ALEXANDER'S

FAMILY FRIEND.

A COLLECTION OF

THE MOST VALUABLE INFORMATION AND RECIPES

ON EVERY SUBJECT OF EVERYDAY LIFE.
COOKING RECIPES NEVER PUBLISHED BEFORE:
DOMESTIC MEDICAL REMEDIES THAT WILL SAVE LIFE
WHEN THE DANGER IS TOO GREAT TO WAIT FOR A PHYSCIAN.
AND INSTRUCTIONS IN THE BEAUTIFUL ARTS OF

MAKING LEATHER, HAIR, WAX, AND SHELL FLOWERS:
PRESERVING NATURAL FLOWERS: CRYSTALIZING
NATURAL FLOWERS: AND COVERING VASES
WITH FLOWERS AND BIRDS.

ALSO

RECIPES FOR THE FOLLOWING CELEBRATED ARTICLES;

GODFREY'S CORDIAL, CARROT OINTMENT
GERMAN BITTERS, PICKALILY SAUCE
AND PARISIAN ENAMEL.

ALSO

HOW TO TELL COUNTERFEIT MONEY WITHOUT A DETECTOR.

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THE

FAMILY FRIEND.

INTRODUCTION.

The whole community have been, for many years past, run down with Cook Books of which they could not use one twentieth of the recipes, because they were always made up by professional Cooks in Hotels and not therefore of much good in small or even large families. They have also been surfeited with Medical Books which they could not understand, and they are deceived every two weeks with what are misnamed Counterfeit Detectors; that really help the rogues instead of exposing their knavery.

Our object in bringing out this work is to remedy this, and for the use of everybody, to gather together whatever is really of practical value to you in your everyday life. We have been nearly Ten years in obtaining all the various recipes and facts contained in this book, besides expending large sums of money for valuable and hitherto unknown recipes, all of which have been thoroughly tested. In order to make a wide spread interest in the continuation of our project we make all persons buying this book the following offer.

IF YOU KNOW ANY VALUABLE RECIPE EITHER MEDICINAL, OR COOKING, OR FOR ANYTHING ELSE SEND IT TO US; AND IF WE INSERT IT IN OUR BOOK WE WILL PAY YOU LIBERALLY FOR IT.

As Money is the most important medium of exchanging values, and as it is equally important, therefore, that people should be able to tell good money from bad the moment they see it, we deem it appropriate to begin with

HOW TO DETECT BAD MONEY.

Counterfeiters of Paper Money, and Makers of Spurious Coins always depend for success in their nefarious operations, on the fact that the great

mass of people are unacquainted with the character of genuine workmanship and skill expended upon the making of good paper and metallic money. This first, and next, the carelessness of most people in taking money without inspecting it. We are firmly convinced that if every one were taught how to detect bad money at sight, there would be no more counterfeits, and no more loss thereby to the community. We are informed by a late officer of the Treasury Department that there are over SIXTY THOUSAND persons in the United States who live by Counterfeiting! and that the people lose thereby not less than fifteen or twenty millions of dollars annually. The worst of it is that this fearful loss comes upon the poorer classes, who, not handling much money, do not get the experience that business men, bankers and brokers have.

Bankers and Treasury experts always tell money by examining

First; THE ENGRAVING.
Second; THE LATHE OR SCROLL WORK:
Third; THE PAPER.

There are four general kinds of Bad Notes, as follows:

1st. POTOGRAPHED:
2nd. ALTERED:
3rd. IMITATIONS:
4th. SPURIOUS.

PHOTOGRAPHED NOTES, which are made in precisely the same manner that a person,s likeness is, can invariably be detected, 1st; by the indistinct, smoky appearance of the outer parts or edges of the engraving on the note. 2nd: In a genuine note the engraving is printed on the paper by ink laid on the plate and thence transferred to the paper. Consequently the note is thicker wherever the ink is. In a photographed note there is no ink used, the picture being being made by the chemical action of the Sun's light upon vapors. While, therefore, the printed note has a certain roughness to the touch, where the ink is, the photographed note is perfectly smooth. Take a photograph of any one, and a newspaper, or any printing; rub your finger lightly over each and you will instantly see or rather feel, what we mean. There have recently appeared Litho-Photographed notes, however, which are more difficult to detect. They are printed from photographs taken upon Lithographer's Stone. They are nearly always somewhat blurred and roughish looking, as though they had been rubbed while wet, and the ink is laid on unevenly and rather dauby. A little practice will soon enable you to detect these notes.

ALTERED NOTES, are perhaps the most dangerous of any. They are notes of a broken bank, from which the name of that bank, and also the name of the State, City &c., have been carefully removed, either by powerful chemicals, or by the skilful use of a very sharp knife. In these places the names of other banks and cities are either printed in, or pasted on. Hold them up to the light, and you will instantly perceive the dis-

coloration if the names have been removed with chemicals, or the greater thickness of the paper if the names have been pasted on. Wet the place slightly, bend the note over your finger's point, and if pasted on, you can pick off the patch with ease.

Raised Notes belong properly to the last named, or altered notes. A raised note is one that by being altered by one of the means previously mentioned, is made to appear more valuable than it really is. Counterfeiters generally in doing this, select the notes of a bank that are very much alike in the appearance of their engravings, and alter those of a low denomination or value, into higher ones. For instance a One Dollar note of a bank they alter into a Ten, still retaining, if possible, the name of the bank. Sometimes, however, it is easier to alter the Ones of some bank into Tens of some other bank. In the National Bank Notes and Greenbacks this is guarded against by having an entirely different plate or picture, for each denomination. The second issue of Postage Currency, that is, the square, gray notes that followed the long, green ones, was often altered, especially the Ten Cent note; in which the 1 being carefully shaved out with a sharp knife was replaced with a 5 that had deen as carefully shaved from a Five Cent note, thus making Fifty Cents out of fifteen By attending to the directions we have given, however, you can detect all such notes the moment you see them.

Imitations; or Counterfeits proper, are notes made in imitation of the notes issued by a sound bank. A well known bank, in which the community have great confidence, is generally selected for this operation.

Spurious Notes are those purporting to be issued by a bank, when, really there is no such bank in existance. Generally the notes of a broken bank are altered as in Altered Notes, and are told in the same way.

Bank Note Paper is always made of the best materials; generally of linen rags, prepared in the most expensive and careful manner. It is smooth, soft, tough, and very strong. It is only made by certain parties; and, being unattainable by counterfeiters, they are obliged to use common paper; which being necessarily thin, so as to resemble bank note paper, is flimsy and rough, thereby making the printing bad.

Engraving. This is the second most important feature in telling bad money from good. Some experts regard it as the most important, but we do not, and for a good reason, which we will give in our remarks about Lathe Work. In a genuine note the engraving is invariably even in its general appearance and execution. Always first examine the heads and faces, and especially the eyes of portraits, animals, and birds. In the genuine note these are always very finely engraved and distinct, all the different shades being produced by even, and finely executed lines, each of which can be distinctly traced throughout its whole length. In the Counterfeit it is just the reverse. Though some parts of the note may be middling well engraved, there will be others that are scratchy or indis-

tinct; and generally the eyes are mere dots. Examine a One Dollar Green back, and you will find on the face of Secretary Chase, that all the delicate lines run parallel to each other, and are of even thickness. But particularly will this be noticed in the dots that make the shading on the forehead. They all lie in regular rows, and increase or diminish regularly as they approach to, or recede from, the darker part of the head. A face on a good note always has a mild, even look, while that of a bad one has a hard, starey appearance. The same may be said of the rest of the engraving on a note. You may always be sure if a note has a rough, scratchy look about the engraving, it is bad.

Lathe Work. This is really the great test: in fact the safeguard of a good note. Take a genuine note; say a One Dollar Greenback, and examine closely the row of shells along the top and bottom edges: the little round spots, that at first look like white dots the size of a pin head, near the bottom of each shell, are gently shaded on one side with a mass of distinct lines so delicate that you can scarcely see them with the naked eye. Next to this comes a solid black crescent, on which is the word ONE in minute white letters. Now outside of this comes a mass of the most beautifully regular lines, which it is impossible for the most expert counterfeiters to accurately imitate. In the counterfeit these lines are nothing but a splotch of irregular, broken scratches. The same remarks apply to the mass of lines in the medallions, and also on the back of the note. All these lines are cut by a machine called a Geometrical Lathe. This machine, which is one of the most intricate and splendid pieces of mechanism ever invented, is capable of an almost infinite number of different arrangements and changes; so that it can be made to engrave masses of the finest possible lines so as to form when done, the most singular andbeautiful figures and designs, with a regularity that is astonishing. This Lathe commands a very high price, and requires a skilful artizan to run it. Besides, it is almost impossible for any person to obtain one. The counterfeiters, who have to work secretly, must imitate this Lathe work by hand, and consequently, it is irregular and scratchy. Provided the officers of the Government do their duty, and prevent these rogues from obtaining this machine, we maintain that a bad note can always be detected by its miserable Lathe work. But let counterfeiters once get possession of the Lathe, they will soon obtain better engravers, because the decreased risk of detection is too strong a temptation for the better classes of engravers to resist. Then we should have fine, regular Lathe work and at least passably good engraving. The result would be that very soon the counterfeiters could make actually as good money, at least as far as artistic execution was concerned, as the Government or the banks.

And this is why we contend that the Lathe work is the most important feature about a note, and we feel sure we are right.

When you suspect a note, take out a genuine one of the same denom-

ination, and compare the two carefully together in regard to the points we have named. Notice the faces of portraits, the eyes of these, and birds and animals. Next compare the lettering and figures, and the shading of the same; next compare the paper; and lastly compare the Lathe work. The exquisitely curved lines of which this is composed in the genuine note will run perfectly even with each other, first a white line, then a black one. Take a fine pointed needle, and trace each line: you will find no difficulty in following each one. Try it with the counterfeit, and you cannot find a single continuous line. Do the same with the rows of dots that make the shading on faces, necks, &c., and in a short time you will become so expert as to detect, at a glance bad from good money.

If you will spend a few minutes daily in examining money that you may have in your pocketbook, and the various points to which we have called your attention in these pages, it will be utterly impossible for any one to pass a counterfeit on you.

Coins. The same general remarks about finish and workmanship apply to Coins as to paper money. On a spurious coin the designs and letters are rough looking, while the milling, or nicks round the edge is not true and even as in the good coin. Formerly a sure way of testing gold and silver coins was by the application of acids; but since the discovery of the Electro Gilding Battery, by which a film of precious metal can be deposited on bad coins, this is not quite so sure. Generally a spurious coin has a greasy appearance and touch; especially those of silver. But the only sure test is the weight of a coin. Other tests, through the skill of the Coiner may fail; but this one never fails, as the bad coin is always lighter than the genuine. If a coin that is electro-plated be scratched with a sharp knife, and acid applied a discoloration will instantly appear.

When you want to buy Coin Scales or Coin Acids, go to a respectable dealer for the first; and a druggist for the second. Never buy either one of peddlers, for very often they are in collusion with the rogues themselves, as some publishers of Counterfeit Detectors are.

PRACTICAL COOKING.

BREAD.

PUMKIN BREAD. After peeling your pumpkin, cut it into slices, and boil it till it is soft; then strain it through a colander, and mash very fine. You set your sponge exactly as for ordinary wheat bread, with yeast, and when you wish to make up the bread, mix the pumpkin into the sponge. The proportions of each must be regulated to suit the taste.

INDIAN BREAD. Two cups of sour, and four of sweet milk; one cup of molasses, and five cups of either white or yellow indian meal; three of flour, a tablespoonful of of saleratus, and a little salt. Bake about an hour and a half or two hours.

BROWN BREAD.

Three Pints of warm water, one tea cup of indian meal, one of wheat flour, half a cup of molasses, or a cup of brown sugar, a teaspoonful of salt, one of saleratus dissolved in warm water, one teacup of yeast. Mix well together, and then stir in enough unbolted flour to make it as stiff as you can conveniently work with a spoon. Let it rise, and bake an hour.

GRAHAM BREAD.

Into a pan of boiling water stir first a little salt, and then as much Graham flour as makes a good dough. Let it cool somewhat, and then thoroughly stir in three quarters of a cup full of yeast. You can also add either a lump of sweet butter, or half a teacup full of sugar. When sufficiently light, knead, mould into any desired shape, rise again, and bake.

UNBOLTED FLOUR BREAD.

A quart of butter milk, or sour milk, saleratus enough to make it foam, a pinch of salt, half a teacup of molasses. Stir as thick as any stirred sweet cake. Bake in a deep tin one hour, with a steady, hot fire. If in a hurry, add an egg, as it will bake sooner.

ANOTHER: One quart of new milk, one gill good hop yeast, two spoons full of molasses, or sugar if you prefer it, stir it up as thick as it can be with a heavy spoon, let it set in a warm place till light, then dissolve a little saleratus in warm water and stir into it. Do not knead it, but dip it out into your dishes. Set it to rise, and when light enough bake. If you have no milk water will do. This will make two loaves.

DON'T THROW AWAY YOUR OLD BREAD.

Very few houskeepers are aware of the fact, which is however true, that pieces of old bread, crumbs, and crusts, provided they are not mouldy, on being soaked and mixed up with dough, when making bread, improve it very much. Try it, and you will be satisfied.

RYE AND INDIAN BREAD.

This is a sweet, nourishing diet, especially for children. But most of all for persons suffering with dyspepsia. It is made as follows:
Four quarts of sifted indian meal; put it into a glazed earthen pan, sprinkle over it a tablespoonful of fine salt; pour over it about two quarts of

boiling water, stir and work it till every part of the meal is thoroughly wet; indian absorbs a greater quantity of water. When it is about milk warm, work in two quarts of rye meal, half a pint of good yeast, mixed with a pint of warm water; add more warm water if needed. Work the mixture well with your hands; it should be stiff, but not quite so firm as flour dough. Butter a large, deep pan, and put the dough, in: smooth the top with your hand wet in water. Set to rise,(if Winter put in a warm place, if Summer, don't put near the fire.) When it begins to crack on the top, which will be in about an hour and a half, put into a well heated oven, and bake three or four hours. It is better to let it stand in the oven all night if the weather is not too warm. The loaf will weigh seven or eight pounds. If made with milk, it is better than with water, but will not keep so well in warm weather.

THE BEST CORN BREAD.

After trying over a dozen different Corn Bread recipes, we find the following by far the best. One quart of sweet milk, a tablespoonful of cooking soda, a teacup of molasses, two teaspoons of salt, four teacups of fine cornmeal, and four of wheat flour. Mix well, and bake slowly for at least an hour or more. The proportions of flour and meal may be varied a little to suit various tastes. Cooked in a steamer, this makes a delicious pudding eaten with cream, or milk and sugar, or butter alone.

FAMILY WHEAT BREAD.

Six pounds of good wheat flour, a small handful of salt. Add enough cold water, in Summer, warm in Winter, to make into a thick batter; stir in half a pint of good yeast. Cover it over, and set to rise for about ten or twelve hours. The salt is put in when you go to make up your bread, not when setting the sponge. In making the dough, use milk or water, according to taste. Form your loaves, and, above all, knead well, until the dough no longer sticks to the hands. Set away to rise, when risen, bake in a good, steady oven, for about an hour, or longer if your loaves are large. To tell when done, thrust a strong bit of iron wire, or clean broom corn, down through the middle of the loaf. If done, it will come out free from dough. Some use a broad bladed knife; but that always leaves a lump of hard dough in the middle of the loaf. Rub a bit of butter on your hand and pass evenly, over the tops of your loaves when taken out of the stove, stand them on edge against something that will not impart any taste, throw over them a clean towel, and thus cool. The six pounds of flour are not to be all wet in the sponge, half of it will do for that, and the rest used in making up.

POTATOE BREAD.

To make potatoe bread, either sweet or white, take from the last recipe say a fourth of the amount of flour. used, which would be about a pound and a half, and replace it with that much boiled potatoes, mashed very fine. If white potatoes are used, put a bit of clean lime in the water you boil them in, the size of a shellbark. If sweets are used, put a piece of charcoal in the water as large as you like, which improves them very much.

BOILS.

TO BOIL A TURKEY.

Stuff the turkey with bread, butter, salt, pepper, and minced parsley; tie up the legs and wings as for roasting; and then pin around it a cloth well sprinkled with flour. Boil forty minutes, take off the pot and let it stand, keeping the lid close, half an hour, when it is ready to serve, which should be done with drawn butter and stewed oysters.

TO BOIL A TONGUE.

If a tongue is fresh and tender, put it in your pot over night, fix the fire so as to keep the tongue gently simmering. Two hours or so before dinner, brisk up the stove and boil well till dinner

TO BOIL A CALVE'S HEAD AND PLUCK.

After cleaning the head nicely, soak in water till it is white. Then put on to boil; letting the tongue and heart boil an hour and a half; the head an hour and a quarter, and the liver an hour. Tie the brains in a bag and boil them an hour. Arrange the time so that all will be taken up together. Serve the brains with pounded cracker, and butter. Some like vinegar, and pepper and salt.

TO BOIL BEEF.

The meat should be well covered with water, and as the scum rises, it should be taken off If beef is very salt, after boiling it an hour, throw off the water and put in fresh, boiling hot; then boil three hours more. If you wish beef to slice down juicy when cold, let it remain in the water in which it is boiled till is cool, after boiling.

TO BOIL HAM.

If the ham is dry, soak it for ten hours, in warm water. Put it in the pot, pour on cold water, and let it boil and simmer for six hours. Boiled ham is much better eaten cold than hot.

TO BOIL A LEG OF MOUTON.

Cut off the shank bone. Boil steadily for three hours, skimming off the scum as fast as it rises. You can serve with any kind of vegetables you please. Onion, and turnip sauces are most generally used.

TO BOIL POTATOES.

Nothing in cookery receives so little attention as potatoes. And really the only reason why Irish potatoes have become so celebrated is, the Irish are so particular in cooking them. So if you want a potatoe that is as it should be, boil it as follows: Let your potatoes be as nearly as possible, equal in size, wash them well but do not pare them; put them in a pot, the largest at the bottom, pour on cold water till they are covered about an inch, not more, however. Throw in a spoonful of salt, boil rapidly about five minutes. Place the pot now so that it will simmer, instead of boil, for half an hour. Try the potatoes with a fork, if done, pour out the water, and set the pot where the potatoes will dry, but not

burn, taking care that the lid is so that the steam may evaporate. Thus you will have most delicious potatoes.

ANOTHER WAY. Many, however, cannot endure the idea of a potatoe being boiled in its jacket, so here is a recipe for them.

Pare your potatoes, wash, and throw them into a pan of cold water, soak half an hour, then put into the pot, cover with cold water, sprinkle in some salt, and boil slowly until nearly done, when you can brisk up the fire, and boil hard till done.

TURNIPS: are pared, put into water with a little salt, not near so much as potatoes, however, as then they would be too salty. When tender, take them out and squeeze them thoroughly from the water, mash very smooth,and season to liking with butter, pepper and salt.

GREEN PEAS. Wash them, and then throw into boiling water, with a little salt, and a sprig of green mint, boil till tender, which will take a half, or whole hour according to the age of your peas. Serve hot, with butter, pepper, and salt.

CABBAGE. Wash thoroughly, and see that there are no worms concealed under the outside leaves, which should always be removed.. Put in plenty of water, and a little salt. Boil till it is tender. If it is a large head cut it in four pieces. Use a net for boiling in.

ONIONS. Pare them, and soak for half an hour in strong salt water. Then boil till tender, in water, or milk and water. When done, pour off the water, sprinkle a little salt over them, then some melted butter.

TO BOIL SALMON.

Bend the head towards the tail, then put it into a large kettle with plenty of spring water and salt. Before putting into the pot cut several gashes in the bent side of the skin, to prevent it from breaking. Serve with any sauce you choose, though lobster sauce is the one most used.

BROILS.

TO BROIL SALMON.

Cut the fish in slices about an inch and half thick, rub dry with a clean cloth, sprinkle it with salt, place the gridiron over a good fire, rub the bars with lard or butter. Lay your fish on, putting the skin next the bar When done, put a flat dish on the fish, and turn the gridiron over, rub the bars again with lard or butter, slip your fish on again, and finish.

TO BROIL A SHAD.

Clean well, wash, and split your shad; rub some salt over the inside, hang it up and let it drain for two hours. Put it on the gridiron with the skin next the bars. Turn the same as salmon. When done take up and sprinkle with salt, pepper, and rub over a little butter.

TO BROIL A BEEF STEAK.

