

No. 180.

1. Haste, hate. 2. Rind, rid. 3. Loft, lot.

No. 181.

H E A T H R O S E
S C R O G G Y
S T U P E
O R E
G
E L M
S T A L L
S P A S T I C
G L A S S W O R T

No. 182.

1. Charleston. 2. Pekin. 3. Ithaca. 4. Dover. 5. Paris. 6. Vandalia.

MISCELLANEOUS.

A WORD ABOUT OLD LACES.—A paragraph has been going the rounds of the press to the effect that the Princess Beatrice, at Prince Leopold's wedding, wore some point d'Alençon, or point d'Argentan, that had belonged to Katharine of Aragon, the first wife of Henry VIII. Unfortunately for this story, lace of this kind was not made until long after—quite a century and a quarter, indeed; for it was in the reign of Louis XIV that Colbert, his great Minister, undertook its manufacture. For this purpose, he imported a colony of lace-makers from Venice, his object being to prevent French money going out of the country in order to buy point de Venice, then all the fashion. This was just at the time when at Venice itself the more delicate form of lace, which was imitated at Alençon and afterwards at Argentan, and is now imitated in Brussels point lace, had superseded the heavier "rose point" and the "bone lace" and "cut point" seen in Vandyck's pictures. There was no fine lace till the seventeenth century, the trimming which preceded it having been more of the nature of guipure and gold and silver passementerie. This can easily be confirmed by reference to portraits by Titian, Holbein, Janet, Clouet, Vandyck, and Rembrandt. The latter lived into the fine-lace period; and like many of the Dutch school, took pleasure in painting the beautiful fabric. Vandyck's pictures show distinctly that nothing like point d'Alençon was made in his time: if it had been, he would have painted it, as Rembrandt did.

OUR NEW COOK-BOOK.

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

SOUPS.

Beef Soup.—Take four pounds of fresh beef, or what is better and more economical, a nice beef-shank or "soup-bone;" put it into four or five quarts of water, salt it, let it boil slowly for five or six hours, skim well. Half an hour before you wish to take it up, put in rice, a small quantity of potatoes, carrots, onions, and celery, cut in small pieces. Mutton soup can be made in the same manner.

Barley Soup.—Two pounds shin of beef, one-quarter of a pound of pearl barley, a large bunch of parsley, four onions, six potatoes, salt and pepper, four quarts of water. Put in all the ingredients, and simmer gently for three hours.

MEATS.

Boiled Meats.—A great deal of care and niceness is requisite in boiling meats. Your copper should be very clean

and well-tinned. All meats should be boiled slowly; to boil them fast hardens the outside before the inside is warm, and dissolves the meat. For instance, a leg of veal of twelve pounds weight will require three hours and a half boiling—the slower it boils, the whiter and plumper it will be. When you boil mutton or beef, observe to dredge them well with flour before you put them into the kettle of cold water; keep it covered, and take off the scum. Mutton and beef do not require so much boiling; but veal, pork, or lamb, are not wholesome if they are not boiled enough. A leg of pork will require half an hour more of boiling than a leg of veal of the same weight. You must allow an hour for every four pounds weight of beef or mutton. The best way is to put your meat in when the water is cold. A leg of lamb of four pounds weight will require an hour and a half boiling.

Mutton Pie, with Potato Crust.—Boil some potatoes, mash them with some milk and butter, and season with pepper and salt. Line a deep dish with the mashed potatoes. Have ready some small pieces of cold mutton or lamb; season the meat with pepper and salt, and fill the dish with the meat, and on the top lay some lumps of butter. Cover it with a lid of mashed potatoes, put it into a moderate oven, and bake it until the potatoes are a fine brown. Serve it in the dish it was baked in.

An Economical and Very Delicious Way of Cooking a Rabbit.—Take a nice fresh rabbit, cut it in slices, and fry it brown, with some slices of pickled pork and some onions shred fine. When nice and brown, take it out of the frying-pan, and put it in a stewpan, with sufficient water to cover it; add pepper and salt to taste, thicken with some flour and butter; add forcemeat balls, but be sure not to put the fat out of the frying-pan. Let the gravy be about the thickness of a very rich cream.

Roast Goose.—Geese, if old, are better if parboiled before they are roasted. Put them on in sufficient water to cover them, and simmer about two hours. Make a stuffing with four onions, one ounce of green sage chopped fine, a large cupful of stale bread-crumbs, one teaspoonful of butter, a little pepper and salt, and one unbeaten egg; mix them well together, and stuff the body of the goose; then place in the oven, and bake about an hour and a half. Serve with apple-sauce.

VEGETABLES.

Scalloped Potatoes.—Slice cold boiled potatoes very thin and small; put one quart of them in a baking-dish in layers, with two even teaspoonfuls of salt, two-thirds of a teaspoonful of pepper, and two and a half ounces of butter; pour half a pint of cream or milk over the whole; if milk is used, more butter is required; cover the potatoes with grated bread, little pepper and salt, and small bits of butter; bake until thoroughly heated and browned.

To Stew Onions Brown.—Strip off the skin, taking care not to cut the onions; place them in a stewpan that will just hold them in one layer; cover them with some good beef gravy, and let them stew very gently for two hours, or until they are perfectly tender without breaking.

Celery.—Celery can be kept for a week, or longer, by first rolling it up in brown paper, then pin it up in a towel and keep it in a dark place, as cool as possible. Before preparing it for the table, place it in a pan of cold water, and let it remain for an hour. It will make it crisp and cold.

DESSERTS.

Plum Cake, without Eggs.—One pound of flour, one-half of a pound of currants, one-half of a pound of sultana raisins, one-half of a pound of sugar, a teaspoonful of ground ginger, a teaspoonful of mixed spice, a large teaspoonful of egg-powder, one ounce of candied peel cut thin, one-quarter of a pound of butter, a tumblerful of buttermilk, one large teaspoonful of carbonate of soda. Melt the butter in a good-

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

person each time. The answer is "No," until the right person has been named, when it is "Yes." The simple trick consists in always naming a person with white hair before the name of the person agreed upon. The correct answer creates much surprise as to how it has been arrived at. "Birds" is rather a funny game, if well played. Four or five ladies out of the company each choose the name of a bird, and whisper it to the gentleman who is to sell them. Any one of the company offers to buy a bird, and asks for the one he wants; the amusement consists in the badinage which passes between the birdseller and the purchasers, and the guesses as to which of the ladies is intended by the birds described; children and young people much enjoy this game, and the descriptions of the birds are made as *apropos* as possible. Some young people find amusement in games in which pencil and paper are required, such as "skeleton letters," letters written without adjectives by a clever member of the company, an adjective being afterwards supplied by each of the company in turn. When a letter is completed, it is read aloud, and never fails to provoke much merriment. Another form of letter-writing is to distribute a number of slips of paper to the company, who each write a paragraph, folded down, and pass it on to their neighbor, who also writes and passes it on. When the papers are filled up, and the letters finished, they are unfolded and read out. A game called "Rhymes" is also a favorite one. One of the party writes a line of poetry on a sheet of paper, folds it so as only the last word can be seen, and hands it to the next person, who adds another line to rhyme with the word seen on the paper—the poetry may be either original or not. When everyone has written something, the united composition is read, and is often very funny indeed. A cheerful game for a family-party, when tired of other things, is "What is my thought like?" A lady is told to think of a gentleman. She then asks the company: "What is the object of my thought like?" Each person gives an answer; the lady then names the person of whom she has been thinking, and inquires how or in what way the objects severally named are like him; and then follows the best reasons that can be given, and the more absurd they are, the greater the laughter occasioned.

FLOWER GARDENING.

LATE IN FEBRUARY transplant all hardy fibrous-rooted flowering evergreens (perennials) and biennials—that is, cuttings rooted from plants of last year, and sweet-williams, hollyhocks, perennial sun-flowers; also violets, primroses, polyanthus, daisies, pinks, monk's-hood, hepaticas, campanulas, etc.; but this can only be done when the weather is open and mild, and gives early promise of spring. So also evergreens, as laurustinus, laurels, and pyracanthus, may be transplanted; but they must be carefully done, and have a good ball of earth around them.

Cuttings can be made in February from strong shoots of the last year's growth of roses, and honeysuckles, and jasmines, and these will root well by October, and be ready for transplanting. Choose the strongest shoots, and do not cut them less than six inches long. Cut them with a knife, in a slanting direction; plant them in a moist situation, out of reach of frost; put each cutting half-way into the ground, which should have been well dug and raked. Beyond this there is not much to be done in small garden strips in this month; but where there is a green-house, the potting of plants should be carried on rapidly, according to the spaces capable of screening them from frost.

Moss can be cleared off a lawn in February, by drawing a fine rake over it two or three times. All bare places under trees and elsewhere should now be well scratched over with

the rake—seeds mixed with bone-dust should be sowed over the vacant places, and be well rolled in.

Edgings of box, of thrift, and house-leek (sedums), can be made, and dig all borders lightly with a garden fork.

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SOUPS.

Milk Soup.—Four large potatoes, two leeks, two ounces of butter, three tablespoonfuls of crushed tapioca, one pint of milk. Put the potatoes and leeks, cut in four, into a saucepan, with two quarts of boiling water and the two ounces of butter, a teaspoonful of salt and pepper to taste. Boil an hour, run through a colander, and return it to the saucepan; add the milk, sprinkle in the tapioca, and let it boil fifteen minutes.

Vegetable Soup.—One and a half pounds of beef to three quarts and a pint of water, one half-cupful of rice or barley, season with salt and pepper; put in a pot and boil steadily for two hours; then add parsley, one onion, two potatoes, one carrot, and tomato if you have it; if the water boils down, you can add more hot water.

MEATS.

To Make Raised Pies.—Take one and a half pounds of best lard, three-quarters of a pint of new milk; boil them together, stir the boiling mixture into four pounds of flour; knead the paste well, and set it down to the fire twenty minutes before using. To raise the crust of a pie, you must take your paste warm, roll it out, and mould it on a mould (a decanter will do in default of a proper one); when cold, take it off, and fill it with pork or veal, which must be cut about the size of dice, seasoned with white pepper, salt, and a little dried sage; put on the tops; and to make glossy, brush over with the white of an egg. Oak-leaves cut out of the paste and laid around the pie to form a wreath, and an acorn in the centre, will be found a great improvement.

A Nice Dish from Cold Beef, with Mashed Potatoes.—Mash potatoes, either in a plain way or with hot milk and the yolk of an egg, and add some butter and salt. Slice the cold beef, and lay it at the bottom of a pie-dish, adding to it some pepper, salt, and a little beef-gravy. Cover the whole with a thick paste of the potatoes. Score the potato-crust with the point of a knife, in squares of equal size. Put the dish in an oven, and brown it on all sides. When nicely browned, serve immediately. This, with an apple-tart or dumpling to follow, is a capital dinner for a small family.

Economical Stew.—Slice some cold beef or mutton, season the meat with pepper and salt, and dredge over it a little flour. Put it in a stewpan, with some of the cold gravy; or, if there be none left, add a little water. Slice an onion fine, and add to it also a few potatoes. Stew gently until the meat is quite tender. If there was no cold gravy, a little butter rolled in flour must be added a few minutes before the stew is served.

An Excellent Hash from Cold Poultry.—Cut the meat in pieces, put the trimmings and bones in a saucepan, with some pepper, salt, a slice of lean ham, and a little onion. Simmer this for half an hour, thicken it with a bit of butter rolled in flour, then put in the meat. Before serving, squeeze in a little lemon-juice.

VEGETABLES.

Salsify.—Throw each root, as you scrape it, into weak vinegar and water. Drain them, throw them into salted boiling water. When tender, drain, and let them cool. Cut the

roofs, when cold, into bits two inches long, lay them for an hour or two in a bowl containing a spoonful of oil mixed with one of vinegar, and salt and pepper to taste, turning them once or twice. Drain thoroughly, dip each piece of salsify into frying butter, or into egg, and then in bread-crumbs, and fry in plenty of hot fat. As soon as they take a light-brown color, drain them, lay them a moment on warm kitchen-paper, and serve very hot, garnished with fried parsley.

Potato Cakes.—Two potatoes, a little salt, a breakfast-cup of flour, one ounce of butter. Boil the potatoes, peel and bruise them, and work them into a paste, then add a little salt, and mix it in a large breakfast-cup full of flour. Roll out the cake, and cut it into six or eight pieces. Bake it slowly in a metal frying-pan, in which put previously about one ounce of butter. The cakes should be a light color, and require constant attention while baking.

Boiled Dried Beans.—Put a piece of pickled pork in a pot with two quarts of water. In another pot put one quart of dried beans, which must have been carefully picked and washed. As soon as the beans begin to boil, take them out, put them in a colander to drain, then put them in with the meat, and just cover the whole with water. Boil them till they are quite soft, and send them to the table.

Another.—Boil the salsify as above, then mash it smoothly, add two well-beaten eggs, half an ounce of flour, and pepper and salt to taste. Mix well, shape it into little balls the size of a walnut, dip each into egg, then into bread-crumbs, and fry like croquettes.

DESSERTS.

Painted Ladies.—Remove the eyes and stalks from some nice round-looking apples that will cook well, and peel them very evenly, to preserve their shape. Place them in a shallow stewpan large enough to hold them in one layer. Dissolve loaf-sugar in sufficient water to completely cover the apples, allowing four ounces of sugar to each pint of water; add a few cloves, a little lemon-peel, and stick cinnamon. Cover the stewpan, and simmer the apples very gently, or they will break before being cooked thoroughly. When done, and they are cool enough, lift them carefully to a glass dish, and with a small brush, tint them delicately on one side with a little liquid cochineal or melted red currant jelly; strain the syrup, return it to the stewpan, and boil it rapidly until reduced to one-third of a pint. When cold, stir it to a wineglass of sherry and the juice of half a lemon, and pour it around, but not over the apples. Blenheim oranges do well for this dish.

Apple Fritters.—Peel three large apples, core them with a column cutter, and cut them across in slices rather less than half an inch thick; put them in a flat dish with half a tumbler of brandy, and strew plenty of powdered loaf-sugar over them; let them remain covered for a couple of hours, then take each piece separately, dip it in batter so that it is well covered with it, and fry a golden color in plenty of hot lard. Lay the fritters in front of the fire, and when all are done, pile them up on a napkin, shake plenty of powdered loaf-sugar over them, and serve.

Mince-Meat.—Take four pounds of raisins, four pounds of currants, four pounds of suet. Chop up fine one dozen pip-pin apples, half-ounce of cloves, the same of cinnamon and mace, one nutmeg, two large lemons, juice and peel. After all is prepared, mix the fruit and suet well together in a large dish; add one and a half pounds of brown sugar, and wet it well with brandy; pack it down tightly in an earthen jar, and tie closely. When you mix it for use, add a little more brandy, and sugar, and slices of citron.

Batter.—Beat up one tablespoonful of brandy, one of olive-oil, and a little cold water, with the yolk of one egg; add a pinch of salt, then work in sufficient flour to make, with the addition of more water, as much batter as will be wanted. It

should be of the consistency of thick cream. Just before using, whisk the whites of two eggs to a froth, and mix them lightly but effectually with the batter.

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

CAKES.

Pound Cake.—One pound of butter, one pound of loaf-sugar, one pound of eggs, one and a quarter pounds of flour. Put the butter into a clean pan, about milk-warm, and stir it around 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 of currants, half a nutmeg grated, and one quarter-pound of candied lemon, cut into thin slices.

Buckwheat Cakes Without Yeast.—To one quart of luke-warm water, add as much buckwheat meal as will make a batter of the proper thickness. Add to this a little salt, a teaspoonful of soda, dissolved, and a teaspoonful of tartaric acid dissolved in half a cup of water. When the latter is ready, put in the acid and beat the batter well, then stir in the soda, and bake immediately.

Muffins.—One quart of milk, five eggs, one tablespoonful of good yeast; if home-made, three or four tablespoonfuls. A lump of butter the size of a walnut, and enough flour to form a stiff batter. Set them to rise, and when light, bake them in rings.

Rice Batter Cakes.—Take a pint of boiled rice, mash it well, add three well-beaten eggs, a quart of milk, a little salt, and enough flour to form a batter. Add a teaspoonful of home-made yeast. When light, bake on a griddle.

FASHIONS FOR FEBRUARY.

FIG. I.—HOUSE-DRESS, OF BLUE CASHMERE. The back of the skirt is laid in kilt-plaits from the waist to the foot. The front has three kilted flounces. The panels at the side and the collar on the bodice are dark-blue brocaded silk. The coat-bodice is close-fitting, long in front, but quite short at the back, where it is ornamented with a large bow.

