their weight in flour, butter, and sugar; whip the eggs well separately, and the butter to a cream, then stir in the flour gently, and mix all together. Bake it twenty minutes in small pudding-cups. They may be flavored with bitter almond or lemon peel. Served with wine sauce.

Cream Pie (fine).—One-half pound butter, four eggs, sugar, salt, and nutmeg to your taste, and two tablespoonsful of arrowroot. Wet with cold milk; pour on it a quart of boiling milk, and stir the whole together. To be baked in a deep dish.

CAKES.

Breakfast and Tea Cakes.

Washington Cake.—One pound of sugar, four eggs, one pound of flour, one teacupful of milk, two teaspoonsful of dissolved saleratus, three tablespoonsful of brandy, half a

teaspoonful of cinnamon, half a nutmeg, one pound of dried currants washed, picked, and wiped dry. Beat the butter and sugar until it is smooth and light. Whisk the eggs till they are thick, and add them to the butter and sugar. Stir in the flour, brandy, and spice. Flour the fruit and stir it in. Beat the whole very hard for fifteen minutes. Then stir in the saleratus. Line the sides and bottom of your pan with thick paper, butter it well, pour in the mixture and bake it in a moderate oven.

Luncheon Cake.—One pound of light bread dough, two ounces of white sugar, and two eggs. Beat these together with the hand, in a bowl, and then set it in a mould for three-quarters of an hour to rise; when light, bake in a quick oven; when cut, it should have the appearance of honeycomb. This cake makes a delicious toast, when stale. The toast can be soaked in boiled custard, and then fried in butter.

Rice Cakes.—Put in a stewpan one teacup of rice and two cups of water, boil till the water is nearly gone, then add one and a-half pints milk, and boil till the rice is very soft; when cool add one gill of yeast, three eggs beaten separately a little salt, and flour enough to bake on a griddle or waffle iron. It should rise very lightly before baking; for baking in muffin rings it should be made a little thicker.

Corn Bread.—Heat one quart of milk; when it boils pour it over one good pint of corn meal, in which one tablespoonful of butter has been mixed. Stir till the batter is quite smooth, then add four eggs beaten very lightly, the yolks and whites separately, stirring them in while the batter is hot, and bake it at once. Speed is everything in making this cake successfully.

Flannel Cakes.—Melt one tablespoonful butter in one quart of milk; when lukewarm add three eggs, the whites and yolks beaten separately, stirring in alternately with the eggs three-quarters of a pound sifted flour. Beat well after adding two tablespoonsful yeast. Set to rise, and bake on a hot griddle.

FASHIONS FOR AUGUST.

FIG. I.—VISITING-DRESS OF ORIENTAL BARÉGE, with two olive-green founces, box-plaited around the bottom; the dress is paniered at the back, and trimmed with loops of ribbon to match the colors of the dress; mantilla of black silk, edged with black Breton lace put on in knife-plaitings. Straw bonnet, trimmed with poppies and white roses.

FIG. II.—VISITING-DRESS OF GOLD-COLORED GRENADINE, over a blue under-skirt; the front is draped as well as the back, and is finished by a broad flounce; above the flounce, and dividing the front drapery from the back, is an embroidered satin trimming, lined with poppy-colored satin; the long basque-waist has a vest of Pekin, or of striped silk and satin, of a dark color; the trimmings of the sleeves and corners of the basque are of the same material. Yellow straw bonnet, trimmed with red roses and yellow satin ribbon faced with red.

FIG. III.—SEASIDE OR TRAVELLING-DRESS OF STONE-COLORED BUNTING; the skirt is made quite plain at the top, is cut open at the sides, to give it sufficient spring, and is cut at the bottom in broad "tutrets," between each of which appear three ruffles; the over-dress is long and plain, and gathered in at the waist by a leather belt; the front, pockets and sleeves are trimmed with large, horn buttons; two Carrick capes finish the simple and stylish costume. Sailor hat of yellow straw.

FIG. IV.—AFTERNOON WALKING-DRESS OF ÉCRU-COLORED FOULARD, FIGURED WITH DARK BROWN; the short skirt is paniered at the back, much gathered in front, and is flounced and trimmed with brown silk; the scarf-mantle is of brown

Top: *Diamond Word*.—A consonant. For. Beyond. A numeral. A consonant.