Cut about half an inch thick, and let your gridiron be hot when you put the steak on. If possible, avoid beating the meat, as that injures the flavor very much indeed. The gridiron should be hot, and rubbed with butter. Turn the steak often, and sprinkle now and then with a little salt.

Slant the gridiron so that as fast as the juice runs out you can catch it in a pan, when you should pour it over the top of the steak. A steak requires about fifteen minutes to broil properly. When you serve, do so on a hot plate, after having seasoned with salt, pepper, and butter.

TO BROIL HAM.

Ham should be sliced thin, and done over a quick fire. Sometimes ham is too salty, in which case you should soak in plenty of hot water before boiling. When tkis is done, however, care must be taken to dry the ham well from the water.

TO BROIL COD.

Split the fish down the back, cut the two sides in pieces, of convenient size, dredge flour over them, and then broil. Serve with butter, pepper, and salt, on a hot dish.

TO BROIL A MUTTON CHOP.

Have your chops fresh, and not too thick; put on the gridiron, watch that it does not burn; do it quickly, being careful, however, that it does not take fire, as it will then have a disagreeable, tallowy taste. Serve with whatever sauce you may prefer.

TO BROIL A BIRD.

Moderate sized birds may be broiled whole. Where a squab, partridge, plover, or similar sized bird is broiled, you will impart to it a most delicious taste, by placing inside of it a lump of sweet butter and a blade of mace. If you prefer some other flavor, you can use it. Do your bird brown, but do not burn; turn continually. Indeed, to broil a bird properly a spit should be used instead of a gridiron.

BROTHS.

As a general rule broths are used only in cases of sickness, where the stomach is weak, and unable to retain strong food. The great essential, therefore, in making broths, is to have everything scrupulously clean. Next, avoid fat, and chunks of anything. Also, dish up in small quantities.

MUTTON BROTH.

Take a bone or two of a neck, and a small bit of the loin, from which remove all the fat and skin; put both in a saucepan with a little more than half a pint of water. Let it boil for an hour with the lid on. When you put it on, put in a sprig of some herb that is fancied, as parsley, or thyme.

VEAL BROTH.

Take the knuckle of a leg of veal, the leg of a chicken, a little mace, an onion, a few mustard seed, and some bread crumbs, and about three quarts of water. Put all in a covered stew pot, let it come aboil. Then let it simmer very slowly; first skimming it, however, for several hours. Then take it up, strain, and skim off all the fat, and salt to your taste.

CHICKEN BROTH.

Choose a small fat hen, clean and wash well; skin it and cut off the root of the tail. Put into a pot with a quart of water, a bit of mace, and

a little onion. Simmer for a couple of hours, pour in a little oil of sweet almonds, stirring it well. When cool, strain, and take off the fat.

BEEF BROTH OR TEA.

This is really the great staple, if we may use the word, of the invalid. It is made as follows. One pound of fresh, juicy beef, either off the rump. or sirloin; avoiding all fat, cut it into very small pieces, put into a covered stew pot with a little less than a quart of cold water. Let it simmer, not boil, for three or four hours, by which time it will be reduced down to a pint. Season with salt, and drink, or, if your patient is not too weak, put in a few morsels of dry bread. If the patient is very weak, prepare the tea as follows. Cut up your meat, fine, but, instead of putting it in a pot, put it into a clean bottle, make a hole through the cork, so as to prevent the bottle bursting and yet keep in the strength of the meat. Cover the meat with water, and stand the bottle in a boiler of hot water, brisk up your stove, and keep the water in the pot boiling steadily for several hours. The longer the meat is cooked the stronger it gets. Put a cloth over the mouth of the bottle, and pour the tea through it into a cup or dish. In seasoning use only a little salt, and give now and then.

CALVES' FOOT BROTH.

Soak two feet half an hour in cold water; put on and boil in two quarts of water, until reduced to less than a quart. Strain, and let it cool to a jelly. Keep this way for use. Take as much as desired, add a little wine, and white sugar, heat gently, stirring it all the time. When it is thoroughly disolved, a very small bit of butter, and a bit of lemon or orange skin, or a blade of mace, to flavor it with may be added.

CAKES.

STOLLEN, THE FAMOUS GERMAN CAKE.

Four pounds of flour, a pound and three quarters of butter, a pound and a half of pulverized loaf sugar, half a pound of sweet, and a quarter of a pound of bitter almonds, both of which should be blanched; six ounces of citron, four eggs, well beaten, a pound of raisins, a pound of currants, and a quart of milk, warmed, and rose water and spices to suit your taste. Set it to rise with good yeast. The sponge is set the same as for bread, and the butter and other ingredients are worked in after it has risen.

When Bismark had his interview with Napoleon at Biaritz, he treated the emporer to a huge Stollen as a National cake. Napoleon pronounced it delicious, and requested that Bismark's Cook should give his the recipe.

LEMON TEA CAKE.

Rub a half pound of butter in a pound of flour, add half a pound of fine, sifted white sugar; grate in the rind of two lemons, and squeeze in the juice of one; add two eggs. Mix all well together, roll out the paste, and after cutting into the desired shapes, bake in a slow oven.

INDIAN SLAPPERS.

One pint of indian meal, a gill of boiling milk, a teaspoonful of butter, a gill of wheat flour, two eggs, a gill of yeast, a little salt, and enough

milk to make a batter. Cut up the butter in the indian meal, add the salt, and stir in the gill of boiling milk. Beat the eggs, and when the meal is cool, add them and the wheat flour to it, with as much milk as will make a batter. Then add the yeast. When the batter is light, grease your griddle and bake off quickly.

GINGER COOKIES.

One teacup of butter, one teacup of molasses, one and a half teacups of of sugar, one of sour milk, or cream, a tablespoonful of ginger, one of soda dissolved in warm water, after the rest is added. Roll and bake quickly

A BATCH OF GOOD CAKES.

CHILDREN'S CAKE. A quarter of a pound of flour, half a pound of loaf sugar, a little grated lemon peel, and four eggs, beaten well. Bake in a tin, with a buttered paper on the top.

JELLY CAKE. Four eggs, a cup of sugar, a cup of sour cream, two cups of flour, two teaspoons of cream of tartar, and two of soda.

CREAM SPONGE CAKE. A cup of white sugar, one of butter, half a cup of rich cream, and two eggs. Flavor with anything that suits.

PORK CAKE. Two cups of chopped pork, two of boiling water, two of sugar, and one of molasses; a half a pound of currants, half a pound of raisins, three teaspoonsful of saleratus, and cinnamon or spices to taste.

CORN STARCH CAKE. A cup of corn starch, one of milk, two of flour one of butter, two of sugar, one teaspoon of cream of tartar, half a teaspoon of soda, and the whites of six eggs.

SRAWBERRY SHORT CAKE. Mix two heaping teaspoonsful of cream of tartar dry, among three pints of flour, add half a tea cup of butter, a little salt, a pint of milk into which has been stirred a teaspoonful of soda Mix all thorougly and quickly, roll an inch in thickness, and bake twenty minutes in a quick oven. Then take a quart of strawberries, and add cream and white sugar to make a sauce. When the short cake is done, divide it into three layers, butter them and then spread the strawberries between them. Eat while warm. The berries should be small and not too ripe, but of an acid flavor.

CLOVE CAKE. One cup of molasses, one of butter milk, four tablespoons of butter, a teaspoon of soda, one of cloves, and an egg.

CORN CAKE. A large cup of sweet milk, half a cup of rich, sour cream, or else a quarter of a cup of butter, two eggs, a tablespoon of sugar, a teaspoon of soda, and a pinch of salt. In thickening use a cup of flour, and two of corn meal, and bake for twenty minutes.

CAROLINA CAKE. Two cups of loaf sugar, two of flour, two tablespoons of butter, a teaspoon of cream of tartar, half a teaspoon of soda, one cup of sweet cream, and the whites of five eggs beaten fine.

SURPRISE CAKE. A large cup of sugar, one of sweet milk, half a cup of butter, two cups and a half of flour, two teaspoons of cream of tartar, one of soda, and one egg.

STARCH CAKES. Crush and sift a pound and a half of the best poland starch, put in one pound of pulverized loaf sugar, one pound of butter, the whites of twelve eggs, beaten to an entire froth; half a teaspoon of soda. Cover your tins with white paper, well buttered, and then bake the same as other stirred cake. Stir the butter and sugar together.

CREAM CAKES. A pint of water, a pound of flour, half a pound of butter, pour the water boiling hot on the butter, let it boil a few moments then stir in the flour, when cool add several eggs well beaten. Bake in tins, and with a quick oven, for about twenty minutes.

To make the cream for the cakes, take one pint of rich cream, three eggs, well beaten, and a little arrow root or fine flour; sweeten, and flavor with lemon. When the cakes are baked, open them at the side, and fill in with the cream.

BREAD CAKES. Soak some crusts of bread in milk, strain them in a colander, very fine, beat in four eggs and a little flour; just enough to give it a substance, add a teaspoonful of saleratus, mix to a thin batter, and bake on a griddle.

BUTTERMILK CAKES. Two cups of buttermilk, or sour milk, one of sugar, a piece of butter the size of a walnut, a teaspoon of saleratus, and spice to your taste, use as much flour as will make a thin batter. Bake.

APPLE CAKE. Two cups of dried apples, chopped up fine, after soaking them over night. Two cups of molasses. Stew well, and when cool, add a cup of butter, one of sour milk, two eggs, two tablespoonsful of soda, two of cinnamon, one of cloves, and nutmeg to suit your taste.

CRULLERS. Four tablespoonsful of melted butter, five of sugar, eleven of sweet milk, two eggs, a half teaspoonful each of soda, nutmeg, and cinnamon. Cut in strands, twist into rings, and fry in boiling lard.

WEDDING JOHNNY CAKE. A pint of sour cream, the same of sweet milk, half a cup of butter, three eggs, a tablespoon of salt, same of soda, one quart of cornmeal, a pint of flour, a pint of raisins, half a pound of citron. Bake in a large pan for an hour. It is delicious.

SOFT GINGER BREAD. Six teacups of flour, three of molasses, one of cream, one of butter, a tablespoon of ginger, and one of saleratus.

RICE CAKES. Three eggs, and their weight of ground rice; also the same weight of sugar. Beat all well together, and bake in a mould.

OLD FASHIONED SHORT CAKE. A quart of butter milk, a tablespoon of unmelted lard, and salt to taste. Roll out, to about half an inch thick, cut into diamonds, and bake quickly.

WAFFLES. A pint of sweet milk, one of sour cream, the yolks of five eggs, and enough flour to make a good batter; half a teaspoon of salt, one and a half of soda, dry, not dissolved, and stir thoroughly. Beat the whites of five eggs to a stiff froth, stir lightly through the batter, and bake quickly and immediately.

MEAT CAKES. Chop any kind of fresh, cold meat, very fine, season with salt and pepper, then make a nice batter, lay a spoonful of the batter on the griddle, which must be buttered, to prevent sticking, then a spoonful of chopped meat, then a spoonful of batter, when browned on one side, turn carefully, and brown on the other. Serve hot.

MUFFINS. Whenever you make common wheat bread, and wish muffins, make a little extra dough, and when you knead up your loaves make up some of the dough into muffins, and bake them in muffin rings.

POOR PEOPLES' CAKE. A large cup of light sugar, the same of sour milk, a piece of butter the size of an egg, a handful of raisins, a teaspoon of soda, and nutmeg, with sufficient flour to make it stiff.

RICE WAFFLES. One large cup of boiled rice, two eggs, a teaspoon of cornstarch, one of melted butter, a quart of milk, a teaspoon of cream of tartar, half a teaspoon of soda, and flour enough to make a thick batter. Butter your irons, and have them hot when you go to bake.

GREEN CORN GRIDDLE CAKES. Grate twelve ears of green corn, just right to boil, add two teacups of sour milk, a teaspoon of soda, one of salt, two eggs, and enough flour to make sufficiently thick.

SWEET POTATO CAKES Grate sweet boiled potatoes, and mix with an equal quantity of flour, four ounces of butter, add salt and water, cut out, and bake in a hot oven. Slice and butter for tea.

VIRGINIA CORN DODGERS. Three pints of unsifted, yellow cornmeal a tablespoon of lard, and a pint of milk. Mix all well together, and bake in cakes an inch thick, and three inches across.

SODA CAKE. Take the whites and yolks of two eggs, beat them separately, half a cup of sweet milk, the same of butter, a cup of sugar, a teaspoon of cream of tartar, half a teaspoon of soda. Bake quickly.

TART CRUST. A cup of lard, a tablespoon of white sugar, the white of one egg, and three tablespoons of water.

GOLD CAKE. A pound of flour, half a pound of sugar, six ounces of butter, the yolks of seven eggs, the rind and juice of one lemon. Beat the butter and sugar together, and add the yolks, lemon, flour, one half teaspoon of soda, one of cream of tartar. Bake in flat pans, and ice it while warm, if possible.

COMPOSITION CAKE. Five cups of flour, three of sugar, and two of butter; five eggs, a teaspoon of soda, one of cream of tartar, a wine glass of wine, the same of brandy, one nutmeg, and a pound of raisins. Mix all well together, and make up into five loaves.

FRUIT CAKE, GOOD FOR A YEAR. Half a pound of flour, same of sugar, six ounces of butter, a pound of currants, a pound of raisins, some citron and cloves, four eggs, a gill of brandy, and a teaspoon of soda.

HOMINY CAKES. A pint of small hominy, a pint of white indian meal, sifted, a little salt, three large tablespoons of fresh butter, three eggs and a quart of milk. Having washed the hominy, let it stand all night, soaking in cold water. In the morning boil it soft, drain it, and while hot mix it with the indian meal, adding the salt and butter. Then mix it gradually with the milk, and set it away to cool. Then beat the eggs very light, and stir them gradually into the mixture, which should now have the consistence of a thick batter. Bake on a griddle the same as buckwheat cakes, trimming off their edges, and sending hot to the table. Or, if you prefer it, you can bake in muffin rings.

PIC NIC CAKE. Two cups of white sugar, two whole eggs, and the white of a third, a cup of butter, a cup of sweet milk, three cups of flour, two teaspoons of cream of tartar, one of soda. Add a teaspoonful of lemon Make up into two cakes, and bake in a good oven.

COFFEE CAKE. One cup of sugar, one of molasses, one of butter, and one of cold coffee, though the latter should not be stale; a pound of raisins chopped fine; a tablespoonful of cinnamon, one of cloves, a teaspoon of allspice, and one of saleratus.

INDIAN PAN CAKES. A quart of sour milk, two eggs, half a cup of flour, a teaspoon of saleratus, two tablespoons of molasses, salt to taste, and enough cornmeal to make sufficiently stiff to fry.

An Omelet. Three eggs, the whites and yolks beaten separately, half a teacup of milk, a tablespoon of flour, half a tablespoon of butter, pepper and salt to the taste. Stir the flour into half the milk, and melt the butter in the other half. Butter the pan, and have it hot when the omelet is mixed; turn when it is cooked, fold together and serve.

Hard Gingerbread. A cup of molasses, a tablespoon of butter, a tablespoon of cold water, a teaspoon of ginger, one of soda, and enough flour to make a good dough. Bake in a brisk oven.

Loaf Cake. Two cups of light dough, a cup of sugar, half a cup of butter, two eggs, half a teaspoon of soda, a cup of raisins, and spices to suit your taste.

Doughnuts. A cup of sugar, half a cup of butter, one egg, two teaspoons of cream of tartar, one of soda, a little nutmeg, and enough flour to make a good dough. Fry in boiling lard, in the usual way.

Almond Cake. One pound of sugar, three quarters of a pound of butter, three ounces of sweet almond kernels pounded fine, after being blanched, three quarters of a pound of flour, and the whites of seventeen eggs, beaten to a stiff froth.

Soda Biscuit. A quart of flour, a teaspoon of soda, two of cream of tartar, mix dry through the flour, half a teaspoon of salt, a teacup of lard, mixed finely through the flour, wet with sweet milk. Bake in a quick oven.

Rusks. A quart of bread sponge, two cups of sugar, half a cup of butter, make into a soft dough. When very light, roll about an inch in thickness, cut and let them rise again, when you can put into a quick oven, and bake rapidly, but not too much.

POUND CAKE.

One pound of dried sifted flour, the same of loaf sugar, the whites of twelve eggs, and the yolks of seven. Beat the butter to a cream, and add the sugar gradually and also the flour and eggs. Beat the whole mixture well together for an hour and a quarter, at least, putting in meantime, two teaspoons of rose brandy or water, a little nutmeg, or cinnamon two cups of cream, and a teaspoon of saleratus. Bake in a quick oven.

DELICIOUS ROLLS.

Half a tea cup of butter, mixed well into a pound of flour, half a teacup of yeast, a little salt, and enough milk to make a good dough. Let it set in a warm place for about two hours to rise. Then make up into rolls, and bake in a hot oven.

REAL PLANTATION JOHNNY CAKE.

One pint of indian meal, half a cup of sugar, three eggs, a tablespoon of lard, or butter, a small teaspoon of soda, the same of cream tartar, and enough buttermilk, or sweet milk to make a thick batter. Grease your pan well, and pour the batter into it. Bake in a slow, steady oven, for at least five hours. This is the real Plantation Johnny, or Hoe Cake, which has become so celebrated, the recipe for which was obtained from a former slave of Governor Poindexter, of Georgia. We have tried it very often, and we like it better and better each time we taste it.

SPLENDID MACARONI.

Blanch a pound of sweet almonds, dry them well, and then pound them very fine in a mortar, or on a plate, with a rolling pin, add the whites of three eggs, one pound of pulverized sugar, sifted through a drum, or hair sieve. Mix it well for ten minutes, then take it out of your mortar, have your pan, ro a baking iron ready, drop on the mixture off a spoon, and dredge a little sugar on the tops.

TEA CAKES.

Mix three cups of sugar among four cups of flour, add three eggs, one cup of butter, a cup of milk, and a teaspoonful of soda. Let them rise, and bake quickly in a brisk oven.

ANOTHER WAY. A quart of sour milk, half a cup of molasses, a tea spoon of saleratus, two eggs, a little ginger, and a little nutmeg and salt Mix these all well together, and then stir in enough flour to make a stiff batter. Have your pan well greased, and bake for twenty five minutes.

SWISS CAKES.

Beat the whites and yolks of nine eggs to a froth, in different dishes; when done, put them both together, and add to the mixture, a pound of pulverized sugar, stirring it in gradually. Beat all well together, for a quarter of an hour, then grate a whole lemon into it, and add four teaspoons of fennel, or corriander seed. Drop a tablespoonful at a time on a baking tin, which must be well greased; when your tin is full, dredge pulverized sugar, and bake them immediately in a hot oven.

GERMAN MUFFINS.

Mix a quart of wheat flour with a pint and a half of milk a little warm half a teacup of yeast, two eggs, well beaten, a teaspoon of salt, and two tablespoons of melted butter. Set the batter in a warm place to rise, and when it has risen butter your muffin cups, and bake your muffins quickly.

MOLASSES DOUGH CAKE.

Half a teacup of melted butter, a teacup of molasses, one lemon, chopped fine, and a teaspoon of cinnamon. Work this all into three cups of raised dough, with two eggs that have been well beaten, Knead it for fifteen minutes, and then put it into your pan, which should be well buttered. Do not bake immediately, but let it rise for half an hour.

OLD MAID'S CAKE.

If old maids are as good as the new fashioned cake that has been named after them, they ought not to remain long in single blessedness. But we will give the recipe, and let you judge for yourself.

A pound of flour, half a pound of sugar, a quarter of a pound of butter, or lard, four wine glasses of milk, sweet of course, half a pound of bloom raisins, a quarter of a pound of currants, the same of candied orange peel, a quarter of a nutmeg, two teaspoons of ground ginger, one of cinnamon, and one of carbonate of soda. Mix well together, and bake slowly for about two hours.

CUSTARDS.

RICE CUSTARD.

Sweeten a pint of milk with loaf sugar, and put it on to boil with a stick of cinnamon in it; while boiling, stir in fine rice flour till it is quite thick; then take it off the fire, add the whites of three eggs, well beaten, stir it again over the fire for two or three minutes, then put into cups that have laid in cold water, but do not wipe them. When cold turn them out into the dish in which they are to be served; and pour round them a custard, made of the yolks of the eggs, and a little more than half a pint of milk. Put on the top a little red currant jelly, or raspberry jam. It makes a handsome supper dish.

BLANC MANGE.

Take half an ounce of Iceland moss, and a quart of new milk. Simmer them together till they become a jelly; then add half a teacup of rose water, let them scald for half an hour, and then strain.