FIG. II.—WALKING-DRESS, OF BROWN WOOLEN MATERIAL, with gay satin stripes. The skirt is quite plain. Scarf-drapery, trimmed with an ecru embroidered ruffle, looped up at the side, and falling in loose puffs at the back. Jacket of brown cloth, close-fitting, cut in battlements at the bottom, and trimmed with brandebourgs down the front. Brown felt hat, ornamented with a bird.

FIG. III.—VISITING-DRESS, OF LIGHT-BLUE ALBATROSS-CLOTH. The skirt is trimmed with a deep flounce, which is put on with several rows of shirring. Above the hem is inserted a strip of white surah silk, ornamented with two rows of gold braid. The pointed side-pieces are also edged with this trimming, as is the deep coat-basque. Above the flounce, and passing under the basque, is a scarf of the surah, striped with many rows of gold braid. The sleeves, collar, pockets, and front of the basque are ornamented in the same way. Bonnet of dark-blue velvet, lined with light-blue, and trimmed with a thick spray of pink rosebuds.

FIG. IV.—VISITING-DRESS, OF METTERNICH-GREEN, OF LUSTRELESS SILK. The shape is a Princess. The front of

alyssum, white, yellow, and purple, *Iberis sempervirens*, or perpetual candy-tuft, and many creeping plants.

Violets of all kinds, including the Neapolitan, the sweetest of all, should be planted in the same way as pansies; but if frosty weather, shelter with evergreen boughs placed over them, and by the end of September splendid plants will be made, which will blossom early. Double violets, blue and white, are the hardiest.

Violets should be planted facing the west: the soil should be leaf-mold, sand, and light loamy soil. The runners to be raised with a fork, the most compact and youngest selected, and planted eight inches apart every way.

SUMMER ROSES.

ROSES TO BLOOM IN JUNE.—What we have said in another place about lawns, we repeat here about summer roses. It is better to know too early than too late, and therefore we anticipate the season. What we have to say here is about summer roses, especially those that bloom in June.

Now, as every lady knows, there is a large family of plants that belong especially to the month of June, that bloom only in that month, and are essentially called annuals. This class includes a great variety of beautiful roses, many of which have become almost extinct since the general introduction of hybrids, perpetuals, teas, and standards, so largely propagated by the florists, and so generously planted year after year by the owners of handsome gardens. The China, the cabbage, the damask, the noisettes, the sweetbrier, whose delicious perfume after a summer shower is something to be long remembered, the delicate eglantine, the dark-crimson velvet, the variegated or calico rose, the hundred-leaf or Burgundy, the single yellow roses, the Baltimore belle, the Queen of the Prairies, Madame Plantier, the gravilla or seven sisters, the crown, the maiden's blush, and many other exquisite varieties might be enumerated. That these are only June bloomers has served to decrease their popularity to some extent; indeed, they are now seldom seen in the old, and scarcely ever in the new gardens, and yet the wonderful luxuriance of the June bloom by them produced, renders them highly desirable where room enough is afforded for their growth and culture.

The spirea, the shrubs, the wigelia-rosa, the golden-elder, the peonies, the snow-balls, syringa, mock-orange, Philadelphia, the white fringe, the horse-chestnut, the honeysuckles, the mist-tree, many of the finest varieties of the clematis, the iris or flag, with royal purple, white, bronzed, and variegated flowers of the most delicate hues, and the bright yellow harvest, and the pure white candidum, sometimes called the annunciation lily, all come with the myriads of flowers that welcome June in cultivated inclosures.

It would be well to keep this catalogue on hand, and have it ready, when you want your early summer roses to plant out, which, after all, will be very soon. In our February number, there were advertisements from a large number of florists, any one of whom would supply you, at a fair price. To them we refer.

LAWN GARDENING.

A WELL-KEPT LAWN.—It is of course too early in the year for your lawn to be green with grass. In many parts of the United States, indeed, the snow is still on the ground. But it is always best to know too soon, rather than too late, what to do to have a handsome lawn. No matter whether your bit of grass is only a few feet square, or covers whole acres, it ought to be kept in good condition. Nothing, not even flowers, adds so much to a dwelling as a well-kept lawn.

In the first place, then, unless your grass-plot is exceedingly small, you will find it economical to have a lawnmower. But its use should not be governed by any rule such as "mow once a week," but by the condition of the grass. In midsummer more injury may result from mowing too frequently than from cutting too seldom. Last summer, for example, was an especially dry one, in most parts of the United States, and many lawns were injured by having the grass cut too frequently.

The next point is the weeds in the lawn. Weeds here, as elsewhere, are annual and perennial, and they may be undesirable grasses or other kinds of plants. Take the perennial weeds, for example; these come from seeds brought on in manure, or taken there otherwise. These are cut back each time the mower is used, and hardly, if at all, noticed in the spring months. In midsummer, when we mow less frequently, to give the grass a chance, these weeds, which we have been unintentionally pruning in the early months, are quite ready to assert themselves. Plantains, docks, thistles, and others not before noticed, will, in the short rest we give to the grass, make themselves conspicuous. The best treatment for such perennial weeds, even on a large lawn, is hand weeding. A long knife or a chisel-shaped "spud," thrust well down to cut the root, will allow the plant to be pulled up without disturbing the grass. In England, they have a contrivance for killing such plants, which places a few drops of oil of vitriol (sulphuric acid) on the centre of each. We have not had occasion to try this; but those who make the experiment should keep in mind the destructive effect of the acid upon the clothing, and the fact that it should not come in contact with the fingers, etc. Annual weeds, as a general thing, are of but little consequence after the first year, as the frequent mowing subdues them. One of the worst of these is a grass, the "crab-grass" (*Panicum sanguinale*.) It appears late, and its prostrate stems lie close to the ground, taking root at every joint. This is also known as "finger-grass," and bears its flowers and seeds in a panicle that looks like the frame of an umbrella. Whenever the flowers of this appear, the lawn should be mowed, to prevent the ripening of seeds, and it will be safe to rake off the mowings, lest the immature seed ripens after the grass is cut.

OUR NEW COOK-BOOK.

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

MEATS.

Stewed Mutton-Chops.—Trim away nearly all the fat from a thick chop, taken from the middle of the loin; place it in a small brown earthenware stewing-pot; add a large pinch of salt, a small one of pepper, and a finely-minced onion. If this last be objected to, it can be omitted. Cover the chop with water, put on the lid of the pot, set it in a saucepan of water, and let it boil gently for an hour and a half, until perfectly tender. When done, drain away the gravy from the chop, put it in a basin, which set in another containing cold water, in order that the fat may rise quickly. Having carefully removed every particle of grease from the gravy, boil it in a stewpan, and thicken it with a teaspoonful of flour mixed in cold water until smooth. Put the gravy into the stewing-pot with the chop; let them simmer gently for ten minutes, and serve.

"Toad in the Hole" from Cold Meat.—Take some rather thick slices of cold underdone beef, seasoning with salt and pepper. Make a batter by beating the whites and yolks separately of four eggs. To a pint of milk add the yolks of the eggs, and enough flour to make a batter. Lastly put in

a little salt, and stir in gradually the whites of the eggs. Pour the batter into a deep baking-dish, and lay the meat on the top. Set it in the oven, and bake it a nice brown.

Nice Patties from Underdone Beef.—Cut the beef into small pieces; season with pepper, salt, and a little chopped onion; make a plain paste, and roll it out thin; fill it with meat, and bake it a light-brown.

VEGETABLES.

Buttered Parsnips.—Boil tender and scrape; slice a quarter of an inch thick lengthwise; put into a saucepan with three tablespoonfuls of melted butter, pepper and salt, and a little chopped parsley; shake over the fire until the mixture boils; lay the parsnips in order upon a dish; pour the same over them, and garnish with parsley. It is a pleasant addition to this dish to stir a few spoonfuls of cream into the same after the parsnips are taken out. Boil up and pour it upon them.

Hominy.—Put some water on the fire, and when it boils add a little salt; drop in gradually the hominy, and boil fifteen to twenty minutes, stirring well all the time with a wooden spoon; serve with milk or cream. If preferred, it may be boiled in milk in the same way. It also makes excellent puddings cooked in the same way as rice or tapioca; but it should be well soaked before cooking; it may also be made into shapes, and served with jam or custard.

Fried Potatoes.—Peel a raw potato as apples are peeled; let the parings be as near as possible the same thickness, and let them be as long as possible. Dry them thoroughly in a cloth, put them in the frying-basket, and plunge it in boiling hot lard. When the chips are a golden color, drain them well in front of the fire, sprinkle fine salt over them, and serve.

How to Prepare Vegetables.—These should never be washed until immediately before being prepared for the table. Lettuce is made almost worthless in flavor by dipping it in water some hours before it is served. Potatoes suffer greatly through the washing process. They should not be put in water till just ready for boiling.

DESSERTS.

Velvet Pudding.—Five eggs beaten separately, one teacupful of white sugar, four tablespoonfuls of corn-flour, dissolved in a little cold milk, and added to the yolks and sugar. Boil three pints of sweet milk, and pour into it the yolks and sugar while boiling. Remove from the fire when it has become quite thick. Flavor with vanilla, and pour into a baking-dish. Beat the whites of the eggs to a stiff froth, with half a teacupful of white sugar; then pour it over the top of the pudding, and return it to the stove until it is slightly browned. Eat with sweet sauce. It is delicious.

Arrowroot Pudding.—From a quart of new milk take a small teacupful, and mix it with two large spoonfuls of arrowroot. Boil the remainder of the milk, and stir it amongst the arrowroot; add, when nearly cold, four well-beaten eggs, with two ounces of pounded loaf-sugar, and the same of fresh butter broken into small pieces; season with grated nutmeg. Mix it well together, and bake in a buttered dish fifteen or twenty minutes.

Tapioca Pudding.—Cover a cup of tapioca with water for several hours; add the yolks of three eggs, a cup of sugar, half a teaspoonful of salt, and a quart of milk; mix well together, and bake in a quick oven half an hour; then lay the whites of the eggs, beaten to a froth, on the top; to be eaten cold, with flavored cream.

Spanish Cream.—One ounce of gelatine, three pints of milk, six eggs, eight tablespoonfuls of sugar; cook the gelatine one hour in the milk; then, when it comes to a boil, beat the yolks of the eggs with the sugar, and stir in; let it simmer; then take off the fire, and pour over it the whites of the eggs beaten to a froth; flavor with lemon or vanilla.

CAKES.

Seed Loaf.—Mix together four ounces of ground rice, six ounces of flour, two teaspoonfuls of cream of tartar, one teaspoonful of carbonate of soda, and two tablespoonfuls of caraway seeds. Beat four ounces of butter to a cream; add six ounces of loaf-sugar crushed, three eggs well beaten, and half a gill of cream or milk. Beat the butter, sugar, eggs, and cream for fifteen minutes; stir in the flour, seeds, etc., as quickly as possible, and pour into a cake-tin. Bake an hour in a moderate oven.

Breakfast Cakes.—Take three pounds of flour; mix with it as much warm water as will form a very thick batter, and yeast enough to make it rise. This should be done over night. In the morning, stir into the latter an ounce of melted butter, and add a little flour so as to form a very soft dough; make it out into small rolls, taking care to handle it as little as possible. Let it stand till light, and bake in a rather quick oven.

Tea Biscuit.—Into three pounds of flour, rub a quarter of a pound of butter, one teaspoonful of cream of tartar, and a little salt; dissolve one spoonful of bicarbonate of soda in a little milk. Stir this into the flour and butter, add the soda, then a little milk, so as to form a rather soft dough. Roll it out in sheets about half an inch thick; cut into cakes, and bake in a quick oven.

Soft Gingerbread.—Mix one pound of flour and a table-spoonful of ground ginger; rub in four ounces of butter; beat up two eggs in half a pound of golden syrup, and stir into the flour. Make into a soft paste, and bake in a square shallow tin, in a moderate oven, being careful not to scorch it.

FASHIONS FOR MARCH.

FIG. I.—WALKING-DRESS, OF SOFT WOOLEN PLAID. The bottom of the skirt is trimmed with two deep side-plaited flounces. The skirt is caught at the bottom, and falls loosely above the upper flounce. The drapery at the back comes from the opening in the jacket, and is caught at the bottom, to correspond with the skirt. The jacket, of the same material as the dress, has a deep rolling collar, is double-breasted, and is cut away at the bottom, in front. Straw bonnet, trimmed with pink poppies and poppy-colored surah. The cravat, bow at the back of the dress, and parasol, are all of poppy-colored surah.

FIG. II.—HOUSE-DRESS, OF MIGNONETTE-GREEN CAMEL'S-HAIR. The skirt is trimmed with two side-plaited flounces, the lower one being the narrower. The tunic, which falls over the upper flounce, is cut in deep points, which are trimmed with very narrow fringe. The rounded paniers are trimmed with the same kind of fringe, but a little wider. The drapery at the back is much puffed, and forms a large tournure. The high curvass-shaped basque has a collar of velvet, and the cuffs are of velvet.

FIG. III.—VISITING-DRESS, OF BLUE SURAH. The skirt is laid in lengthwise plaits, with a narrow plaited ruffle at the bottom. A straight breadth of the surah is much puffed, and forms the drapery at the back. The long jacket opens at the back, to admit of the drapery of the skirt, is cut away at the sides, and has a very deep vest of old-gold-colored satin. The collar, trimmings on the sleeves, and parasol, are of old-gold color. Bonnet of Tuscan straw, trimmed with blue corn-flowers and daisies.

FIG. IV.—WALKING-DRESS, OF DARK-GREEN CASHMERE, SPOTTED WITH RED. The bottom of the skirt has a narrow knife-plaiting of cardinal-red surah, the color of the spots on the dress. The skirt has a fan-shaped plaiting down the front of the dress, and a narrow plaiting of the cashmere around the bottom. The sides of the dress are quite plain,

The time intervening will fourth portray,
Or meantime, 'tis termed; as you please, either way.
To nourish, to cherish, to tend, educate,
Interpret the fifth, no more will I state.
When en-route for home, on a stormy night,
The sixth of light is a welcome sight.

Plainfield, N. J.

VIOLA.

No. 192.—NUMERICAL ENIGMA.

I am composed of 17 letters.
My 14, 17, 5, 7 is a cipher.
My 12, 15, 16 is a machine.
My 9, 1, 11, 18 is a hand's-breadth.
My 10, 13, 3 is a texture of rushes.
My 6, 4, 2 is to discover.
My whole is a most interesting book.

Harlem, N. Y.

MINNIE S. YOST.

Answers Next Month.

ANSWERS TO PUZZLES IN THE MARCH NUMBER.

No. 188.

S P R I T E S
P R E C A N T
R E V E R S E
I C E I S L E
T A R S I A N
E N S L A V E
S T E E N E D

No. 189.

Robin.

No. 190.

O U L L I S
S A U C E R
D E T A I L
S I G N E T
C O S S A S
D E S P O T

FLOWER GARDENING.

FOR THE MONTH OF APRIL.—Sow the seed of every kind of annual flowers. Sow German and English ten-week stocks, Brompton stocks and asters, particularly the quilled kind.

Sow auriculas and polyanthus seeds in a shady border, and in very fine soil. If the border is dry, give it a soaking of water before sowing the seeds, and keep damp afterwards.

Transplant any biennial or perennial fibrous-rooted plants only in the first week of April, and each must have a good ball of earth around them.

In the latter part of April, sow the seeds of hardy herbaceous perennial plants, as campanulas, Canterbury bells, and others; hollyhocks, lunaria or honesty, rockets of all colors, mallows, wall flowers, evening primroses, both tall and low kinds; sweet-williams of all colors, spiraea Japonica, with its pretty white spikes of flowers; delphinium in all its varieties, which include the larkspur; the phlox and its varieties, peony, pentstemon, the iberis sempervirens and iberis Gibraltarica, the white, yellow, and blue iris, liliun longiflorum, the purple lathyrus, the blue veronica, and the lovely Tradescantia Virginica, better known as the spider-wort, a plant brought from Virginia by Mr. Tradescant, in Queen Elizabeth's reign.

These and many other hardy herbaceous plants often remain from year to year in the same places; but this is wrong to permit. They should be removed every two years, and laid together with the roots in the ground, then the border be trenched and well manured, and then the plants replaced.

Chrysanthemums.—Divide the roots, and plant those portions which have suckers.

Pansy roots divide and plant for autumn blooming.

Take up hyacinths, tulips, narcissus, crocus, and other bulbs, and replant them in a spare ground, to gain strength and form bulbs for winter use. In the autumn, put them then in small pots, in a light rich soil, and cover them with a few inches of light soil and loose litter to protect from frost; and when the early flowers of snowdrops and winter aconites fade away, these potted sorts taken out of the pots can be planted close to the vacant places, but not exactly in the spot where the others have stood. If crocuses are kept in the ground, they invariably sink deep into the earth, and send up only a few leaves—no flowers.