Base: *Pyramid Puzzle*: Down.—A letter. A musical note. A curse. A haven. Since. A prefix. A consonant. Across.—A consonant. A fur tippet. Liberal. Triflers.

The centrals, read downward, mean to enchant.

Providence, R. I.

TWILL.

No. 37.—ANNEXATIONS.

1. Annex a vowel to a system, and form a level surface.
 2. Annex a consonant to a deep hole, and form strength.
 3. Annex a vowel to a peg, and form a tree. 4. Annex a consonant to a native, and form a strain.
- Marblehead, Mass.* "LITTLE BUTTERCUP."

No. 38.—DOUBLE ZIGZAG.

1 * 1 * * *
 * 2 * 2 *
 * * 3 * 3
 * 4 * 4 *
 5 * 5 * * *
 * 6 * 6 *
 * * 7 * 7
 * 8 * 8 *
 9 * 9 * *

A crustacean. The thigh-bone. A card. A lattice in form of a harrow. A bird. An inhabitant of the Bahama Islands. A vessel formerly used by the Dutch. A measure of distance. A beginning.

First zigzag from 1 to 9.—A mollusk.

Second zigzag from 2 to 9.—A crustacean.

Dunkirk, N. Y.

"MY DOT."

No. 39.—GEOGRAPHICAL PUZZLE.

Cities and Towns in *South Carolina*.—1. Mighty rulers, and the largest of the vegetable kind. 2. A boy's name, and a large collection of houses. 3. An out-door building, and a spring. 4. A boy's name, and a weight. 5. Modern, and a small fruit. 6. A ladies' attendant, and a fortified place. 7. The furthest extremity, and a piece of enclosed land.

Ridgeway, S. C.

"CHASSIE."

Answers Next Month.

ANSWERS TO PUZZLES IN THE AUGUST NUMBER.

No. 28.

R P
 E M E R G E
 A R
 S T R E A M
 O E
 N Y M P H A
 I T
 N E S T L E
 G D

No. 29.

T
 S H E
 S H E A F
 T H E A T E R
 E A T E N
 F E N
 R

No. 30

Camp, Bell. Campbell.

No. 31.

E S T U A T E
 A T O M I S M
 A B E T T O R
 E N T R E A T
 C H A R N E L
 E D E N T A L
 E M B R O I L

No. 32.

Timepiece.

No. 33.

Z U F O L O
 U R E D O
 F E T E
 O D E
 L O
 O

No. 34.

S o c r a t e S
 N y m p H
 A m i r a n t E
 I d o L
 L a u r e L

No. 35.

H O P E
 O P A L
 P A S S
 E L S E

To CORRESPONDENTS.

Will "Laurline," Key, Ark., send *real* name, also, answer to the puzzle sent a few months since, to the editor of this department?

OUR NEW COOK-BOOK.

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

PRESERVES, JELLIES, ETC., ETC.

Green Tomato Pickle.—Cut some green tomatoes in slices, sprinkle them with salt, and let them stand twelve or fifteen hours, drain, and put them in a saucepan over the fire with fresh water, changing it until all the salt is washed out. When thoroughly scalded and partially cooked, drain them again and put them into a boiling hot syrup, made with one pint of vinegar, three pounds of sugar, one-half ounce of cinnamon, one-quarter ounce of cloves, simmer them in this until tender, then carefully lift them out, and put them into jars, reduce the syrup and pour it over them. After a day or two boil up the syrup again, pour it afresh over the tomatoes, and when cold tie them down carefully.

Apple Jam.—Peel and core the apples, and cut them in thin slices; then put them into a preserving pan or enameled saucepan, and to every one pound fruit add three-quarters pound white sugar, broken small, and put in, tied up in a piece of coarse muslin, a few cloves, a small piece of ginger, and the rind of a lemon very thin: stir with a wooden spoon on a quick fire for twenty minutes or longer. If the apples are juicy, when sufficiently boiled, the jam will cling to the spoon. Remove the cloves, etc., and put the jam into jam-pots, and when quite cold, tie them down with thick paper or bladder. To be kept in a cool, dry place.

Barberries to Preserve.—(1) Put them into a jar in layers,

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

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.

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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.

DESSERTS.