A BATCH OF ELEGANT CUSTARDS.

ALMOND CUSTARD. Put a quart of cream into a pan, with a stick of cinnamon and a blade or two of mace; boil it and let it cool, blanch two ounces of almonds, beat them fine in a mortar, with a little rose water; if you like a ratifia taste, put in a few apricot kernels, or bitter almonds, mix them with your cream, and sweeten it to your taste. Set it on a slow fire, keep stirring it till it is pretty thick, but do not let it boil, as it will curdle if you do. Pour it into your cups, and let it cool.

LEMON CUSTARD. Take a pint of white wine, a pound of pulverized white sugar, the juice of two lemons, and the outside rind of one, pared very thin, the inner rind of one boiled and pressed through a sieve. Let them boil a good while, then take out the peel, and a little of the liquor, set it to cool, pour the rest into the dish you intend for it, beat four yolks and two whites of eggs, mix them with your cool liquor, strain them into your dish, stir them well up together, set them on a slow fire, or boiling water, to bake as a custard.

ORANGE CUSTARD. Boil the rind of half a good orange, very tender, then beat in a mortar till it is fine, add to it a spoonful of the best brandy the juice of the orange, a quarter of a pound of loaf sugar, and the yolks of four eggs. Beat well for ten minutes, then pour in by degrees, a pint of boiling cream; keep beating as you pour into your cups. Set the cups in an earthen dish of hot water, let them stand till they are set, then take them out and spread preserved orange peel over the top of each cup, and serve hot or cold according to taste.

FAIRY CUSTARD. Take the yolks of four hard boiled eggs, a quarter of a pound of butter, and two ounces of sugar, beaten with a large spoonful of orange water. Beat all together into a fine paste; let it stand two or three hours, then rub it through a colander, upon a plate.

A FLOATING APPLE ISLAND. Bake six or eight large apples, when they are cold, peel and core them, rub the pulp through a sieve with the back of a wooden spoon, then beat it up light with sugar to your taste.

Beat the whites of four eggs with orange water in another bowl, till it is a light froth; then mix it with your apples, a little at a time, till all is beat together, and is exceedingly light; make a rich. boiled custard, put it in a glass dish, and lay the apples all over it, and garnish with Currant Jelly.

Egg Cheese. Beat six eggs well, then put them into a half pint of new milk, sugar, cinnamon and lemon peel to your taste. Set it over the fire, stir well, and squeeze a quarter of a lemon into it, turn it out into your moulds.

Bread Cheese Cakes. Slice a five cent loaf of stale bread, as thin as possible, over which pour a pint of boiling cream; let it stand two hours then beat well together, eight eggs, half a pound of butter, and a grated nutmeg; put in half a pound of washed currants, after drying them well before the fire, and a spoonful of brandy, or white wine. Bake in the ordinary cheese crusts laid in tin pans.

Common Custard. Set a quart of good cream over a slow fire, with a little cinnamon and four ounces of sugar; after it has boiled awhile, take it off, beat the yolks of eight eggs, and mix with them a spoonful of orange water to prevent the cream from cracking, stir them in by degrees as the cream cools. Then put on the fire again and stir continually one way till it is almost boiling, then pour into your cups, and serve hot or cold.

Rice Cheese Cakes. Boil four ounces of rice till tender, let it lie on a sieve to drain, then mix in it four eggs, well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, a grated nutmeg, and a glass of brandy; beat all well together, and bake in raised crusts.

Cheese Cakes. Put a spoonful of liquid rennet, or a strip of the rennet itself about two inches square, into a quart of new milk, and set it near the fire. Let the milk be warm when it is broken, drain the curd gently with the fingers, and then rub into it a quarter of a pound of butter the same of sugar, a nutmeg and two soda biscuits, grated, the yolks of four eggs, and the white of one; one ounce of almonds, well beat with two teaspoons of rose water and two of wine. Clean six ounces of currants, and mix them through your curd. Bake as usual.

Almond Cheese Cakes. Blanch four ounces of sweet almonds, and put them into cold water, then put them in a mortar or dish, and beat them with a little rose water, add four ounces of sugar, and the yolks of four eggs, beaten fine; then work in the mortar or bowl till it becomes white and frothy; then make a rich puff paste as follows. Half a pound of flour, and a quarter of a pound of butter, rub a little of the butter into the flour; mix it stiff with a little cold water, then roll your paste straight out, dredge a little flour over it, and lay over it one third of your butter, in small bits; dredge on a little more flour: repeat this three times, then put your paste into your tins, fill them, grate some sugar over them and bake in a gentle oven.

Curd Cheese Cakes. Half a pint of good curds, beaten with four eggs, three spoons of rich cream, half a nutmeg, a spoonful of rose, or orange water, add four ounces of sugar, and half a pound of currants, well washed and dried. Mix all well together, and bake in pans, with a good crust under them.

PIES.

REMARKS ON PIES.

Raised pies should have a quick oven, well closed up, or they will fall in at the sides; no pie should have water put in it till the minute it is going into the oven, as it makes the crust bad, and is almost certain to make the pie run. Light paste requires a moderate oven; but not too slow, as that will tend to make it soggy. A quick oven will catch and burn it; and not give it time for what cooks call the second rising. Tarts that are iced, require a slow oven, or the icing will brown, and the paste not be near baked. These sorts of tarts ought to be made of sugar paste, and rolled very thin.

STRAWBERRY PIE. Line your dish with crust made in the usual way then fill it with good ripe strawberries of medium size, which should be sprinkled with a little flour; and sugar according to the acidity of the bersies. Cover with a light crust.

A MUTTON AND POTATO PIE. Boil half a dozen good sized potatoes mash and rub them through a sieve, then mix three eggs, a little warm butter and salt with it. Butter a mould well, and shake some bread crumbs about it so as to make as many as possible stick around it; then line it with the potatoes, sprinkle a little salt, pepper, chopped shallots, parsley and thyme, on the bottom, then put in as much mutton as will cover the bottom, then seasoning, and mutton alternately. Cover it over with the potatoes, and bake in the oven. When done turn it out and serve in rich gravy.

LEMON PIES. Grate up two lemons, and add two cups of sugar, two eggs, half a cup of New Orleans molasses, half a cup of water, one tablespoon of butter, and one of flour. This will make half a dozen pies.

CREAM PIE. One pint of sweet cream, a tablespoon of flour; sugar to the taste, and flavor with nutmeg. Line a good sized pie dish with paste, fill with the cream and bake in a slow oven. This needs no eggs

SWEET POTATO PIE. To one pound of potatoes, baked and sieved, add half a pound of butter, three quarters of a pound of sugar, one pint of milk, and six eggs; flavor with nutmeg, cinnamon, and a wine glass of brandy. Line your dish with a nice crust, and bake carefully.

HORACE GREELY,S MINCE PIE. A cup of raisins, chopped fine, one cup of sugar, one of molasses, one of vinegar, a tablespoon of cinnamon. a teaspoon of cloves, one and a half cups of soda crackers, broken, not pulverized. To this add two cups of boiling water and a little salt.

ELDERBERRY PIE. Take a quart of elderberries, and a pint of dried or pared apples, add five tablespoons of water, three of sugar, one of butter, one of flour, and corriander or fennel seed to suit the taste.

PEACH PIE. Line a deep dish with a cream crust, a little thicker than for other pies, pare nice ripe peaches, leaving them whole, and fill the dish. Then take a pint of cream, three tablespoons of sugar; stir well together, and pour over the peaches, and then dredge on a little flour. Put on the top crust, and pinch down well, to prevent the juice escaping. Bake thoroughly that the peaches may be well cooked.

Pumpkin Pie. Pare a pumpkin thin and cut it in slices, pour hot water on them and let them partially cook. For a common round baking tin two tablespoons of vinegar and three of sugar will do. Spice or season to the taste, cover with crust and bake.

Sweet Apple Pie. Six good, medium sized sweet apples, pare, core, and quarter them, stew them soft, then beat them fine with one egg, and add a teacup of new milk, with spice to your taste. Line your plate with ordinary crust, and bake as usual.

Bread Pie. Soak some bread in hot water quite thin; add a piece of butter the size of a hickory nut, for each pie. Have your plates lined with paste, and put it in half an inch thick; sprinkle over each pie a teaspoonful of tartaric acid, and a little more than half a teacup of sugar, flavoring with nutmeg or anything else you may prefer.

Pot Pie. Make the following crust. A quart of flour, half a pint of milk, butter the size of an egg, two teaspoons of cream of tartar which should be put dry into the flour; and one teaspoon of soda put into the milk. Mix well together, and drop into your chicken, or veal, or beef stew, when it is boiling.

Cocoanut Pie. One quart of new milk, three eggs, one tablespoon of butter, two of sugar, and a pint of grated cocoanut, which should be fresh. Bake like custard pie.

Beef Steak Pie. Beat a good sized rump steak well with a rolling pin, and season well with pepper and salt. Lay a good puff paste round the dish, and put some water in the bottom; then lay the steak in, after cutting it into convenient sized pieces, and put a lump of butter on each piece, then put on the top crust, and bake thoroughly.

Mince Pie. Boil a beef's tongue two hours, then skin it and chop it up as small as possible. Chop very fine three pounds of fresh beef suet three pounds of good baking apples, four pounds of currants, washed and dried before the fire, one pound of the best raisins, which should be stoned and chopped, and one pound of pulverized sugar. Mix all well together, with half an ounce each of mace, grated nutmeg, cloves and cinnamon; or some prefer a quarter of an ounce each of the two last spices. About the brandy is another important matter: some like only a little, while others wouldn't give you a "thankee" for anything less than good groggy pie; so you must choose for the ingredients named, not less than one pint, nor more than one quart of the best French brandy. Some also like cider in mince meat; but if you use it at all, you must be very careful that it is the best: also sweet. Make a rich, puff paste, fill in with the mince meat, and just before you put on the top crust, sprinkle over the meat a little candied citron and candied orange peel.

Veal Pie. Lay marrow or beef suet, shred very fine, in the bottom of your dish, cut into steaks the best end of a neck of veal, lay them in, and sprinkle them with suet or marrow. Stone and chop half a pound of raisins, and wash a quarter of a pound of currants; put in over the veal, cut up three ounces of candied citron, and three of candied orange peel; and put in. Lay a paste round the dish, put the top crust on, and bake an hour. When done, put in a glass of brandy or shrub, and serve up.

Eel Pie. Skin and wash your eels very clean, cut into pieces an inch and half long, season with pepper, salt, and a little dried sage, rubbed fine; raise your pies about the inside of a soup plate, and fill in with eels, put on the top crust, and bake well in a quick oven.

Egg and Bacon Pie. Steep a few thin slices of bacon all night in water, to take out the salt. Lay it in the dish, beat your eggs with a pint of thick cream, put in a little pepper and salt, and pour it on the bacon; then lay over it a good cold paste, and bake in a moderate oven.

Chicken Pie. Let your chickens be small, season them with mace pepper, and salt, and put a lump of butter in every one of them. Lay them in a dish with the breasts up, and put a very thin slice of bacon on them, then put in a pint of strong gravy, and make a good puff paste; lid it and bake in a moderate oven.

Rabbit Pie, Cut one large rabbit, or two small ones into pieces; season them well with mace, nutmeg, pepper and salt; put them in a jug or deep dish with a half a pound of butter, and cover with a cloth or else a paste, and set in a boiler of hot water, in which it should stew for an hour and a half. Then lift it out to cool, and make a rich forcemeat of a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a common sized baker's loaf, the livers cut small, a little nutmeg; season it highly, with pepper and salt; mix it well up with the yolks of three eggs, raise the pie, and lay the forcemeat in the bottom, lay in the rabbits, with the gravy that came out of them, then put on the lid or top crust, and bake on hour and a half. It is an elegant dish.

PUDDINGS.

REMARKS ON PUDDINGS.

Bread and custard puddings require time, and a moderate oven, that will raise and not burn them. Butter and rice puddings require a quick oven, and always butter your pan or dish before you put them in. In boiling be careful the cloth is clean, dip it in boiling water, flour it well, and give it a shake. If you boil in a basin, butter it and have plenty of water, turn it often and do not cover the pan. When done, take it up in the basin, untie the string, wrap the cloth round the basin, lay your dish over it and turn the pudding out. Take off the basin and cloth carefully; or you will disfigure the pudding.

Bread Pudding. Take the crumb of medium sized loaf, and pour on it a pint of milk, boiling hot When it is cold, beat it very fine, with two ounces of butter, and sugar to your taste; grate into it half a nutmeg, beat up four eggs, put them in, and beat all well together, for half an hour. Tie in a cloth and boil it an hour. You can, if you choose, put in currants for a change. Serve with white wine sauce.

Rice Pudding. Wash half a pound of rice, and put to it three pints of good milk, mix it well with a quarter of a pound of butter, a stick or two of cinnamon, beaten fine, half a nutmeg grated, one egg well beat, a little salt and sugar to your taste. Bake it an hour and a half in a quick oven. When it comes out, take off the top, turn out into cups, or moulds, and when cold turn them out on a plate, or dish, and serve.

Apple Pudding. Line a basin with crust made as for biscuit, pare core, and quarter as many sour apples as will fill the basin. Sprinkle some alspice, a little sugar, and add half a cup of water. Cover with a crust, and steam an hour and a half. Serve with sugar and cream.

HASTY PUDDING. Hasty pudding, or mush, when it is properly made is not only one of the healthiest, but also one of the most palateable of the commoner dishes. The trouble generally is that people do cook it enough. Into a pint or quart of boiling water, according to the quantity you desire, stir very gradually enough oatmeal or indian meal to make a thin mush or porridge, then sprinkle in a little salt, and keep it boiling and stirring steadily for at least an hour and a half or two hours. Then turn it out into moulds, dishes, or cups, as you like, and let it cool. It can be eaten with milk, or jam, or whatever you may like best.

SWEET POTATO PUDDING. Beat to a cream a pound of sugar, and one pound of butter, boil and mash fine, two pounds of potatoes; beat the potatoes by degrees into the butter and sugar; add five eggs, beaten light, a wine glass of wine, one of brandy, and one of rose water, two teaspoons of spice, and half a pint of cream. Bake in a crust.

COTTAGE PUDDING. Two cups of flour, one of sugar, two tablespoons of melted butter, a teaspoonful of cream of tartar, one of soda, and one egg. Flavor with lemon.

WORKMAN'S PUDDING. Half a pint of molasses, half a pint of boiling water, one teaspoon of soda and a little salt. Add enough flour to make as stiff as sponge cake. If you wish to turn this into foreman's, or boss's pudding, you can add a cup of chopped raisins, and the same of minced suet. Steam for two or three hours, and serve with cream and sugar.

BOILED INDIAN PUDDING. Two large cups of sour milk, a cup of molasses, two cups of indian meal, one cup of flour; one of suet chopped fine, a teaspoon of saleratus, and salt to taste. Boil four hours.

INVALID'S PUDDING, Make a nice egg custard, and add to it a bit of butter. some grated nutmeg, and a glass of wine, or brandy. Have ready some finely grated coacoanut, and mix well together. Line a dish with puff paste, pour in the custard, and bake it a light brown color.

BIRD'S NEST PUDDING. One cup of cream, one of sweet milk, a cup and a half of flour, a teaspoonful of cream of tartar, half a teaspoon of soda, three eggs, and a little salt. Dress a pint of tart apples, stew and sweeten them. Butter well a two quart basin, put the apples in the center, pour the batter over them, and bake for an hour.

QUAKING PUDDING. Boil a quart of cream, and let it stand till it is almost cold; then beat four eggs a quarter of an hour with a spoonful and a half of flour, then mix them with the cream, and add sugar and nutmeg. Tie it close up in a cloth well buttered; let it boil an hour, and turn out.

YORKSHIRE PUDDING. This pudding is to go under baked meat. Beat four eggs with four large spoonsful of fine flour and a little salt, for a quarter of an hour. Mix well with them three pints of milk, then butter a drip pan, and set it under beef, mutton, or a loin of veal, when it is roasting; and when it is brown, cut it in square pieces, and turn it over; brown well on the under side, send to table on a dish.

A MILK PUDDING. Pour a pint of new milk, boiling hot, on three spoonsful of fine flour; beat the flour and milk for half an hour, then add three eggs, and beat it a little longer; grate in half a teaspoonful of root ginger. Tie up close, and boil for an hour; and be exceedingly careful in turning it out.

REAL ENGLISH PLUM PUDDING.

The following recipe for making the celebrated English Pudding, is the only real one published in any book. It was obtained from the Cook of D'Israeli the Statesman, who got it originally from the Chief Master of the Royal Kitchen of Queen Victoria.

Weigh out with the greatest care, the following ingredients. Half a pound of the best beef suet, one pound of raisins, one pound of currants, two pounds of stale bread crumb, not crumbled up, but just with the outside crust cut completely off, three eggs, the size of which should make them weigh at least five ounces, three ounces of pulverized sugar, two gills of the very best brandy, one medium sized nutmeg, grated, and about as much ground cinnamon as will lie an a ten cent piece, or a sixpence. Now comes an equally important matter; that of combining these ingredients in a proper manner. Get your things ready just after supper of the day previous to that on which you are going to have the pudding. Take the suet and after removing all the skin chop it up as fine as you can. constantly taking out the bits of skin; you must have the exact weight of each ingredient after you are done picking or cleaning it. Next wash, pick, and clean thoroughly from grit, the currants; then dry them before the fire. You will find this occupy you till bedtime. Next morning get a pint of new milk, set it near enough to to the fire to become a little warm, and then lay your bread crumb in it to soak. The weight of bread named will soak up all the milk. Now add to this, first, the three eggs, well beaten, then the chopped suet; then the currants; then the raisins; then the sugar; then the brandy; then the nutmeg; then the cinnamon. At each addition, stir the mass, using a wooden spoon, and when every thing is in as directed, stir the pudding one way for at least half an hour. Have your cloth ready buttered and floured, turn your pudding into it, tie it securely up. A large boiler, having a plate in the bottom, should be ready on a good fire; then put in your pudding, and from that moment to the end of exactly five hours be sure to neither let your fire go down, nor your pudding go off a steady boil. If you do, all is spoiled. It is best to avoid this by using wood to burn when the coal begins to slack down. Indeed the old English Cooks, who pride themselves on their National Plum Pudding, cannot be persuaded into using a stove at all, but persist in boiling it in a boiler that swings from the old fashion Crane in the chimney place, over a huge oak wood fire. So those of our friends who have the Crane in the fire place, may enjoy the Plum Pudding of Merrie Old George III the same as he did. Yet we have the conviction that this is prejudice, and that a coal stove, carefully attended to, will boil as well as the Crane and Goose Neck.

DIP, OR SAUCE FOR THE PUDDING. The dip or sauce for the Plum Pudding is as important as the pudding itself: and should be made with equal care. Warm six ounces of fresh, sweet butter, and beat it to a cream; gradually beat into it ten ounces of pulverized white sugar; then heat it on the fire, but, do not let it boil. Keep stirring it one way for ten minutes, then take off the fire, and stir in two wine glasses of red wine, and one of the best brandy; grate in one large clove, and a blade of mace rasped into powder.

APPLE DUMPLINGS.

Pare and slice thin the apples, then rub butter into the flour, about the

same as for an ordinary pie crust, mix a teaspoon of soda in some buttermilk, with which you moisten your dough as soft as for biscuit, roll it out butter it lightly, double it over, and roll it again. Wrap up a handful of the apples, which makes a good sized dumpling.

STEAMED DUMPLINGS. Two cups of sour milk, one of cream, a teaspoon of soda thoroughly dissolved. Turn into your flour, and mix the same as for biscuit; roll out, and wrap up whatever fruit you desire.

By making your dough in any of the ways given, you will have the best puddings and dumplings, no matter what fruit you may use.

PRESERVES.

REMARKS ON PRESERVING.

In making jellies be careful that none of the seeds of the fruit shall fall into them; neither squeeze too tight, or the jelly, instead of being clear, is clotty and discolored. In adding your sugar always let it dissolve in the juice or syrup before you put it on the fire. Never boil furiously, for you will thereby spoil the color of the preserve. The best pots or kettles for preserving are earthen, or else those that are lined with glass, or porcelain. Above all do not use copper or brass, for, besides running the risk of being poisoned, you give your preserves a bad color and taste, by using such copper and brass utensils as are made now a days. Keep the preserves in a cool but dry place; for no matter how much, or what kind of sugar you use, if you keep them where it is hot or damp, they will become candied. If you have no patent jars, you can keep your preserves, or jellies in jars by wetting a piece of clean white paper with brandy, laying it on the top of the preserves, and then soaking two thicknesses of tissue or blotting paper, with white of an egg. Take a third sheet, put it over the other two on one side, so that it will adhere, then lay it over the top of the jar, and fit it down close and tight. Let it dry this way, and without tying you have an air tight cover. It should lap over about two inches.