An *Herb-Garden* should never be missing from a lady's flower-garden. Roots do not always thrive when divided and planted for propagation, therefore in April the seeds of sweet basil, marjoram, thyme, and winter savory may be sowed; the latter and knotted marjoram are among the chief herbs that give flavor to savory stuffing.

WINDOW GARDENING.—Mr. Shirley Hibberd, in the "Gardener's Magazine," recommends that in the last week in April window-boxes and trays, which fit into vases and rustic baskets, should be emptied of the spring flowering plants, and be refilled with those intended to bloom through the summer. Zonale geraniums are the most desirable plants, as they stand draught better than any other, and these mixed with a few lobelias for drooping over the sides; the effect is better than with a number of flowers, and also other flowers perish before the summer is half over, while these continue till the last.

The soil to be good loam and rotten manure; for light soils are of little use.

The Management after Planting.—Place the boxes either in a cold frame for a fortnight, or in some out-of-door place where they can be protected from cold, and then, if the weather be favorable, put them in their places.

The chief plants in flower in April are daisies, the symbol of innocence; gilli-flowers (Gilliflores) of lasting beauty; cyclamens, of diffidence; anemones, of sickness, also symbolical of being forsaken; the iris, a message of friendship or love; pansies, (*pensees*), my thoughts are with you, and think of me; evening primrose, inconstancy; tulip, declaration of love; jonquil, desire to win you; crown imperial, dignity; violets, sweetness of disposition.

Rock-work in a garden is not only pleasant to look at, but is convenient in shutting out an unsightly spot.

A north aspect is the best for ferns and Alpine flowers. In constructing elevated mounds for ferns and Alpine flowers, the base should be of building rubbish, faced with burrs from brick-kilns, or with large blocks of stone or flint, if such are plentiful in the district.

OUR NEW COOK-BOOK.

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

SOUP.

Pot au Feu.—Take a piece of fresh silverside of beef weighing six pounds, and about half a pound of bones; tie up the meat neatly with string, and put both into a six-quart saucepan; fill it up with sufficient water to come well over the meat and bones, and set it on the fire; remove carefully with a skimmer the scum that will rise as the water gets

warm, but do not allow it to boil. Add at intervals during the process about a pint of cold water in small quantities; this will have the effect of checking the ebullition, and will help the scum to rise. When the scum is all removed, put in about one ounce of salt, a small handful of whole pepper and allspice, one onion stuck with a dozen cloves, one onion toasted almost black before the fire or on the hob, one leek, and three carrots of average size cut in two-inch lengths, two turnips of average size each cut in four, and a *bouquet garni*—i.e., two or three sprigs each of thyme and marjoram, a clove of garlic, and a small handful of parsley, all tied together into a small faggot. The above vegetables should not be put in all at once, but gradually, so as not to check the gentle simmering of the *pot au feu*, which should be now skimmed for the last time, and placed by the side of the fire to simmer gently for at least four hours. According to the season, all or some of the following vegetables may be added: A head of celery cut in two-inch lengths, a couple of tomatoes, a couple of parsnips, a handful of chervil. At the time of serving, strain the broth and skim off all the fat, add the least bit of sugar (not burnt sugar), and more salt if necessary; make the broth boiling hot, and pour it into the soup-tureen over small slices of toasted bread, adding, according to taste, a portion of the vegetables cut in thin slices. To serve the meat, having removed the string, garnish it with some of the vegetables, or with mashed potatoes, spinach, etc.

MEATS, ETC.

Lamb Cutlets and Spinach.—Cut eight cutlets from the neck of a lamb, and trim off most of the fat and all the skin; scrape the top part of the bones quite clean, then brush the cutlets over with egg, sprinkle them with breadcrumb, and season with pepper and salt; then dip them into a little clarified butter, and sprinkle with breadcrumb; fry them over a sharp fire, turning them when required; lay them before a fire to drain, place them in the centre of a dish, and put spinach all round the dish, neatly arranged as a border. The spinach should be boiled and finely minced, mixed with a little fresh butter, and the dish should be served very hot.

Beefsteak with Cucumbers.—Pare and slice lengthwise two large cucumbers and a large onion. Season them with pepper and salt, dredge flour over them, and fry them. Broil a steak, season it with pepper and salt, and put it into a hot dish with a bit of butter; then pour the cucumbers over it, and serve hot.

VEGETABLES.

Carrots with flavor, and Carrots without.—When you are about to boil carrots do not scrape them, but first brush and then wash them. When cooked, rub off the skin with the back of the knife. The improvement in the flavor is very great, because the juice has been kept in. The carrot is more affected by the ordinary system of peeling or scraping than the potato, because the former contains a large proportion of sugar in a soluble form. Those who try this will learn to estimate the difference of carrots with flavor and carrots without.

DESSERTS.

Imperial Rice.—Boil three tablespoonfuls of rice, picked and washed clean, in a pint of milk, with sugar to taste, and a piece of vanilla. When quite done, put it into a basin to get cold. Make a custard with a gill of milk and the yolks of four eggs; when cold, mix it with the rice. Beat up into a froth a gill of cream with some sugar and a pinch of isinglass dissolved in a little water; mix this very lightly with the rice and custard, fill a mould with the mixture, and set it on ice. When moderately iced, turn it out, and serve with any cold jam-sauce, or, in summer, stewed fruit, round it.

Blanched Cream.—Take a pint of the thickest cream that can be got, sweeten it with fine sugar and orange-flower water; boil it, and beat the whites of ten eggs with a little cold cream, strain it, and, when the cream is upon the boil,

pour in the eggs, stirring it well till it comes to a thick curd; then take it up, and strain it again through a hair-sieve, beat it well with a spoon till it is cold, then put into a dish.

FASHIONS FOR APRIL.

FIG. I.—VISITING-DRESS, OF PONGEE. The bottom of the skirt is trimmed with a flounce, with a plain piece alternating with narrow side-plaitings; over this the skirt is cut in square tabs; the back is loosely draped; the short apron-front is trimmed with écaru-colored Spanish lace; the dolman mantelet is of strong plain lace, of a square mesh, figured in velvet leaves, and is trimmed with black Spanish lace. Bonnet of yellow straw, trimmed with pale roses and loops of cardinal-colored satin ribbon.

FIG. II.—WALKING-DRESS, OF GREEN NUN'S-VEILING. The skirt is trimmed with a series of narrow gathered flounces, and a scarf-drapery crosses the upper part diagonally; the long Princess coat is double-breasted, and is turned back on the right side with a rever of brown satin; the Directorate lappel, collar, cuffs, and pockets are also of the satin. Bonnet of green straw, trimmed with poppies and brown satin ribbon.

FIG. III.—WALKING-DRESS, OF GAY PLAID SATEEN. The skirt is trimmed with a series of narrow flounces, cut bias; the long coat is of black camel's-hair, opening in front, edged with white embroidery, and trimmed with butterfly bows; sleeves reaching to the elbow; large white chip hat, lined with ruby-colored velvet, and trimmed with black velvet and feathers.

FIG. IV.—WALKING-DRESS, OF ÉCARU-COLORED FOULARD. The bottom of the skirt is trimmed with narrow knife-plaited ruffles and a full puffing of the silk; the panier overskirt is of a broché silk of the same color, fastened back with small brown velvet butterfly bows, and falls about half way down at the back, on the underskirt; the deep pointed cuirass waist has brown velvet cuffs and collar. Hat of blue crêpe, with pearl buckle and brown velvet trimming.

FIG. V.—HOUSE-DRESS, OF BROWN FRENCH BUNTING. The bottom of the skirt is trimmed with several narrow knife-plaitings; above these are lengthwise bands of cream-colored silk, brocaded in brown; the pointed ends of these bands fall over the upper plaited ruffle; the deep coat-basque has a vest, collar, and cuffs of the brocade; at the back it is extended to form loop-drapery.

FIG. VI.—WALKING-DRESS. The underskirt, which does not show, and is of common dark muslin, has a myrtle-green side-plaiting; the overdress is of rather light-green cashmere, with dark-green polka-dots over it, and is plain in front and well draped at the back; the jacket, of myrtle-green cloth, is tight-fitting and rather long; the edge is scalloped and trimmed with braid, and the revers and sleeves are similarly ornamented; leather belt, with steel buckle. Dark-green felt hat, with feather of a lighter shade.

FIG. VII.—WALKING-DRESS. The underskirt is of a faint gray and black woolen plaid; the overdress and jacket are of gray cashmere, the edges being cut in battlements, and trimmed with narrow braid. Gray straw bonnet and feather.

FIG. VIII.—HOUSE-DRESS, OF BLACK BROCHÉ. The skirt is bordered with narrow plaitings of plain silk; the overskirt is vandyked, the points falling over the plaitings. A full gathered tunic is sewed to the cuirass waist with a heading and a cord; this tunic is gathered up high on one side, and is draped at the back; the demi-long sleeves terminate in frills.

FIG. IX.—WALKING-DRESS, OF DARK-BLUE ALBATROSS-CLOTH. The underskirt is composed of a kilt-plaiting, which falls over a narrower one at the bottom; the tunic is

effectual. The active principle, Collinsonin, chiefly used by eclectics, possesses marked properties. It should be triturated with pulverized sugar, or sugar of milk, ten grains to ninety, before administering. This preparation, in doses of ten to twenty grains, has a fine effect in valvular diseases of the heart, removing gradually the exuded organized matter. In rheumatic fever, the patient is often afflicted with oppression; is restless, anxious, pulse sometimes small and intermittent, etc. If we listen to the heart, we detect a soft bellows murmur, or other abnormal sounds, symptoms which plainly indicate the existence of inflammation of the inner structures of the heart. Here the prompt relief afforded by a few doses of Collinsonin demonstrates its specific character. In more chronic forms, it is equally efficacious; but its action is slower.

PUZZLE DEPARTMENT.

— Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 437, Marblehead, Mass.

No. 193.—CENTRAL CHANGES.

1. Change the central letter of a town, and make a dotard.
2. Change the central letter of courageous, and make a character in music.
3. Change the central letter of to defer, and make to fade.
4. Change the central letter of to sport, and make to revolt.
5. Change the central letter of to make a grating sound, and leave to grumble.

The discarded letters in their order form a cover to an aperture.

Byfield, Mass.

LYDIA D. THOMSON.

No. 194.—INVERTED PYRAMID.

Across.—1. Conveyances. 2. Severo. 3. A tower. 4. Small houses. 5. Chastisement. 6. A letter.

Down.—1. A letter. 2. A ridge. 3. A part of a wheel. 4. Auricular. 5. Of little value. 6. A public speaker. 7. Wearied. 8. Freezes. 9. A dry measure. 10. A girl's name. 11. A letter.

Branford, Conn.

JO JUICELESS.

Answers Next Month.

ANSWERS TO PUZZLES IN THE APRIL NUMBER.

No. 191.

S U O C E S S
P A R Y E N U
R O S T R U M
I N T E R I M
N U R T U R E
G L I M M E R

No. 192.

Peterson's Magazine.

OUR NEW COOK-BOOK.

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

FISH.

Eels, Fried.—Skin and clean the fish, and cut them in pieces three inches long, shake them in a napkin with some flour, so as to dry them, then shake them in a colander to

get rid of all superfluous flour. Beat up an egg with some pepper and salt, roll the pieces of eel in this, and then in fine breadcrumb, being careful that each piece is covered all over with crumb. Let them rest for an hour, then plunge them in a panful of hot lard, and when they are a good color they are done. Put them in front of the fire for a short time to drain, sprinkle very fine salt over them, and serve garnished with fried parsley and quarters of lemon.

Codfish, with Cream.—Pick out carefully in flakes all the flesh from the remnants of some boiled codfish; melt a piece of butter in a saucepan, and add to it a large pinch of flour, and a gill of milk or cream, with pepper, salt, and grated nutmeg to taste, also, the least bit of cayenne; stir well, put in the fish, and gently shake it in this sauce until quite warm. If the composition be too dry, add a little milk or cream; then add, off the fire, the yolks of two eggs, beaten up with a little milk, and serve.

To Bake Fish.—Rinse the fish in cold water, wipe the inside dry and fill it with stuffing, then sew up the edges, and place it in a dripping-pan with a very little hot water. Melt a tablespoonful of butter and pour over the top, then sprinkle lightly with salt and pepper, and lay over it a few strips of salt pork. Bake in a hot oven, and baste very often; when done, serve with the gravy from the pan, poured over it, and have Worcestershire, or some pungent sauce, so that each may season to taste.

MEATS, ETC.

A Dish from Cold Beef and Mashed Potatoes.—Cut the cold meat into small slices about half an inch thick. Season the slices, and spread thinly over them some breadcrumb, and some small lumps of butter. Take the gravy left from the joint, or stew a gravy from the bones; thicken it with butter rolled in flour, and season it with pepper and salt. Or the bits of meat, when not large enough to be sliced, as above, may be minced, seasoned, and mixed with mashed potatoes and flour. Make it into small cakes, and fry them a nice brown.

Stewed Fowl, with Rice.—Truss the fowl for boiling, and stew it in about a quart of mutton-broth, seasoned with a little pepper, salt, and half a blade of mace, for an hour and a half, skimming it often. About half an hour before the fowl is ready to serve, add a large cupful of rice, and when tender, strain the broth from it, and place the rice on a sieve to dry, and swell, before the fire, keeping the fowl hot; then place it in the centre of a hot dish, with the rice arranged in rather a high border around it. Serve with parsley and butter-sauce in a tureen.

A Nice Hash of Mutton.—Add to some cold gravy some finely-chopped onion and half a pint of mushrooms. Boil the whole gently with some cold mutton cut in small pieces. Thicken the gravy with a little flour and butter.

VEGETABLES.

To Dress Asparagus.—Scrape the asparagus, tie it up in bundles, and cut the ends an even length. Have ready a saucepan of boiling water, and salt in proportion of a heaped saltspoonful to each quart of water. Put in the asparagus, standing it on the bottom with the green heads out of the water, so that they are not liable to be boiled off. If the water boils too fast, dash in a little cold water. When the grass has boiled a quarter of an hour, it will be sufficiently done; remove it from the saucepan, cut off the ends down to the edible part, arrange it on a dish in a round pyramid with the heads toward the middle of the dish, and boil some eggs quite hard; cut them in two, and place them round the dish quite hot. Serve melted butter in a saucetureen; those who like it rub the yolk of the hard egg into the butter; this makes a delicious sauce to serve with asparagus.

Pea-Tops used as an ordinary vegetable.—A delicious vege-

table for the table may be obtained by sowing peas in shallow boxes, at intervals during the winter months. They will come up slowly, but strongly. When about five inches high, cut them for use, and boil them in the same way that cabbage is done. Dish up plainly. To be eaten as an ordinary green vegetable.

DESSERTS.

Gateau de Pommes.—Take one pound and a half of loaf-sugar, put it into a pint of water, and let it boil until it becomes sugar again. Then add to it two pounds of apples, pared and cored, and the grating of a large lemon. Boil it all together until it is quite stiff. Put it into a mold, and when it is quite cold, turn it out, and serve with custard round it in the dish, or cream.

Iceed Gooseberry Fool.—Pick one quart of quite young gooseberries, and put them in a jar with a very little water and plenty of sugar. Put the jar in a saucepan of boiling water, till the fruit be quite tender; beat it through a colander, and then add gradually one pint of cream; put it on ice, and stir it about until it is quite cold without being actually frozen.

FASHIONS FOR MAY.

FIG. I.—WALKING-DRESS, OF VERY DARK-BLUE FRENCH BUNTING, trimmed with gray and black checked silk. The bottom is ornamented with two quillings of the bunting lined with the silk, and the front of the skirt is laid in clusters of lengthwise narrow plaits, which alternate with stripes of the silk. The panier overdress is edged with a band of the silk, and falls in loose drapery at the back. The corsage comes well over the hips, is made with a point back and front, and is trimmed with the checked silk. A cord, of the colors of the silk trimming, ornaments the bodice down the front. Hat of yellow straw, trimmed with folds of the silk, like that on the dress, and with poppies.

FIG. II.—WALKING-DRESS, OF ÉCRU AND BROWN SHEPHERD'S PLAID. The bottom is edged with a deep side-plaiting of brown silk. The Princess dress is cut out in diamonds in front, showing the plain brown silk underneath. The revers are of the brown silk, and it is buttoned down the front with small round buttons. Brown straw hat, trimmed with a quilling of red satin, over which falls a row of écaru-colored lace.

FIG. III.—VISITING-DRESS, OF PINK SATEEN. The skirt is edged with two ruffles and headed by a puffing. Above this the skirt is laid in plaits, which are cut out in points. The striped sateen tunic is short, edged with white lace, and drawn up on the left side, under the pointed waist, where it is finished by two bias-scarf-ends of the striped material, and tied with bows of pink ribbon. The gathered chemisette-waistcoat is of pale-pink surah, and is confined across the bodice with ribbon of the darkest shade of pink. Straw bonnet, trimmed with pink roses and ribbon.

