

## Culinary.

"Man is a carnivorous production and must have meals."—BYRON.

**PUFFETS FOR TEA.**—Three eggs, one cup of sugar, two thirds of a cup of butter, one pint of sweet milk, three pints of flour, three teaspoonfuls of baking powder. Bake in muffin-rings and serve warm.

**FRIZZLED EGGS.**—Put a piece of butter the size of a hazel nut in a teacup, with a pinch of salt and a little pepper. Break in two eggs without stirring. Set in a pan of boiling water to cook. When the whites are set, serve immediately in the cup they are cooked in.

**MILK TOAST.**—Put a pint of milk into a spider, add a large tablespoonful of butter, and let the milk boil about five minutes. Have the bread toasted till very dry, but not burned. Put the slices in the milk and boil till quite soft. Remove to a dish and pour the milk over them.

**BAKED HAM.**—Soak a ham in cold water over night. Trim it neatly, and cover it all over with a thick crust of flour and water. Bake slowly eight hours. Remove the crust and skin; cover the top with fine cracker crumbs slightly sweetened. Place in the oven till the crumbs are brown. When cold, cut in very thin slices.

**STEWED VEAL.**—Cut a slice of the cutlet in small pieces, season it with pepper, salt, and, if you prefer it, a little grated lemon peel and nutmeg. Pour in as much water as will nearly cover it, let it cook slowly till about half done, then make a rich gravy with some pieces of butter rolled in flour, and add to the water it was stewed in.

**CREAM SAUCE.**—Put two tablespoonfuls of hot water with a teacupful of sweet cream into a saucepan; stir in one tablespoonful of butter and a little chopped parsley; set the saucepan into a kettle of boiling water, add a little strained soup stock, let boil, take from the fire and add a tablespoonful of butter. Then pour around the hot fish.

**NUT MACAROONS.**—Beat to a very stiff froth the whites of three eggs, then add a pound of powdered sugar, a little at a time, also a tablespoonful of Brown and Polson's cornflour. Have a pint of any kind of nuts finely chopped, and stir them into the mixture. Drop in large spoonfuls upon buttered tins, and bake in a moderate oven until the macaroons are a delicate brown.

**MACARONI.**—Simmer half a pound of macaroni in plenty of water till tender, but not broken; strain off the water. Take the yolks of five and the whites of two eggs, and one-half pint of cream, white meat and ham chopped fine, three spoonfuls of grated cheese. Season with salt and pepper. Heat all together, stirring constantly. Mix with the macaroni; put into a buttered mould and steam one hour.

**PLUM PUDDING.**—One quart of milk, six eggs, a quarter of a pound of seeded raisins, a quarter of a pound of currants, sugar to the taste. Beat the eggs and add them to the milk with the fruit. Pour it in a pudding dish, cover the top with slices of bread well buttered. First dip the bread in the milk, so it may be brown when it is baked. This is generally eaten cold. It may be flavored with lemon or vanilla.

**ENGLISH PUDDING (HOUR).**—One pound each of currants, raisins (stoned) and suet, one-half pound of citron, one cupful of molasses, one pint of boiling milk, one scant teaspoonful each of cinnamon, allspice and salt, one-half teaspoonful of clove, the same of soda and one nutmeg; six eggs, reserving one white for sauce. Boil six hours. Add flour to stiffen, so that a fork will stand upright in the mixture.

**POTATO SOUFFLES.**—Boil four good-sized potatoes and rub them through a sieve. Take one cupful of butter. Let them come to a boil in a saucepan. Add the potatoes, a pinch of salt, a little white pepper, and beat to a cream. Then put in one at a time, the yolks of four eggs, beating it well. Drop a pinch of salt in the whites and beat to a stiff froth. Add this to the mixture, stir in lightly and pour into a well-buttered dish. Bake twenty minutes. Eat with meats that have gravies.