PRESERVED QUINCES. Pare and quarter the quinces; boil in enough water to keep them whole, when they are tender, take them out, and to each pound of quince, add a pound of pulverized white sugar. Let them stand with the sugar on until the next day, when you will find the syrup as light and clear as amber. Put them in your kettle, and let them boil twenty minutes. Done this way they never get hard. You can use the water they were boiled in, to make the jelly, which you can do with the parings. Add a pound of white sugar to each pint of juice, and boil twenty five minutes.

PRESERVED TOMATOES. Scald and peel seven pounds of the round, yellow, or any other tomatoes that you like better, and add seven pounds of white sugar. Let them stand over night. In the morning take out the tomatoes, and boil the syrup, removing all scum. Put in the tomatoes and boil gently fifteen or twenty minutes; then take them out, and boil the syrup again till it thickens. When cool, put the tomatoes into jars, pour the syrup over them, and add a few thin slices of lemon.

PRESERVED PUMPKINS. Let the pumpkins be large and perfectly ripe. Pare, and cut them in convenient sized slices, lay on pound to pound of white sugar; let it stand over night. Next morning boil for half an hour or an hour, according to the variety used. Take out the fruit, give the syrup another boil, let both cool; and then, having put the pumpkin into your jars, pour the syrup over all.

PRESERVED STRAWBERRIES. Pick and clean your fruit very carefully, and then weigh into your kettle a pound of berries, and a pound of sugar; and so on till you have used up all the fruit. Let it all come to a boil very gradually, and after they have begun to boil, let them keep on for fifteen minutes. Then put them hot into the bottles or jars, and seal them up. Pack the jars in a box, and fill with dry sand.

BOTTLING FRUITS. Cherries, strawberries, plums, apricots, currants, gooseberries, &c.; may be preserved in the following simple manner, so as to eat exactly like fresh fruit in Winter. Gather the fruit before it is dead ripe, put it in wide mouthed bottles, filling them as full as they will hold; cork them tight, and seal. Put some hay in a large sauce pan, set the bottles in, with hay between, to prevent them touching one another, then fill the saucepan with water, to the necks of the bottles, and set it over the fire, till it is nearly boiling; then take it off and let it stand till it is cold. Keep in a cool, dry place till wanted. You cannot tell them from the fresh fruit.

PRESERVED DAMSONS. Take the small, long damsons, pick off the stems, and prick them with a pin; then put them in a deep pot with half their weight of pulverized white sugar; set them in a moderate oven till they are soft; then take off, give the syrup a boil, and pour it upon them. Do so two or three times, then take them carefully out, put them into your jars, pour on the syrup, seal, and set away in a very cool place.

PRESERVED PEACHES. See that the peaches are not too ripe, rub off the lint with a cloth, run down the seam with a pin, enough to cut the skin. Cover them with French brandy, tie a bladder over them, and let them stand for a week; then take them out and make a strong syrup for them; boil and skim it well, and put in your peaches. Boil them till they look clear; then take them out and put them into pots or glasses; mix the syrup with the brandy, and when it is cold, pour it over the fruit Seal them securely or they may discolor.

STRAWBERRY JELLY. For every pound of strawberries, take three quarters of a pound of sugar. Mash the berries in the preserving kettle, and mix the sugar thoroughly with them. Boil half an hour, and finish as directed in the remarks about preserving.

RASPBERRY JAM. Allow a pound of sugar to a pound of fruit. Boil the fruit half an hour, or till the seeds are soft. Strain one fourth of the fruit, and throw away the seeds. Add the sugar, and boil all ten minutes. A little currant juice gives it a pleasant flavor.

CURRANT JELLY. Let the currants be dry and fully ripe; take them off the stalks, put them in a large stew pan, tie paper over them, and let them stand an hour in a coolish oven. Strain through a cloth, and to every quart of juice, add a pound and a half of pulverized sugar; stir it gently on the fire, till all the sugar is melted; skim it well; let it boil twenty five minutes, and pour it into the pots while hot. When cool put brandy paper over them, cover, and set away for use.

PRESERVED LEMONS. Pare your lemons very thin, and cut a round hole in the end about the size of a quarter of a dollar; take out all the pulp and skins; rub them with salt and put them in water as fast as you do them, or they will turn black. Let them lie five or six days, then boil them in fresh salt and water, fifteen minutes; have ready a thin syrup made of a quart of water, and a pound of loaf sugar. Boil them in this five minutes once a day, for five days. Then put them in a large jar, let them stand for six or eight weeks, which will make them look clear and plump. Take them out of that syrup now or they will mould; Make a new syrup of fine sugar, using as much water as will dissolve the sugar; boiling and skiming it well. Put in the lemons, and boil them gently till they are clear; then put them into a jar with brandy paper over them. Seal well and put away for use.

APPLE BUTTER. Take half a peck of tart apples, after paring and coring them, cover with enough water to cook them; add a pint of molasses, and stir it continually to keep it from burning. When it is thick enough to prevent the juice separating from the sauce, take it off the fire, and add ground cinnamon and cloves to suit the taste.

Tomato and other fruit butters may be made in the same way. In preserving any kind of fruit follow the general directions we have given, and you will be sure to have the best of presrves.

PICKLES.

REMARKS ON PICKLING.

The first thing in pickling is to avoid that most pernicious practice of putting pickles in copper or brass vessels to make them a handsome green color, for that can be much better done by pouring the vinegar on hot, instead of cold; and the action of the chemical vinegars that are made now, upon copper and brass kettles, produces the most frightful poisons.

PICKLED PEACHES. Take six pounds of peaches to three of sugar, and one quart of vinegar, put a clove in one end of each peach and a bit of cinnamon in the other.

WHISKEY PICKLES. Use one gallon of whiskey to four of water; or in that proportion. Spread a cloth over the pickles, and put a board on that to keep them under.

PICKLED TOMATOES. Let the tomatoes be thoroughly ripe, and let lie in strong salt and water for three or four days, then put them down in layers in the jars, mixing with them small onions and pieces of horseradish, then pour on the vinegar, cold, after having spiced it however, as for peppers. Use plenty of spice, cover carefully, and let them stand a month before using them.

CUCUMBERS. Leave at least an inch of stem on each cucumber, and wash well in cold water. Put a layer of salt on the bottom of the keg, then a layer of fruit, and so on, finishing with a layer of salt. Cut a board so as to fit inside the barrel, bore holes here and there through it a half inch in diameter, put this board on the top of the pickles, with a weight of at least twenty five pounds on it, Each day take off the scum that rises. Keep in the shade for four weeks, when you can send them

to market or use them for home. If the latter, take out as many as you think you will use in a week, wash them well and after putting them in a jar, cover them with boiling hot vinegar.

PICKLED RED CABBAGE. Slice your cabbage, cover it with salt, and let it lie two days. Then drain it and put it in a pan, cover it with vinegar, and spice to your taste. Give it a scald, and, when it is cold put it in your jars and tie close up.

PICKLED GRAPES. Let the grapes be not quite ripe, put a layer of them in a stone jar, then a layer of vine leaves, and so on until the jar is full. Then take two quarts of water, and a pound of salt, and boil together, skimming well; take off to cool, and when lukewarm, pour the clear liquor on the grapes and and a thick layer of the leaves on the top. Cover close with a cloth, and let it set on the hearth where it is warm, for two or three days. Then take them out of the jar, and lay them on a cloth to drain, and cover them with a flannel till they are quite dry; then lay them in flat bottomed stone jars in layers, with fresh vine leaves between each layer, and a large handful on top. Then boil a quart of water and a poundof white sugar fifteen minutes, skimming it well, and putting into it three blades of mace, a large nutmeg sliced, and two quarts of white wine vinegar. Boil well together, and when it is cold, pour it on your grapes, covering them well with it. Seal well, and keep in the cool.

PICKLED MUSHROOMS. Use the smallest mushrooms you can get; put them in spring water, then rub them with a bit of new flannel, dipped in salt; throw them into fresh water as fast as you do them; then put them in a well tinned saucepan, and throw a handful of salt over them. Cover them closely, and set on the fire till thoroughly hot; then lay them between two cloths till they are cold. Put into jars, and pour on white wine vinegar which has been boiled with a blade of mace, salt, and ginger in it; also it must be cold when you put it on the mushrooms. In each jar put a teaspoonful of sweet oil.

PICKLED ONIONS. Peel the onions, and let them lie in strong salt and water nine days, changing the water every day; then put them into jars, and pour fresh salt and water on them, this time boiling hot. When it is cold take them out, and put them on a hair sieve to drain, after which put them in wide mouthed bottles, and pour over them vinegar, prepared the same as for mushrooms.

PICKLED CAULIFLOWERS. Take the most solid and whitest cauliflowers, pull apart in bunches, and spreading on an earthen dish, lay salt all over them. Let them stand three days; then put into earthen jars and pour boiling salt and water over them; let them stand all night, then drain them on a hair sieve, put into glass jars, and fill up with vinegar prepared as before.

TOMATO CATSUP. Take ripe tomatoes, and scald them just sufficient to allow you to take off the skin, cover them with salt and let them stand till next day, then strain them thoroughly to remove the seeds; then to every two quarts add three ounces of cloves, two of black pepper, two nutmegs, a little cayanne pepper and salt. Boil the liquor for half an hour then let it cool and settle. Add a pint of the best cider vinegar, after which seal it very tightly, and keep in a cool place.

ANOTHER WAY. Take a bushel of tomatoes, and boil them till they are soft. Squeeze them through a fine, wire sieve, and add half a

a gallon of vinegar, a pint and a half of salt, two ounces of cloves, four of allspice, two of cayanne pepper, three tablespoons of black pepper, and five heads of garlic, skinned and separated. Mix and boil about three hours, or till it is reduced to about one half. Bottle without straining.

THE CELEBRATED LONDON PICALILY.

So famous has the London Pickalily become that we determined to get the orginal recipe for making it. The recipe came in the first place from India, where it was made to perfection, by the natives. Take small solid cucumbers, some radish pods, and *sugar* beets; put them on a hair sieve, cover them with salt, and let them stand in the sun three days. Then put them in an earthen pot, in layers, and between each layer put a thin layer of the best mustard seed. Now take as much of the very best white wine vinegar as you think will cover them, and to every four quarts add one ounce of turmeric, or in that proportion, then put in a piece of pure gold, a coin like a gold dollar will do, and boil for an hour. Then pour it on the pickles while hot. Let the whole stand near the warmth for ten days, or till the pickles are of a bright yellow color, and most of the vinegar is gone. Then take two quarts of white wine vinegar, as before, or in that proportion, one ounce of mace, one of white pepper, a quarter of an ounce of cloves, the same of long red pepper, and nutmeg; beat all together, and boil for ten minutes in your vinegar, putting in also the gold piece. Pour it hot on the pickles, with four ounces of peeled garlic. Seal very close, and let it stand a little before using.

PICKLED ARTICHOKES. Boil your artichokes in strong salt and water for two or three minutes, lay them on a hair sieve to drain, and when they are cold, put them into narrow topped jars. Take as much white wine vinegar as will cover the artichokes, and boil it, putting in a blade or two of mace, a few slices of root ginger, and a nutmeg, sliced thin Pour it on hot, seal well, and put away for use.

CANNING TOMATOES. The cheapest as well as the best way of canning tomatoes, is to put them up in stone jugs, as follows.

Cook the tomatoes exactly as you would for the table; but put in no seasoning whatever. Heat the jug and pour the tomatoes into it while hot, of course, however having first cooked them thoroughly. Be careful to seal well, and keep them in a cool dry place, though they must not be allowed to freeze, and they will come out next Summer as fresh as you could desire them.

TO CAN TOMATOES WHOLE. Take thick meated, good solid tomatoes not too ripe; scald and skin them, then put them in a pan and pour boiling water over them. Let them stand on the stove till they are well scalded, and the water comes to a boil. Have your cans warm, put the tomatoes in, and seal securely. They will slice up the following July just like the fresh fruit.

In pickling do not use any brass or copper utensils. We deem it necessary to repeat this injunction as many persons are entirely unaware of the poisonous qualities of these metals when coming in contact with the various acids used in modern cooking.

SOUPS, AND STEWS.

REMARKS ON SOUPS.

When you make any kind of soup, especially any having herbs, or roots in, always lay the meat in the bottom of your pan or pot, with a lump of butter; cut the herbs and roots small, lay them over the meat, cover close, and set on a very slow fire, as that will draw all the virtue out of the roots and herbs, make a good gravy, and give the soup a very different flavor from putting water in at first. When your gravy is almost dried up, put in about the quantity of water you need, and which must be more or less according to the size of the meat, the strength you desire for the soup, &c When it boils, skim off the fat as it rises.

BEAN SOUP. Put the beans in lukewarm water over night, and when you do so put into the water some baking, or carbonate of soda. In the morning have ready your beef or pork, and vegetables, put into your pot, and do as directed above, then add your water, beans, etc., and boil several hours, the longer the better.

OX CHEEK SOUP. Break the bones of an ox cheek; or get the butcher to do it, and wash it in many waters, then lay it in warm water, and throw in some salt to bring out the slime; wash it well. Put two ounces of butter into a large stew pan, and lay the cheek in, with the flesh side down, add to it half a pound of the shank of a ham, cut into slices, and four heads of celery, pulling off the leaves of the latter, and washing the heads clean; cut them in with three large onions, two carrots, one parsnip, a few beets, cut small, and three blades of mace. Set on a moderate fire, for about fifteen minutes, then add the water.

ONION SOUP. Boil eight or ten large onions in milk and water; changing it three times, and when they are quite soft, rub them through a hair sieve. Boil a small chicken for gravy, with one blade of mace. Strain it and pour it upon the pulp of the onions; boil it gently with the crumb of a small, stale loaf, grated into half a pint of cream; add pepper and salt to your taste. A few heads of asparagus or stewed spinach, both make it eat well, and look very pretty. Grate a crust of brown bread around the edge of the dish.

PARTRIDGE SOUP. Take off the skins of two old partridges, cut them into small pieces, with three slices of ham, also small; and two or three onions sliced, with some celery. Then fry them in butter, until they are as brown as they can be made without burning; then put them into three quarts of water, with a few pepper corns. Boil it all slowly until a little more than a pint is consumed. Then strain it and put in some celery and some fried bread.

PEA SOUP. To one quart of split peas put four quarts of soft water, a little lean bacon, or roast beef bones, and a head of celery, washed, and cut in with a turnip. Boil down to two quarts, work through a colander with a wooden spoon, mix a little flour and water, boil well in the soup; slice in another head of celery, and pepper and salt to your taste. Cut a slice of bread in diamonds, fry them brown, put in the dish, and pour your soup over them, and serve.

STEWED OYSTERS. Put the liquor of the oysters into a saucepan with a little beaten mace; thicken it with flour and butter, and boil it three or four minutes. Then take a slice of white bread, toast it, and cut it in three cornered pieces; lay them round your dish, put in a spoonful of good cream, and then put in your oysters. Shake them round in the pan, but do not let them boil; for if they do it will make them hard, and cause them to look small. Serve up in small, deep plates.

MOCK TURTLE. Boil a nice calf's head for half an hour, then cut it into pieces, half an inch thick and an inch and a half long; put it into a stew pan, with two quarts of veal gravy, and salt to your taste. Let it stew an hour, then put in a pint of madeira wine, half a teaspoonful of cayenne pepper, truffles and morsels an ounce each, three or four artichokes, boiled and cut in slices. When the meat begins to look clear, and the gravy strong, put in half a lemon, and thicken it with flour and butter. Fry a few forcemeat balls, beat four yolks of hard boiled eggs in a mortar, very fine with a lump of butter, and make them into balls, as big as pigeons' eggs; put the forcemeat balls and eggs in after you have dished it up. A lump of butter put in the water in which you boil your artichokes, will make them boil sooner and also whiter.

FORCEMEAT BALLS. Take a pound of the fat of a loin of veal the same of lean, with six boned anchovies, beat them fine in a mortar; or on a good strong plate; season with mace, cayenne pepper, salt, a little shred parsley, sweet marjoram, some lemon juice, and three or four spoon fuls of madeira wine. Mix all well together, and make up into little balls which then dust with a little fine flour, and put them in the dish to stew, about half an hour before you serve it up. The green skin of a salmon's head is a very great addition to your turtle. Boil it a little, and then stew it among the rest of the things.

STEWED RABBITS. Cut the rabbits into pieces, and put into a large saucepan, with three pints of beef gravy, a pint of red wine, a large onion stuck full of cloves, a bunch of winter savory, a slice of horseradish two blades of beaten mace, one anchovy, a opoonful of walnut, or other catsup, half a lemon, and cayenne pepper and salt to your taste. Put on a close cover, and set over a gentle fire, and stew it for two hours. Then turn it into a soup dish, and thicken your gravy with a lump of butter, rolled in flour, boil it a little, and strain it over the rabbit. Garnish with lemon peel, cut like straws, and serve up.

STEWED PEAS. Wash a quart of young peas, put them into a stew pan with a quarter of a pound of butter, three small heads of lettuce cut pretty fine, five or six young onions, with a little thyme, parsley, pepper, and salt. Let them stew all together, for a quarter of an hour; then put to them a pint of gravy, with two or three slices of bacon or ham, and let them stew all together, until the peas are done enough; then thicken them up with a quarter of a pound of butter, rolled in flour.

AN AMULET. Put a quarter of a pound of butter into a frying pan, break six eggs, and beat them a little, and strain them through a hair sieve, put them in when your butter is hot, and strew in a little shred parsley, and boiled ham, scraped fine; with nutmeg, pepper and salt. Fry it brown on the under side, lay it on your dish but do not turn it; hold a hot plate over it long enough to take off the raw look of the eggs. Stick curled parsley in it and serve it up.

VALUABLE HOUSEKEEPING RECIPES.

BOILED WHEAT. It is not as well understood as it should be, among housekeepers, that plain boiled wheat, eaten with milk or molasses, is a most healthy and nutritive food. Take a quart of wheat, crack it in a mill, put in a pot with warm water, and let it stand on the stove several hours, then boil, and stir occasionally till it becomes thick, when you can stir in a handful of salt. If any is left cold, it is very nice sliced down, and fried in butter or dripping. If you prefer to have the wheat whole, instead of having it cracked, you must soak it several hours in tepid water, before boiling it.

PRESSED MEATS. Boil a chicken in a little water, until it is very tender, and the water is nearly all boiled away. Season highly with butter, pepper and salt; take out all the bones, and pack very tightly in a narrow, deep dish; and set away where it will become cold. When used, slice down neatly.

POTTED BACON AND VEAL. Cut your bacon and veal into thin slices, an equal quantity of each, then powder some dry sweet bazil and put into a stew pan, a layer of bacon, then a layer of veal; then some grated horseradish and sweet bazil; then a layer of bacon and veal, as before; then the herbs, and a little salt. Then squeeze in the juice of a lemon, and grate in the rind. Cover tightly, and bake for three hours, in the oven; take it out, drain off all the gravy, pour over it some mushroom catsup, and press down with a heavy weight, then put it into pots tightly covered, and keep for use.

TO KEEP MEAT FRESH. Cut the meat into slices as for frying pack it in a jar, with enough salt and pepper between each layer to make it palatable. Then put on the top a thick cloth. On this press a layer of salt half an inch thick. You can keep meat fresh this way for almost a whole month in the hottest weather.

CURING BEEF WITHOUT BRINE. Take seven pounds each, of sugar and salt, and four ounces of saltpetre. Pack your beef in a jar or small barrel, according to the quantity of meat you have, and sprinkle the mixture over it. Be careful to pack solid.

TO KEEP CREAM SWEET. Add a little white sugar to your cream, and then heat it slowly, and it will keep a long time.

COOKING EGG PLANTS. Sometimes the egg plant is used to season soups and stews, but the general way is to fry it. Cut the plant in slices across, and about half an inch thick; let them drain a little while, and fry a nice brown, on a griddle. Or you can fry it in a nice batter. It improves it very much also, if you peel the plant before slicing it.

POTATO YEAST. Boil and mash fine a dozen good potatoes: add one cup of white sugar, and a quart of boiling water. Let it stand ten minutes; then add a quart of cold water, and half a pint of yeast: bottle it.