FIG. IV.—VISITING-DRESS, OF SULPHUR-COLOR AND BROWN PLAID SUMMER SILK. The bottom is trimmed with ruffles and plaitings of the silk of the dress and plain brown silk. The tunic is square, both front and back, and is cut open at the side. The front is trimmed with a narrow band of the brown silk and a wide band of cut-out muslin embroidery. The deep coat-basque has revers of plain brown silk. There is a short tunic in front, laid in deep plaits, which form a point. The waist has a Directoire collar. White chip hat, faced with ruby-colored satin, and trimmed with white feathers.

FIG. V.—WALKING-DRESS, OF BLUE AND WHITE CHECKED PERCALE. The skirt is formed of two deep plaited flounces. A scarf of plain-blue percale covers the top of the upper flounce. The corsage is deep on the hips, and is made with

short points, back and front. Hat of white chip, lined with blue, and trimmed with blue ribbon and clusters of white narcissus.

FIG. VI.—WALKING-DRESS, OF CHOCOLATE-COLORED SATEEN, with embroidery woven in the piece. The underskirt is edged with a narrow knife-plaiting, and is composed of box-plaits. The polonaise body forms a panier in front, and is well draped behind, trimmed with a large bow at the back, and edged with embroidery all round. The overskirt is also edged with embroidery. Gray bonnet and plumes.

FIG. VII.—WALKING-DRESS, OF SCOTCH PLAID. The underskirt is laid in long kilt-plaits. The overskirt forms paniers over it. The body or jacket is of dark-green cashmere, cut in scallops at the edge and on the collar. Tight-fitting sleeves.

FIG. VIII.—HOUSE-DRESS, OF INDIA FOULARD—ÉCRU GROUND, FIGURED WITH BLUE. The very narrow vest, the small paniers, and the kiltings around the bottom of the skirt are of plain écaru-colored foulard. The bodice and overskirt, which are cut in battlements, are of the figured foulard.

FIG. IX.—HOUSE-DRESS, OF BLACK GRENADINE. The skirt is edged with narrow kiltings of black satin. The drapery at the back falls in three puffs, and below this are ruffles of Spanish lace. A deep fall of Spanish lace trims the front of the skirt. The polonaise is trimmed in front with a cascade of lace. At the back, it terminates with small basques.

FIG. X.—NEW STYLE SUMMER DRESS, composed of fine-checked spun silk. The skirt is box-plaited and edged with embroidery. Paniers of the checked silk and plain silk, with large sash bows of the plain silk. Bodice pointed back and front, with sleeves reaching only to the elbow. Brown straw hat, with feathers.

FIG. XI.—HAT OF WHITE STRAW, faced with dark-green velvet, and trimmed with dark-green velvet and a bird's head.

FIG. XII.—BONNET OF ROUGH STRAW, trimmed with lace and red roses.

FIG. XIII.—WALKING-DRESS, OF GRAY SATEEN, FIGURED WITH ROSEBUDS OF PALE COLOR. The skirt has two side-plaited flounces. The tunic is draped across the front in folds, and is puffed at the back. The bodice is jacket-shape, and is slashed at the back. Bonnet of gray straw, trimmed with a half-wreath of pink rosebuds.

FIG. XIV.—DRESS-BONNET, OF MANILLA STRAW. It is lined with pink crêpe shirred, and is trimmed with delicate pink feathers and brown velvet bows.

FIG. XV.—COARSE BROWN STRAW BONNET, trimmed with blackberries and leaves.

FIG. XVI.—MORNING-DRESS, OF LIGHT-BLUE CASHMERE, trimmed with embroidered ruffles of the cashmere.

FIG. XVII.—MORNING-JACKET, OF ROSE-COLORED FLANNEL, trimmed with white lace or embroidery.

FIG. XVIII.—JABOT COLLAR, formed of black velvet and Mechlin lace.

FIG. XIX.—PARASOL, OF BLACK SILK, covered with very narrow ruffles of black lace.

FIG. XX.—FAN, with black sticks, and covered with old-gold and red-striped satin.

FIG. XXI.—TOURNURE SKIRT, with ruffles at the back, and edged with lace. Casings are placed under the ruffles, in which steel springs are run.

FIG. XXII.—JACKET, OF WHITE FLANNEL, edged with flannel embroidery.

GENERAL REMARKS.—Many of the new summer dresses come with embroidery wrought on the edges, which is used

OUR ARM-CHAIR.

NOT FOR YEARS has the demand for "Peterson" been so active as this year. We are in receipt of hundreds of letters explaining this. One lady sends a club, and adds: "This makes twenty-three years I have got up a club for 'Peterson.'" Another says: "There is not anything else which can take its place." Another: "We thought we would do without 'Peterson' this year, but find we cannot, so I send a club again." Another: "I now enter on my twentieth year of subscription to your magazine." Other so-called lady's books are merely the advertising sheets of New York or Philadelphia dry-goods dealers, or dress-makers. "Peterson" is the only one that is really what it professes to be, and has no pecuniary interest in recommending any particular styles. What it says, therefore, about the fashions, can always be relied on.

IMITATION BAKING POWDERS.—*To The Public:* The public is cautioned against the practice of many grocers who sell what they claim to be Royal Baking Powder, loose or in bulk, without label or trade-mark. All such powders are base imitations. Analyses of hundreds of samples of baking powders sold in bulk to parties asking for Royal have shown them all to be largely adulterated, mostly with alum, dangerous for use in food, and comparatively valueless for leavening purposes.

The public is too well aware of the injurious effect of alum upon the system, to need further caution against the use of any baking powders known to be made from this drug; but the dealer's assurance, "Oh, it's just as good as Royal," or "it's the genuine Royal, only we buy it by the barrel to save expense of can," etc., is apt to mislead the unsuspecting consumers into buying an article which they would not knowingly use in their food under any consideration. The only safety from such practices is in buying baking powder only in the original package, of a well-known brand, and a thoroughly established reputation.

The Royal Baking Powder is sold only in cans, securely closed with the Company's trade-mark label, and the weight of package stamped on each cover. It is never sold in bulk, by the barrel, or loose by weight or measure, and all such offered the public under any pretense are imitations.

If consumers will bear these facts in mind, and also see that the package purchased is properly labeled, and the label unbroken, they will be always sure of using a baking powder perfectly pure and wholesome, and of the highest test strength in the market. J. C. Hoagland, President, Royal Baking Powder Co., N. Y.

HORSFORD'S ACID PHOSPHATE in seasickness, is of great value. Its action on the nerves of the disturbed stomach is soothing and effective.

TESTED BY TIME.—For throat diseases, colds and coughs, Brown's Bronchial Troches have proved their efficacy by a test of many years. Price twenty-five cents.

PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 437, Marblehead, Mass.

No. 195.—CENTRAL ACROSTIC.

Words of three letters.

1. A morsel.
2. An animal.
3. Ancient.
4. A vessel.
5. An insect.
6. The goddess of revenge.
7. A female.
8. A marsh.

The centrals, read downward, name an opera.

Marblehead, Mass.

GZEESE.

No. 196.—HIDDEN TREES.

1. Did Mr. Melrose woo Dora?
2. Where is the map? Let me see it.
3. Pshaw! I'll owe it to you.
4. A bee chased Carrie all around the garden.
5. Tom, spin Enoch's top for him.

Brooklyn, N. Y.

MARTIN H. MARCHANT.

Answers Next Month.

ANSWERS TO PUZZLES IN THE MAY NUMBER.

No. 193.

1. Dover, Doter.
 2. Brave, Breve.
 3. Delay, Decay.
 4. Revel, Rebel.
 5. Creak, Croak.
- VALVE.

No. 194.

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

OUR NEW COOK-BOOK.

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

MEATS.

Irish Stew is an economical dish, yet it is not everyone who thinks of making the stew of the remains of a joint; that is to say, of the bone when nearly all the meat has been taken from it. Cut the meat off in as neat pieces as may be, fat and lean together. Break up the bone and put it with the meat, then put all into a saucepan with plenty of sliced onion, twice as much raw potato peeled and sliced, and cold water or stock to cover. Simmer all gently for two or three hours, season liberally with pepper and salt, and serve in a soup tureen. If necessary, a little flour may be added to thicken the stew, but it is probable that this will not be required.

Mutton-Steak Pie.—Cut the steak in small pieces; to two steaks, put one pint of water, salt and pepper; stew until the meat is tender; keep it tightly covered; add one onion sliced. When the meat is done, stir in the gravy two tablespoons of butter rolled in one tablespoon of browned flour. Cut up one large-sized Irish potato into small pieces, and slice two hard-boiled eggs. Pour this into a dish lined with crust; cover with crust that has a small hole in the centre of it; bake for half an hour, and serve.

To Ericassee Old Chickens.—First stew them until tender. With a sharp knife remove the largest bones; flour the pieces, and fry them a light-brown color, and pour into a frying-pan a tumblerful of the broth they were stewed in. Dredge in an even tablespoonful of flour, cover the pan with a lid, and stew until the gravy is thick enough. Pour this over the fowl, and serve hot. Onion shred fine may be used if the flavor is relished, and parsley chopped fine.

VEGETABLES.

Potato Leaves.—Potato leaves are very nice when eaten with roast beef or mutton, and are made of any portion of the mashed roots, prepared without milk, by mixing with them a good quantity of very finely minced raw shallot,

powdered with pepper and salt; then beating up the whole with a lump of butter to bind it, and dividing it into small loaves of a conical form, and placing them under the meat to brown, that is, when it is so nearly done as to impart some of the gravy along with the fat.

Fried Tomatoes.—Wash and halve your tomatoes. Dredge each half with a little flour, pepper, and salt. Have the lard hot, and fry them brown on both sides. Place the tomatoes in a dish, pour the grease from the pan, add cream or milk, and let it boil up like fried chicken gravy. Pour over the tomatoes, and serve hot.

Cucumber Purée.—Peel the cucumbers, cut them into dice, and put them on the fire, very early in the morning, with vinegar, cayenne pepper, salt, a small onion, and a few celery-seeds. Stew gently until dinner-time.

MISCELLANEOUS.

Bread Sauce.—Pour half a pint of boiling milk on a tea-cupful of fine breadcrumb, add a small onion stuck with three cloves, a small blade of mace, a few peppercorns, and salt to taste; let the sauce simmer five minutes, add a small piece of fresh butter, and at the time of serving remove the onion and mace.

FASHIONS FOR JUNE.

FIG. I.—VISITING-DRESS, OF FIGURED PURPLE FOULARD. The bottom of the skirt is trimmed with surah silk of the color of the foulard, and edged with écaré lace; the deep-pointed tunic is edged with two rows of lace, and above these are two other rows to simulate a second tunic; the waist is Princess, with paniers edged with écaré lace, and the drapery at the back falls in soft puffs; the vest is made of surah silk, slightly gathered, the bodice being trimmed with écaré lace; bonnet of purple straw, trimmed with écaré lace and yellow roses.

FIG. II.—HOUSE-DRESS, OF FINE PLAID PERCALE. The bottom of the skirt is trimmed with a narrow ruffle; the left side of the skirt falls in long straight plaits; the dress is Princess, the bodice buttoning from the right to the left side, and the skirt opens over the plaiting, and is gathered high up on the hip on the left side; the straight side is finished with large buttons, which form a continuous row from the neck of the dress down to the bottom of the skirt; the Princess back is laid in large full plaits underneath, like an ulster; the open-pointed neck of the bodice has a large cut-work collar, and the half-sleeves are trimmed with the same kind of embroidery.

FIG. III.—WALKING OR HOUSE-DRESS, OF BLACK AND WHITE SHEPHERD'S PLAID. The bottom of the skirt is trimmed with one deep gathered ruffle, ornamented with three rows of black velvet ribbon; the rounded apron-front is trimmed in the same way, and the drapery falls low and loose at the back; black silk jacket-waist, finished with a series of tabs around the bottom, and ornamented down the front with brandebourgs.

FIG. IV.—WALKING-DRESS, OF CHAMOIS-COLORED SATEEN, figured with small cocks in a darker shade. The dress is Princess, and falls in a long point in front, and is gathered high up on the hips; at the back it is in looped drapery, which does not fall very low; the underskirt is of plain sateen, kilt-plaits. Hat of dark-blue straw, trimmed with a grayish-green feather.

FIG. V.—HOUSE-DRESS, OF WHITE ALBATROSS. The skirt is edged with a narrow box-plaited ruffle; above this is an appliqué design in emerald-green silk—embroidery in Kensington or satin-stitch would look beautiful on such a dress; the plain over-dress is rather short in front, and falls in long drapery at the back; the waist is trimmed with emerald-green silk; the chemisette is of soft India muslin,

and is gathered at the waist; the bands at the throat and across the bust are of the silk, as well as the pointed cuffs.

FIGS. VI AND VII.—BACK AND FRONT OF DRESS, OF BLUE SATEEN. The bottom is edged with two narrow knife-plaitings of the blue sateen; the skirt is trimmed with three kilt-plaitings edged with lace, embroidered with blue; the paniers are slightly crossed in front, and the drapery at the back falls in double loops and ends, edged with the lace; the round bodice has a plaited basque like the skirt; cream-colored fichu collar, worked in blue; the lace-trimming extends down the front of the bodice; the sleeves terminate with puffings to match the collar. Cream-colored torchon lace would trim a dress of this kind beautifully. We have also seen this style of dress in dark-red.

FIGS. VIII AND IX.—BACK AND FRONT OF A BLACK GREENADINE DRESS. The skirt is laid in wide kilts; the short round tunic is draped as a scarf, and falls in a point at the back; the panier body is edged with black French lace, and has a lace plastron gathered at the waist; the sash ends at the back are trimmed with lace, like the paniers; the lace on the sleeves is carried to the elbow; a thick double ruche of lace encircles the throat. Nun's-veiling or albatross-cloth, of any color, trimmed with lace or embroidery, looks well made after this pattern.

FIGS. X AND XI.—BACK AND FRONT OF JACKET, MADE OF THIN WHITE LADY'S-CLOTH. The close-fitting jacket has a plaited basque added, which is headed by a band of myrtle-green velvet; the same material is used as a band, front and back, and also forms the collar and cuffs.

FIG. XII.—HAT, OF LIGHT-BROWN STRAW, trimmed with feathers of the same color, and faced and trimmed with satin of a much darker shade.

FIG. XIII.—MARIE-DE-MEDICI JACKET, OF ALMOND-COLORED LADY'S-CLOTH. The basque is cut in quite long tabs, which are lined with chestnut-brown velvet, and turned up to form loops; the sleeves and cuffs are of the brown velvet; large brown-velvet buttons. Hat of almond-colored straw, and plumes of the same color, faced with chestnut-brown velvet.

FIG. XIV.—BASQUINE JACKET, OF BLACK BROCADED SATIN, trimmed with black lace. The basque is laid in plaits, where it opens, up the centre of the back; the collar and cascade in front are of lace, put on as a jabot, and the pockets and cuffs are of gathered lace.

FIG. XV.—HAT, OF COARSE WHITE STRAW, trimmed with apple-green surah silk, and apple-blossoms.

FIG. XVI.—BONNET, OF WHITE ENGLISH STRAW, trimmed with clusters of large variegated pansies, the elastic stems of which pass under a band of the lilac ribbon which trims the bonnet, and which is tied in a bow back of the right ear; a quilling of the ribbon is placed at the back.

FIG. XVII.—GARDEN-HAT, OF COARSE STRAW, either brown, white, or black, trimmed with field-flowers, poppies, and daisies; a large gauze veil to match the straw covers the hat, and is fastened to the hat or hair behind.

FIG. XVIII.—BONNET, OF MYRTLE-GREEN STRAW, covered with rows of cream-colored lace. The trimming consists of two loose rosettes, one of myrtle-green, and the other of cream-colored satin ribbon, which are formed by loops and notched ends; these rosettes are placed nearly on the top of the bonnet; strings of myrtle-green satin ribbon.

FIG. XIX.—HAT, OF COARSE BLACK STRAW, trimmed with lace and yellow daffodils.

GENERAL REMARKS.—There is nothing absolutely new in the fashion to chronicle at this season of the year. The thin dresses have the ruffles usually gathered, rather than plaited, but this fashion is optional. "Pinking," which was so very fashionable a few years ago, is again coming in favor. This is a particularly pretty finish to the flounces of summer silks; it is done usually by machinery, often at an umbrella store; some ladies can do the simpler patterns themselves. Still, if it is not neatly done it has a very ragged look. Earlier in the season short over-dresses seemed to prevail,

My third is in dust, but not in mud.
 My fourth is in flesh, but not in blood.
 My fifth is in straw, but not in hay.
 My sixth is in snow, but not in clay.
 My seventh's in strong, but not in weak.
 My eighth is in fun, but not in freak.
 My ninth is in August, but not in May.
 My whole is pleasant to read any day.