Lemon Creams, or Custards.—Five ounces loaf sugar, two pints of boiling water, the rind of one lemon and the juice of three, the yolks of eight eggs. Make a quart of lemonade in the following manner: Dissolve the sugar in the boiling water, having previously, with part of the sugar, rubbed off the lemon rind, and add the strained juice. Strain the lemonade into a saucepan, and add the yolks of the eggs, which should be well beaten; stir this one way over the fire until the mixture thickens, but do not allow it to boil, serve in custard glasses, or on a glass dish. After the boiling water is poured on the sugar and lemon, it should stand covered for about half an hour before the eggs are added to it, that the flavor of the rind may be extracted.

Manchester Pudding.—Flavor half a pint of milk with a little lemon-peel, by infusing it for half an hour; strain it on three ounces grated bread, and boil it for two or three minutes; add four eggs, leaving the whites of two, two ounces butter, three table-spoonfuls of brandy, and sugar to taste; stir all these ingredients well together; line a pie-dish with puff-paste, and at the bottom put a thick layer of jam; pour the above mixture, cold, on the jam, and bake for an hour. Serve cold, with sifted sugar sprinkled over.

Marmalade Pudding.—Line the edge and sides of a dish with puff-paste, then beat into a paste enough orange marmalade, with one ounce of butter, to cover the bottom of the dish; add sugar if the marmalade is bitter; make a custard of eggs and milk, and pour it over the marmalade till the dish is full. Bake till set.

Snow Pudding (or Snow Mould with Custard).—Half a packet gelatine, half a pint of water, one-half pound grated sugar, whites of two eggs, juice of two lemons. Melt the gelatine in the water, and whip the whole mixture for about twenty minutes, pour into the mould, serve with custard over it.

Green Tea Cream.—Boil one-half ounce of Hyson with one-half ounce of isinglass till the latter is dissolved, in a pint and a-half of milk, sweeten, and strain through muslin into a mould. Pour custard over when cold.

CAKES.

Tea Cakes.—Two pounds flour, half a teaspoonful of salt, a quarter pound butter or lard, one egg, a piece of German yeast, the size of a walnut, warm milk. Put the flour (which should be perfectly dry,) into a basin; mix with it the salt, and rub in the butter or lard; then beat the egg well, stir to it the yeast, and add these to the flour, with as much warm milk as will make the whole into a smooth paste, and knead it well. Let it rise near the fire, and when well risen form it into cakes; place them on tins, let them rise again for a few minutes, before putting them into the oven, and bake from a quarter to half an hour in a moderate oven. These are very nice with a few currants and a little sugar added to the other ingredients; they should be put in after the butter is rubbed in. These cakes should be buttered, and eaten hot as soon as baked; but when stale they are very nice split and toasted; or, if dipped in milk, or even water, and covered with a basin in the oven till hot, they will be almost equal to new.

French Rolls.—One pint of milk, one small cup of home-made yeast (you can try the baker's), flour enough to make a stiff batter; raise over night; in the morning, add one egg, one table-spoonful of butter, and flour enough to make it stiff to roll. Mix it well, and let it rise, then knead it again (to make it fine and white), roll out, cut with a round tin and fold over, put them in a pan, and cover very close. Set them in a warm place until they are very light; bake quickly, and you will have delicious rolls.

Sponge Cake.—Five eggs, half a pound of loaf sugar, the grated rind and juice of one lemon, a-quarter of a pound of flour. Separate the yolks from the whites. Beat the yolks

and sugar together until they are very light, then add the whites after they have been whisked to a dry froth, alternately with the flour. Stir in the lemon, put the mixture in small pans, sift sugar over them, and bake them.

Lady Abbess Cakes.—Pound three ounces of almonds, one-quarter pound butter, two ounces loaf sugar, with a little rose-water, till it becomes a thick paste. Spread it on a buttered tin; divide it into eight cakes; bake it in a slow oven. When cold, put a spoonful of preserve on each cake, and cover with whipped cream.

Nun's Biscuits.—One pound fine sugar, one-half pound almonds, and a few bitter ones, pounded fine, one-quarter pound flour, six eggs, yolks and whites beaten separately, the grated rind of two lemons, some finely-sliced citron-peel. Mix well together, and bake in small shapes.

FASHIONS FOR OCTOBER.

FIG. I.—WALKING-DRESS OF GRAY CAMEL'S HAIR. The skirt is short, and laid in large box-plaits; the short tunic is gathered in front, falls in two puffs at the back, and is turned up with black velvet; the waistcoat is also of black velvet, and the coat-basque with the rolling collar has a binding of the same. Gray felt bonnet, trimmed with a gray feather and black and gray velvet.

