

sized saucepan; mix the egg-powder and the spice well into the dry flour; then add the fruit and sugar; put the soda into a teacup, and when the butter is melted, put the tumbler of buttermilk into it, fill up the teacup with boiling water, and quickly add it to the butter and buttermilk. Stir for a minute off the fire, when it will effervesce in the pan, and at once pour it over the flour. Mix well, and without delay pour it into a mould lined with buttered paper, and bake for an hour and a half, or rather longer. Do not fill the mould, as the cake rises considerably.

Plum Pudding.—One pint of bread-crumbs, one-half of a pound of currants, one-half of a pound of raisins, twelve ounces of moist sugar, three ounces of butter, two ounces of candied lemon, orange, and citron; eight eggs, and one teacupful of apple-sauce, or half a teacupful of milk. Rub the butter into the bread-crumbs; add the fruit, sugar, candied fruit, and spice; then the eggs well beaten, and mix the whole together. After standing twelve hours, add the apple-sauce or milk, and boil it in a buttered mould for four hours; let it stand for some time in the water. Serve with cream or sauce.

Bread Plum Pudding.—One pound of bread-crumbs, one pound of raisins, one pound of currants, one pint of milk, six eggs, four ounces of butter, and one pound of sugar. Pour the boiling milk on the bread-crumbs, cover with a plate, and let it remain for an hour; then add the butter, currants, raisins stoned and cut a little, and the sugar; mix all well together, adding candied fruit, a little grated lemon-peel, and spice, and the eggs well beaten; boil four hours in a buttered basin or mould, and serve with sweet sauce. If it be requisite to add a little flour, boil an hour longer.

Mince-Meat.—Two pounds of beef suet, finely chopped, two pounds of currants, two pounds of raisins, one pound of moist sugar, two pounds of apples, roasted and pulped, two large lemons, peeled, grated, and juice squeezed, the lemons then boiled till so tender as to be pounded to a paste, six ounces of mixed candied peel, one-quarter of an ounce of nutmeg, one-half of an ounce of mixed spice, two tablespoonfuls of orange marmalade, and sufficient brandy to moisten it. To stand a week before using.

Another.—Four pounds of raisins, stoned and chopped; four pounds of currants, well cleaned; one-half of a pound of candied citron; four lemons, stuck through with a skewer, boiled and chopped very fine; two and a half pounds of suet, chopped fine; two and a half pounds of lean beef, chopped fine; one pound of moist sugar, or less if not required sweet, and a little mixed spice. Stir in enough brandy to moisten these ingredients, and tie down in a jar for use.

Sponge Cake.—Ten eggs, one pound of granulated sugar, half the weight of the eggs in flour, one lemon. Two persons must make this cake. One beats the whites of the eggs, while another beats the yolks with the sugar; the flour must be sifted and warmed, the pans buttered before beginning to beat, and the lemon-juice squeezed in a cup, and the rind grated; never stop until it is in the oven, but only stir in the flour after all the rest is beaten.

Sally Lunn.—A quarter of a pound of butter, a pound of flour, two eggs, salt to taste, half a gill of yeast, with milk enough to make a soft dough. Cut up the butter, and warm it in a little milk; when the milk is lukewarm, stir it into the flour, with eggs beaten light, and the yeast. Butter your cake-mould, and set it near the fire to rise. When perfectly light, bake it in a moderate oven. It is always eaten hot.

Apple Snow.—Pare and core six good-sized apples, steam them in two tablespoonfuls of water, with a little lemon-peel, till quite soft; add one-quarter of a pound of finely-sifted white sugar, and the white of one fresh egg; beat it well for three-quarters of an hour without stopping, and serve as you please. It looks best in custard-glasses, heaped up.

Nice Currant Cake.—One pound of sugar, and three-quarters of a pound of best butter beaten to a cream, seven well-beaten eggs, (beat yolks and whites separately,) sift one teacupful cream-tartar with one pound of flour, one teacupful soda; bake an hour and a half in a very moderate and even oven.

Lemon Cream.—Take a pint of thick cream, and put it to the yolks of two eggs well beaten, four ounces of 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.

HOLIDAY GAMES.

GAMES AND FORFEITS.—As this is the season of the year when long evenings begin, and people make merry around the fireside, we describe, again, some games suitable for Christmas and New Year.

"Neighbor, Neighbor, I Come to Torment You," is an amusing game, played as follows: "The players sit in a circle, and one begins by saying, "Neighbor, neighbor, I come to torment you." "What with?" is the question of the next player. "To do as I do," whereupon one hand is moved. This is passed round the circle, until all the players are moving their one hand. Then the same formula is repeated, save that the answer is "To do with two as I do," when both hands are moved; and the thing continues until both hands, legs, and body of each player are in motion, which presents a comical effect.

"Jingles" is also amusing. One of the players leaves the room, and the rest determine on a word. When he re-enters he is told a noun that rhymes with the one chosen, which he must find out by their dumb movements. Say "bat" is the word selected, he is told that it rhymes with "rat," and the players either try to imitate flying or hitting a ball with a bat.

We have known much fun caused by keeping four or five children in the room while the others are sent out, and placing them behind the drawn window-curtains; then let one just show the eye through the opening, and when the rest are admitted they have to decide to whom it belongs—by no means as easy a task as it seems.

THE TALL LADY.—We have often seen children amused with a very simple contrivance, called "The Tall Lady." The skirt of a very long dress must be fastened around the neck, instead of the waist. Then fill a bonnet with something to resemble a face. A towel, rolled into a ball will do, for you can hide it a good deal with a veil. Pin a shawl or cloak to the bonnet, as though it were fastened around the neck, and hold them in your hands above your head. You must contrive to keep your back to the spectators as much as possible; and, raising the arms quickly, and lowering them again, you produce the effect of an enormously tall woman; and if you are expert in your movements, it is sure to amuse. We have also seen it done by placing the bonnet and shawl on an umbrella held over the head, which gives even greater height.