Woodside, L. I.

J. BOURGUIGNON.

No. 198.—DIAMOND.

1. A consonant. 2. A wager. 3. One who opposes lawful authority. 4. A plant, or a decoction of its dried leaves. 5. A letter.

Harlem, N. Y.

MINNIE S. YOST.

No. 199.—DECAPITATIONS.

1. Behead a bill, and leave a float.
2. Behead wool, and leave to confess.
3. Behead a net, and leave a tatter.
4. Behead to vex, and leave proportion.

Marblehead, Mass.

GEESEE.

No. 200.—RIDDLE.

What is that which if you have you do not wish to lose, if you have not you do not wish to have, and if you gain you no longer have?

Prescott, Kan.

ETHA BROCK.

No. 201.—EASY DIAMOND.

1. A consonant. 2. Skill. 3. Track. 4. A metal. 5. A consonant.

Worcester, Mass.

ALICE GREY.

Answers Next Month.

ANSWERS TO PUZZLES IN THE JUNE NUMBER.

No. 195.

B I T
 C O W
 O L D
 C A N
 A N T
 A T E
 S H E
 F E N

No. 196.

1. Rosewood. 2. Maple. 3. Willow. 4. Beech. 5. Pine.

FLOWER GARDEN.

CHRYSANTHEMUMS belong to the large natural order of composite plants, and are very nearly related to the daisy and the sunflower. Many of the flowers in this group of plants have blossoms with an aromatic odor, such as chamomile, feverfew, and yarrow; and the chrysanthemum is no exception, for in some varieties it has a powerful odor of turpentine, while all kinds are more or less scented. One new variety, with purplish flowers, lately introduced, is called violet-scented, but a strong imagination is required to discern that perfume.

Chrysanthemums grow freely in light, rich soil; in fact, it is hardly possible to give them earth too rich, or to feed them too much with liquid manure. They should be started in February, in the shape of cuttings from the old plants.

Some people prefer to increase them from suckers, but there is no advantage in doing so. The cuttings must be put round a pot filled with sandy loam, with a layer of silver sand on the surface. If put in a warm place they will soon strike root, and, when they have grown, they must be potted off separately, and repotted every time the roots touch the pot. At every potting the ends of the shoots must be pinched off, to make the plants bushy. The last shift should be in the middle of June, when the shortening of the shoots should be discontinued. Until they flower they should stand in a row on ashes or gravel, or the top of a low wall is a convenient place for them, if they can be properly protected from the wind. Now is the time to force them along. They must never be allowed to flag for an instant, but must have plenty of water, over head and all, twice a day if necessary; they should be supplied with liquid manure also, at least once a week. As the shoots grow they must be tied out, and plenty of room must be given them at all times. When they come into flower, or when the nights begin to get frosty, they may be removed to the place where they are required, still remembering to give them plenty of water. When the bloom is over, cut off the stems, and put them in a cool frame, or plunge them in a sheltered position. In spring, when they begin to grow again, the cuttings must be taken off the young shoots, and the round begins again. No cultivation can be simpler, and, as far as essentials are concerned, it is within the means of everyone who can command some pots, a little earth and manure, water, and any sort of back garden.

Besides the varieties of *Chrysanthemum sinense*, which are what nine people out of ten think of when the word is mentioned, there are numbers of other species of the same genus. The yellow and white French marguerites, so much esteemed for winter cutting, are one; the common ox-eye or dog-daisy, which flourishes everywhere, is another; and the handsome deep-yellow corn marigold. In Scotland this is so common, that in old times they had gool-ridings for the purpose of extirpating this weed, and a penalty was paid by the farmer on whose land the most gools, or gold-flowers, were found. In Denmark, also, a law used to compel the destruction of the corn marigold. Another lately introduced chrysanthemum is *C. maximum*, with large daisy-like flowers, two or three inches across, with firm white-ray petals and golden centre, which keeps in blossom far on into the autumn. It is perfectly hardy; its foliage consists of large glossy leaves of a peculiarly lively tint of green, and its flowers grow abundantly, each on a long firm stalk. It is a plant which will become in great demand for autumn decoration. There are several showy annuals which belong to the same genus.

Of chrysanthemums, as popularly received, a new section of dwarf summer-flowering varieties can now be obtained. They commence flowering in June, and continue in blossom until the later kinds come out to take their place, and are quite as able to bear rough treatment and unfriendly skies as they are. Altogether, this is a most valuable tribe of plants to the lover of flowers and flower-gardens; it has three merits above almost every flower. It comes in the shortest and darkest days; it blooms abundantly in the smoke of the largest cities; it lasts longer than any flower when cut and put in water. If flowers have their virtues, the virtue of the chrysanthemum is its unselfish kindness.

OUR NEW COOK-BOOK.

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

CANNED FRUITS, PRESERVES, PICKLES, ETC.

The home-canned fruit is quite equal to fresh fruit for tarts and puddings, and for children it is invaluable. Being

sufficiently sweetened and cooked, it can be eaten with bread for tea, and is ready for immediate use at any meal. When a jar is opened, it should be used within a week in summer, and within a fortnight in winter. It is generally put into glass jars, holding a pint, or a quart, or two quarts each. The jars have an elastic band fitting closely round a ledge of the neck, on which the glass lid is placed, a rim of thin zinc being screwed on the top of the jar, which fastens the lid securely in its place, and renders it air-tight. Three layers of good paper pasted over the mouth of the jars answer the same purpose, only entailing a little more trouble. The small white jam-pots can be used, and any kind of jar or pot if not cracked; but glass bottles, such as pickle bottles and French plum jars, are preferable, because any signs of fermentation can easily be detected, and the fruit boiled over again before it is spoiled. The canned fruit must be kept in a dry, cool place; if damp, it turns mouldy, and if too warm it ferments. A dry cellar is the best place.

All bottles or jars used in the canning must be sufficiently heated in a bath of hot water, or by the side of the fire, to allow of the fruit being poured in boiling hot to expel the air. Rounds of paper, cut a little larger than the size of the jar neck, to allow for overlapping, must be ready to paste on the moment the jar is full; boiled flour paste should be used.

Keep the pan of fruit simmering while you fill the hot jar, for which purpose a small teacup is better than a spoon for small fruits, as the jar should be filled quickly. The jar should be close to the side of the pan, and be filled as near to the top as you can without letting the fruit actually touch the paper. Paste each round of paper on directly the jar is full, as the lapse of a second or two will allow the air to rush in and so prevent the fruit from keeping. The first piece of paper should be pasted round the edges, and be made firmly to adhere to the rim and sides of the jar, the other two layers being pasted all over each round, so as to adhere to each other, carefully smoothing them when putting on that no air-blisters form: each layer of paper should be put on separately. The secret of success lies in the jars being air-tight, which can be insured by careful attention to the above rules, viz: hot fruit, and hot jars filled to the brim and instantly sealed from the air by the pasted paper. When cold, if the fruit has been properly bottled, there will be quite a space between the fruit and the mouth of the bottle, owing to the fruit having expanded while hot, and having contracted again when cooled.

Rhubarb.—Cut up ten pounds of rhubarb into finger-lengths; moisten the bottom of preserving-pan with cold water; put in four pounds of preserving loaf-sugar or Demerara sugar, then the rhubarb and the rind of two lemons finely shredded. Let it come slowly to a boil, but directly it reaches that point, make it boil as rapidly as possible without burning; it drives off the watery particles in steam, and makes the fruit keep better and look clearer, half an hour's quick boiling being sufficient. Very little skimming is required in canned fruits.

Gooseberries.—Put four pounds of loaf-sugar into a preserving-pan, and half a teacupful of water. When it comes to the boil, let it boil rapidly for five minutes; then put in ten pounds of gooseberries, and carefully stir them so that they may break as little as possible. Boil fast for twenty minutes, then bottle as before. Fruit put into hot sugar retains its color, flavor, and form.

Currants.—Red or white currants are canned with quarter pound of sugar to one pound of fruit. First boil the sugar five minutes, as for gooseberries, and then boil the currants for fifteen minutes rapidly, reckoning always from the time of their boiling up. Black currants require one-half pound of sugar to one pound of fruit, and half an hour's boiling, as they are apt to ferment.

Cherries.—Canadian cherries retain a bright scarlet tint and exquisite flavor when canned, while most of our English

cherries, excepting such as the Morella, are disappointing. Cherry-stoning machines are used, but for those who do not specially object to the stones they help to impart a finer flavor to the fruit. They are canned in the same manner as gooseberries, but with one-quarter pound of sugar to one pound of fruit, and are boiled for twenty minutes.

Strawberries and Raspberries are canned with one-quarter pound of sugar to one pound of fruit. The sugar is first boiled for five minutes, and then the fruit is put in and kept as whole as possible by careful stirring with a wooden spoon; boil fifteen minutes, and bottle.

CAKES, ETC.

Pancakes.—Eggs, flour, milk: to every egg allow one ounce of flour, about one gill of milk, an eighth of a salt-spoonful of salt. Ascertain that the eggs are fresh; break each one separately in a cup, whisk them well, put them into a basin with the flour, salt, and a few drops of milk, and beat the whole to a perfectly smooth batter; then add by degrees the remainder of the milk. The proportion of this latter ingredient must be regulated by the size of the eggs, etc., etc.; but the batter, when ready for frying, should be of the consistency of thick cream. Place a small frying-pan on the fire to get hot; let it be delicately clean, or the pancakes will stick, and, when quite hot, put into it a small piece of butter, allowing about half an ounce to each pancake. When it is melted, pour in the batter, about half a teacupful to a pan five inches in diameter, and fry it for about four minutes, or until it is nicely brown on one side. By only pouring in a small quantity of batter, and so making the pancakes thin, the necessity of turning them (an operation rather difficult to unskillful cooks) is obviated. When the pancake is done, sprinkle over it some pounded sugar, roll it up in the pan, and take it out with a large slice, and place it on a dish before the fire. Proceed in this manner until sufficient are cooked for a dish; then send them quickly to table, and continue to send in a further quantity, as pancakes are never good unless eaten almost immediately they come from the frying-pan. The batter may be flavored with a little grated lemon-rind, or the pancakes may have preserve rolled in them instead of sugar. Send sifted sugar and a cut lemon to table with them. To render the pancakes very light, the yolks and whites of the eggs should be beaten separately, and the whites added the last thing to the batter before frying.

Rhubarb Pudding.—Line your pudding-dish with slices of bread and butter; cover with cut-up rhubarb, strewn with sugar; then slices of bread and butter, and so on alternately until your dish is full, having the rhubarb and sugar on top; cover with a plate, and bake half an hour. Eat it warm.

FASHIONS FOR JULY.

FIG. I.—HOUSE-DRESS, OF BLACK SILK. The bottom of the skirt is trimmed with two knife-plaited ruffles; above these are two Moliere puffs; the scarf-drapery is laid in plaits, and falls in loose puffs at the back; the bodice is pointed in the front and has a small coat-basque at the back, and is ornamented with white lace down the front and on the sleeves.

FIG. II.—EVENING-DRESS, OF LIGHT-YELLOW SILK. The petticoat-front is made of white satin, brocaded in peacocks' feathers; the skirt falls away on each side, is untrimmed, and caught in large puffs at the back; the bodice is made with a deep point at the back, but is less pointed in front; it is trimmed with lace and bows of ribbon; infant sleeves, trimmed with ribbon.

FIG. III.—MORNING-DRESS, OF WHITE NAINSOOK. The front is trimmed with rows of wide imitation lace, interspersed with pink bows; it is laid in straight plaits, lengthwise, and is ornamented with coquilles of pink ribbon; the front of the waist is shirred, has a deep lace ruffle which forms a

OUR ARM-CHAIR.

HORSFORD'S ACID PHOSPHATE a refreshing drink. Dr. A. L. Hall, Fairhaven, New York, says: "It forms an excellent substitute for lemon-juice, and will furnish a refreshing drink for the sick."

MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAM LIVEZEY, A. M., M. D.

NO. VII.—JERUSALEM-OAK—WORM-SEED—MEXICAN TEA.

The herbaceous plant, *Jerusalem-Oak*, or *Oak-of-Jerusalem* (Wood), is not the true worm-seed herb, though spoken of in the United States Dispensatory as one and the same. They are distinct species. A. Wood, the botanist, places these three plants under *Chenopodium*, along with the Lamb's-quarters or Goose-foots, so common in our gardens and small cultivated patches of ground. There are, however, a few marked differences in the calyx lobes, seeds, embryo, as well as in the whole appearance of the plants. The Lamb's-quarters have very smooth, often striped, more or less glaucous-mealy stems, rhombic-ovate or subcordate leaves, and are without special odor. These under consideration are peculiarly and unpleasantly strongly aromatic, leaves and flowers yellowish-green. The writer consequently prefers Darlington's arrangement, who places these three plants by themselves, under *Ambrina*.

AMBRINA (vel *chenopodium*) BOTRYS, is the true Jerusalem-Oak, and resembles the following species somewhat, but the stems are not grooved and angular; the racemes are cymous paniculate, divergent, the slender panicles spirally twisted, and the whole plant strongly aromatic of turpentine. Found growing along roadsides, in sandy wastes, and sometimes in gardens.

WORM-SEED—*Ambrina Anthelminticum*.—Stem two to three feet high, erect, furrowed or grooved, angular branching; leaves, one to two or three inches long, sinuate-toothed, conspicuously veined, of a yellowish-green color, resinous-dotted beneath. Flowers, in small clusters, very numerous, of same color as the leaves, disposed in long, slender, leafless, terminal panicles, or spike-like racemes. Found growing in all parts of the United States, among or in the vicinity of rubbish, waste places, sandy canal-banks, etc. The herb possesses a strong, offensive odor, though somewhat aromatic in character.

Many mothers, in the country, rely upon this plant in verminous complaints, and esteem it very efficient. The seeds, which are very small, are the most active, and one teaspoonful of them, finely pulverized, will suffice for two doses, for a child three to five years of age; generally given in molasses or syrup, morning and evening, and repeated for a few days, followed by oil, senna, or other purgative.

OUR NEW COOK-BOOK.

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

VARIOUS PREPARATIONS OF FRUITS.

Plums are canned with one-quarter pound of sugar to each pound of fruit. Boil the sugar first with half a tea-cupful of water to four pounds of sugar, and let the plums boil rapidly for twenty minutes; then bottle. Egg plums, or Victorias, are delicious for dessert, boiled in a thin syrup.

Fruits in Syrup.—Syrup for peaches, apricots, plums, and pears: Take a half-pound of loaf-sugar to each pint of

water, and boil rapidly for ten minutes before the fruit is put in. Sufficient syrup should be made to allow the fruit to be covered in the pan, and when the first quantity is done there will be enough syrup left to do half as much again, only the second batch will not be quite so clear. Carefully peel peaches or apricots, and drop them whole into the boiling syrup, letting them boil for ten minutes rapidly; take them out separately with a spoon or cup, and place them in wide-necked jars or bottles, pouring in a little syrup with each one. When full, see that the syrup covers the fruit, and that no air-bubbles form, which is generally the trouble with the larger fruits. If there are any tiny bubbles, insert the handle of a spoon round the side of the jar, and they will rise to the top; it must be done quickly, and this class of fruit should always be put in glass jars or bottles.

Pears.—All kinds of eating-pears can be done in the same way, and retain their fresh delicate flavor. If very large, like the Bartlett pears of Canada, they are cut in four quarters; but most of our pears would be best whole, or in halves. They must be pared, but not cored, as the pips give a better flavor. Pears vary so much that no special time can be set for boiling. They must cook until soft and clear-looking.

Stewing-pears, and any kind of hard, ill-flavored fruit, are rendered most acceptable by stewing until tender, in the above syrup, flavored with cloves and cinnamon, which should be tied in a loose piece of muslin, and boiled ten minutes in the water before the sugar is added, leaving it in until the pears are done. Hard pears will take an hour's boiling, and perhaps more; and in all cases it is necessary that the syrup should boil as quickly as possible.

Quinces are peeled, and cut in four quarters, then boiled in barely sufficient syrup to cover them, until they are quite soft. The seeds should be left in.

Grapes are preserved, or made into jelly. To get rid of the numerous seeds, they must be squirted one by one; a sharp pinch in the fingers squeezes out the pulp into one bowl and the skins into another. Boil the pulp over the fire, and strain through a fine colander, the seeds remaining behind; then boil together the pulp, skins, and three-quarters of a pound of sugar, to a pound of fruit, for three-quarters of an hour.

Grape Jelly is made in the same way as all jellies.

Apple Marmalade.—Do not peel your apples, but core and slice them as for a tart. Choose hard apples, like russets, or any apple that does not squash in cooking; boil them very rapidly in syrup, just enough to cover them, until clear-looking; and, if liked, add a few cloves or lemon-peel.