WORKMAN'S BEER. Boil a pint of corn till it is soft, and add to it one pint of molasses, and a gallon of water. Shake well together in a jug, and set in a warm place; and in twenty-four hours you will have a

TO MAKE BAD BUTTER GOOD. There is no subject more interesting to ladies than that of butter; most especially in large cities and towns, where huxters, by combining together, force people to pay most enormous, and unjust prices for it. We have, therefore, gone to a great deal of trouble to obtain information about the various modes of manufacturing butter, and preparing it for market, so as to enable our patrons in the first place, to tell really good butter from bad, and in the next place, to make bad butter good. It must not be supposed from this that we can thus tell you how to make some of the wretched grease that is often sold for butter, into the beautiful golden lumps that are sometimes brought to market by honest farmers, because nothing but a miracle could accomplish that; but you can make very bad butter eatable, and very often just as good as that you pay three times the price for.

A conscientious dairyman will see that his cows are milked clean, and that his milk boys do not spit tobacco juice in the milk pans; and that lizards and snails do not creep into the standing milk, and get drowned in it

As soon as the milk is brought in from the cows it ought to be scalded; as that always makes cream better and faster. The churn should be as nearly as possible straight up and down; and the temperature between fifty five and sixty degrees. As soon as the butter has come, take it from the churn, immediately, and put it in a large wooden bowl; then put it in cold, soft water—rain water is the best—then pull the butter over gently with a wooden ladle so as not to break the grain, for if you do, your butter will be oily. Wash out every particle of milk, and season with the best salt. Set the bowl away until the next day, and when sufficiently cool, work the mass thoroughly, but without breaking the grain; and on the third day pack away if it has assumed the right color. Be careful that there is no milky water is left in it.

We have thus described the proper process of making the best butter, in order that every one may know how it is done. Now then, if you buy some butter that gets rank and strong, put it into a large dish with a very little baking soda: pour plenty of soft water, over it, and let it stand for several hours. Then work the butter thoroughly, so as to wash out all the milk, which is the reason of the rankness. Then break it up in small pieces, put them into another bowl, pour on cold water, work it a short time, and then salt it a little, and put it away for use. You will find it keep as sweet as a nut for a reasonable length of time. If you buy a few pounds or rolls of Roll or Goshen butter, and serve it in the way directed you will have most excellent butter, and at a price less than half what it would cost you in market. If you can afford it, the best thing you can do in Summer time is to buy a lot of good butter, give it a gentle washing, pack it away in stone jars, very tightly, and then pour over the top of it a brine made as follows: take some soft water, and boil it, then throw into it a good quantity of the best salt, and while it is cooling, stir it occasionally. When it is cold, pour it over the butter so that the latter shall be covered to a depth of at least three inches; then on the top of the water pour a little sweet oil, which makes a perfectly air tight film.

The salt for the butter is made as follows: the ingredients being more or less according to the quantity of butter to be salted. Two quarts of the best salt, one ounce of white sugar, and one ounce of saltpetre. Mix well together, and use one ounce of it to every pound of butter.

There is a mixture sold by dishonest market people, made of one half butter and one half lard, and called butter. Germans call it Schmaltz.

TO PURIFY RANCID LARD. Take an ounce or two of Chloride of soda, and put it into a gallon of soft water. Make it almost boiling hot, then put your rancid lard into it and let it boil for two hours, if it is a large quantity—that is many pounds— Then take it off, and set it aside to cool. When cold, take the lard off the water, give it a boil up by itself in the usual way, let it cool again, and you will find your lard just as sweet as when it was first new.

POTTED TONGUE. Boil a good, fresh tongue tender; trim off the skin and rind, weigh the meat, mince it very small, and pound it as fine as possible, with three ounces of butter to every pound of tongue, a small teaspoon of mace, half a teaspoon of nutmeg and cloves, and cayenne pepper to suit the taste. Beat the spices and meat well together, and then put away in your pots for use.

HOP YEAST. Pare four middling sized potatoes, put them in one quart of water. Put two handfuls of hops in a cloth, and put in with the potatoes to boil; put four large spoons of flour, half a teacup of molasses, a tablespoon of ginger, and a little salt in a pan together, and stir well. Mash the potatoes soft stir them into the pan, and when cool, add half a teacup of yeast. When it is done rising, cork it up tight in bottles, and put it away in the cellar for use.

HOW TO MAKE COFFEE. Nearly every one drinks coffee, yet not one in fifty really knows how to make it properly. The following is the way to bring out the best qualites of the coffee berry. In the first place keep your coffee in a tin can with a tight fitting lid, as you retain by so doing the caffeine, or life and essence of the berry. Roast your own coffee if at all possible, as you can invariably do it not only much cheaper but also better than the factory roaster does it. Be careful, in roasting, not to burn the berry, but roast it an even brown. The best *cafés* in the city of Paris, have a little pulverized sugar sprinkled over the coffee just before it is done roasting, for the reason that the sugar forms an air tight coating over each berry, and thus preserves the caffeine till the coffee is ground. The best way to make a real delicious cup of coffee is to grind the berries in the mill just before you wish to use it, not as some people do, the night before. It should not be ground to a fine powder, but into fragments a little larger than a mustard seed. Have your kettle of water boiling hot, put three quarters of the coffee you are going to use into the coffee pot, with a small quantity of the white of an egg; then pour on as much of the boiling water as you intend to use for the making; and boil briskly for ten or fifteen minutes. Then add as much milk as you intend to use for the morning's meal, or rather for the meal for which you are preparing the coffee, then add the rest of the coffee, put the pot on the hottest part of the stove and let it boil up to the top of the pot, but do not let it boil over; repeat this several times, then put the lid tightly on your pot, and set it down on the hearth for five or six minutes. Then serve out in your cups, and you will see what a delicious beverage you have.

TO MAKE TEA. This is another of the commonest and yet least understood things done in a household. Cheap tea is never good: this is a fact you can rely upon. For those who like a powerful tea and a sharp flavor, we recommend the best Imperial Green Tea. Put a teaspoonful in the bottom of an earthen teapot, and pour over it about three cups of boiling hot water; put on the lid, and set your pot on some part of the stove, where, while it will draw, it will not boil. Let it draw thus for

two hours. Serve into your cups with milk and sugar, for those who like it that way, but if you would taste the real flavor of it, and get that rough taste, which the connoieseur so much deligts in, never put milk or sugar in your tea; but drink it plain as they do in China. Chinese would laugh at the idea of drinking anything in their tea. Also, if you wish to keep the flavor of tea never use the tin tea pot which has come into such general use because the eartheh pots split and break so soon. You can use an earthen pot a lifetime, if, instead of setting it on the top of a hot stove you set it in a tin, or iron dish in which there is hot water. The best tea orcinaily is made by mixing equal quantities of Green and black together.

SPLENDID SOFT SOAP. Take sixteen quarts of lye of sufficient strength to float an egg, eight pounds of clean grease, one and a half pounds of resin: put the whole into a large kettle, and boil it. At first it is apt to rise, in which case add a little strong lye, and so continue to do until the materials are incorporated. Then remove it from the fire and add, by degrees, weak lye, stirring it at every addition, till the kettle is full. By trying this method, you will find you have an excellent soft soap.

A GOOD WHITEWASH. Take a clean, water-tight cask or tub, and put in a half bushel of lime. Slack it by pouring on boiling water sufficient to cover it five inches deep, stirring it briskly till thoroughly slacked. When this is done, dissolve in water, and add, two pounds of sulphate of zinc and one of common salt. These will cause the wash to harden and prevent cracking. A cream color may be made by adding to the above three pounds of yellow ochre. If to this wash glue be added, it will cause the wash to stick and not come off where touched. A half pound of glue will answer for a wash-tub full.

TO TAKE FRESH PAINT OUT OF A COAT. Take immediately a piece of cloth, and rub with the wrong side of it on the paint spot. If no other cloth is at hand, part of the inside of the coat skirt will do. This simple application will generally remove the paint when quite fresh. Otherwise rub some other cloth on the spot with your finger.

A GOOD BLACK INK. One pound extract logwood, one ounce bicromate of potash, one-half of prussiate potash and six gallons of water. Pulverize the ingredients, and heat boiling hot and stir thoroughly; then strain through a thin cloth. Half or one-fourth the amount can be made the same way.

BED BUGS—SALT THEM. Salt is a sure thing on bed bugs. Wash the articles and places invested with the bugs with salt and water, and fill cracks and crevices where the vermin hide; they will give no more trouble. They cannot abide where salt is. Another way is to take a feather and apply a little coal oil to the places where the bugs hide. This is a sure remedy.

MENDING BROKEN VESSELS. To half a pint of milk put a sufficient quantity of vinegar in order to curdle it; separate the curd from the whey, and mix the whey with the whites of four eggs, beating the whole well together; when mixed add a little quick lime through a sieve until it acquires the consistency of a paste. With this cement broken vessels or cracks can be repaired; it dries quickly, and resists the action of fire and water.

REMEDY FOR LITTLE RED ANTS. Place bits of the bark of hickory, or sweet walnut, wherever they haunt, and they will very soon disappear.

TO DRY CITRON. Cut the citron into slices convenient for drying and remove all the pits, then boil in water till you can pierce with a fork; take from the water and lay in a colander to drain. Take the rind of four lemons, pour a pint of boiling water upon them and let them stand over night; then add four pounds of sugar and place over the fire. When hot put in all the citron the syrup will cover, and let it boil till the fruit is clear, or the syrup has penetrated through it. Then drain and place on plates to dry, and add more of the fruit to the syrup till it is all used up. Dry the lemon and you will have fine candied lemon peel.

PRESERVING MILK. An easy way of preserving milk or cream sweet for a long time, or of removing the sourness when it has already come on, is to add to it a small quantity of common soda, pearl ash or magnesia, of the druggist shop.

ANOTHER. Put a little honey or molasses in the bottom of a bowl: fix it so that the ants can get into it easily, set it in the closet where they infest, and in a short time they will crawl into it. Then scald the bowl and repeat this a few times. You will get every one of them.

PASTE FOR CLEANING KNIVES. Make a mixture, one part emery and three parts crocus martis, in very fine powder. Mix them to a thick paste, with a little lard or sweet oil. Have your knife-board covered with a thick buff-leather. Spread this paste on your leather, to about the thickness of a quarter-dollar. Rub your knives in it, and it will make them much sharper and brighter, and will wear them out less than the common method of cleaning them with brickdust on a bare board.

TO CLEAN HAIR BRUSHES. Hot water and soap very soon soften the hairs, and rubbing completes their destruction; so use soda dissolved in cold water, instead. Soda having an affinity for grease, cleanses the brush with little friction. Do not set the brush near the fire, nor in the sun, to dry; but, after shaking it well, set them on the point of the handle in a shady place.

SPRUCE BEER. To ten gallons of water add one quart of yeast, five pints of molasses and a few drops of the oil of spruce. Put the above mixture into an air-tight cask, and shake it well. Open the vent and a quantity of air will rush out; when it stops, bung up tight and shake it again. It will be fit to use in a short time, but will soon be tart. If allowed to remain in the cask it will make good vinegar.

NEW ENGLAND CHOWDER. Have a good haddock, cod, or any other solid fish, cut it in pieces three inches square, put a pound of fat salt pork into the pot, set it on the hot coals, and fry out the oil. Take out the pork and put in a layer of fish, over that a layer of onions, and so on alternately until your fish is consumed. Mix some flour with as much water as will fill the pot, season with black pepper and salt, to your taste, and boil it for half an hour. Have ready some crackers soaked in water till they are a little softened, throw them into your chowder five minutes before you take it up. Serve in a tureen.

TO REMOVE VARNISH STAINS. This may be done by rubbing the stain on each side with wet brown soap; mix some starch to a thick paste with cold water; spread it over the soaped places, and expose the cloth to the air. If in three days the stains have not entirely disappeared, repeat the process.

TO DRY CHERRIES. Take the stems and stones from ripe cherries, spread them on flat dishes, and dry them in the hot sun or warm oven; pour whatever juice may have run from them, a little at a time, over them, stir them about, that they may dry evenly. When they are perfectly dry; line boxes and jars with white paper, and pack them close in layers; strew a little brown sugar, and fold the paper over, and keep them in a dry place; or put them in muslin bags, and hang them in an airy place.

TANNING SKINS WITH THE FUR ON. To tan a skin of any kind with the fur on, first take the skin and flesh it, which is done by laying on the round side of a slab, with the flesh side out, scraping it with the back of a drawing knife, until all the flesh is removed; then wash it thoroughly in soap suds until all the grease is removed, and rinse it in soft water. Then place it in a liquor made of one ounce of sulphuric acid, and four quarts of soft water. Let it remain in this liquor half an hour; or until the skin looks tanned. Then take it out, and work it dry; when it will be found soft and pliable. The Indians after a process similar to this do as follows. They dig a hole in the ground two feet deep: on the bottom of this they build a fire of dry, rotten willow, or cotton wood, mixed with dried cow, or buffalo dung. After the fire burns thoroughly, and emits much smoke, they stretch the skin over the top of the hole, fasten it down all around with wooden splints. After three days they take it off. This makes it soft even if it is soaked by the heaviest rains.

TO CLEAN WHITE KID GLOVES. Take a piece of white cotton batting or muslin, dip it in sweet milk, then rub it on a piece of castile soap, and rub on the glove. The best way is to put the glove on the hand, and get a friend to clean it. If you like, you can let the glove dry on your hand before taking it off; by which you will have a splendid fit.

SHAVING CREAM. Put half a pound of soft soap into a jar, and pour into it one pint of the best alcohol; place the jar in a deep pan of boiling water, and let it stand till the soap is all dissolved. Perfume it with any essential oil you like. This is a splendid article, especially for any one having a tender face. You can make a half or fourth of this quantity. Dip your brush in hot water, then slightly in the cream, brush your face briskly with it and you have instantly a rich lather.

HARD SOAP. Take three pounds of sal soda, a pound and a half of unslaked lime, and two gallons of rain water. Heat it boiling hot in a brass or copper vessel; then put it in an earthen pot to settle over night, carefully pouring off the top so as not to pass any of the ingredients; then take three pounds of clean grease, and boil until it is thick. Have a box ready, with strips of wood placed in it so as to make bars, pour the soap into this, and let it cool. Boil it well or it will not harden.

BLUING FOR CLOTHES. Take one ounce of soft Prussian blue pulverize it and put it into a bottle with one quart of clear rain water; add a quarter of an ounce of oxalic acid, also pulverized. One teaspoonful of this mixture is sufficient for a large wash and is better than indigo.

GRECIAN CEMENT. Take three pints of ash, three of clay, and and one of sand. Mix well with a little water, and apply it immediately. In a short time it will become as hard as adamant.

ANOTHER. This cement is transparent, and it will unite broken glass and china so firmly that the fracture can scarcely be seen. Melt a little izinglass in spirits of wine; add to it one fifth its bulk of water, and heat it gently. Be sure to mix it thoroughly.

TO TRAP ROACHES. There is nothing so universal in houses, nor nothing so disagreeable as roaches; and no plan of getting rid of the pests has ever been so successful as that which we give here. If you use poison, they crawl about your closets or die and decompose under the wash boards of every room; making a terrible smell, to say nothing of the danger of very young children getting them in their mouths. Get a porter, or any kind of a glass bottle, and, after putting a morsel of bread in it place it in the corner of the closet, on the flour, or in the chimney corner. Arrange a strip of wood from the floor to the top of the bottle, in such a way that the roaches can crawl up and fall into the bottle; which they are sure to do. Let the bottle stand undisturbed for three or four days, and you will be surprised at the number you have caught. Destroy them, and replace your trap, If only one escapes, however, your trapping is done, and in future the roaches will avoid the trap entirely.

TO KILL FLIES. Get some quasia chips from the druggist, put a few on a saucer or plate, pour over them some hot water, and sweeten with sugar or molasses. Set it in the places most troubled with flies, and it will kill them very rapidly.

ROSE WATER. Fill a bottle half full of good brandy, and then put in as many rose leaves, taking the cabbage rose in preference to any other, as you can get in. Cork the bottle up very tight, and put it away in a cool, dry place, let it stand a month or two before using it.

BLEACHING WHITE FLANNEL. Take brimstone, put it on a hot stone or iron that has a hollow place in it. Set it on the ground; take an old barrel knock out the bottom, and set it over the brimstone. After washing the flannel in soap suds, lay a stick across the top of the barrel, hang the flannel over it and cover it over with some old carpet to confine the smoke. When the smoke stops, take out the flannel, and dry without washing.

ANOTHER WAY. Wet the flannel in hot soapsuds; hang it in a barrel, under which place a pan of live coals; sprinkle some brimstone on the coals, cover tight and let it remain until all the smoke is gone.

GREASE SPOTS. Where detersive soaps cannot be obtained, the best remedy for taking out grease spots is to apply pulverized French chalk. The chalk, if not pulverized may be scraped on with a knife. Let it remain on the grease for several hours, then take it off and put on another supply. Repeat this till the grease is all gone.

TO TAKE OUT INK. The trouble with ink stain remedies generally is that, beside taking out the ink, they also take out the color of the article cleaned. The following remedy is free from that objection.

To half an ounce of oxalic acid add one ounce of distilled water, when it is nearly dissolved, add half an ounce of citric acid. Rub the ink stain with a bit of muslin dipped in this solution.

WATER PROOF GLUE. This is most useful to coat walls and ceilings to whitewash on. Put on a coating of glue, then wash it over with the following decoction. One part of powdered nutgalls, and twelve parts of water. Boil till about a fourth has evaported.

TO IMPROVE THE COLOR OF CLOTHES. Nothing is more important to ladies than the color of washed clothes. If you dissolve a little pipe clay in the water in which you wash your white clothes, it will clean them thoroughly, with only about half the usual amount of soap and labor expended; besides making them look as if they were bleached.

HOW TO TELL GOOD FLOUR. The first method of telling if flour is good, is by looking at the color. Good flour has always a straw tint pervading the white. Bad flour has a dead white color, with a bluish tint, and white specks all through it. The next method is to try the adhesiveness of the flour. Wet a little and knead it between the fingers; if it works soft and sticky, it is bad, but if it is stiff and plump, it is good; if you pinch up a little lump of flour dry, and throw it at the wall or some other smooth surface, it clings to it if it is good; but if it is bad, it will fall to the ground in dust. Flour which stands these tests is sure to be good.

THE CARE OF PIANOES. So large a number of persons now have pianoes that the proper care of these popular instruments is a matter of much importance. So having obtained the views of an experienced workman on the subject, we here insert a few paragraphs that will prove valuable in regard to preserving pianoes. First, be careful to keep your piano locked, and the key in your pocket, or some other secure place, as nothing disorders a piano sooner than to have everybody twanging and thruming on it. Next, keep the temperature of the room in which the piano stands, as even as possible, for the reason that any great change of temperature will put the instrument out of tune. Tuning is exceedingly important. Many, after buying a piano, never think of having it tuned till its tone becomes actually ruined, and its notes broken and discordant. This is a sad mistake, as the piano becomes completely deranged in a few years at farthest, merely for the lack of a little outlay. A piano should be tuned regularly at least twice a year; first when a fire is introduced into the room where it is kept, and again when the fire is removed. Your piano should never be allowed to get below concert pitch. If it is kept below this for any length of time, it will never come up to it again, without great labor, and perhaps not at all.

A piano should also stand with the ends north and south, as for some reason, not yet explained by Science, that position is said to improve the tones of the instrument. Many have doubtless noticed a singular fact connected with pianoes. Sometimes the instrument takes to jingling, as many express it. For years this remained a mysterious secret; the jingle would commence the moment certain notes were struck on the piano, and cease as mysteriously as it began. People became superstitious, and declared that they believed the instrument was haunted. And we believe the true cause was found out by a hired girl, who not heing of a superstitious turn of mind, began shrewdly to search for some physical cause for the strange effect. After a long search she was rewarded with the desired discovery. She noticed that when the piano jingled, a large, thin glass ornamental vase on the mantlepiece, which was near the piano, trembled. Boldly she seized it; and instantly the mystery ended with the jingle. A gentleman acquainted with the laws of Acoustics examined into the matter, and found the secret to lie in the musical properties of the glass, when the ornament was in a certain relative position to the piano. The proof was, the when position of the ornament was changed, the jingling ceased and when it was replaced, the sound commenced again; coming apparently, however, from the piano.

So, whenever you notice any peculiar sound issuing seemingly from your piano, do not condemn it as out of tune, nor suppose it to be haunted; but search around the room for some object that is capable of producing a musical sound, such as glass or china ornaments, or thin metallic ornaments. Change their position, and the sound ceases.

