

A LESSON FOR LADIES.

WE listened, a week ago, says the Editor of the *Home Journal*, to a touching funeral sermon over the body of a young woman who had suddenly died in consequence of having fifteen teeth extracted. She was youthful, plump, active, full of vitality, and overflowing with vivacity, but her teeth, though good enough in quality, were not so comely in appearance as she thought desirable. To think was to decide with her; to decide was to act. Forthwith she proceeded to a dentist, and had ten defective masticators drawn. But this was not sufficient. She was resolved to have a complete set of artificial teeth in her mouth of solid make and handsome aspect. Five sound teeth should not stand in the way of the accomplishment of her desire. The dentist remonstrated. "Save at least your eye-teeth," said he. But no, she was confident she could endure the pain, and she would not be balked in her enterprise. Out came the teeth. She *did* endure the pain, and like a heroine. She went home rejoicing in her courage, and in the successful result of her adventure. But she little dreamed of the consequences. Being a woman of powerful will and vast self-control, she had nerved herself by an almost superhuman effort to the task set before her; but the reaction had yet to come. The over-strung nervous system, when it began to relax, gave way in a gush. Complete prostration followed. A long-concealed organic disease of the heart suddenly developed its mischievous character. Death quickly came upon her, two or three hours after her rejoicing, and before the teeth could be completed that were to beautify her mouth, her friends followed her corpse to the grave.

SOMETHING IN A NAME.

FOR a number of years past a quiet, respectable-looking man had been in the habit of periodically calling upon a well-known vest end tailor, with an order for "a suit of black." The mysterious customer would not leave his name, but as he paid cash down, and acted as his own porter, the discreet snip wisely refrained from bothering the "unknown" with needless questions. In the course of time the tailor was gathered to his fathers, and the business fell into the hands of a successor who could not, or would not, so readily bottle his curiosity. The "gentleman in black" made his appearance shortly afterwards, and the usual order was booked and paid for. "What name, sir?" inquired the bland proprietor. "Of no consequence," replied the "stranger." "I beg your pardon, sir, but I should like to know the name of one who has been such a good customer to the firm." "My name is not likely to benefit you," retorted the customer, somewhat angrily, "but as you are curious to know it, I'll tell you. 'My name is Calcraft, and you may send the things to Newgate when ready.' The tailor's curiosity cost him a good customer, as the "gentleman in black" has not been seen since. The best part of the story remains to be told. In despair at the loss of a ready-money customer the unlucky tailor by some means or other discovered the domestic retreat of "Mister" Calcraft, and on proceeding thereto made the pleasant discovery that the hangman was not his man. It is supposed that the "mysterious stranger" was an eccentric individual delighting in obscurity, and that he assumed the name of Calcraft as a mode of representing impertinent curiosity.

OZONE.—Ozone is said to be Nature's grand atmospheric disinfectant. It is a peculiar modification of oxygen, and is supposed to be that gas in a permanently negative state. In its action as a deodoriser, it closely resembles chlorine, destroying bad odours as effectually and almost as rapidly, but it has advantages over that gas. It is not irrepresible, and is considerably more manageable. Two sticks of phosphorus, each two inches in length, made very clean by scraping, if covered with oxide, and half covered with water, will yield in an hour sufficient ozone, in a room of 3,000 cubic feet, to be detectable by Seonbein's test in every part.

PASTIMES.

PUZZLES.

1. A traveller had to pass through three toll-gates; upon reaching the first he was asked for the toll, which was sixpence. He answered,—"If you will give me as much as I have in my pocket, I will pay you." The amount was given, and the toll paid. The same answer was given to the demand for payment at the other two toll-gates, with the like result. He paid sixpence at each of the toll-gates, and had nothing left. How much had he in his pocket at the first toll-gate?

2. A boy requested a farmer to permit him to go into his orchard to pick some apples. The farmer gave him permission provided that, in coming out, he left at the first gate half the number he had gathered and half an apple more; the same at the second gate, and the same at the third. When he had passed through the third gate he had one whole apple remaining, and did not cut any. How many apples did he gather?

CHARADES.

1. My first an interjection is,
Expressing wonder and surprise;
My second a diminutive,
Familiar to the merchant's eyes;
My third our every action still
Is prompting, or for good or ill.

My whole! behold is rushing on
With wild resistless force;
No voice can stop, no power can turn
It from its destined course;
Yet greatly useful is its might,
By skilful hands directed right.

2. I am a word of eight letters. My 6, 7, is an interjection; my 5, 2, 8, is part of the body; my 4, 5, 8, 7, is a brave man; my 8, 7, 1, 5, is an important part of a lady's dress; my 3, 2, 1, is a useful vehicle; my 1, 5, 2, 8, is a wild animal; my 4, 7, 6, 5, is a cavity; my 2, 8, 3, 4, is what ladies often are, and my whole is, or ought to be, an unhappy individual.

ENIGMAS.

1.
What force or strength cannot get through,
I with a gentle touch can do;
And many in the street would stand
Were I not as a friend at hand.