FIG. II.—LITTLE GIRL'S DRESS OF DARK BROWN CASHMERE. A plaited ruffle finishes the bottom of the skirt; the coat-basque has a brown and cream-colored striped satin vest, collar and cuffs. Brown velvet turban hat, with red wings.

FIG. III.—RECEPTION-DRESS OF BLACK SATIN. The train at the back long and flowing, and the panier-waist is also of black satin, while the front of the skirt is of dark crimson satin very much gathered; the trimming is of crimson silk gimp. Black lace head-dress, ornamented with a crimson rose.

FIG. IV.—WEDDING-DRESS OF WHITE SILK. The long train has a fan-plaiting of white satin around the bottom, and has also a plaited ruffle at the bottom of the skirt on each side; a satin box-plait, with smaller side plaits, extends down the front of the skirt, and is ornamented with tufts of orange blossoms; and there is a long, pointed stomacher of satin, ornamented with orange blossoms; the upper part of the dress is in the princess shape, and is looped at the back with bunches of oranges flowers; long tulle veil.

FIG. V.—VISITING-DRESS OF CHESTNUT-BROWN SILK, with demi-train. The skirt is laid in deep plaits; the front has diagonal folds of the brown silk, between two rows of fine, puffed silk; the over-dress is of light blue foulard silk, with small pink roses and brown leaves scattered over it, and is looped up in paniers on the hips; the plain waist has a pointed collarette of pink silk, trimmed with lace like that on the bottom of the foulard dress; the front of this dress has simulated vests of plain pink and blue silk. Brown crêpe bonnet, with pink silk coronet front.

FIG. VI.—VISITING-DRESS OF BROWN CAMEL'S HAIR. The skirt is demi-long, plain at the back, but plaited in front; the over-dress is looped up shorter at the back than front, and is trimmed with ends of brown silk lined with brown satin. Camel's hair shawl, worn as a mantle; light brown felt bonnet, trimmed with a heavy wreath of green leaves.

FIG. VII.—LOUIS XV. COAT COMPOSED OF BLACK SILK AND EMBROIDERY. The front of the dress is of black silk; the paniered over-skirt is of brocade, cream-colored silk; the black silk coat has the revers, cuffs and pockets of the cream colored brocade.

FIG. VIII.—MANTILLE OF BLACK CASHMERE, covered with alternate rows of black Breton lace and black cashmere ruffles laid in knife-plaits; it is finished with a deep fringe.

No. 46.—CROSS-WORD ENIGMA.

My first is in corn, but not in bean.
 My second is in horse, but not in team.
 My third is in cord, but not in string.
 My fourth is in queen, but not in king.
 My fifth is in jump, but not in walk.
 My sixth is in speak, but not in talk.
 My seventh is in night, but not in day.
 My whole is a game which all girls play.
 Amsterdam, N. Y. CLARA VAN BROCKLEN.

No. 47.—NUMERICAL ENIGMA.

I am composed of fourteen letters:
 My 14, 2, 3, 8 is a fish.
 My 7, 9, 5, 11 is produced by worms.
 My 10, 2, 12, 7, 14 is a favorite game.
 My 8, 3, 13, 1, 12 is a popular amusement.
 My 2, 6, 4 is a personal pronoun.
 My whole is a delightful novelist.
 Ridgeway, S. C.

"CHASSIE."

Answers Next Month.

ANSWERS TO PUZZLES IN THE OCTOBER NUMBER.

No. 40.

Catastrophe.

No. 41.

C F
 R L
 C R O S S R O A D
 W R
 S I
 F T O R Y
 P R O B A T O R Y
 O R
 T M

No. 42.

- | | |
|-------------------------|----------------------|
| 1. Chair, hair, air. | 4. Glass, lass, ass. |
| 2. Please, lease, ease. | 5. Frill, rill, ill. |
| 3. Grace, race, ace. | 6. Dray, ray, ay. |

No. 43.

Y U L A N
 U K A S E
 I A B E L
 A S E A L
 N E L L Y

No. 44.

T
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OUR NEW COOK-BOOK.

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MEATS AND POULTRY.