TO PRESERVE EGGS BY LIMING. Take a quart, or a gallon of quick lime, according to the number of eggs you have to put up, and after putting it in a large jar or earthen vessel, pour over it a gallon or more of water. Let it stand twenty four hours. Then turn off the water, and put in the eggs; small end down; filling the vessel if you like. Pour on the water again, cover up the jar and put away for use.

FINE FRENCH MUSTARD. Take a quarter of a pound of the best, fine, yellow mustard; pour over it enough vinegar and water, equal parts of each, to make a very thin paste; add a pinch of salt, and a bit of calimus root not larger than a small pea. Set it on the stove, and while it boils, stir in a tablespoonful of flour. Let it boil for twenty minutes, stirring it continually. Just before it is done stir in a small teaspoonful of honey. When cool, put it in bottles and cork very tight. This is the recipe for the real French mustard for which a very high price is paid.

PRESERVING THE TEETH.

Keep your teeth as long as possible, and above all never run to get a tooth pulled out merely because it happens to ache; for a sound tooth is just as liable to ache from the effects of cold, as your hand, or any other part of your body. You do not have your finger or foot cut off because it aches; neither should you part easily with a tooth, even an old and partially decayed one, as you can have it cleaned and filled. And, if you do have your teeth filled, have nothing used but pure gold; for the acids of the mouthwill destroy every thing but gold. As for the stuff called Osteoplastic, it will dissolve out of the tooth in which it is placed in a very short time. Should your teeth ache at any time, avoid all "toothache drops" and "pain killers," as they are invariably made of powerful acids, which kill the pain by killing the tooth, even if they do no other injuries. Apply hot poultices of the herb called Life Everlasting mixed with vinegar and indian meal. Keep them on hot, and they will break the cold in shorter time than anything you can put on. If the tooth ache very violently, get a bit of raw cotton, touch it in a drop or two of chloroform, and put it quickly to the tooth. Let it remain a moment or two. In using chloroform, or ether, or any of these volatile substances, you should be very careful; especially at night near lights, as the vapor will ignite instantly, and burn most horribly. But to return to our subject.

The best way to preserve the teeth, is to observe the following rules.

1 st: Before going to bed brush them well with lukewarm water, in which you have put a little salt. Then rinse your mouth thoroughly out with cold water.

2 nd: When you rise in the morning, rinse your mouth thoroughly with cold water, and after you have eaten breakfast, brush them with strong salt water.

3 rd: After dinner and supper rinse your mouth with cold water.

4 th: If you pick your teeth after eating, use nothing for that purpose but a bit of soft pine wood; as metallic picks invariably break the enamel, and thereby destroy the teeth.

5 th: Never scour the teeth with tooth powders, or charcoal, as they scub out the enamel. In Summer time the fruits and berries so generally used, stain the teeth, and they require now and then a gentle dentifrice; but very seldom. The use of strong salt and water in cleaning the teeth, is a sure preventive of decayed teeth aching, beside which it will invariably make the breath deliciously sweet and pleasant.

FAMILY WINES.

The wines sold now are so adulterated, and injurious to health, that it is far better for people to make their own wines. The following recipes can all be depended on as the best.

ELDERBERRY WINE. Over each gallon of berries, pour one gallon of boiling water. Let it stand twelve hours; then draw it off and boil it with three pounds and a half of sugar. While boiling, beat in the whites of a few eggs to clarify it. Then skim it clear; add half an ounce of pulverized ginger root, with some cloves and cinnamon to every gallon of the wine. After it has boiled a little longer, turn it into a tub, and when it is cool, add a toast rubbed well with yeast. Let it ferment a day or two; add a few raisins, and put all into a large jug or cask, after having rinsed it round with some brandy.

ANOTHER WAY. Take the largest stems from the berries, and put them into enough water to scald them. Measure the water when it is put in. After the berries are well scalded, strain them, and to each pint and a half of juice, allow one quart of water—making allowance for the water put in to scald them—and to every pint of juice add one pound of sugar. Put it all into the kettle again, give it a scald; and then strain it into a jar. When cold, toast a slice of bread, put hop yeast on both sides, and lay it gently on the surface of the wine. When it is done fermenting, put in a little bag some ginger, cloves cinnamon and mace, and hang it in the jar. After a proper length of time, remove the bag, and bottle your wine for use.

ANOTHER WAY. To three quarts of berries add three quarts of water; mash the berries, boil one hour, then add three pounds of sugar, and boil a half an hour longer. Put your spices in a small bag, and boil in the wine during this half hour. When nearly cold, strain into jars, put in a teacup of hop yeast. Let it stand till done working, which will be about two weeks; then strain again and bottle it for use. It will keep for many years; in fact it becomes better with age.

ANOTHER WAY. Scald and strain your berries; and to every two quarts of juice add two quarts of water: then add three pounds of brown sugar, and boil for one hour. Put it in a stone jar, and when cool, put in half a yeast cake; then toast a slice of bread, cover it with hop emptings, and lay it on the top. Let it work for ten or twelve days, and then bottle, and cork tightly.

CURRANT WINE. Press the juice from the currants, and to every quart of this juice add four pounds of sugar and three quarts of water Filter the water through the pressed currants, as it adds much to the strength. Put into a keg, the size of which should be so regulated that the wine shall just fill it. After it has done working, bung it up tight. Let it remain for six months, after which it may be drawn off and bottled.

BLACKBERRY WINE. Measure your berries, and bruise them. Then to every gallon add one quart of boiling water. Let the mixture stand twenty four hours, stirring it occasionally; and strain the liquor off into a cask. Then, to every gallon add two pounds of sugar. Cork up tightly, and let it stand in your cellar for one year before you open it for use. You will thus have a wine much better than ordinary.

RHINE WINE. Take one gallon of the Rhine variety of black grapes; or if you cannot get them you can use the real Delaware Grapes; and add one gallon of water, after bruising the grapes. Let it stand for eight days, and then draw it off. Now add to each gallon of wine, three pounds of sugar, stirring it in. Let it stand ten or twelve hours; when it can be bottled or barreled for use. If allowed to stand for a sufficient length of time, this wine will prove to be equal, in every respect, and indeed, three times out of four, superior to the imported wine.

VALUABLE DYES.

MADDER OR RED. Let the goods you wish to dye be thoroughly clean; then color with peach leaves and alum in water. Next, when they are dry, wash them in soapsuds, and dry again. Then take wheat bran and boil in water; stirring it to prevent burning; strain it, and add water enough to cover the goods, when put in. Soak your madder all night; and then put it in the bran water over the fire. Soak your goods in alum water, and put them in the madder solution. Keep them hot, but not boiling, for one hour; moving them constantly, to prevent them spotting. Let the articles remain in the kettle all night after it comes off the fire. One pound of madder is required for three pounds of goods; and the kettle in use should be copper or brass.

YELLOW DYE. Dissolve half a pound of sugar of lead in cold water, and in a wooden vessel. Have a vessel ready with potash water, and, after dipping the goods in the sugar of lead water, dip them in the potash water till the color suits.

BLUE DYE. Take an ounce and a half of prussiate of potash, and two ounces of copperas, each dissolved in four gallons of rain water, as warm as you can bear your hand in it. Put the goods into the copperas water, and let them stand ten minutes; then wring out. Put two tablespoons of the oil of vitriol into the potash water, put your goods in, let them remain till the desired color is produced, and then wring out without rinsing.

GREEN DYE. One pound of fustic, and enough water to cover two pounds of goods. Let the article remain in the dye for two hours. Then wring out and add to lye a sufficient quantity of the extract of indigo to make it the shade that you wish to have. Let your goods remain it this for about half an hour. Then wring them out and dry them.

BLUE FOR CARPET RAGS. For every five pounds of cloth, dissolve five ounces of copperas in sufficient water to cover the rags. Let it soak for half an hour, and then put them into a mixture made thus. Put two ounces of prussiate of potash into enough clear water to cover the rags. Let the cloth or rags stand in this for half an hour. Then throw the cloth or rags over a line to air: add three ounces more prussiate to the last water, give the rags another dip; then air again, and, meanwhile, add to the water two ounces of oil of vitriol. Strain, give the rags another dip, and, lastly, rinse them well out.

ANOTHER WAY. One ounce of prussiate of potash, half an ounce of oil of vitriol, and seven ounces of copperas. Put the rags or cloth into boiling hot copperas water, after which rinse in cold water. Then dissolve the prussiate in three or four gallons of warm water; stir in the vitriol, put in your cloth, and work well for about half an hour. This is enough for four or five pounds of cloth or rags.

TO DYE RIBBONS. Get some of the faded leaves of the dark, maroon colored hollyhock, single or double flowers; place a large handful in about a quart of water, with a piece of alum about the size of a hickory nut. Let it simmer down to about one half the quantity. Dip ribbons, silks, cashmeres, or woolens in this dye, and they will become the most fashionable shade of that beautiful color called Mauve. When you dye ribbons, you should wrap them up in a piece of white muslin, or linen, so as to dry gradually and evenly. The shade of the color may be lightened in depth by the addition of more water.

CLEANING VELVETS AND SILKS. Such delicate fabrics cannot be cleaned with water. And the only article that can be used for this purpose is benzole, which is sold by druggists. Many who use it however, are not aware of the proper way of doing so; and consequently, while successful in taking out the stain, or the dirt, they leave a dingy, or rough spot, which looks almost, if not quite as bad as the dirt or grease spot itself. Therefore, if you wish to be satisfied with the work, observe carefully the following directions for its application. Take two china or earthen bowls, containing the benzole, of which, also, you should have a plentiful supply. Now take the article to be cleansed, and holding it in a careful manner, dip the spot in one bowl and knead and squeeze it in the direction of the fibre, or perhaps it will be best understood to say lengthways of the fabric; but be careful not to rub or wring, as it is that which does the damage. Wipe the spot all in one direction, lengthways of the stuff; and use, if you have it, a piece of the same fabric. Wash in one bowl, and rinse in the other. Apply a hot iron when it is nearly dry. Velvets should be steamed after the benzolè has dried out. Let the benzole stand after you have done using it, so that all dirt may settle. Then it pour carefully back into a bottle, and keep for future use.

TAKING GREASE OUT OF WOOL. Many remedies which take grease out of ordinary goods, will not remove it from woolen fabrics. The cheapest and most effectual detersive in that case, is a mixture of one part of liquid amonia, four parts of alcohol, and an equal quantity of water. It should be kept in a bottle that has a glass stopper. Apply it to the spots with a piece of sponge; soaking the cloth thoroughly if the grease has been a long time on.

WHITENING CLOTHES WITHOUT BLEACHING. Put one ounce of oxalic acid into one pint of water. One cup of this is enough for one bucket of water. Put your clothes into this water stirring them all the while, and when you take them out rinse them. This mixture will not injure the finest fabric in the slightest degree.

TO KEEP OUT MOTHS. Many a valuable article of clothing, or furs, are destroyed by moths; notwithstanding the precautions taken to prevent it. We have never known of a single instance, however, of injuries being done to goods where the following course was adopted. Just before the season for wearing woolens was ended, a chest was prepared for them made very tight in the seams. On the bottom was put a layer of cedar shavings, among which were placed little bags of camphor. On this was laid a linen sheet. Each article was wrapped up in a sheet of white paper, and laid in the linen sheet. When all were in, the sheet was drawn tightly together, and caught round with needle and thread; and the chest was filled up with cedar shavings and camphor.

LEMON BEER. Commence early in the morning. Take two large lemons, cut them in slices, and put them into the pot or jar in which you are going to make your beer. Now take a pound of white sugar and put over the lemons. Add one gallon of boiling water, stand it away till it is cool, and then put in one quarter of a cup of yeast. Let it stand till it ferments. Bottle it in the evening in stone jugs; cork it tight. This is an elegant and refreshing drink in summer.

WASSER SOUP. Since finishing our Soup Department, we have received this recipe from a German lady, and having tested it, find that it is fully entitled to the merits claimed for it. It is particularly valuable where you are excessively fatigued, or the stomach is weak. In all cases it is extremely refreshing and strengthening. This is the recipe. Take a couple of slices of wheat bread, and break them up into fragments. Put them in a bowl; then break an egg over them, and stir well up with a spoon. When the egg is well mixed with the bread, put in a lump of butter as large as a walnut; make it a little salty, and add a gentle seasoning of pepper. Pour over it a pint of boiling water, and eat.

PARISIAN ENAMEL.

From time immemorial it has been the habit of women to make themselves as beautiful as possible. We are apt to make sport of this; but, if we look at the subject philosophically, we cannot fail to perceive that the desire on the part of females is a most wise provision of Providence.

The adornment of the figure and hair, with graceful drapery, and trinkets, and ribbons, affords ladies unlimited opportunities for the display of good taste and judgment, which are generally always turned to advantage. Not satisfied with their own abilities in beautifying themselves, the gentle sex has called in the aid of chemists and all other sorts of artists.

Powders and rouges for the complexion are the most important perhaps of the adjuncts to female loveliness. Many of these compounds, however, are of the most deleterious nature, corroding and destroying the tissues of the skin, and thereby making havoc of beauty in a very short time, instead of improving it.

The first thing perfumers and manufacturers of these stuffs do, is to puff the article by means of advertising, always selecting some fancy name, which they believe will induce ladies to purchase it. And in truth, as a general rule they seem to be correct in this matter. As in every other thing relating to fashion, Paris has also taken the lead in this business. Many years since, a poor perfumer of Paris, named Jerard, noticing the immense demand for pastes and powders to beautify the skin, resolved to make the subject a study of his life, in order that he might become rich. All his spare time and money were devoted to the labor. He studied chemistry in all its intricate ramifications, and mastered every detail. But all his efforts failed to make the desired paste. Finally, one night he went to visit a brother of the name of Email, a dyer by occupation. His object was to borrow money. While at the house, he saw Email cleaning his hands of a peculiar dye by washing them in a bowl of glycerine. The effect was wonderful; he examined Email's hands, and then embracing him, exclaimed: "Brother, brother, we shall be rich!"

The two studied the subject together, and in about six months from that time, Paris was wild over the discovery that Email and Jerard were

transforming old women into beautiful ones, and young women into perfect houries, by their art. Of course, there were now circulated the most extravagant stories of their magical skill; most especially as the brothers made their customers swear not to tell any one else the details of the operation.

Finally, Email and Jerard became most enormously wealthy, Empress Eugenie herself being one of their best customers; and becoming utterly worn out with their incessant labor, they were forced to employ other parties, and impart the secret to them. By that means it leaked out that the whole operation consisted of washing the skin thoroughly in highly refined glycerine, and then painting it exactly as ladies had always been doing before, with lily-white and rouge.

Of course there were immediately hosts of humbug imitators, who pretended to get up pastes that would accomplish the object in one operation without any trouble; that is, by being put on the skin once, claiming that it would not wash off, but would endure for years.

The fame of Jerard and his brother has spread all over the world, and in this country the fortunate brothers have hundreds of imitators, who, however, do immense harm not only to the skin, but to health also, with some of their villanous compounds. And, as ladies will insist on increasing their natural charms by the aid of art, we are convinced that we do them a real service by pointing out the only method by which they can do so without detriment. So we have obtained, with much trouble, the Parisian method pursued by the celebrated brothers.

Get from the druggist any quantity, that you may deem necessary for the purpose, of the very best and highest refined glycerine, pure, and without any foreign substance in it. After supper, or before bedtime, wash your face, and if you desire it, your neck, shoulders, arms and hands, in plain, hot water, as hot as you can bear it; then dry the surface thoroughly with a linen towel, and, dipping a piece of linen in the glycerine, apply it to the skin, rubbing it well on. This operation can be repeated as often as you have the leisure or inclination to do it. In a short time—such are the dissolvent and detersive properties of the glycerine—all dark spots, sunburns, and freckles will disappear, leaving the skin of an alabaster tint most remarkable, and bringing out the natural pink flush of the cheeks in the most beautiful manner.

And here we would advise ladies to stop, and not attempt any further beautifying by the application of lily-white or rouge; for, if you do not, you are almost certain to *overdo* it; and get your cheeks and lips too red and the rest of your skin too white. The application alone of the glycerine makes the natural complexion brighter and clearer; but it is *natural*, and therefore the more to be admired. If, however, you must use powders and rouge, use only the very best and purest lily-white and the real rouge, but very, *very* little of either.

TO PRESERVE THE HAIR. While on this subject, we will insert some remarks which our friends will find valuable in regard to the hair: the "most lovely vegetation of the human body," as a celebrated French physician very truly called it. Scarcely two persons' hair are alike either as to shade of color, or texture, if we may use the word. Some hair is extremely soft, fine, and silky, requiring no grease; while some is stiff, dry, brittle and wiry, and disinclined to lie smoothly on the head, without great quantities of pomatum being rubbed on it. Between these extremes we have various degrees of both kinds. In attending to the

hair, therefore, you must use your own judgment, and ascertain by observation what is the best for it. As a general rule, however, by following the annexed directions you will improve your hair very much.

Wash your hair at least several times a week with soap and water, rubbing the roots and scalp well; and be carefull to rinse it thoroughly in plain cold water. Then dry it with care, and, if necessary, apply a little pomatum made of beef's marrow, softened with a little leaf lard, and just sufficiently scented to take off the greasy smell. Then comb and brush it gently, being careful not to strain or break it, if it accidentally gets a little tangled. If it should become so tangled in some one spot as to refuse the efforts of the comb, the best plan is to cut the knot with a pair of scissors.

Once a month in winter, and in summer two or three times a month, it will improve the hair to wash it with bay rum. In the heat of summer the hair generally comes out a great deal, which is nothing, however, as it is always replaced with new hair and is a result of the heat. When the hair, however, falls out at the wrong time, it shows that it is weak, and requires strengthening. For this purpose many quacks have invented all sorts of deleterious nostrums, every one of which is some preparation of Cantharides that is highly injurious to the hair.

The best thing to apply is pure glycerine, in which you have put a few red pepper balls. The glycerine extracts a principle from the pepper balls, that is strengthening but not destructive to the hair; and you know exactly what you are using, which is not the case with the compounds you buy.

Ladies in washing the hair should tie it tightly a few inches from the end; and if they do so carefully, they can wash their hair just as thoroughly, and really with less tangling, than men can do.

A TOILET WASH. Ladies can make delightful toilet washes for the hands and face by the following method: Take a glass stoppered bottle; put into it the leaves or flowers of any plant you prefer the perfume of, and pour over them some glycerine, Let it stand for four weeks, by which time all the aromatic properties of the leaves and flowers will have been extracted by the glycerine. When you wish to use the perfume, pour a little of it into a bowl of water and wash your hands and face in it. This is a very delicate and elegant article.

HOW TO CRYSTALIZE FLOWERS.

One of the most beautiful and durable ways of preserving flowers is to crystalize them. It may be done as follows:

Gather the flowers before they are ripe, or rather, while they are a little green, and dry them in a dark room. When they are dry, dissolve one pound of alum in one quart of rain water. The flowers will, of course, have lost very much of their original color, but this you must restore by painting them, which must be done before you begin to crystalize them. Then make up the flowers into any desired shape of boquet and, holding and handling them carefully, dip them in the solution. Take them out and let them remain in the air for a minute or two, and then dip again. Repeat this operation until you have as much of a deposit on the flower you wish, and then frame them and put under a glass.

ANOTHER WAY. Take one pound of alum, put it in a deep dish, after breaking it in small pieces. Then lay your flowers on the alum,

secure them down, and pour over them one quart of boiling water. Keep the flowers under the water till it is cold, when you can take them out, and hang them up in the air to dry.

TO PRESERVE FLOWERS. Put a good quantity of fresh water, not too cold, in a dish, or vase; put into it a little clean mould or earth, and then add a few saffron leaves. Put your freshly cut flowers, with pretty long stems, into the water. Do not change the water; but, if possible, keep the dish and all under a large bell glass, and you may preserve the flowers for weeks in all their natural beauty and fragrance.