FOR BOTH SEXES.

HOW CAN MEN PLEASE WOMEN?—In our October number, we published an article on "How Women Can Best Please," and promised to supplement it, at an early day, with an article on "How Men Can Please." The task has

No. 214.—CENTRAL DELETIONS.

1. In France, a city, the centre away,
Reveals an animal often we slay.
2. Of a fruit the centre delete—
A male name your gaze will meet.

3. A native of a foreign town—
A beast with spots both white and brown.

New Orleans, La.

DESMORO.

No. 215.—HOUR-GLASS.

1. Explainers.
2. A fall of hail, or snow, mingled with rain.
3. Metal.
4. A letter.
5. To dwell upon.
6. Parts of the body.
7. A model.

The centrals, downward, name one of the United States.
Marblehead, Mass. PHINAULTÉ.

Answers Next Month.

ANSWERS TO PUZZLES IN THE NOVEMBER NUMBER.

No. 200.

1. Glass, lass.
2. Wheat, heat.
3. Stone, tone.
4. Swing, wing.
5. Gale, ale.
6. Cloud, loud.

No. 210.

"Strain at a gnat, and swallow a camel."

No. 211.

Dandelion.

No. 212.

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

CHRISTMAS GAMES.

CONFIDENCES is a capital game in its way. One lady whispers a remark to her neighbor about someone present. She would say, perhaps: "Young Mr. Jones was coming home from a party last night, and lost his way in the fog, and had to leave his carriage, and walk home with two boys carrying lanterns." And this is whispered hurriedly from person to person round the circle, and the amusing part of it is to discover how the story has become altered by being passed on in this manner.

Many games are played entirely for the amusement of children, and only joined in by the elders with that object. It is not always easy at the moment to hit upon something to please children, other than romping-games, such as "Post," "Blind Man's Buff," "Puss in the Corner," "Hide and Seek," "Magic Music," "Oranges and Lemons," "Throwing the Handkerchief," etc. But these games, although very well for the nursery or for the play-room on a wet day, or for the garden on a summer's day, occasion a good deal of noise when played in a drawing-room. Children are apt to become rough and quarrelsome when these boisterous games are indulged in for any length of time, and parents generally prefer to see their children amused and interested in a quieter way. "Shadows" is a good game wherewith to amuse children, but it is best to play it

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in the school-room or in the dining-room. The plan is to fix a linen sheet across the room, and to place a lamp on the floor behind it; the actors dance and perform a sort of pantomime, with much gesticulation and many quaint antics, and the shadows thus formed on the sheet are a source of great delight to the young spectators.

OUR NEW COOK-BOOK.

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

MEATS.

Chicken Pie.—Cut the chickens in pieces as for a fricassee. Cover the bottom of the dish with a layer of veal and ham, season with parsley, pepper, and salt; add a little gravy, then place the chicken in neat order, and in each cavity put slices of hard-boiled egg. Repeat the seasoning and sauce, lay a few thin slices of ham on the top, cover the pie with puff-paste, ornament it with leaves of paste, egg the pie over with a paste-brush, and bake one hour and a half.

Pork Steaks.—Cut the pork into slices, season with Cayenne pepper, salt, and pulverized sage. Fry them a fine brown on both sides. Place a form of cranberry-sauce in the centre of the dish, and lay the slices of pork around it. Apple-sauce may be preferred to the cranberry—in which case it must be piled up in the centre of the dish.

VEGETABLES.

How to Fry Potatoes.—Boil some potatoes in their skins; when cold, peel them, cut them in slices a quarter of an inch thick, and fry them in beef-dripping a nice brown; when done, take them out with a slice to drain any grease from them, and serve piled as a pyramid on a hot dish.

Oyster Macaroni.—Boil macaroni in a cloth to keep it straight. Put a layer in a dish seasoned with butter, salt, and pepper, then a layer of oysters; alternate until the dish is full. Mix some grated bread with a beaten egg, spread over the top, and bake.

DESSERTS.

CHRISTMAS COOKERY.

Mincemeat.—Two pounds of fresh beef-suet, carefully minced and freed from all skin or hard pieces; two pounds of currants; two pounds of sultana raisins, well washed and rubbed in a linen cloth; one pound of large raisins, stoned and minced separately; two pounds of apples (after being pared and cored); two ounces of mixed spices; two glasses of brown sherry and one glass of brandy poured over the above. It should be packed down tightly into a jar, and used as required, with plain ordinary paste, not too rich.

Mincemeat.—One pound and a half of beef-suet, one pound and a half of apples, one pound and a half of raisins, one pound and a half of currants, one pound and a half of moist sugar, one-fourth of a pound of candied peel, half a tumblerful each of sherry and pale brandy; the juice and grated rind of two lemons; one pinch of salt, powdered mace, nutmeg, and cinnamon to taste. Chop the dry ingredients all rather fine, and when well mixed, pour on the sherry and brandy.

Plum Puddings.—Two pounds of raisins stoned and chopped a little, two pounds of currants, two pounds of suet, one pound of moist sugar, four or five large spoonfuls of flour, the yolks of eight eggs and the whites of five, two pounds of breadcrumb, a little lemon-peel, a little candied peel and spice, two ounces of sweet almonds pounded well, two glasses of brandy. Boil for eight hours.

Four pounds of raisins, four pounds of currants, one pound of mixed peel, one-fourth pound of sweet almonds (cut very fine), one and one-fourth pounds of beef-suet, one and a half pounds of flour, half a nutmeg, one small teaspoonful of mixed spice, twelve eggs, half a pint of brandy,