Meat Croquettes.—Take any kind of cold boiled, braised, or roasted meat; remove carefully all fat and outside parts, and mince it finely; melt a piece of butter in a saucepan,

add a little flour, stir; then add a small quantity of stock and the minced meat, with some parsley, finely chopped; season with pepper, salt, and a little powdered spice; stir well, and as soon as the mixture is quite hot, remove it from the fire. Beat up and strain into a basin the yolks of one or two eggs, with the juice of half or of a whole lemon, according to the quantity of mince; put two or three tablespoonfuls of mince into the basin; mix them well with the egg and lemon, then add the whole to the rest of the mince; mix well, and turn it out on a dish. When cold, fashion it in bread-crumbs to the shape of eggs, taking care to make them all of a uniform size; then roll them in egg, and again in bread-crumbs. Let them dry a short time; then fry in plenty of hot lard, and serve with fried parsley.

Minceed Mutton with Poached Eggs.—Mince the mutton small, taking out all skin and sinew. Put into a stewpan a small piece of butter, with one or two onions, some parsley, and a sprig of tarragon, all chopped fine, and let them fry well in the butter; then add sufficient stock for the quantity of meat; pepper and salt to taste, a little browning if needed for the color, and a tablespoonful or more of flour, mixed in a little stock or water. Stir constantly, and when the sauce is smooth and well boiled, add the minced mutton, and warm it through, but do not let it boil, or it will be hard. Pour it upon a dish, and serve it with some nicely poached eggs on the top.

Boiled Turkey.—Draw your turkey, wash it clean, season it with salt, but no pepper. Make a force-meat of some cold veal, finely minced, a little grated ham, pepper and salt to the taste; add also a little grated nutmeg and powdered mace. Fill the crop of the turkey with this force-meat, tie or skewer it well. Dredge flour over it, and wrap it in a napkin. Put it in a large pot, with plenty of water, which has been salted. Let it boil for about two hours, which will cook it sufficiently, unless it be a very large one. Take it out of the napkin, place it on a large dish, garnish the edges of the dish with double parsley, and serve with a rich oyster sauce, in a tureen.

VEGETABLES.

Onion Sauce.—Parboil some onions a few minutes, mince them roughly and put them into a saucepan, with plenty of butter, a pinch of sugar and pepper and salt to taste; let them cook slowly, so that they do not take color, and add a tablespoonful of flour. When they are quite tender pass them through a hair sieve. Dilute the onion pulp with sufficient milk to make the sauce of the desired consistency; add a tablespoonful of grated cheese, stir well, make it hot, and serve.

Baked Potatoes.—Potatoes are more nutritious baked than they are in any other manner, and they relish better with those who have not been accustomed to eat them without seasoning. Wash them clean, but do not soak them. Bake them as quickly as possible, without burning in the least. As soon as they are done, press each potato in a cloth, so as to crack the skin, and allow the steam to escape. If this is omitted, the best potatoes will not be mealy. They should be brought immediately to table.

Beetroot and Onion Salad.—Peel and cut into slices two or three medium size onions and a plateful of beetroot; season with salt, pepper, a table-spoonful of vinegar, and five table-spoonfuls of salad oil; lay the beetroot in alternate layers on the dish, and pour the mixed liquor over; then place a layer of hard-boiled eggs on the edge of the dish.

DESSERTS.

Apple Compote.—Peel, core, and halve six large apples, trimming them so as to get them all of a size; drop them as they are done into cold water with the juice of a lemon squeezed into it, to prevent their turning brown. Have ready a strong syrup (made with a pound of sugar and one quart of water) boiling hot; put the apples into this, with

the thin rind of a lemon and two or three cloves. As soon as they are cooked (great care must be taken that they do not break), take them out and dispose them, on a glass dish, concave side uppermost; place a piece of currant jelly in the hollow of each apple, then well reduce the syrup, and, when cold, pour as much of it as is necessary under the apples.

Italian Rice Pudding.—A teacupful of rice, the yolks of four eggs, the whites of three beaten separately, two ounces pounded sugar, two ounces raisins, one-quarter pound suet, chopped very fine, flavoring of ratafia or vanilla. Put these ingredients into a mould, and boil an hour and a half. Serve with brandy or sweet sauce.

Lemon Pudding.—Take six eggs, beat them well; boil half a pint of milk; let it cool; but before it cools, put into it two ounces fresh butter; when it is perfectly cold, mix it with the eggs; then add two tablespoonfuls of sifted white sugar, and the juice of a lemon. Line the dish with puff paste, and pour in your pudding. Bake it in rather a quick oven for half an hour. Serve it hot.