ANOTHER WAY. Choose some of the most perfect buds of the flowers you wish to preserve, such as are latest in bloom, and just before they are ready to open. Cut them from the bushes with a pair of scissors, leaving to each a stem at least three inches long if possible, and see that you do not scar or break the skin of this stem. Immediately after you cut the flowers from the bush, seal the end of the stem with Spanish wax. Lay the flowers away in a cool, dry room, where nothing can injure them, and when you notice the buds are a little shrunk, wrap each one up separately in a piece of white paper, that is perfectly clean and dry, being careful not to crush any part of the bud. Then lock all the buds up in a dry box or drawer, so laid as to be entirely separate from each other. In mid-winter, or any other time that you wish to have the flowers bloom, take the buds over night, or early in the morning, cut off the ends of the stems on your buds. Have ready a vase of cool, but not cold, water, in which you have put a little nitre or salt. Keep your vase now in a warmish atmosphere, and the next morning, or in the evening, you will have the pleasure of seeing the buds expand exactly as they would on their native bushes, displaying their most lively colors and exhaling their most agreeable odors. Persons who desire to follow this as a trade make a great deal of money, as these natural flowers are so much stronger than those raised in hot houses, that they command very high prices for use at suppers, parties, and even just for ornamenting mantels and centre tables. It is also a mournful pleasure to keep flowers off graves thus, to bloom in the Winter when the resting places of your loved ones are hidden beneath the snow.

TEA AND COFFEE. There are no trades in which more deception is carried on than the Tea and Coffee trades. Not only do the dealers here cheat and deceive in their goods, but, in addition, the people are obliged to suffer from the knavery of the natives of those countries from which tea and coffee are obtained. The Chinese and Japanese mix herbs and clays with their teas of low price, to give them the flavors of higher priced ones; and the South Americans and Spaniards adulterate their coffees with wild beans, that deceive all but the most experienced judges.

Dealers here buy up old teas that have done service at large hotels and boarding houses, dry them, mix them with dried herb leaves, prussian blue and alum; roll and toss them in a huge copper pan over the fire, and then, after packing them in papers to imitate the China papers, sell them under all sorts of such names as would make Chinamen die with laughter to hear repeated. Sellers of Prepared Coffees do the same thing.

The safest and, in reality, the most economical method is to buy and use no teas nor coffees except those highest in price. They are scarcely ever adulterated, and they will invariably go four times as far as those for which you pay half as much money. Beside which they are so much more satisfactory to use.

DOMESTIC MEDICAL RECIPES.

CONTAINING INFALLIBLE CURES FOR

RHEUMATISM, DIPTHERIA, CHOLERA, YELLOW FEVER, COLDS AND SORE THROAT, TOOTHACHE, FELONS AND BOILS.

In filling this department we have been very careful to take up no room uselessly with those learned lectures, which are generally put in such departments of books, and which are not of the slightest good to the reader. Through a number of years we have been collecting from Scientific men and practical people in every walk and condition of life, facts and recipes that are really of the utmost value to everybody. The domestic medical part of this collection we assert, without fear of contradiction, has never yet been equalled by any similar collection for real practical value and reliability in time of danger. Several of these recipes were secrets that were only allowed to be made public on the payment of a large sum of money. Our rule, however, is never to hesitate at paying amply for whatever is of undoubted value to the community at large.

THE GREAT GERMAN CURE-ALL. Some ten years ago, the learned German physician, Höerder, of Leipsig, discovered the following medicinal combination to possess the most wonderful curative properties. Until within a short time past he kept it secret, using it only in his own practice; but being finally convinced that it was a sacred duty to make it known to the world, he published it not only throughout Europe, but has also sent it to America, and we publish it in the Friend. Dr. Höerder writes us that two ladies ,who lost the use of various parts of their bodies after child birth, were entirely cured in a very short time by the use of this remedy. Other astonishing cures he also narrated. It is made thus.

One ounce of the oil of lavender, six ounces of pure sulphuric ether, two ounces of pure alcohol, and four drachms of the best laudanum. The proper way is to go to a good druggist, and get him to carefully make up the compound for you, and put it in a bottle that has a glass stopper, as the ingredients are very volatile and will evaporate rapidly.

This simple and yet wonderful remedy, will afford almost instant relief in liver complaint, consumption. cramp, costiveness, sore eyes, burns. dislocations, scalds, and in fact almost every ill of the flesh. In using it for sores, and burns, and also for the eyes, you must rub immediately around them instead of directly upon them. For any internal pains, you must take a teaspoonful now and then in some sugar and water, besides rubbing externally.

MUSTARD POULTICE. In making mustard poultices, people generally use far too much mustard, which is rather deliterious than beneficial. Whenever you have occasion for mustard poultices, make them as follows. Into about a gill of boiling water, stir a tablespoonful of the best yellow indian meal. Spread this on a cloth, and then over it spread a thin layer of mustard mixed with a little cold water.

CURES FOR CORNS. A hard corn is distressing enough, but a soft one is much worse. Scrape upon it a powder, composed half of French chalk and half of common chalk, and tie it up in a linen rag. Put on fresh chalk each day till the corn comes off; which requires a week.

CORNS BETWEEN THE TOES. These corns are generally the most troublesome, owing to their peculiar position. Wet them several times every day with hartshorn, and in a short time they will entirely disappear.

OLD CORNS. We have never known the following remedy to fail in removing the most obstinate corns, whether hard or soft. Take a little piece of common brown soap, put it on a bit of clean muslin or linen, and bind it on the corn. You will notice the difference in less than a day. Keep it on till it dries off, and then apply a fresh one, and so continue till the corn goes away.

WARTS. Nitrate of silver rubbed each day upon a wart will take it away in a short time. A mixture of powdered lime and the white of an egg, will also do it; as will likewise the juice of the herb, celendine.

CARROT OINTMENT This ointment, which has become so well known for its healing qualities, is made in the following manner. Take a large carrot; and grate it down to a pulp; then add two tablespoonsful of hog's lard. Stew it till the strength is all extracted from the carrot; then press it through a piece of thin muslin, while it is hot. Next put into it a piece of white beeswax as large as a small walnut, and stir it round continually, until the whole of the wax is dissolved throughout the ointment. This ointment is particularly efficatious in cases of burns, scalds, and boils; also for old and obstinate sores.

CERTAIN CURE FOR DIPTHERIA.

It is often truly, that desperate diseases require desperate remedies; though that can hardly be asserted of the annexed one, which, however nauseous, at least in idea, can be as surely depended on to cure diptheria as that the sun rises and sets.

We got it from an aged lady, who lived near us, and who never failed to cure every case of diptheria after the physician had given the patient over for lost. She excited the greatest wonder, and such was her stubborn crabbedness, that she would neither tell any one the recipe, nor sell it; though offered as high as fifty dollars for it. It was at last resolved to obtain it by stratagem, and two or three neighbors made up a plan among themselves, that one should feign the disease, send for her in a great hurry, and the others should watch her.

The plot was entirely successful; and though the old lady had a tremendous explosion of wrath at the discovery of her cherished secret, she finally acknowledged it, and consented to be appeased with a handsome present. The remedy is extremely simple; and doubtless some will say, equally dirty; but when any one you wish to save from that terrific disease, diptheria, is given up by the doctors, and every body else, give it to them and they are safe.

Take the *dry, white* dung of a dog, and after powdering it finely, mix it up with a little wild honey, give the patient a teaspoonful every half hour till the disease is broken, which will soon take place. The best way is not to tell the patient what you are giving at the time.

Of course you can try all other remedies before administering this one, as the case may not be a desperate one; but when all else fails, give it as quickly as possible, and the life is saved. There is another powerful remedy for diptheria, though we do not advise it as its effect on the stomach is so violent as sometimes to produce fatal strangulation. It is to dip the end of a feather in ipecacuana, apply round the roots of the tongue.

CURE FOR YELLOW FEVER.

Yellow Fever is one of the most dreaded scourges of our country. Its ravages, which are sometimes frightful, occur generally in the Southern States, though sometimes it makes its appearance in more northern latitudes. We have headed our article with the word "cure" when perhaps preventive would be more proper. By following the course laid down in the next paragraph, your life will be saved though at the same time you must go through the various stages of the fever. When you feel the fever coming on, remain perfectly quiet in the house, and clear the stomach thoroughly by taking at least two emetics made of mustard and water. Then go to bed, and get some one to bind on the sole of each of your feet a mackerel that has just been taken out of the brine ; it must not be soaked mackerel ; which being done, send for your physician, and let him prescribe such remedies as he shall consider proper for the succeeding symtoms. The fever will take its course, but if you attend faithfully to the precautions we have here given, you are certain to get safely over the malady. The gentleman from whom we obtained this most valuable of medical remedies, was an old sea captain, who used to sail between New Orleans and Havana; and he assured the writer of this article, that in the case of his own daughter, the mackerel came off her feet, after being on less than three hours, perfectly putrid; notwithstanding their excessive saltness when applied. Others were immediately put on in their places, and accomplished the object. He said it had never failed in a single instance. He obtained it from a slave woman in the Island of Cuba, while there in 1839.

CERTAIN CHOLERA CURE.

Equally terrible to the Yellow fever is that other fearful scourge, the Asiatic Cholera. But still, Science and Experience have enabled us not only to meet, but to conquer the monster. The principle of Cholera has never yet been properly explained to the masses of people. At certain periods the various effete humors of the body have to be thrown off by the body itself. This period is Spring and Summer, a fact that requires no argumentation to prove, if we will but use our eyes and our judgment.

The trees and flowers spring up and send out their sap, and buds, and blossoms; the ants come up from their earthy retreats, bearing the used-up stores of the Winter, and shedding their wings; the birds pull off their feathers; serpents throw off their skins ; and all Nature, both animal and vegetable, goes through this change. So does man. There is not a fruit nor an herb hardly of which we eat during this season that is not opening in its effect upon the pores, as well as the bowels. Animals, guided by Instinct, always cease to eat of such things as Nature has provided for this purpose, the moment they have enough; but man continues on, merely to gratify his taste, and thereby impeding Nature, he at once suffers. It is this that is the true cause of Cholera. Uncleanliness is not the cause, for we have known people to be carried off who were most scrupulously clean in person and habit. Dirtiness though of course, aggravates any malady. The matter that is thrown off by the bowels in cholera is the very essence of life the same as the blood of a main artery; and we are convinced that if it were to flow from the body as blood flows from an artery that is severed, life would become extinct in the same length of time. It will be noticed that as the blood runs from the body the latter becomes cold: the same is the case in Cholera. But the most noticeable coincidence, is the color of the face; the identical appearance that comes

over the face of a person bleading rapidly to death, also comes over that of one dying of cholera. Arguing from this, it becomes evident, that the first step, and in fact the only step, to be taken, in a case of cholera, is to stop the discharges that take place from the bowels; and yet to avoid doing this by violent remedies. The cessation must be brought about gently as well as rapidly, and the only way to accomplish that essential object is as follows.

Take a little raw starch, such as is used in washing; mix it with a little cold water, being careful that it is thick. Make enough to fill one tablespoon if the patient is grown up, or one teaspoon if a child. If a tablespoonful is made, drop into it ten drops of the best laudanum; if a teaspoonful, drop in five drops of laudanum. Take another spoon and stir the laudanum well through the starch; give it to the patient immediately.

Be careful to have your starch mixed thick like thick, stiff paste, so that when the laudanum is added, the whole will flow off the spoon like New Orleans molasses. If more than one dose is required make it fresh each time. If this simple remedy be employed in time; that is the moment the bowels become too loose nothing more than the one dose is needed; but if the pains have set in, three, and perhaps four, doses will be necessary, not more, however; as the worst case we ever saw, in 1832, yielded to four, yet collapse had nearly set in before we saw the patient. If the pain has begun, move very rapidly; give the dose, put the sufferer instantly to *bed;* no lying about on the sofa, or chairs, or settees, in hopes of its going off; the pain is sure evidence that the disease has firm hold of you. It may go away, but do not trust it. Wrap the patient up in all the blankets, and woolen things you can find; heat is what is wanted; make two poultices of yellow indian meal, each large enough to cover the whole stomach, from above the Navel down, and as fast as one loses its strongest heat remove it, put it into the pot again to boil, and let the other take its place. Put hot irons, or bricks, or bottles of hot water, wrapped in cloths, to the soles of the feet, up the outside of the thighs, and also to the loins, though if you have meal enough the poultices would be better yet. Rub the legs and stomach as hard as you can with old flannel, whenever the cramps are violent. Give the starch dose meanwhile every hour, or every half hour, as the discharges may render requisite.

This simple remedy leaves no bad effects in the system like the frightfully powerful drugs that are generally given to cholera patients; it can be given to the youngest and most delicate baby, the same as to the powerful man; and has the same instantaneous and beneficial effect on both.

Indeed it is utterly impossible for any one, baby, child, or adult, to die of summer complaint, dysenterry, diarhoea, or cholera, where this remedy is administered as we have directed. The dose for a baby is one teaspoonful, mixed as directed, and then three drops of laudanum added; the same, with five drops for a child of three to ten years.

THE GREAT FROST CURE. The following remarkable remedy was purchased from the discoverer, a physician of Stockholm in Sweeden at great expense; but its merits fully cover the outlay, as all will say who have occasion to use it. As its name implies, it is intended for the cure of frost bites and sores, though we firmly believe it will be found equally good for other sores. It is made as follows.

Take twelve ounces of mutton tallow, twelve ounces of hog's lard, two ounces of red iron rust—peroxide of iron—two ounces of Venice turpentine, one ounce of oil of burgamot, and one ounce of bole Armenian rub-

bed to a paste with sweet oil. Put the tallow, lard and iron rust into an iron kettle, and set it on the fire. Stir with a clean iron rod continually, till the whole mass becomes perfectly black; then add the other ingredients gradually, and still keep stirring till all are thoroughly mixed. Let it cool, and then put in jars for use. Put a little of this salve on a linen rag and bind upon the sore every day, until it is healed, which generally is in about four days, or less.

NEURALGIA. Where the pain is mostly in the temples and upper part of the face, the following will give immediate relief. Put two tablespoons of cologne into a small bottle with two teaspoons of fine salt, and shake well together. Apply it to the nostrils in the same way as you do a smelling bottle, and the pain stops at once.

TO CURE CROUP. Just before going to bed, grease the breast thoroughly with goose grease. and lay on it a double thickness of flannel. If the strangling comes on suddenly, mix Scotch snuff and lard together, spread on a piece of brown paper, and apply instantly to the breast, rubbing the throat meanwhile, with hot goose grease, or lard, or oil. Or you can do this. Dip a flannel in water, as hot as it can be borne, lay it on the breast, take salt butter, spread on a piece of brown paper, and apply to the breast and throat.

Salty butter rubbed on the throat and chest just before going to bed, is a most excelent remedy for sore throat; two or three applications being enough to effect a cure.

REMEDY FOR COLDS. This is another of the remedies to which we have applied the term infallible, and whoever has occasion to use it will agree with us in that regard.

Take three medium sized lemons, boil for six or eight minutes, take up on a plate, then slice them thin with a sharp knife. Put them and their juice into a brown earthen pan, and put over them one pound of clean brown sugar—the browner the better—and set the pan on the top of the stove so that the sugar may melt gradually. When it is melted move the pan to a hotter part of the stove, and let it stew for about three hours. Then take it off, let it stand half an hour, and then stir into it a small tablespoonful of the oil of sweet almonds. When cold it is ready for use.

Before this simple remedy the most stubborn cold and racking cough will give way in a few hours, and two makings of it drive the worst cold from the breast and throat; though one is generally sufficient for the purpose. A dose is a teaspoonful whenever you choose, provided you do not eat it up *too* rapidly, as it is very temptingly good. Stir it when taking it

REMEDY FOR BRONCHITIS. Take the dried leaves of common Mullein Plant, powder them and smoke them in a new clay pipe; be careful that no tobacco has been in the pipe. Draw the smoke well into the throat, occasionally swallowing some. Use it three or four times daily.

CURE FOR RHEUMATISM. Beat three fresh eggs thoroughly up together, add half an ounce each of oil origanum and spirits of hartshorn, and when these are well mixed, add half a pint of strong vinegar. Put all into a bottle, and shake well up every time you use it. On going to bed, rub the affected parts.

ANOTHER. Take common coal oil and mix some spirits of harts horn with it. Put it in a bottle, and shake it well up so as to cause a thorough co-mingling of the hartshorn and oil. Shake it well every time you use it. It should be rubbed briskly on the affected parts.

ANOTHER. Two pounds of hog's lard, one pound of mutton tallow, two ounces beeswax. Dissolve these ingredients in a vessel on the coals, or over a furnace. When thoroughly melted let it stand and cool; while cooling, add one ounce of the essential oil of wintergreen and two ounces of the essential oil of sassafras. Stir well. Rub the parts affected twice a day; first, in the morning and second, just before retiring. If the weather is cold, cover the parts with flannel and keep the feet dry.

CHILLBLAINS. These exceedingly troublesome things will be cured very quickly by laying on them a rag that is wet with warm water in which you have dissolved a large lump of saltpetre. Make the water as strong as possible of the saltpetre.

SORE THROAT. Steep some red peppers in cider, and use it as a gargle, swallowing a little occasionally. A better remedy, however is to gargle the throat with brewer's yeast.

FOR CHILDREN CHAFING. There is no greater agony to any infant than chafing, and though there have been all kinds of powders invented to prevent it, none have been really successful, something always being wrong in their composition. But the following can be invariably depended on to completely prevent, and also cure chafing, either in infants or adults. Get some Fuller's Earth from the druggist, powder it finely, and dust thickly on the chafed parts, twice a day.

CURE FOR RINGWORM. Take old-fashioned black ink, and spread it on the ringworm with a hair brush. Renew the ink every day. It is a sure cure.

CURE FOR TOOTHACHE. Dip a bit of raw cotton in a drop or two of chloroform, and thrust it into the tooth, if it be hollow. Let it remain about half a minute at a time, and then remove it.

CURE FOR EARACHE. The same remedy as the above; only do not allow the cotton to remain so long in the ear. Wet it, thrust it into the ear; count one, two, three, and take it out instantly. Then, after a quarter of a minute, repeat the operation, and so on, till you get relief. This simple remedy will act like a charm. If you have no chloroform, sulphuric ether will do instead. Keep both away from the fire and lamps.

TO CURE BOILS. Do nothing whatever with them, except bathe them frequently with hot water, as hot as you can bear it. Above all, avoid *squeezing* a boil, or any gathered sore whatever.

SORE EYES. The same remedy as the above—plain hot water, two or three times a day. We have seen the worst cases of sore eyes cured with it, after ointments, and salves, and waters had all failed. Hot water allays inflammation almost instantly; while cold water irritates.

DEEP CUTS. When you cut yourself, wash the cut well with hot water—*not cold water under any circumstances*—so as to clean it thoroughly, and bind it up with old clean rag, which do not open till the wound begins to itch. If the cut is very deep and severs an artery, send for a surgeon instantly, and meanwhile bind a handkerchief or cord as tightly as ever you can draw it; *between* the cut and the heart. If the wound is *below* the elbow or knee, bind the arm *above* the elbow; or the leg *above* the knee.

TO CURE FELONS. Get a piece of the rusty, or outside, end fat off of bacon or ham, and bind it on the felon. It will cure it within three days.

BURNS AND SCALDS. In case of bad burns or scalds, apply lime water and linseed oil in as large quantities as you can procure, and wrap in old linen rags.

CURES FOR POISONS. The most reliable cure for nearly all poisons, is plain, sweet oil, which has been known in the rattle-snake districts of Pennsylvania for years as a certain remedy for the bite of that venemous serpent. Swallow a tablespoonful of the oil, and bathe the wound with it also. If you swallow strychnine or arsenic, the same dose of sweet oil will cure you. It will also cure the stings of venemous insects. If you get lime or any matter of a corrosive nature in the eye, lift the lid and put in a drop of sweet oil on a feather, and it will relieve you instantly. If you swallow corrosive sublimate, take the oil and also the white of an egg. From its great value in all cases of this kind, we are of the opinion that it would effect a cure in cases of hydraphoba, though we have never heard of it being so used.

We have heard of many remedies that have been said to cure Hydraphoba, but we much doubt their efficacy. The most likely one is to cut out the bitten place *instantly* with a knife, tie a cord or something as tightly as possible round the limb, between the heart and the wound, and then bathe the latter well with spirits of hartshorn.

CURE FOR HEADACHE. If the headache be accompanied with sick stomach, take an emetic of one teaspoonful of table salt in a little water. After vomiting, take ten drops of hartshorn in a tablespoonful of cold water, and lie down for half an hour or so. If you have only headache, bathe the wrists and arms in cold water; the feet in strong, hot mustard water, and take the hartshorn only. Lie down, and your headache will soon leave you.