2.
I'm not of the world, I've no substance at all;
Yet, cut off my head, and you make me all;
How many soever their numbers may be,
Who with Pharaoh were drown'd in the depth of the sea;
Or all who have met on the battle-plain,
March'd from it in conquest, or slept with the slain:
All who live, all who die, if beheaded, I'm made,
And multitudes of them of me are afraid,
Though the most they can make of me is but a shade.

CONUNDRUM.

Why is a bee-hive like a spectator?

TRANSPPOSITIONS.

1. I am a word of five letters; cut off my tail, I am painful; transpose, I am a flower; drop a consonant and transpose, I am dug out of the earth. My whole is a Canadian town.
Montreal. Geo. B.

2. EHCCRRTPYO. Excites considerable attention.

3. KMWHATAAO. A weapon.

4. GAAMREIR. Desired by most.

5. QTUEETI. What all should know something of.

ANAGRAMS.

A collection of plants.

- | | |
|-------------------|-----------------|
| 1. A nut pie. | 5. A nicer air. |
| 2. Regina sum. | 6. On a tin car |
| 3. Love it. | 7. O a libel. |
| 4. Here's a seat. | 8. I call |

ANSWERS TO PUZZLES, &c. No. 5.

PUZZLES.

1. A your great (grate) be empty, put coal on (colon); if full, stop putting coal on (colon).
2. Great ease, little crosses before marriage; little ease, great crosses after.

TRANSPPOSITIONS.

1. Priests, Persist, Tripe, Sprite, Spirt, Spit, Pit, It, T.
2. Eye.

Montreal.

CHARADE.

SCRIPTURAL ENIGMA.

Naaman lost his leprosy in the Jordan; Gehazi, the servant of Elisha, found it. 2 Kings, chap. 5.

CONUNDRUM.

He becomes an ill literate (illiterate).

The following answers have been received:

Puzzles.—1, W. G.; C. M.; A. H.; Geo. B.; Nemo; 2, Geo. B.; Wm. G.; H. H. V.; Nemo.

Transpositions.—1, Johnnie; Geo. B.; H. H. V.; Nemo; 2, Johnnie; Wm. W.; Geo. B.; H. H. V.; A. H.; Nemo.

Charade.—H. I. M.; J. F.; A. A.; D. P. D.; Geo. B.; Johnnie; Wm. W.; Nemo.

Scriptural Enigma.—H. H. V.; A. H.; Ellen B. Nemo.

Conundrum.—H. H. V.; Martin F.; Nemo.

USEFUL RECEIPTS.

RAREBIT CAULIFLOWER.—Put into a frying-pan amidst boiling grease, a few small mushrooms or mushroom buttons, and the flower part of a cauliflower or broccoli, broken into sprigs. Sprinkle over them some grated cheese, and baste the whole well from time to time with the hot grease. This really is a delicious food, and very nutritious.

ITALIAN PUDDING.—Make a thick pap, and add a little salt; when boiled enough, pour it into a basin to get cold. Turn it out (it will be quite solid), and cut it into slices. Now take a large pudding basin, and put at the bottom a little grease and grated cheese, over these a slice of pap cake, then more grease and grated cheese, then more pap-cake, till your basin is full, ending with grated cheese. Cover with a lid, cook gently in an oven till it looks yellow, and serve hot.

N.B.—"THICK PAP" is made of Indian corn well boiled in milk, and salted with a pinch of salt. Instead of Indian corn, any flour-food will do, such as oatmeal, arrowroot, sago, &c., but it must be made thick, so as to be solid when cold.

ANCHOVY CHEESE.—Put a piece of cheese into a stewpan, and, when soft, mash it with butter or any other grease. Now add half a pint of water (hot or cold), a little salt, and an anchovy cut small. Boil the whole together, adding as much flower from time to time as the liquid will absorb. When you have got a thick paste, pour over it some eggs beaten up, and mix the whole well together. Lastly, pull your paste into small lumps, and bake in an oven.

FRIED COW-HEEL.—Cut a stewed cow-heel into pieces about two inches long, and put the pieces into a frying pan with bread-crumbs, salt, pepper, and a little minced parsley. You will require to have grease in the pan, and it should be boiling before you put your cow-heel in. About a quarter of an hour will suffice for frying. It would be a great improvement if you were to beat up an egg and dip each piece into it before you put it into the hot frying-pan.

FRICASSEE TRIPE.—Cut your tripe into small pieces and scald them. Then boil them with sliced onion, and when nearly done, shake them up over the fire with a little butter or lard, a pinch of flour, and a spoonful or two of any stock.

N.B.—Tripe fried in batter, or simply boiled in milk and water, is very much liked by many.

MEAT OMENTUM.—Take all the pieces of cooked meat you have, no matter whether boiled or roast, butcher's meat, poultry, or game—in fact, all the dinner leavings you can get together, and mince very fine. Put the whole into a stewpan with a little parsley, a few green onions, and mushrooms, if you can get them, one or two eggs beaten up, and a little of any sort of stock. Simmer for a quarter of an hour. Then take a meat dish, pour upon it a layer of your stew, a layer of bread in slices, another layer of stew, and so on, and heat in an oven. When hot, pour over it the rest of the stew hot, and serve up.