Cherry Ice.—Stone two pounds of ripe cherries, bruise and set them on the fire, with a little water and a half-pound of sugar; when they have boiled, pass them through a hair sieve into an earthen pan; pound a handful of the kernels, put them in a basin with the juice of two lemons, add to the cherries a pound of sugar, and strain on them the lemon-juice and kernels; mix the whole together and put it into a freezer with pounded ice; work the cherries up with it well until it has set, then place it in glasses.

Elderberry Wine.—To ten quarts of berries put five quarts of water, and let it stand twenty-four hours. Then boil and skim it; strain it, and to every gallon of the liquor put three pounds of sugar, half an ounce of cloves, one ounce of cinnamon, and two ounces of ginger. Boil it again, and ferment it, by putting in it a slice of toast covered with fresh yeast. By leaving out the spices, this wine is said to resemble Port.

Pickled Red Cabbage.—Choose two middle-sized, well-colored, and firm cabbages, shred them very finely, first pulling off the outside leaves; mix with them half a pound of salt, tie them up in a thin cloth, and let them hang for twelve hours; then boil a quart of vinegar, with an ounce of ginger, half an ounce of black pepper, and a quarter of

an ounce of cloves. Put the cabbage into jars, and pour the vinegar over it when cold.

Peach Pot-Pie.—Line the sides of a deep pot with a paste made in the proportion of half a pound of butter to one pound of flour. Then pare and slice some peaches, sugar them to your taste, and fill up the pot and cover the top with the paste, leaving an opening in the middle of the crust to permit the steam to escape while the pie is baking. Bake it in a moderately hot oven, and when cold serve it with cream.

Raspberry Vinegar.—Take ripe raspberries, put them in a pan, and mash them with a large wooden spoon or masher. Strain the juice through a jelly-bag, and to each pint of juice add one pound of loaf-sugar and one quart of vinegar. When the sugar has dissolved, place the whole over the fire in a preserving-kettle, and let it boil a minute or two, and skim it. When cold, bottle it, cork it well, and it will be fit for use.

Blackberry Cordial.—To one quart of blackberry-juice add one pound of white sugar, half an ounce of grated nutmeg, and half an ounce of pulverized cinnamon. Tie the spice in a fine muslin bag, boil the whole and skim it. When no more scum rises, set it away to get cold, and add one pint of best brandy. Cloves and allspice may be added in the proportion of a quarter of an ounce of each.

FASHIONS FOR AUGUST.

FIG. I.—HOUSE-DRESS, OF LIGHT-BLUE GRENADINE. The skirt is laid in lengthwise box-plaits, and is trimmed at the bottom with a ruffle of embroidery; the paniers are also trimmed with an embroidered ruffle, form a large puff at the back, and are caught up here and there down the back in smaller puffs; the skirt is put on to the bodice, with three rows of shirring. The bodice is of blue silk, of a somewhat darker shade than the skirt, fits closely over the hips, and is laced at the back; the sleeves are half-long, trimmed with embroidery, and put in high on the shoulder; the bodice is three-quarters high, and finished at the neck with gatherings of grenadine and a spray of wild-roses.

FIG. II.—EVENING-DRESS, OF LIGHT SEA-GREEN GAUZE, WITH POLKA-DOTS OF FOREST-GREEN VELVET. The white underskirt is finished with three ruffles of lace; the overdress is draped diagonally, quite low on the left side, and gathered into a loose puff at the back; the bodice is of forest-green velvet, with a small basque; three-quarter sleeves, edged with lace; the vest is of the gathered gauze, confined at the bottom by three velvet straps.

FIG. III.—VISITING-DRESS, OF GREENISH-GRAY INDIA SILK. The skirt is laid in lengthwise plaits, and trimmed at the bottom with three knife-plaited ruffles, a loose puffing between the second and third ones; the tunic is draped rather high, falls in loose drapery at the back, and is edged with white and rose-pink embroidery; the bodice is made with a Marie-di-Medici ruffle, laid in hollow plaits, and has a vest of embroidery like that on the tunic; long coat-sleeves, set in high at the shoulders. Straw bonnet, of the color of the dress, trimmed with pink roses, and pink and white feathers.

FIG. IV.—SEASIDE-DRESS, OF BLACK SATEEN, FIGURED WITH LARGE PINK ROSES. The skirt is trimmed with two deep founces; the tunic opens in front, is drawn far back on the hips, and falls without draping at the back; black velvet ribbon catches up the puffing at the back, passes at the bottom of the corsage, and falls in long loops and ends in front; the bodice has a large collar of white embroidery, and a chemisette of black surah silk; puffed sleeves. Hat of strawberry-colored straw, trimmed with pink feathers.

FIG. V.—WALKING-DRESS, OF SATEEN. The skirt is of plain blue sateen, laid in lengthwise side-plaits in front, and at the back it is plain, and edged with two knife-plaited ruffles;

the overdress is of dull-blue and white checked sateen, trimmed with a ficelle-colored lace; the dress is made Princess shape at the back, and the drapery falls square at the bottom; the front of the bodice has basques, formed of wide ficelle lace, and a collar with revers of the same lace; a full chemisette, of soft-blue surah silk, is caught across the front with bows of ribbon; three-quarter sleeves. Straw bonnet, lined with blue silk, and trimmed with bluets and daisies.

FIGS. VI AND VII.—FRONT AND BACK OF SUMMER-BODICE, OF TERRA-COTTA COLORED CASHMERE, SURAH SILK, AND VELVET. The bodice is close-fitting at the sides, and to the back side-seams; at the back it is gathered, and the fullness terminates in a basque; the chemisette, the collar, and the de-Medici plaiting at the bottom, are of the surah silk; the velvet band and surah plaitings stop at the side-seams.

FIG. VIII.—SERPENT-BRACELET, IN SILVER. Some of these bracelets are made of gold, or of brilliant enamels, and have diamond and ruby heads and eyes.

FIGS. IX AND X.—DRESSING-JACKET, OF NAINSOOK, trimmed with embroidery, and set into a yoke; at the back it is laid in plaits. One made in this style, of pink flannel, trimmed with cream-colored lace, was very beautiful.

FIG. XI.—STRAW BONNET, lined with brown velvet, and trimmed with brown velvet and straw-colored feathers.

FIG. XII.—EVENING-DRESS, OF CREAM-COLORED SURAH. The bottom of the skirt has a very narrow knife-plaiting of the silk; above this is a blonde lace ruffle, headed with festoons of the surah, and bows of satin ribbon; the overdress is of cream-colored figured gauze, opening in shawl-points in front and at the sides, and trimmed with blonde lace; it is gathered to the waist, and draped at the back; the waist has a plaited surah plastron, and is trimmed with blonde lace, as are also the half-sleeves.

FIG. XIII.—EVENING-DRESS, OF BLACK SATIN, edged with a plaited flounce; black gauze overskirt, studded with silk pompons, opening at the side, and draped on the left hip with a large satin bow and buckle; the pointed bodice, of black satin, is laced at the back; lace fichu, fastened with red roses, and sleeves trimmed with a full deep lace ruffle; red flowers in the hair.

FIG. XIV.—GARDEN-PARTY DRESS, OF BROWN NUN'S-VEILING. The skirt is composed of two founces, the upper one laid in hollow plaits, and much the deepest, and above these a Moliere puff; then a full-draped tunic; the bodice has a jacket-front, and is cut long enough in the back to form a puff; it turns back with revers, and has a vest of white silk, embroidered in pink; pink muslin garden-hat.

FIG. XV.—WALKING-DRESS, OF MYRTLE-GREEN CAMEL'S-HAIR. The skirt, which is made full, but without any trimming except a very narrow knife-plaiting at the bottom, is of myrtle-green and cream-colored plaid; the overdress, of plain myrtle-green, has two pointed tunics, which are caught up very high on the hips, and fall in low full drapery at the back; the bodice has a basque at the back, is cutaway-coat shape in front, has a military collar, fastened with a brandebourg, and has a vest of cream-colored piqué. Hat of myrtle-green straw, trimmed with green feathers.

GENERAL REMARKS.—There are some new things in the accessories of dress; for instance, vests are much worn, not always, though frequently, made of white or light-yellow piqué, for thin dresses, sometimes of embroidery, and often of silk, satin, or velvet, corresponding with some color in the dress. These vests are generally set in the bodice, and only simulated; but sometimes a real vest is worn.

Tournures are greatly on the increase in size; these bustles, as they used to be called, may be made of horse-hair cloth, or of steel springs, run through muslin casings; care should be taken not to have these springs too large, as they move when the wearer walks, and give a very ugly motion to the figure; the bouffant effect should be gotten principally by the full bunched drapery of the skirt.

always be willing to repeat the dose. Take a half-ounce of leaves and flowers, add one pint of boiling water. Dose: one wineglassful every half-hour, if required to allay the vomiting. More than two doses are seldom required in any individual case.

PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 437, Marblehead, Mass.

No. 202.—CROSS-WORD ENIGMA.

My first is in dolphin, but not in turbot.
 My second's in dace, but not in burbot.
 My third is in smelt, but not in glissa.
 My fourth is in whale, but not in thrissa.
 My fifth is in koret, but not in mullet.
 My sixth is in shad, but not in limpet.
 My seventh's in cod, but not in shark.
 My eighth is in salmon, but not in carp.
 My ninth is in grampus, but not in bream.
 My whole is of its kind the cream.

Portland, Me.

LEAD PENCIL.

No. 203.—EASY WORD-SQUARE.

1. An ensign. 2. Fondness. 3. To affirm. 4. A seed-bud of a plant.

Harlem, N. Y.

MINNIE S. YOST.

No. 204.—CHARADE.

My first signifies great attention; my second, not so much; and my whole, not any.

Prescott, Kan.

ETHA BROCK.

Answers Next Month.

ANSWERS TO PUZZLES IN THE JULY NUMBER.

No. 197.

PETERSON'S.

No. 198.

R
 B E T
 R E B E L
 T E A
 L

No. 199.

1. Draft, raft. 2. Down, own. 3. Drag, rag. 4. Grate, rate.

No. 200.

Lawsuit.

No. 201.

T
 A R T
 T R A I L
 T I N
 L

FLOWER GARDENING.

GERANIUMS.—Where there is a small greenhouse to keep plants during the cold weather, it will be well to strike hard ripe shoots of geraniums in the open air, and in a warm sunny border. Mr. Shirley Hibberd, in the *Gardener's Magazine*, suggests that "the cuttings be planted thickly in shallow boxes; three in a three-inch pot, or a dozen cuttings in a five-inch pot, at the option of the purchaser, with every possible chance of success."

VERBENAS AND PETUNIAS.—Cuttings from the points should be inserted in shallow pans; also cuttings of Dwarf Lobelias. These require the shelter of a frame, which geraniums do not.

SOIL FOR CUTTINGS.—These should be inserted in clean pots, with means for a good drainage, and a light sandy soil; then, for all but geraniums, the pots be placed in a cold frame—a box covered with glass, and shaded, will do—and so kept shaded till the cuttings are well rooted.

ALL HERBACEOUS PLANTS, calceolarias excepted, which were sown during the preceding months, to be planted out now, to give them opportunity to bloom early in the spring; they should be planted in good loam and leaf-mold.

EAR-WIGS IN DAHLIAS.—Place dry moss in small pots, and put them bottom upwards on the tops of the stakes to which the dahlias are tied; the insects crawl into the moss, and can be quickly destroyed in the morning by shaking the pots into hot salt and water.

LILIES that have made new roots, should be divided and re-planted at once. As soon as the flower-stems have died down, the bulbs begin to make new roots.

HERBACEOUS PLANTS.—The seeds should be sown now, without delay; the method is preferable and more certain than spring sowing. This in the first week in August.

HOLLYHOCK CUTTINGS.—Take off the side-shoots that rise round the base of the flower-stem, insert them round the side of a flower-pot, and place them in a cold frame. The seed may be sown in a sheltered corner, and, when grown, then plant out.

CHRYSANTHEMUMS must not again be stopped.

PINKS, PICOTEES, AND CARNATIONS.—Plant out well-rooted layers, and finish layering the shoots, if this part of the work be yet uncompleted.

HARDY ANNUALS.—Pansies may be sown, and also the seed of most hardy annuals. The latter on poor, dry, hard ground, to induce short, hard growth. The best annuals to sow are: coreopsis, clarkia, collinsia, godetia, larkspur, lupinus, nemophilia, blue and white, nolana, French poppy, and dwarf Schizanthus.

HARDY PERENNIALS, to be sown at once: antirrhinums, delphiniums, dianthus, hollyhocks, Indian pink, lupinus, phlox, potentillas, silene—which is the pretty honesty, or moonwort plant, sweet-williams, and wall-flowers.

OUR NEW COOK-BOOK.

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

VARIOUS SEASONABLE RECEIPTS.

How to Make Coffee.—Thrifty housekeepers who consider strong coffee injurious, declare that a teaspoonful of coffee is sufficient for half a pint of water. Ordinary individuals will, however, in all probability prefer to drink coffee made with a heaped tablespoonful of coffee to the half-pint of water. If café-au-lait, or three parts coffee and one part milk, is wanted, only half the above measure of water should be used, and the coffee (which will then be strong) should be weakened with milk, but never with water. If

coffee and chicory are preferred, three tablespoonfuls of the mixture will be needed for a pint of water. Whatever the quantity may be, put the coffee into the coffee-pot and pour over it the requisite measure of boiling water. Let it stand a minute or two, then put it back on the fire, and bring it gently to the boil. Take it off, pour out a cupful, and return it to the pot from a good height. Repeat this operation twice. Throw a tablespoonful of cold water into the coffee, let the pot stand by the side of the fire for three or four minutes, then strain the liquid through muslin into the heated vessel from which it is to be served, and send it at once to table.

Pears for Dessert.—Take finest pears just ripe, just cover with water, simmer till tender, but not in the least broken; lift them out into cold water. Now measure the water you have simmered them in; to each half-pint put one pound of sugar. Boil up the syrup, then simmer the pears for five minutes; repeat this for three days, but allow ten minutes' simmering the last day. Keep the pears in the syrup; the day before any are wanted, remove from it, and dry in a very cool oven. Or you may stew pears in syrup of five ounces of sugar, six cloves, six allspice, half-pint of water, and a half-pint of Port wine. This is the proportion for eight large pears. Pure claret may be used instead of wine and water. Simmer slowly till tender, probably three hours. A few drops of cochineal improves the color if water has been used. Pears and plums in equal quantities, with a few of the kernels of the latter chopped, preserve beautifully in the above syrup.

A Hint for a Winter Salad.—In September or October collect a quantity of dandelion plants with roots; pick off all the green leaves without injuring the crowns (where the leaves shoot from) or the roots; but if the latter be inconveniently long or forked, they may be shortened. Plant them as thick as possible in common garden-mold and in flower-pots, with their crowns on a level with the edge of the flower-pots. Give one good watering to settle the earth about the root. When they have drained, set them away in any convenient corner of a dark warm cellar—complete darkness is necessary. After a time, according to the warmth of the cellar, the dandelions will have sent up shoots of ivory whiteness, and when about four inches long they are fit to cut for salad: fresh, crisp, and delicate, with a delicious nutty flavor.

To Keep Chestnuts.—To preserve chestnuts, in order to have them good and fresh, to eat through the winter, you must make them perfectly dry after they come out of their green husks; then put them into a box or barrel, mixed with and covered over by fine and dry sand, three gallons of sand to one gallon of chestnuts. If there be maggots in any of the chestnuts, they will come out of the chestnuts, and work up through the sand to get to the air; and thus you have your chestnuts sweet, sound, and fresh.

Pickled Beets.—Boil your beets till tender, but not quite soft. To four large beets boil three eggs hard, removing the shells; when the beets are done, take off the skin by laying them for a few minutes in cold water and then stripping it off; slice them a quarter of an inch thick, put the eggs at the bottom, and then put in the beets with a little salt. Pour on cold vinegar enough to cover them. The eggs imbibed the color of the beets, and look beautiful on the table.

Apple Preserve.—Peel and core two dozen apples and place them in a jar with three pounds of powdered loaf-sugar, and one-quarter pound of ground ginger, distributed in layers. Let them remain two whole days, and during half that time let one-quarter of a pound of bruised ginger infuse in a pint of boiling water; strain and boil the liquor with the apples for about an hour, skim and take off the fire when quite clear.

Apples, Buttered.—Peel and core apples of the choicest kind,

stew in their syrup as many as will fill the dish, and make a marmalade of the rest. Cover the dish with a thin layer of marmalade; place the apples on this, with a bit of butter in the heart of each; lay the rest of the marmalade into the vacancies. Bake in the oven to a pale-brown color, and powder with sugar.