CAKES.

Sponge Cake.—Take five large, fresh eggs, break them one by one, separate the whites from the yolks, and beat the latter for ten minutes; then take the weight of five eggs in lump sugar, finely crushed. Put in the sugar gradually, and beat it well together. In the meantime, have the whites whisked to quite a solid froth; add this to the yolks; and when they are well blended, have ready some flour, the weight of three eggs, which must be stirred into them gently. Flavor it with the grated rind of one lemon. Pour the cake into a mould that has been well buttered, and let it bake in a moderate oven for one hour. All the ingredients for a sponge cake must be of the very best quality, and the sugar and flour quite dry.

Pound Seed Cake.—One pound butter beaten to a cream, one pound sifted lump sugar, one pound flour, well dried, eight eggs, yolks and whites beaten separately, and caraway seeds to taste. Mix the ingredients, and beat all well together for one hour. Put the latter into a tin shape, lined with paper, and buttered. Bake in a moderate oven.

Muffins.—One quart of milk, two eggs, one tablespoonful of butter warmed with milk, flour enough to make a batter that will drop rather thick from the spoon, a teaspoonful of salt, a pennyworth of baker's or a teacupful of home-made yeast. When very light bake in rings on a griddle.

FASHIONS FOR NOVEMBER.

FIG. I.—RECEPTION-DRESS OF BLACK SATIN. The back is caught up irregularly, the front is trimmed with black lace flounces; the sleeves and fichu are also of black lace; the skirt and deep basque are trimmed with wide black velvet.

FIG. II.—WALKING-DRESS OF BLACK VELVETEEN. The skirt is short, and is cut in turrets, piped with black satin, which fall over a knife-plaited ruffle of black satin; the long dolman-shaped cloak is of fawn-color, and is trimmed with deep chenille fringe; fawn-colored felt hat, ornamented with ostrich feathers of the same shade.

FIG. III.—RECEPTION-DRESS OF ALMOND-COLORED SILK. The skirt and long train are edged with a knife-plaiting of the silk; the front is rather full and gathered, and is trimmed with long loops of satin ribbon; the visiting or opera cloak is of light-green Japanese crape, embroidered in rich colors and lined with red quilted satin. This robe is almost identical with those worn by Japanese ladies.

FIG. IV.—VISITING-DRESS OF CAMEL'S HAIR, WORN OVER BLACK SILK. The camel's hair dress is made in princess style in the back, and is looped up with bows of black ribbon; it is made with a train, which falls over the black

silk train; the material is one of the newest figured ones that has appeared, and is very beautiful for rather dressy occasions; the black silk vest and cuffs have fancy pearl buttons on them; bonnet of black velvet, trimmed with green bows and gold and red berries.

FIG. V.—VISITING-DRESS OF LIGHT CREAM-COLORED AMAZON CLOTH. The skirt is simply draped, and edged with a plaiting of the material; the half-tight fitting jacket has large cuffs on the sleeves; the front of the dress is of claret-colored velvet, trimmed with red gros-grain bows, and the jacket is trimmed with claret velvet also; bonnet of cream-colored felt, trimmed with the claret velvet.

FIGS. VI. AND VII.—FRONT AND BACK OF CHENILLE CLOTH MANTLE, of a beige color; it is trimmed with brown velvet, and piped with silk; the front of the mantle is double-breasted, and fastened with two rows of tortoise-shell buttons; the back is demi-fitting, and the sleeves, which are somewhat in the dolman style, terminate with velvet cuffs, lined with silk to match the pipings; brown silk dress.

FIG. VIII.—HOUSE-DRESS OF BLUE CAMEL'S HAIR. It has a demi-train, which is edged with two narrow knife-plaitings of the camel's hair, between which is a plaiting of Breton lace; the vest, cuffs, and front of the dress is of Pekin silk, blue and old-gold striped; the panier basque is trimmed with a narrow knife-plaiting of Breton lace; a jabot of wider lace is put down the front of the vest.

FIG. IX.—DINNER-DRESS OF GRAY SILK AND GRAY BROCADE, covered with pink flowers. The gray skirt is draped in front, and bordered with two flounces, edged with pink silk; the back is vandyked and edged with pink, the ruche below being caught up shell-shape; the brocaded polonaise opens heart-shaped, and is draped below the waist, where it turns back with revers.