**ALMOND WAFERS.**—One pound of sugar, half a pound of butter, one gill of milk, and flour enough to make a stiff dough. Roll very thin, and cut into squares, arranging the almonds on the top of each square just before putting into the oven; blanch the nuts by pouring boiling water over them, after which each brown skin can be easily slipped off; split the kernels, and arrange in the form of a star in the centre of each wafer.

**SPONGE CAKE.**—Beat whites and yolks of four eggs separately, add two cupfuls of powdered sugar. Mix well two cupfuls of sifted flour, one-half cupful of cornstarch and two teaspoonfuls of baking powder; add to the eggs and sugar. Pour over the whole, stirring briskly, one cupful of boiling water. Flavor. Bake in two pans about 1½ inches deep. If desired, spread blackberry or other jam between the cakes.

**CARROT SOUP.**—One quart rich, brown stock, one pint carrot, one teaspoon sugar, one teaspoonful salt, one-half saltspoon pepper, one small onion, sliced. Wash and scrape the carrot; shave off in thin slices a pint of the outer part. Do not use the yellow centre. Cook the carrot with the onion in boiling salted water to cover, till very tender. Rub the carrot through a squash strainer. Add the stock and heat again. Add the sugar, salt and pepper, and when hot serve immediately with croutons.

**WALNUT CAKE.**—One cupful of sugar, half a cup of butter, two cups of flour, half a cup of milk, the whites of five eggs, half a teaspoonful of soda, one half teaspoonful of cream of tartar, a very little salt, one teaspoonful of vanilla, one cup of walnuts broken in small pieces and floured. Mix the butter and sugar to-

gether, sift in the soda, add the milk, the cream of tartar and flour the vanilla, salt, walnuts, and, lastly, the whites of eggs, beaten stiff. Ice it, and lay halves of the walnuts around with frosting on it.

**ROAST ALMONDS.**—To half a pint of blanched Jordan almonds which are thoroughly dry, allow one tablespoonful of best salad oil; place them in a bright tin pan, and set them in a hot oven; stir them occasionally; when they begin to brown, sprinkle a little salt over them—not more than one-half teaspoonful. Let them brown a few moments longer, take from the oven and sift over them a tablespoonful of powdered sugar; when thoroughly cold, put them in an air-tight box, and they will keep crisp and good several days.

**CARAMELS.**—One cupful of grated chocolate, three cups of granulated sugar, a piece of butter the size of a walnut, with a teacup of hot water, a pinch of salt, and a teaspoonful of vanilla. These are the ingredients, and it is an easy task to boil them down to the consistency of candy. Stir constantly, and allow it to boil ten minutes only; try it in a cupful of cold water, and as soon as it is the consistency of thick treacle, pour into buttered tins; then with a silver knife stir it back and forth till you find it sugaring; cut into squares, and keep in tin boxes.

**CINNAMON CAKES.**—A cupful and a-half of milk, half a cup of sugar, half a cup of yeast, mixed with flour to make a sponge of fair consistency; let it rise overnight. In the morning, add half a cup of sugar, half a cup of butter, half a cup of currants or raisins. Set to rise again, and when light roll out to about half an inch in thickness. Sprinkle generously with sugar and ground cinnamon and spread with butter. Roll up closely, cut into inch thick slices, lay them on a buttered tin, and let them rise. When quite light moisten the top of each with milk, and bake brown.

**DRAWN BUTTER SAUCE.**—One pint hot water or white stock, one-half cup butter, scant, two tablespoons flour, one-half teaspoon salt, one-half saltspoon pepper. Put half the butter in a saucepan; be careful not to let it become brown; when melted, add the dry flour, and mix well. Add the hot water, a little at a time, and stir rapidly as it thickens. When perfectly smooth, add the remainder of the butter, one small piece at a time, and stir till it is absorbed. Add the salt and pepper. When carefully made, this sauce should be free from lumps; but if not smooth, strain it before serving.