TO PURIFY THE BLOOD. The following drink is most excellent in the spring of the year to clear the blood. One ounce of hysop, one of elder blossoms, two ounces of mullein, four of liquorice root, one ounce of sage, two ounces of sarsaparilla root, five of juniper berries, one ounce of sassafras root, and one of liverwort. The herbs should all be rubbed fine between the hands. The sarsaparilla and liquorice roots should be chipped and the berries bruised. Mix all well together. Then put one tablespoonful in a vessel and pour over it three quarts of water; put it on the stove and *simmer* down to two and a half quarts. Take it off and let it stand till cold. Drink several glasses during the day. It is very pleasant and the best blood purifier known.

THE CELEBRATED GERMAN BITTERS. Take four ounces of ground bark of the prickly ash. See that it be fresh. Put it into a bottle and pour over it one pint of the best brandy. You can flavor it as you like, though we always think it best to have it plain. Various manufacturers of these bitters add oil of juniper, ginger, etc., in order that they may be able to call their bitters original. But the recipe we give is the real one. Take a tea or tablespoonful in a little water, morning and evening.

THE CELEBRATED GODFREY'S CORDIAL.

For many and many a year this most valuable and simple, yet soothing compound has been imported from England. The recipe for it was purchased at heavy expense, and many druggists now manufacture it from our recipe. In order that every mother may know how to make it, however, and thus save expense, we now publish the recipe:

Take one pint of plain, dark, thick molasses—not any of the refined, or syrup molasses—one pint of water, two ounces of the best laudanum, two ounces of the best alcohol, two ounces of the salt of tartar, and ten drops of the oil of sassafras. Shake these ingredients well together, and bottle for use. The total cost of all will be but a little over fifty cents, and yet you will have as much as you can buy at retail, from a druggist; for not less than *four dollars!* You can make half this quantity for about a quarter of a dollar, and thus, for what two small bottles would cost you, you will have two dollars' worth of cordial; which is a very great saving.

The above is the original recipe of Dr. Benjamin Godfrey, of London, who discovered this plain and simple remedy, which, beside being the only soothing cordial for infants, that can be used with safety, is also one of the best remedies for grown-up persons, for cholic, gripings, and looseness of the bowels.

All the various compounds that are manufactured for the purpose of soothing infants, are full of morphine, a most deadly poison; and we firmly believe, it is these villainous drugs that kill three fourths of the children who die during the first two years of their lives. But, in the Godfrey's Cordial, mothers have an efficacious, plain and simple remedy, which, by making themselves, they know is perfectly harmless. We have used it in our own family for many years, and would not be without it for any consideration.

For infants the dose is half a teaspoonful in the morning, and the same at night, just before you put them to bed. Or better yet, give the dose just before you put them to sleep, whether it is morning, afternoon, or night. After the child passes two months, the dose is one teaspoonful. If the bowels are bad a dose can be given several times a day, with the best effect. A tablespoonful is the dose for an adult.

LEATHER FLOWERS.

One of the neatest and most handsome arts that have been introduced of late to the attention of the public, is that of making boquets, wreaths, and ovals for ornamenting picture frames out of common leather.

THE LEAVES The first essential of any description of artificial flowers, is to have the leaves entirely correct both in shape and position, and tinting; and the next essential is to study the natural leaf thoroughly before you attempt to imitate it. If you wish to make a rose leaf, pluck a good, healthy branch from the bush, and observe how many leaves are on each sprig, how they point, and how they increase or diminish in size, nearer to, or farther from, the main stem.

Observe the same rules in regard to the flowers and buds. Notice how they are grouped together, and their relative positions on the branch to each other. And always recollect that there are distinct features between even species of the same flowers; and that this close studying of each will be of the utmost value to you in a botanical respect.

The articles you need in making leather flowers, are a fine, though blunt-pointed awl, strips of thin, stiff paste board, a small, very sharp-pointed pen knife, small, sharp scissors, some little pots and plates, brushes, wires of various thickness, and a smooth, soft pine board to cut on.

The leather you can either buy of a Shoe Finder, by the whole or half skin; or you can obtain the waste clippings of light, and lining leathers from a shoemaker. The first is by far the most preferable and satisfactory, as it is smooth and clean, while the clippings are crumpled and generally dirty. The patterns are made out of the paste board.

Have your patterns cut out very correctly; then lay the leather flat on the board, place your pattern on it, and, with the awl, carefully trace the outline. In this manner trace out as many as you think you will need, and then cut them out; taking great care not to let your knife slip, or you will spoil the edge of the leaf.

Now, with a sponge, wet the top of each leaf, using clean, cool water, though of course, you must not soak it, and then, with the awl, trace the veins of the leaf. And here you will notice the importance of studying the natural leaf, for in leather flowers the veining of the leaves is much more distinct than in any other kind. After the leaf is veined, give it the bend, or shape you desire it to have, and lay it carefully away to dry. Then take some gum shellac, and dissolve it in sufficient alcohol to make it sticky. Add to this mixture some burnt umber, and a little venetian red. The proportions of these last ingredients you must regulate according to the shade which you wish to make your leaf, and, therefore, we can give you no fixed quantities. Mix all well together, and then apply it to your leaves with a fine, flat-pointed camel's hair brush. Each additional coating that you put on will deepen the color, and you will, therefore, put on as many fresh coats as you think will do. Cut your wires into sizes and lengths to suit, using the thickest of course for the main branches. The surest way to get the flowers perfect is to cut out a pattern for each separate leaf and petal of each flower, Doubtless some will say this is too much trouble; but, if you wish to reach perfection, you must take pains and trouble with all things. Another matter in which you must use your own judgment, and be guided by the means at hand, is the forming of your flowers; that is, giving them shapes. With some of the more complicated flowers, such as large, double roses, dahlias, peonies, and marigolds, you will find it difficult at first, and, therefore, it is most advisable to begin with the simpler flowers, such as the wild, four leaved rose, honeysuckle, morning glory, heart's ease, and others of plain form. We give some general directions for such flowers as you will most likely use, especially for picture frames.

Bunches of Grapes are made by taking dried peas and stretching wet thin leather over them, twisting the ends, and cutting them off when dry Before covering the pea drill a hole through it, into which you may insert the wire twig. Roses are made of from twenty to thirty pieces, each one cut from its pattern, and the end of each glued to the centre of the stem, and to the edge of each other. When all are glued together, press the end of the finger down into the middle of the rose, which should be wet a little, and with the other fingers and hand, shape and arrange each leaf and petal. Twist a bit of leather on the end of the wire that is to form the stem, draw the latter through the centre of the rose till the bit of leather is tight down to the inside of the rose, then wrap thin, wet leather round the stem below the rose so as to keep the latter in its place, and hide the wire. After it is dry, wash it very carefully with the shellac, and put aside till the rest are done. For all hollow or bell shaped flowers you should have wooden moulds made so as to shape the flower perfectly without wrinkle. Flowers like lilies require a stitch or two beside

being glued in order to keep them securely to their shapes. Sew them before wetting and shaping them. Stamens of flowers are made by rolling thin wet leather once round a wire; and where several come in one flower, they are passed through the middle of it and the ends concealed in the the round bulb from which the flower springs. For acorns, which make a frame look very rich, it is best to use the natural acorn, as it is very like the leather in color, and would be extremely difficult to imitate. As the corn will fall out of the cup, however, when it dries, it is advisable to take it out as soon as you get it, put a little glue into the cup and then push the corn back tightly, and it will never come out.

When the whole boquet, or wreath is completed, give it a coating of mastic varnish, and it is completed.

Leather flowers are used mostly to ornament the frames of pictures, and where they are well made and properly arranged they are exceedingly beautiful. Some frames thus adorned bring as high as fifty dollars.

WAX FLOWERS AND FRUIT.

By many this is considered the most beautiful of arts; and it is at least in many respects. The main difficulty will be found in the painting of the flowers and fruits after they are moulded.

Moulding. This is the first operation, and requires some practice before you can do it well. Melt your wax and add to it a little powdered chalk to give it sufficient stiffness to prevent its falling, or sinking in of its own weight. Then pour it into your mould, and let it cool. Moulds are made by taking a lump of soft but well kneaded clay, rolling it out into a sheet half an inch thick, rubbing powdered soapstone very lightly and smoothly over the upper side, and then pressing it with great delicacy, but firmness of touch around the piece of fruit you wish to mould. Let it remain for a few minutes, and then, with a very sharp, thin knife, cut it in two equal halves, being careful not to cut into the fruit; take one half off, and on the outside of the other put a lump of clay, and when you have fitted it close on, trim it off square, take it off, put on the other half, do it the same way, let both dry hard, and your mould is ready.

Then, having your wax sfficiently melted to run slowly, but not to burn your fiingers, pour it into the mould, or rather into each half mould, and as you do so work it up round the sides and press it to the shape of the mould. When each half is filled with the wax, or to be better understood, when each half has a layer of wax all round it one eighth, or one half an inch in thickness, shave off the projecting particles of wax along the top of the mould so as to leave the edge perfectly clean and even, in order that when the two edges are joined together, they may fit perfectly.

Now break the clay carefully from off the wax, and after holding the edges of the latter to the fire long enough to soften some, bring them together with the greatest care, hold them firmly and evenly pressed for about some four minutes. Let it become cold, and trim off the ridge of wax that is formed by the joining of the two halves. The fruit is now ready for the painting and varnishing.

All fruits are moulded in this way; but all flowers and leaves must be carved from a pattern, and require, as do leather flowers, experience, and delicacy of touch and manipulation.

The wax that is used for making leaves and flowers, must have more chalk put into it than that from which fruit is made, as they require to be much stiffer to prevent their bending down and breaking. And where the leaves are very large or long they should have a backing of buckram. The wire that is used for the stems and branches of wax flowers should be brass.

PAINTING. This is the part of wax work that requires the most taste and judgment. You will need a box of the best ground colors in the dry powder, and several artist's leather brushes; these last you can make for yourself by rolling several strips of goatskin tightly up, and then shaving each end down to a fine, round point. One brush will thus answer for two colors. Having formed your flowers, and fruits, get your colors and put on the lightest first; because after you have them all grouped, if any shade be too light, it is very easy to deepen it by adding a touch of color, but should it be too deep, or staring, you cannot lighten it except at the almost certain risk of entirely destroying the whole flower.

In painting, as in moulding, the natural flower or fruit must furnish the pattern, if you desire to reach perfection; and the more closely you imitate it the nearer you will come to perfection. When you begin coloring the leaves, dip your brush in the green, and draw a heavy line directly down the middle or main vein of the leaf. Then, taking a little more color, spread it from the line, first to the right, and then to the left edge of the leaf. Put on additional coatings until you obtain the shade you desire. When tinting the flowers, start with the lightest color, and lay on from the centre toward the edges. In tinting fruit start the coloring from the middle of the flush, keeping the natural fruit always before you as a guide. Varnish, light mastic, is applied on fruit, that is to have a fresh, polished look; but as it peels and cracks in time, we would not advise its use.

COLORED WAX. Many persons prefer, instead of painting those flowers whose colors are full and direct, like the primrose, or court ear-drop, to color the wax itself by mixing the powdered colors with the wax, when melting the latter. You can buy wax that is aleady colored; but it is far more satisfactory to color it yourself, as manufacturers sometimes do it carelessly. By far the handsomest wax-work is the plain, pure white.

A beautiful ornament for a mantel is a cross, with oak and laurel leaves twining round it; while for a centre table, nothing is equal to two or three water lilies resting upon a plate of looking glass, the glass representing the water. All wax-work should be covered with a bell glass.

To make a plate of ice cream, mix some plaster of Paris with your wax, till it is about as thick as ordinary ice cream, have your plate ready, and with a large tablespoon, place the wax on the plate, by dropping, but do not smooth it, nor pat it down, otherwise it will not look at all natural.

SHELL FLOWERS.

This, more than any other of the arts requires taste in the selection of the various shades and tints of the shells. In regard to this, therefore, no book can give you direct instruction; but in choosing shells select those that are most even in color. The perfection of this art is in the choice of shells, and you will sometimes not be able to get some particular flower out of a quart of shells, though of course they will do admirably for some

other kind of flowers: so for those made of shells you must use wire, iron or brass, whichever you may please. Brass is more pliable than iron, and not so liable to break. Each flower and leaf is made upon a base or foundation of white kid leather or buckram. In the centre of this foundation piece fix two thin wires that are twisted together throughout their whole length, except about half an inch of the extremities. Part the wires at the ends, so that they resemble the prongs of a table fork; thrust these up through two small holes that you must punch through the centre of the foundation, about an eighth or a sixteenth of an inch apart. Now cross the two ends, bend them down, pushing each through the opposite hole, and twist them round the stem immediately below the foundation. In this way you have a firm foundation for your flower; an essential requisite in shell work.

If, now, you wish to make a rose or a dahlia, take a small, rather thick spiral shell of the deepest color of the flower, and fasten it in the middle of the foundation.

Previous to this, however, it is best to dampen the foundation piece, and bend it very slightly upwards. Then spread over it a thick coating of mucilage, made of one half gum tragicanth and one half clean, fine glue. On this sprinkle some fine cotton dust, not enough to cover it, but merely sufficient to catch on the shells and hold them more securely in their places.

After fixing the centre shell in its position, begin to fill in the rows with the other shells, selecting those of course which approach nearest in shape to the leaf of the rose, or dahlia. The shell is pushed down into the mucilage with the thick end, or head, foremost, and the thicker you wish your flower to be, the nearer must each shell come to a perpendicular position, and the thinner the flower is to be, the flatter must each shell be set. The inclination of all the shells must be regular, especially in making dahlias.

One of the surest ways to become proficient in shell flower work, is to take a natural flower often, and slowly pull it apart, leaf by leaf and petal by petal, and as you take off each one search for a shell that comes nearest to it in shape and shade. Lay each natural leaf and each shell together in regular order, and when you have done, make a foundation as described above, and make up a flower of the shells you have selected. In the way, if you persevere, you will very soon become exceedingly proficient in the art.

Fine flint-glass beads strung on wires, to imitate bunches of grapes, berries, and currants, form a very brilliant addition to a boquet of shell flowers, giving it life.

Sometimes it becomes necessary to fasten small shells on larger ones, in which case a cement is used, made of equal parts of white of egg, pulverized egg shells and isinglass. Some persons prefer to drill small holes in each shell and fasten them with wire brads. But, beside being clumsy and tedious, this is really not so reliable as the cement, the shells often working round on the wire and hanging loose.

Do not make shell flower boquets too large, as they become thereby unhandy to move and liable to be broken and spoiled.

Ladies can ornament work boxes in the most beautiful manner with fancy shells, and this really would be the most profitable way in which to practice the art, if you desire to make money, as such boxes constantly meet with ready sales at highly renumerative prices.

HAIR FLOWERS.

Among the most refined and fashionable circles, it has for some time past been prevalent to get friends to furnish locks of their hair, for the purpose of forming what are called Album Hair Boquets. Some of these are most superbly beautiful, not only in form, but also in the artistic combination of their various shades. And certainly there can be nothing more gratifying than such tasteful mementoes of those you love. For instance, what can equal the ever-present though voiceless reminder of a bunch of forget-me-nots made from the ringlets of a sweet, darling child, that has been taken from your bosom by Death. To very many this art must appear the most beautiful of all.

The first thing to be done is to rid the hair of its grease, which is done by boiling it in water in which you have put a little soda or lime—not too much of either. Tie a thread round one end of the lock, so as to hold the hair together. After it has boiled for about twenty minutes take it out, and spread it well apart so as to dry rapidly; when it will be ready for making up. For this purpose regular hair workers have wooden moulds that are turned and carved purposely; but as amateurs cannot always get these, it is best to make your own moulds of clay, tin, or wood, if you can carve the latter correctly, and finish its surface smoothly.

Suppose you wish to make a convulvus, or morning glory; take four or five locks of hair of the same color, or at least not more than a shade or two different, fasten them together at the top, or small end of the mould; which you have previously made ready. There must be a lock for each surface or division of the flower. Now take a fine comb, and with it and your fingers, bring the hair of each lock down evenly and smoothly to the edge of the mould, and when you have done so, touch the extremities with dissolved gum Arabic, using no more than what is enough for the purpose.

When all the divisions are done trim off the ragged ends round the bottom of the mould, which should then be drawn gently out of the flower. If it sticks, wet the gum a little with water, and it will come out easily. Then insert the extremity of the wire that is to form the stem, into the top of the flower, wind strands of hair round it to form the bulb its natural size, gum it it well, let it dry, and trim off carefully all straggling hairs, and the flower is complete.

All other flowers are made by doubling each lock of hair that goes to a petal or leaf, pressing it down flat with a hot iron, and gumming in the two ends to the foundation. If you wish to make a rose, bend the lock that is to form each petal, over a tin pattern that is cut to the shape of the petal, and gum it in its place on the foundation piece. Do not attempt however, to make a complicated flower like the rose until you have thoroughly mastered the simpler ones.

A very handsome ornament to frame in a glass is a wreath of leaves of various shapes with the initials of the person or persons you desire to remember, made out of hair, and placed directly in the centre. To make the leaves of a wreath like this, proceed as follows. Cut out of thin paper of the same color as the hair, the shape of the leaves you wish, including the stem. Then over one side of each spread a coating of gum, then lay the hair along it lengthways, and press it gently into its place.

When it is dry trim off the hair closely round the edges of the paper, and you have a most perfect and beautiful specimen of a hair leaf. In securing these leaves on the bristol board used for a foundation, be careful to arrange them so as to hide the paper on which the hair is gummed. Also, do not put on too much gum, so that none shall come up between the hairs and dry outside. A very thin coating of gum is amply sufficient to secure the hair in its place.

A withered leaf is made by crimping the hair with a hot iron wire in those spots where you wish it to look dead.

ORNAMENTING VASES.

Ornamental vases are much in demand at the present time, and, for many of the more elaborate ones, high prices are paid. The art of ornamenting them, however, is exceedingly easy and simple, and can be completely mastered in a few days by any young lady of ordinary intelligence

When you purchase your vases, examine them with the greatest care, so as to be certain that they are free from all uneveness, blisters, blemishes, or specks; as the least of these will spoil the appearance of your vase, no matter how you may attempt to hide them.

Next select such printed flowers, birds, or animals, as you desire to put on the vase, and cut them out with a very sharp knife. Take the greatest pains to cut them out evenly, so that the edge shall be perfectly clean and free from any nicks, or ragged scraps of white paper. After thus preparing your prints, arrange them upon a large board or table in such positions and groups as you would prefer to have on your vase, taking care of course, that the space in which you place them on the board or table, is the same in size or extent as as the superficial surface of the vase that is to be covered. When the arrangement is coompleted, take your vase, and divide its surface into four quarters in the following manner. Dip a thin cord or thread in softened or melted soap, lay it straight along on the table, stand the vase on it, as near the middle as possible, and, taking the ends of the cord, bring them together directly over the middle of the top of the vase. Holding them firmly in this position with one hand, pass the other hand along the cord, so as to press it against the glass, and leave a mark throughout its whole length. Let the vase then stand till the soap mark is dry, and then in the same manner as before make a like mark round the vase in the middle, so as to cross the other at right angles. The space in which your pieces are laid, should also be divided into four equal parts, the same as the vase.

Then take the first of your pieces, and laying it on the outside of the vase, in the same relative position that it occupies in the space on the table, and, with a pencil made of hard soap trimmed down to a point, trace the outline of it on the glass, as near as you can to the edge of the paper without touching it, however. Do the same with each piece, replacing them correctly on the table as fast as you do them. When you get this part completed, wipe the inside of the vase perfectly dry and clear of all dust or down. Then take the first piece, and spread over its face a coating of strong gum water, which must be so thoroughly clear as to leave not the slightest lump or speck on the surface of the picture. Wipe your hands very dry, take the piece and place it on the inside surface of the vase, directly behind the soap outline of the same piece on the outside.

Smooth it down without the slightest wrinkle by pressing it closely to the glass in every part of its surface. For this purpose use a silk handkerchief, provided you can insert your hand in the mouth of the vase. It it is too narrow for that, make a cushion, which must be fastened to a stick of sufficient length, and pat down each piece with it. A stout iron wire is preferable to a stick, as it can be bent to suit the form of the vase.

After the various peices are all properly gummed in their places inside the vase, take as much plaster of Paris as you judge will cover the inside of the vase to at least a quarter of an inch in depth. Mix the plaster with sufficient cold, clean water to make it like batter, pour it into the vase, and keep turning the latter rapidly but evenly, so as to cause the plaster to deposite itself in an even layer over every portion of the inside of the vase. This finishes the operation.

Plain plaster makes a purely white color; so if you desire any other color, mix the shade you wish in the plaster when making it ready.

THIS BOOK CONTAINS

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