Vegetable Sauce.—Slice half a dozen large tomatoes, put them into a stew-pan, with about a pint of button mushrooms, and an onion minced fine. Season with Cayenne pepper and salt. Thicken with a piece of butter, rolled in flour. Stew very slowly. When the vegetables are tender, serve it. This sauce is good with cold meat.

Beverage from Cherries.—To one pint of cherry-juice put one pound of sugar. Boil it ten minutes, and skim it. When cool, bottle it, and cork it tight.

FOR INVALIDS.

Food for Delicate Infants.—Take a piece of gelatin about one inch square, dissolve it in half a gill of water over the fire, then add a gill of milk. When it comes to a boil, stir in a good half-teaspoonful of arrowroot. When taken off the fire, stir in two tablespoonfuls of cream. This food is suitable for a child four or five months old. As the child becomes older, increase the strength of the food.

Bread Jelly.—Cut the crumb of a roll into thin slices, and toast them equally a pale-brown; oil them gently in water enough to rather more than cover them, till a jelly is produced, which may be known by putting a little in a spoon to cool; strain it upon a piece of lemon-peel, and sweeten to taste; a little wine may be added. This is a light and pleasant repast for invalids.

Barley Water.—Wash two ounces of pearl barley thoroughly, and boil it for a few minutes in half a pint of water. Strain the water off and throw it away. Boil the barley in two quarts of fresh water until it is reduced to one quart; then strain it, and add sugar and lemon-juice to the taste.

FASHIONS FOR SEPTEMBER.

FIG. I.—WALKING-DRESS, OF MYRTLE-GREEN SILK. The underdress is of plain green silk, laid in kilt-plaits; the tunic and jacket-bodice are of foulard, figured in a darker shade of green; the tunic is draped quite high on the right side, and not quite so high on the left, and forms a large puff at the back; the bodice is open, with points in front, over a vest of the plain green silk. Bonnet of myrtle-green plush, lined with lemon-colored satin.

FIG. II.—VISITING-DRESS, OF YELLOWISH-GREEN SURAH. The skirt is trimmed around the bottom with three knife-plaited ruffles, and is draped with scarfs of surah, so as to show the underskirt; the upper draperies cross in front, and fall in puffs at the back; the bodice is tight-fitting. Plush hat, of the color of the dress, trimmed with blue feathers.

FIG. III.—HOUSE-DRESS, OF BLUE CASHMERE AND FINE WOOLEN PLAID. The plaid skirt is cut in wide tabs, and opens over a trimming of blue cashmere, edged with two narrow knife-plaitings; the Princess overdress, of blue cashmere, is simply draped far back, and has collar and cuffs of the plaid woolen.

FIG. IV.—EVENING-DRESS, OF BLACK SATIN AND BLACK BROCADE. The skirt has a knife-plaiting around the bottom; above this is a loose puffing of the satin; the draped overdress is of the draped satin, trimmed with a flounce of black lace and jet; the bodice and draperies at the back are of the brocade, and the front of the bodice is trimmed with ornaments of jet and bows of satin ribbon; the half-sleeves are trimmed with lace and jet.

- ous. 2. To invest with office. 3. A lover. 4. A mark.
5. To make equal.

Harlem, N. Y.

MINNIE S. YOST.

No. 207.—CROSS-WORD ENIGMA.

My first is in cotton, but not in silk.
My second's in water, but not in milk.
My third is in chalk, but not in cheese.
My fourth is in turnips, but not in peas.
My fifth is in broom, but not in brush.
My sixth is in porridge, but not in mush.
My seventh's in virtue, but not in sin.
My whole is the country I live in.

WISCONSIN GIRL.

No. 208.—EASY WORD-SQUARE.

1. A girl's name. 2. A beast of prey. 3. A canal around
a castle. 4. Against.

Hughes, Col.

M. C. DAMALL.

Answers Next Month.

ANSWERS TO PUZZLES IN THE SEPTEMBER NUMBER.

No. 202.

PETERSON'S.

No. 203.

F L A G
L O V E
A V E R
G E B M

No. 204.

Careless.

MISCELLANEOUS.

A WORD ABOUT DECORATING.—The ordinary cream-colored Madras figured muslin, with colored flowers over it, sold for curtains, or by the yard, drapes prettily, and looks uncommonly well if tied back at the sides with colored silk handkerchiefs, with the points in front. The small cheap Japanese paper hand-screens look well crossed and thrust into the handkerchief in front. Another effective way is to festoon red Turkey twill with crossed sprays of pampas-grass, tied with dark-green or blue ribbon, or to fasten colored paper fans slantwise between the festoons.

THE FLOWER GARDEN.

OCTOBER is a busy month, if one would have spring-flowers the following year: for the garden should now be cleaned of dead plants and weeds, and be arranged for the winter season.

Transplant all fibrous-rooted perennials, and biennials, and layered plants. Have a ball of earth to each root, and plant them where they are intended to remain. Among the perennials are: golden-rod, michaelmas daisy, everlasting sunflower, campanulas, lychnis, polyanthus, violets, aconites, gentian, double daisies, hepaticas, saxifrage, and others of the like kind; peonies, lilies-of-the-valley, monkshood, flag-leaved iris, and others; the roots of these require parting and re-planting, or in four years they die away.

The biennials are: Canterbury bells—white, blue, and

purple—all the varieties of carnations, French honeysuckle, tree mallow, tree primrose, wallflower, scabious, rocket, stock gilliflower, sweet-williams, hollyhocks, and others.

Wherever the plants are to be placed, the earth must be well loosened by forking the ground.

Bulbs of every description to be planted in the borders and beds, and be potted for forcing. If a tulip-bed is required, the earth must be dug out, three inches of cow-dung be placed in it, and then the earth returned to the bed.

For hyacinths, a soil is recommended of loam, leaf-mold, well-rotted manure, and silver sand. One or two bulbs in each pot, well drained, and then plunged into cocoanut-fibre deep enough to cover three inches above the pot; they may remain a month in this state, and then be brought into a room or greenhouse for forcing or otherwise; but after leaving the plunging bed, the bulbs must never need water.

Flowering shrubs of all kinds to be pruned.

OUR NEW COOK-BOOK.

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SOUP AND FISH.

Soup Maigre.—Melt a quarter of a pound of butter in a stew-pan, and put into it six onions cut into thin slices; stew them in butter for ten minutes. Next cut up two or three heads of celery, a little parsley, about one pound of spinach, some burnt crusts, and seasoning of salt and pepper. Stir the vegetables in the butter for another ten minutes, then put to them two quarts of water; let all simmer together gently for an hour and a half. When ready to serve, put to it the yolks of three eggs well beaten, and three tablespoonfuls of vinegar. The soup must not boil after the eggs and vinegar are added, or it will curdle.

Codfish.—Tie the fish several times over with string; lay it in cold water plentifully salted, and let it boil gently, carefully skimming the water. When done, lift it up and let it drain, then serve. An ordinary-size piece will be done two or three minutes after the water comes to boiling-point.

MEATS.

Rabbits with Onions.—After the rabbit is cleaned, truss it, and put it on to boil with cold water enough to cover it. When the rabbit is boiled tender, take it out and fry it in boiling lard to a light brown; take it out and set it near the fire; have six onions sliced, and put them in the boiling lard. When they are fried a nice brown, pour a little boiling water in the frying-pan, and one tablespoonful of browned flour; pour this gravy over the rabbit, and serve. Season with pepper and salt. After boiling the rabbit tender, it may be served with drawn-butter sauce that has had six boiled onions put in it. The onions must first be boiled perfectly tender. Pour this sauce over the rabbit, and serve.

Cold Roast Fowls Fried.—Beat the yolks of two eggs. Cut the fowls into pieces, and dip them first in the egg, then in the crumbs. Fry the cut pieces in butter or nice lard. Grated cheese may be used to give a piquant flavor. The dish may be garnished with slices of fried potatoes.

Pie of Cold Roast Veal.—Cut the veal in small pieces, and season them with pepper and salt. Make a nice paste, line a deep pie-dish, fill it half full of the meat, and on the top lay some oysters, with some lumps of butter. Cover the pie with the paste, and bake it.

VEGETABLES.

To Improve Potatoes of Bad Quality.—Potatoes are sometimes of very inferior quality, being deficient in starch.

The method to improve them by cooking is to peel them, and boil them gently until nearly done. Then drain the water from them, and put them again upon the fire, to make them hot without burning them; then mash them with a fork. The fork breaks them into pieces and allows the water to escape, thus very much improving the potatoes.

Spinach, French Fashion.—Cook the spinach in the ordinary way; strain it perfectly dry; chop it up very finely. Put it into a saucepan with a good piece of butter, enough white sugar to sweeten, and a little cream or milk. Stir well on the fire until it boils.

Whipped Potatoes.—Whip boiled potatoes to creamy lightness with a fork. Beat in butter, milk, pepper and salt; at last, the frothed white of an egg. Toss irregularly upon a dish, set in the oven two minutes to re-heat, but do not let it color.

DESSERTS.

Rice-Balls.—Boil some milk, and thicken it with some rice-flour mixed with cold water. When the milk begins to boil, stir in as much of the rice-flour mixed as above as will make the whole about as thick as a custard. When sufficiently boiled, add a small piece of butter and a little salt. Wet your custard-cups, fill them with the mixture, and, when cold, turn them out on a large dish, and serve with sugar and cream, or any sweet sauce.

Sponge Pudding.—Take three eggs, their weight in the shell in flour, butter, and sugar, and grate the rind of a lemon very fine; beat the butter to a cream, and the eggs, yolks, and whites separately and then together; add the butter, and keep on beating; then mix in the sugar, and lastly the flour; then beat the whole till quite light. Put into a mould, and boil an hour and a half. Serve with any fruit-sauce or with lemon-sauce.

Batter and Apples.—Pare and core six apples, and stew them for a short time with a little sugar; make the batter in the usual way; beat in the apples, and pour the pudding into a buttered pie-dish. The pudding, when properly done, should rise up quite light. To be eaten with butter and moist sugar.

Delightful Pudding.—One quart of boiled milk, mixed with a quarter of a pound of mashed potatoes and the same quantity of flour, with one or two ounces of butter, and two ounces of sugar. When it is cold, add three eggs well beaten; bake half an hour, and eat with wine-sauce.

CAKES.

Canadian Jelly-Cake.—Beat one teacupful of white sugar and four ounces of butter to a cream; add the yolks of three eggs well beaten, and two tablespoonfuls of milk. Stir into the above one pound of flour, with two teaspoonfuls of cream of tartar and one of soda mixed in it. Last of all add the whites of the eggs beaten to a strong froth. Flavor with lemon-essence, and pour the batter into four shallow tins like plates, and bake fifteen minutes in a quick oven. When cold, two cakes are placed on the top of each other, with jelly or preserve between. The cakes should be an inch thick when baked, and covered with powdered sugar.

Potato Rolls.—Two pounds of flour, a quarter of a pound of butter or good lard, four potatoes, one egg, and a teacupful of yeast. Rub the butter and flour together; add the potatoes—which must be boiled and finely mashed—the eggs well beaten, and a little salt. Mix the whole with milk and a teacupful of good yeast. When light, roll it out as lightly as possible, cut it into cakes about half an inch thick, and bake them in a moderately-hot oven.

Current-Cake (with Dripping).—Two pounds of flour, three-quarters of a pound of moist sugar, five ounces of good beef-dripping, two penny packets of Borwick's baking-powder, a small pinch of carbonate of soda, and a little spice, one pound of currants, or sultana raisins, or crushed caraway-seeds, as preferred. Mix the above ingredients

thoroughly, and add milk sufficient to moisten it; but if made very wet, it will not be equally light.

Indian Pone.—One quart of Indian-meal, one pint of wheat flour, one teaspoonful of bicarbonate of soda dissolved. Beat three eggs; add to them two tablespoonfuls of sugar; mix all the ingredients together with one quart of milk. Bake in shallow pans, in a moderate oven. They should be brown when done.

MISCELLANEOUS.

How to Make Toffee.—Put a quarter of a 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.

Dripping (to Clarify).—Put the dripping into a basin; pour over it boiling water in which a teaspoonful of salt has been dissolved, and keep stirring the whole to wash away the impurities. Let it stand to cool, when the water and dirty sediment will settle at the bottom. Repeat this operation at least twice with fresh water. When cold, remove the dripping from the water, and melt it into jars.

Scrambled Eggs.—Allow one egg for each person, and one cup of cold milk, and a lump of butter the size of a walnut, for each egg. Break the eggs into a basin, beat a minute with a fork, then pour them into a saucepan, adding the milk, butter, salt, and pepper, and stir until sufficiently thick. Serve on toast.

FASHIONS FOR OCTOBER.

FIG. I.—WALKING-DRESS, OF TERRA-COTTA-RED CASHMERE.

The underskirt is of silk of the same shade, trimmed with scant-gathered ruffles; the Princess overdress is of the cashmere, draped in points, and trimmed with soft woolen pompons. Bonnet of terra-cotta colored velvet, ornamented with a white feather.

FIG. II.—VISITING-DRESS, OF BLUE NUN'S-VEILING.

The underskirt is trimmed with five fine-plaited flounces; the tunic is short and draped scarf-wise, and quite full at the back; the close-fitting bodice is ornamented with a jabot of white lace, and lace trims the sleeves. Gray felt hat, trimmed with loops of blue satin ribbon and a small white cat's-head.

FIG. III.—RECEPTION-DRESS, OF BLUE SURAH SILK AND BROCADE.

The front of the underskirt is of blue satin brocaded in shades of yellow and brown; it is cut in, in open points, at the bottom, beneath which are plaitings of the surah; two very narrow plaitings of surah finish the bottom of the skirt; the back of the skirt is of plain surah. The overdress of surah has a very short tunic, much puffed at the back, and is draped in one deep, wide loop, with square ends that reach almost to the bottom of the skirt. Corsage and hair bouquets of daisies.

FIG. IV.—CARRIAGE-DRESS, OF BLACK BROCADE AND BLACK VELVET.

The skirt has four very scant flounces of the brocade, and above the top of each is a scant trimming of black velvet cut in deep scallops. The tunic is of the brocade, drawn up high on the hips, and puffed and looped at the back, and ornamented with black satin ribbon. The jacket is of black velvet, ornamented with jet down the front, and cut in scallops around the edge to correspond with the trimming of the skirt. Hat of black velvet, trimmed with a jet buckle and a red bird and plume. This model is equally beautiful, and less heavy, if made of black satin in the place of the velvet.

FIG. V.—HOUSE-DRESS, OF BLACK SILK AND GOLDEN-BROWN PLESH.

The overdress is trimmed around the bottom with

No. 211.—CHARADE.

My first is often seen on Broadway.
My second is seen in the forests of Africa.
My whole is an humble flower.

Prescott, Kan.

ETHA BROCK.

No. 212.—RHOMBOID.

Across.—1. One who marks. 2. A scoff. 3. Deaths.
4. Pertaining to a certain cord. 5. Re-loaded. 6. Lacking in merit. 7. Re-bestows.

Down.—1. A letter. 2. A boy's name. 3. A boy's name.
4. Fossils. 5. A judge in a race. 6. Conducted. 7. One who mends boots. 8. To designate a second time.
9. Interests. 10. To cover. 11. A prefix. 12. A kind of smoking-pipe. 13. A letter.

New Glasgow, N. S.

DAISY DEANE.

Answers Next Month.

ANSWERS TO PUZZLES IN THE OCTOBER NUMBER.

No. 205.

Sicily.

No. 206.

O	M
B	A
L	A
I	M
G	U
A	D
T	E
I	N
O	E
N	E
S	S

No. 207.

Calumet.

No. 208.

A	L	M	A
L	I	O	N
M	O	A	T
A	N	T	I

THE FLOWER GARDEN.

Bulbs.—November is somewhat late for these, but they may, surrounded with silver-sand, yet be planted out of doors. Tulips should be planted unsparingly, as they make a garden very gay in spring. The bulbs should be five inches apart and three inches deep. Tulips are divided into three classes: the "Early Single" (which should have been planted in September or October) are remarkable for their brilliant colors; the "Double," which follow the former in blooming, and the "Late Single," for planting in November.

Crocuses may be planted even in November. They should be planted thickly together, and in good mold, moss, or sand—the latter for pots—and then placed out of doors in a very cool place. Later, they may be brought into the house, and light and air freely given. In planting crocuses out of doors, they should be planted five or six inches deep in the ground.

Lilies.—Take up, divide, and transplant the roots of all lilies. The soil in which they are planted should be trenched up, and a liberal dressing of old short manure applied. Lilies greatly exhaust the soil.

Dahlias.—Cut the stems down to about six inches from the ground; dig up and remove the roots to their winter place, which must be cool, dry, and perfectly secure from frost and light; each root to have its name attached.