**GLAZED NUTS.**—Remove walnuts from the shell in perfect state; with a fine needle pierce each nut lengthways through the centre, leaving an end of the thread hanging; prepare a syrup by boiling together one pound of granulated sugar and half a pint of water; let it boil without stirring until a drop of the syrup will harden instantly in cold water; just before removing from the fire add a pinch of cream of tartar dissolved in a little hot water; after taking from the fire, dip each nut, holding by the thread, into the syrup for a few moments, afterwards suspending them in a cool place, where they will not touch each other; leave them until perfectly hard, and if the syrup has been properly boiled the nuts will appear as though coated with glass.

## Prof. Wickle's Prize Graphological Examination.

### Special Notice.

The Ideal Wife Prize Examination closed on Dec. 15th. We shall continue to publish in this column the delineation of the different specimens of handwriting sent in for the Prize Competition until they have been completed. We will then publish the decision with the numbers to which the different prizes were awarded. No more specimens of handwriting will be delineated for this Examination. It will be useless for subscribers to forward them, as Competition closed, as above stated, on Dec. 15th, and we shall simply continue to publish those which were received on or before that date.

### Delineations.

459 This lady is above all things inordinately vain her mind is strong and her affection constant. She loves society but is rather apt to expect too much attention. Her writing shows affectation, but not insincerity. She is ambitious, merry, hopeful and very miserly.

460 This is the writing of a gentle homely girl, who is content, truthful, uncultured and reverent, she could be a very helpful wife to any man, and if her husband were capable of directing her mind and will wisely, she could develop into a very noble character.

461 Here I find the first study which shows a decided taste and excellence in music. This is probably a persevering and successful artist, but her nerves are troublesome, and her temper is in consequence uncertain. So far from being an ideal wife, she will probably remain single concentration, devotion, imagination and talent all run in the same track, and I only wonder how she ever took time or interest enough in this competition to write me a graphological study.

462 This is a brisk active and energetic woman, fond of lively company, and rather given to the pleasures of the table. She would doubtless make an excellent wife, but lacks refinement and tact.

463 Here is the ideal mother, if not the ideal wife, she has tenderness, firmness and good judgment, her hope imagination and reverence are large, and her patience plainly shown. She is fond of home and easily pleased and satisfied. She lacks go and ambition, and would perhaps be uninteresting.

## Correspondence.

The correspondence columns are open to all readers of the LADIES PICTORIAL WEEKLY. Questions relating to fashions, etiquette, literature or any subject of interest to our readers can be sent in for reply. Address correspondence editor in care of this paper.

**GRACIOSA.**—Your contribution was handed to me. In future, be kind enough to address your letter to the department you intend it to reach, I have no time to be postman for you. Your letter has to be sent from the office, all the length of the city to me, and by me carted back again. I have nothing whatever to do with the Playroom Editor, would not know him or her, should I see them on the street, and have no idea whether your contribution suits them, I know as little of the sketch and photo subject. Please ask those who belong to that department. This paper is run on business principles, and no one interferes with the work of their neighbor.

**CHIC.**—Read answer just preceding, my dear. I am asked by Cousin Ruth to tell you to. She will put your matter in the proper hands.

**NAIDA.**—Face bleach is a preparation like water in appearance. It needs to be used with care. It will certainly remove freckles and discolorations, but should not be applied unless the person using it understands the use of it perfectly. I have removed a troublesome freckle or mole from my nose in three days, which has been there as long as I can remember.

**JULIA JONES.**—1. I had rather not express an opinion. I don't do as you state, myself, but don't wish to force my convictions on others. 2. If I were you I should make a clean breast of the matter, tell your friend just what you have done, and ask his forgiveness. It won't be so hard for you to tell him, as to go for weeks in fear of his finding out, and when he does, to receive his upbraidings. Don't mind shewing that you are sorry, as I am sure you are, for you should feel both sorry and ashamed. I can't imagine why you did it, Julia.