FIGS. X. AND XI.—BACK AND FRONT OF WINTER JACKET, which is made of heavy, beaver cloth, and trimmed with brown fur; there are many seams at the back, a style that is eminently becoming to all except very slender figures.

FIGS. XII. AND XIII.—BACK AND FRONT OF A GRAY CLOTH JACKET, for a young lady; the material is basket cloth, the shape is close to the figure, and the basque is a separate piece joined on, the opening in the centre being filled in with a silk plaiting of the same shade as the cloth, and which is fan-shaped; a flot of ribbon at the top of the opening; the pocket on the left side is ornamented with a bow of similar ribbon; the sleeve also opens at the back to receive a fan-shaped plaiting of silk, headed with bow to match the centre of the back; the front is double-breasted, opening with a shawl-shaped collar.

GENERAL REMARKS.—The hats and bonnets are of such a variety of styles that it is impossible to describe them all; but we give some of the very newest, among the very prettiest of which for a young lady is a velvet hat that may be made either of the same material as the dress worn at the time, or of black velvet; it is edged with a garland of bronze leaves and red currants, which rest in a row of Breton lace; a cluster of loops of red and black ribbon at the left side. The second hat is of dark blue cloth, trimmed with dark blue silk and a wing. The *Directorie* bonnet is of plum-colored velvet, with a border on the outer edge, of old-gold plush; the feathers are of plum-color and the strings of old-gold color. The second bonnet is of black velvet, trimmed with black plumes, and black lace on the edge, and having long and wide black lace strings, which come from the back and tie at the side; the brim is turned up at the side and lined with dark red satin. The first head-dress is in the Grecian style, and has two gilt bands, enamelled in black, worn on the front; hands covered with gold-colored satin, and embroidered in black, would look well in this style of head-dress; or of black velvet, embroidered in gold, or of blue or pink velvet, embroidered with pearls; but it

feathers should be tacked on, and not gummed. A table-cover border may be made in the same way.

BASKET.—A basket such as *Lucy* requires is not open work enough to require lining. On the top arrange a bunch of cherries and plenty of leaves. The cherries are made like the balls, by winding the wool round two tiny circles of cardboard; the leaves are cut out of baize and scraps of green flannel, which are attached by working the ribs in green wool; one line straight down the centre of each, and fur on either side, almost at right angles. Round the base of the basket are placed a strip of red flannel, with green, brown, and red woolen tassels depending, and a row of herring-bone in green wool in the centre of the red strip. Above this, in the middle of the basket, and at the top, place vandyke strips of red, worked in green, black, and gold wool.

OUR NEW COOK-BOOK.

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

SOUPS.

Oyster Soup.—Take four dozen oysters; parboil them in their own liquor. Beard two dozen, and set them aside. Pound the rest and the beards with the yolks of three hard-boiled eggs; add the oyster liquor and as much white stock as you want soup; let the whole boil, and then pass it through a hair sieve. Put in the whole oysters; make the soup hot, season with pepper, salt, and grated nutmeg, and just before serving, stir in off the fire a gill of cream, beaten up with the yolk of a raw egg.

Tomato Soup.—Boil a small piece of meat with cabbage, parsley, celery, pepper and salt, onions, allspice. When they are well boiled, add a good quantity of tomatoes, and a dessert-spoon of butter, rolled in flour; strain all through a colander, and serve with small squares of toasted bread.

Vegetable Soup.—One pint of milk, one teacup of lima beans, one of tomatoes, three carrots, sliced, pepper and salt. Boil for one and a-half hours.

DESSERTS.

Lemon Sponge.—Two ounces isinglass, one pint and three-quarters of water, three-quarters pound pounded sugar, the juice of five lemons, the rind of one, the whites of three eggs. Dissolve the isinglass in the water, strain it into a saucepan, and add the sugar, lemon-rind, and juice. Boil the whole from ten to fifteen minutes, strain it again, and let it stand till it is cool and begins to stiffen. Beat the whites of the eggs, put them to it, and whisk the mixture till it is quite white; put it into a mould which has been previously wetted, and let it remain until perfectly set; then turn it out, and garnish it according to taste.