Herbaceous plants to have their roots divided and be re-planted as soon as possible. These plants are almost numberless. The name, "herbaceous," signifies all plants that their stems perish annually, either soon after flowering or at a later time, and then a fresh batch of stems spring from the root. The pretty campanulas, "blue-and-white-bells," "Canterbury-bells," and others; the purple and pink *delytra spectabilis*, with its pretty heart-shaped flowers; *cerastium tomentosum*, which makes such a silver edging for flower-beds; the dwarf sunflower; the Christmas-rose; the lovely hepatica, with its pale-mauve double blossoms; the anemone, or evening-primrose; tall and dwarf peonies; phlox of different kinds, which will die in three years if their roots are not divided and re-planted; the spirea; pyrethrum rosea; rudbeckia; sedums; and that charming plant, *Tradescantia Virginica*, otherwise known as "spiderwort." There is the silvery pampas-grass to divide; foxgloves and snap-dragons; lychnis; lupinus; golden-rod; and numbers of others, including violets, that blossom in the spring, and daffodils, "that hold the winds of March with beauty." The ground for the reception of these divisions of the roots should be well dug, and a mixture of manure and fresh soil applied.

Roses may be planted this month, during dry weather, or at any time before March. Take up tea-roses that are in an exposed situation, and lay them in by the heels of the roots in a shed out of reach of frost. The ground for planting roses must be deeply trenched, and be well manured. On loamy land, broken up from grass-land, roses do better than on ordinary garden-mold.

Plant Evergreens, and heavily mulch the roots to prevent frost. The garden must now be freed from decayed vegetable matter, which should be placed in a heap, with also the fallen leaves, and be slightly covered with earth, to insure decay and future manure for the ground, and the whole of the flower-beds be dug, manured, and put into good order.

OUR NEW COOK-BOOK.

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SOUP AND FISH.

Shin-of-Beef Soup.—Break a shin of beef into three or four pieces; first put a little butter in the pot, and then the shin; let it fry a minute or so, and then pour on it four gallons of cold water. Let it boil slowly for five hours. When the soup is done, let it be boiled to one and a half gallons. Let the shin boil for two hours, adding only one teaspoonful of salt. Then add four good-size turnips cut up, two carrots grated, four potatoes previously boiled; cut up very fine one-half of a cabbage; as the soup boils remove the scum. Season with a little cayenne. When the soup is done, strain off the meat and vegetables, and serve.

Fish-Croquettes.—The remains of any cold fish. Remove all skin and bones most carefully, then mash the fish free from all lumps; 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 little breadcrumb may be added. Dip each portion into an egg well beaten up, and then into fine breadcrumb. Fry a golden-brown in boiling lard, drain, and serve on a napkin garnished with fried parsley.

MEATS.

Minced meat with Tomatoes.—Take cold roast or boiled meat and chop it fine, with about an equal quantity of tomatoes;

season with an even teaspoonful of pepper, a heaping teaspoonful of salt; spread a layer of breadcrumb in a pudding-dish, put in the mincemeat and tomatoes, spread a thick layer of breadcrumb on the top with a little butter, and pour over a teacupful of water. Bake it one hour, and you will have a delicious dish. Cold gravy, mixed with warm water, or a cup of stock, is nicer for moistening than water. Butter enough should be used to make the top brown, like scalloped oysters.

Oyster-Patties.—Put the oysters in a saucepan, with enough of the liquor to cover them; let them come to a boil; skim well; add two tablespoonfuls of butter for one quart of oysters; season with pepper and a little salt; two or three spoonfuls of cream will add to the richness; have ready small tins lined with puff-paste; put three or four oysters in each, according to the size of the patty; cover with paste, and bake in a quick oven twenty minutes; when done, wash over the top with a beaten egg, and set in the oven two minutes to glaze.

A Pie of Cold Roast Meat and Apples.—Cut some apples into quarters, and take out the core—preserving the pips and sticking them into the pulp; cut thick slices of cold fat bacon, and any sort of cold roasted meat; season with pounded ginger, pepper and salt. Put into the dish a layer of each, and pour over the top a large cupful of ale. Cover the dish with a paste, and bake until nicely browned.

A Nice Pie of Cold Veal, or Chicken, and Ham.—Lay the crust in a shallow pie-dish, and fill it with the meat, prepared as follows: shred cold veal or fowl, and half the quantity of ham, mostly lean; put to it a little cream; season with pepper, a little nutmeg, and a bit of garlic; cover with crust, and turn it out of the dish when baked.

VEGETABLES.

Cold-Slaugh.—Cut a head of hard white cabbage into very fine shavings: it is seldom shaved fine enough. For a quart of the cabbage, take the yolks of three eggs; beat them well; stir into a tumbler and a half of vinegar two spoonfuls of loaf-sugar, a tablespoonful of olive-oil, one of thick sweet cream, or a piece of butter as large as a walnut, a heaped teaspoonful of mustard, salt and pepper to taste; mix with the egg, and put this sauce into a stewpan; when hot, add the cabbage; stew until thoroughly hot, which will only require four or five minutes. Toss it up from the bottom with a silver or wooden fork; take it up and set where it will become perfectly cold—on ice is best. The quantity of vinegar would depend upon its strength.

DESSERTS.

An Excellent Pudding of Pieces of Stale Bread, etc.—Soak two pounds of pieces of dry stale bread, or pieces of stale toast, all night, in plenty of water, with a plate laid on the top of them, just to keep the bread under the water. Next morning pour off and squeeze out all the superfluous water; then well mash the pieces of bread, and mix with it half a pound of flour, a quarter of a pound of currants which have been cleaned, four ounces of suet chopped fine, half a pound of sugar, and two teaspoonfuls of fresh-ground cinnamon; then grease the inside of a baking-dish with a bit of suet, put the pudding into it, and bake it for two hours. Or it may be tied in a clean floured cloth, set in boiling water, with a plate at the bottom, and boiled for the same time.

Amber Pudding.—Melt half a pound of butter in a saucepan; add to it six ounces of loaf-sugar, finely powdered; mix well; then add the yolks of six eggs, well beaten, and as much chopped and pounded candied orange-peel as will give color and flavor to the mixture. Line a pie-dish with paste, and when filled with the above, put on a cover of paste, and bake in a slow oven. It can be eaten hot or cold.

CAKES.

Spice-Cakes.—Put a quarter of a pound of butter into a pound of flour; mix in half a pound of raw sugar, a small

teaspoonful of allspice, and half a teaspoonful of ground cinnamon. Beat up half an ounce of German yeast in a tablespoonful of cold water; mix it with two eggs well beaten. Let this stand in a warm place, to rise a little, for half an hour; then flour your board, roll out the paste half an inch thick, and cut into strips. Bake the cakes on a round tin, in a quick oven, for ten minutes, and when taken out, sprinkle sugar over them.

Plain Rice-Cake.—Work a quarter of a pound of butter till it is like cream; stir in a quarter of a pound of sifted sugar, the grated rind of a lemon, or any spice or flavoring preferred; add the yolk of one and the whole of another egg, well beaten. Mix together with three ounces of ground rice, four ounces of flour, and two small teaspoonfuls of baking-powder. Put a band of buttered paper round a tin, put in the cake as quickly as possible after it is mixed, and bake in a moderate oven for three-quarters of an hour.

Wheat-and-Indian Bread.—Scald two quarts of Indian-meal with boiling water. When sufficiently cooled, add a teaspoonful of salt, half a pint of good yeast, and half a teacupful of molasses. Knead into it sufficient wheat-flour to form a dough; set it to rise; make it into loaves; let it rise the second time, and bake in a moderate oven.

FASHIONS FOR NOVEMBER.

FIG. I.—EVENING-DRESS, OF THIN WHITE STRIPED ORIENTAL STUFF, made dancing length. The skirt has one narrow ruffle around the bottom, with a wider flounce above; the upper part falls in three loose puffs, and the drapery at the back is quite bouffant, but is arranged in simple folds. A wreath of roses passes from the bottom of the corsage down to the left side. The corsage is made of poppy-colored satin, is low on the bust, has short sleeves, and is made pointed back and front.

FIG. II.—WEDDING-DRESS, OF WHITE SATIN AND WHITE BROCADE. The underskirt is of white satin, and has a full quilled trimming of the same around the bottom; the front is of brocaded satin and velvet; the train is long, slightly looped at the back under the paniers, and plain. The princess corsage and paniers are of the satin, the latter trimmed with lace and garlands of orange-blossoms, and looped with broad white satin ribbon. The plastron on the front of the corsage is of white crêpe-lisse edged with lace; orange-blossoms at the throat and on the head; long tulle veil.

FIG. III.—HOUSE-DRESS, OF EMERALD-GREEN VELVET, AND LIGHT-GREEN NUN'S-VEILING. The velvet skirt is cut in tabs, which open over a knife-plaiting of the nun's-veiling. The overdress of the nun's-veiling is made perfectly plain; falls very low both back and front, and is very bouffant below the waist. The corsage is pointed, and quite plain, with a vest, collar, and cuffs of the velvet.

FIG. IV.—VISITING-DRESS, OF EMERALD-GREEN VELVET. The bottom of the skirt has a gathered ruffle of the velvet; the front falls in two loose puffs, separated by a passementerie trimming of green cord. The waist and overdress are in one, Princess style, bouffant at the back, and trimmed with cords and passementerie. Bonnet of green velvet, trimmed with ostrich-tips and aigrette; and muff of the velvet, trimmed with passementerie.

FIG. V.—WALKING-DRESS, OF ELECTRIC-BLUE CLOTH. The bottom is finished with a narrow plaiting of the cloth. The upper part of the dress is laid in lengthwise plaits at the sides, is slightly draped at the back, and has a trimming on the left side of blue braiding, the color of the dress. The long tight jacket has a border around the bottom, a plastron which forms a collar at the back, and cuffs of sealskin-fur. Hat of electric-blue felt, trimmed with feathers of the same color.

FIG. VI.—AUTUMN MANTLE, OF FANCY TWEED, trimmed

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
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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,

one small teaspoonful of salt. To be made into two puddings, and boiled eight hours each.

CAKES.

Crunchers.—Rub two ounces of butter into ten ounces of flour and a tablespoonful of white sugar. Knead into a stiff paste, with three eggs beaten; if the eggs are not sufficient to moisten the flour, a spoonful of milk can be added. Flavor with lemon or almond, and leave it an hour covered with a cloth. Pinch off pieces the size of small eggs; roll them out into an oval shape the size of your hand and the thickness of half a crown. Cut three slits, with a paste-cutter or knife, in the centre of each oval; cross the two middle bars, and draw up the two sides between; put your finger through, and drop the cruller into boiling lard in a stewpan wide enough to admit of three at once. Turn them as they rise, and, when a light brown, take them up with a fork and lay them on a dish, with paper underneath them. They are best eaten within two days after they are made; but, if kept longer, it re-crisps them to place them in a moderate oven for ten minutes. Two or three pounds of lard are required, and what is left will do again, with the addition of a little more.

Scotch Short-Bread.—Rub half a pound of fresh butter thoroughly into three-fourths of a pound of fine flour and half a pound of sifted sugar. The secret of making this cake successfully lies in mixing it up into a paste without any liquid, or at least with a very small quantity of it. If the butter is soft and rich, there is no difficulty about this; but if otherwise, a very little milk, cream, brandy, or water must be used. Put the paste on a floured board, and press it out with the hand to the thickness of about half an inch, pinch the edges neatly, press a few comfits on to the top of the cake, and bake it on an iron sheet in a moderate oven. It will take at least half an hour. An usual addition to this cake is pounded citron, one ounce to the above quantity of flour, and the same proportion of sweet and bitter almonds, blanched and pounded.

Pound-Cake.—Beat well together half a pound of butter and half a pound of fine sifted sugar; when this is thoroughly mixed, add by degrees six eggs, beating well with a whisk as you go on. Mix in one-fourth of a pound of currants (well cleaned dry, and then swelled), the grated peel of a lemon, two ounces of candied peel cut very small, a tablespoonful of brandy, and a few drops of extract of almonds. Lastly, mix in lightly ten ounces of fine flour. Put the cake in small hoops, with three or four thicknesses of buttered paper at the bottom and round the sides, and place on an iron baking-sheet. Ordinary cake-tins can be used if more convenient.

Molasses Pound-Cake.—The ingredients are: one pound and a half of butter, four eggs, one pint of molasses, half a pound of sugar, one pint of milk, one tablespoonful of pearl-ash; cinnamon, cloves, nutmeg, to your liking; and one gill of brandy. To be mixed the same thickness as pound-cake batter.

MISCELLANEOUS RECEIPTS.

Chapped Hands.—Chapped hands may be in part prevented by carefully and thoroughly drying the skin after washing; and when they occur, can be quickly cured by rubbing the hands over with lemon-juice. When the chaps have been neglected, and suffered to become large, this remedy causes considerable smarting for a few moments; if, however, as soon as the skin of the hands begins to get rough, a cut lemon is rubbed over them after washing, it does not cause pain, but produces a pleasant softness of the skin, and keeps off the evil. If this application is objected to, the following lotion may be used twice a day: Borax, two scruples; glycerine, half an ounce; water, seven ounces.

To Make Good Chocolate.—Do not grind the chocolate. To three pints half milk and half water, hot, but not boiling, add one-quarter of a pound of Baker's common chocolate in

the cake, setting in a warm place ten minutes to dissolve. It will look speckled then, and must be set to boil in a shallow saucepan, first stirring in half a pound of coffee-sugar and a spoonful of cinnamon. When the specks disappear, and it looks smooth and creamy all over—which will be in five minutes after it boils—the chocolate is done. It must be stirred well, to prevent burning, while on the fire. Serve as wanted, in a quart pitcher, keeping the rest hot in the saucepan.

Balm for Chapped Lips.—Take two spoonfuls of clarified honey, with a few drops of lavender-water, or any other perfuma. Mix, and anoint the lips frequently.

FASHIONS FOR DECEMBER.

FIG. I.—VISITING-DRESS, OF DARK SMOKE-BLUE SILK. The bottom of the skirt is trimmed with four narrow knife-plaited ruffles; the front is ornamented with an arabesque appliqué of velvet. The tunic, which opens in front, has a narrower trimming of the same kind. The mantle is of chocolate-colored brocade and plain velvet, the back and front being of the velvet, and the sides and full sleeves of the brocade. The brocade is cut in points, and beneath these falls a trimming of colored lace. Bonnet of chocolate-colored velvet, trimmed with smoke-blue feathers and aigrette.

FIG. II.—EVENING-DRESS, OF MAUVE-COLORED SILK, WITH ORIENTAL STRIPED OVERDRESS. The short skirt is made with a very narrow knife-plaiting and three box-plaited ruffles; above the latter is a wide full shell quilling. The Princess overdress is of rich Oriental striped silk, made with paniers, and looped drapery at the back. The bertha and sleeves are of white crêpe-lisse; mauve silk bow on the shoulder, and long mauve feather in the hair.

FIG. III.—HOUSE-DRESS, OF MYRTLE-GREEN CAMEL'S-HAIR AND VELVET. The skirt has a narrow knife-plaiting at the bottom; above this, clusters of fluted plaits alternate with wide bands of velvet. The tunic is very much gathered in front, and looped at the back, so as to form a large tournure. The waist and sleeves are plain, and trimmed with velvet bows, fastened with steel buckles.

FIG. IV.—WALKING-DRESS, OF DARK BLUE-GRAY CLOTH. Above the narrow knife-plaiting at the bottom is a band of beaver-fur. The front of the dress is of velvet of a darker shade than the cloth, and is arranged in loose puffs. The Princess overdress is trimmed down the front with a row of beaver on either side, and it has a beaver-fur collar and cuffs. The scarf-drapery is of the velvet, and brandebourgs fasten the dress together. Hat of blue-gray felt, with feathers to match.

FIG. V.—EVENING-DRESS, OF FINE NUN'S-VEILING. The skirt is of light-blue, gathered to the foundation, so as to fall in a loose puff above the ruffles. The bottom is trimmed with alternate ruffles of blue and white nun's-veiling, and above the upper one of blue is a full fall of imitation Mechlin lace. The overdress is of white nun's-veiling, made Princess-shape, opening in front, and forming pointed paniers at the side, and draped slightly in the back. The whole is trimmed with the imitation Mechlin lace and blue ribbon.

FIG. VI.—HOUSE-DRESS, OF DARK-BLUE VELVET. The skirt is edged with a narrow knife-plaiting of dark-blue satin. The skirt and bodice are of the velvet. The overdress is of blue satin, the front being brocaded with different-colored roses, and the back being of the plain dark-blue satin. The pointed bodice has a waistcoat of satin, and the revers are trimmed with lace.

FIG. VII.—REDINGOTE, OF MYRTLE-GREEN CLOTH. It is Princess-shaped, made quite long, and has a plastron-front of ottoman silk, brocaded with green leaves. Small green buttons down the side. The brocaded ottoman silk which