**COSETTA.**—A pretty Easter card is a dainty painted blotter made in the shape of a butterfly, made in pale yellow silk and with the markings outlined in white and purple, it is able to challenge artistic criticism. You can buy silver wire for the long horns, that curl at the ends.

**JAMES MOORE.**—I don't at all agree with you about the masculine style of girls' dress this year. It is very much more feminine than it was some time back, when the stiff high linen collars and tailor-made suit gave a very stern effect to the most dainty damsels. Besides, you had better look at home, my boy, in this month's fashions is a corset for men, while beside it is an advertisement of health waists without bones or steels for ladies. I think Chappie is decidedly encroaching on Angelina's preserves in that instance.

**BABETTE.**—Baby blue is a clear light shade of blue, about the color of forget-me-nots. Yes, it is very fashionable.

**CYCLIST.**—A lady's riding dress may be gored or else pleated to a yoke. So many folds of serge close to the waist would be too warm and not healthy. The blouse is neat, worn with a belt. Once for all, no one can ride comfortably in corsets. Throw them away for good, my dear. You'll live longer and more happily.

**GREGOR.**—Mac simply means "the son of." Kill means a church, and Dhu means black or swarthy. I thought everyone knew the story of the Kilkenny Cats. They were so quarrelsome and fought so persistently, that they ate each other up, all but the tails. It is a reference sometimes made to very quarrelsome folk that they are like the Kilkenny cats.

**GRACE YONGE.**—It all depends on your occupation and usage. Some people cannot eat a full meal at mid-day, others suffer after dining late. I should think you would benefit by a mid-day meal, as you have rather an outdoor life. Never let your meal time pass, nor go hungry till you feel faint. It weakens the digestion sadly. For exercise such as you desire, I know of nothing better than the rubber exercising tube, which you can procure in this city.

**MOTHER-OF-SIX.**—I don't know what you can do for that poor little child. Do you allow him to read just what he chooses? Perhaps he has a bad companion who fills his mind with horrors. If I were you I should tell him a sweet story about angels and birds and flowers, after he was in bed, and impress him strongly with an idea of the heavenly Father's strength and care and love. It is indeed sad to think of a child losing his sleep nightly on account of bad dreams.

**BENEDICT.**—1. You can find a house near the cars for about fifteen dollars a month such as you describe, but you must go a little way out of the centre of the city. 2. You can get a gas stove which, with a patent cooker, will do admirably for two people, for about four dollars. It has two cook holes, and feeds from a tube attached to the gas burner. Get the plumber to put you on a second gas feeder just back of the cock which shuts off the burner, and put the rubber tube over that. He will understand how to fix it.

**GLORIANA.**—I cannot tell you how to apply for a place in the company. You might write to the manager and ask for an interview on private business. I think, if I were you, I should go alone, state my case, offer to sing for him, and treat the whole affair as a matter of business; which is, of course, just what it is. If the manager is such a person as you would care to work under, you will be quite safe; if he takes advantage and is familiar, you had better know it at once, and have nothing more to do with him. Of course, you know, young women who go on the stage with variety companies meet a good deal of the rough side of human nature, and receive many a shock if they are of refined natures.

**WIDOW BEDOTT.**—If you owned the property independent of your husband, before his death, the creditors can't come on you for payment of his debts. In the case you mention, I should certainly and decidedly refuse to pay. I don't think you are called upon to cripple yourself in the least to pay liquor bills, and particularly as you say the liquor merchant was asked not to supply your husband and persisted in doing so against the doctor's orders. Let him lose the account, it may teach him a lesson.

### He Had Them All Right.

A young man who was anxious to become a doctor, called on Coroner Levy of New York a few mornings ago and asked that gentleman for advice.

"Do you know anything about the human body?" asked the coroner.

"Yes; a good deal."

"Can you name the bones of the skull?"

This query rattled the young man badly, but he blurted out:

"I can't think of the names just this minute, but I've got them all in my head."

The coroner agreed with him as far as his last statement was concerned.