Scotch Marmalade.—To every pound of Seville oranges put one lemon and two quarts of water, and boil them for two hours; then change the water and boil until quite soft; cut them in half, take out the pulp carefully, and remove the seeds; cut the peel into very thin slices, and return it to the pulp. To every pound of fruit allow two pounds of sugar; put a pint of the water the oranges were first boiled in to the sugar, mix the whole together, and boil twenty minutes, or until the marmalade is clear.

Buttermilk Creams.—Take a quart or two, according to quantity required, of freshly churned buttermilk; tie it up in a cloth, and hang it over a basin for three or four days till the whey has all run from it, and only the curd remains in the cloth. Beat the curd with a whisk, with either raspberry jam or fresh raspberries. If the latter, a good deal of white pounded sugar should be added; if the former, a little sugar will do. Send to table heaped in jelly glasses.

Gingerbread Pulling.—Three ounces flour, three ounces bread crumbs, six ounces treacle, five ounces finely chopped

suet, one tablespoonful of sugar, one egg, one-half ounce ground ginger. Let it fill a mould or basin, and boil eight to ten hours.

MISCELLANEOUS TABLE RECIPES.

To Use Bread-Crusts.—They may be used in several ways. Put them on a tin, and place in a cool oven till crisp, then pound in a mortar till quite fine. Put away in a covered tin, and you have bread-crumbs already for fish, croquettes, etc. Or put the crumbs into a basin, and cover them with cold water; the next day put into a cloth, and squeeze all moisture from them, then add chopped apple, sugar, butter, chopped lemon peel, and lemon juice; put into a pie dish and bake, and you have a nice apple charlotte. Or take the bread when squeezed, add to it the yolks of two eggs, sugar to taste, a few sultanas or currants, and a little flavoring of some kind; when all is well mixed, stir in the whites of the eggs whisked to a strong froth; put into a buttered dish, and bake about half an hour.

Meat Jelly.—Cut some dressed meat (beef or mutton), into slices smaller than for hash; season them with salt and pepper. Dissolve a sixpenny packet of gelatine in one pint of good clear stock; arrange the slices of meat in a mould with slices of hard-boiled eggs; fill up the mould with the stock, and put it into the oven for half an hour. Let it stand till quite cold, turn it out, and garnish with watercress.

Knuckle of Veal, stewed brown.—Take a knuckle of veal, cut it into four pieces, just fry it to be brown; then put to it three pints of boiling water, and let it stew on a very slow fire nearly three hours; put with it a bunch of sweet herbs, an anchovy, and some vermicelli and salt, with a little cayenne. When it is done, take it up and pour the sauce over it.

FASHIONS FOR DECEMBER.

FIG. I.—VISITING-DRESS OF BLACK VELVET; it is made with a train and the front is trimmed with a narrow, black satin plaiting; when the plain train is joined to the front of the skirt, there is a band of lynx fur, which also passes across the front of the dress; the long plain basque is edged with a narrow black satin plaiting like that on the bottom of the skirt. Large black velvet hat with long ostrich plume.

FIG. II.—EVENING-DRESS OF YELLOW SILK; the round under-dress is of yellow silk striped with white satin, and is finished with a knife-plaiting of the same, headed by a plaiting of Breton lace; the over-dress of yellow silk has a short train, is draped low across the front, and has paniers, caught up by a garland of large pink roses with brown leaves; the deep cuirass waist ends in two large loops at the back; it is high on the shoulders, and low and square back and front. Large pink rose in the hair.

FIG. III.—RECEPTION OR EVENING-DRESS OF WHITE POMPADOUR SILK, with blue and pink roses; the short train is edged with a knife-plaiting of white silk, above which is a Vandyke trimming of pink silk; the long wrinkled apron is edged with a deep pink fringe. The dress is of princess shape at the back, has paniers at the side, and is finished on the front with wide, plain, pink silk; this pink silk faces the sides of the square train. The high waist is much ornamented with wide lace. The close coat-sleeves have a deep cuff of pink silk.

FIG. IV.—VISITING-DRESS OF DARK GREEN VELVET, worn over a skirt edged with a wide knife-plaited ruffle of dark green silk. A puffing and a second smaller ruffle trim the front. The velvet dress is trimmed in front with strips of green satin fastened down by velvet buttons, and the back of the coat-basque is ornamented in the same way. Small bonnet of dark green velvet.

FIG. V.—EVENING-DRESS OF BLACK SILK, brocaded in small colored bouquets. The back is princess in shape and has paniers formed by looping up the dress at the sides with