

BOOKS AND MAGAZINES.

History of the City of New York.

By Mrs. Martha J. Lamb. New York: A. S. Barnes & Co.

Parts 7 and 8 of this work have been received, bringing the narrative down to the execution of Leisler and Milborne in 1791.

Barnes' Popular History: One Hundred Years of American Independence.

New York: A. S. Barnes & Co.

Parts 7 and 8 of this history bring the reader through the administrations of Washington, Adams, Jefferson, and Madison.

Heavenly Carols.

By Isaiah Baltzell and E. S. Lorenz, assisted by Prof. J. H. Kurzenkne and A. A. Graley. Dayton, O.: W. J. Shuey.

This book contains over two hundred hymns with the music. It is intended chiefly for use in the Sabbath School. The hymns seem suitable for children, and the music is sufficiently lively. It also contains a series of lessons, which, if thoroughly mastered, will enable the student to read music for himself.

Primer for Pianoforte Playing.

By Franklin Taylor. New York: D. Appleton & Co. Toronto: Hart & Rawlinson.

This little book does not pretend to teach pianoforte playing without a master. The author admits that this art cannot be learnt from reading a book. The object is to supply explanation and assistance in the intervals between lessons. Taking for granted that the reader is acquainted with the rudiments of music, and can read music correctly as to notes and time, the manual supplies information as to systems of fingering, methods of phrasing, and rules relating to graces and ornaments, so as to assist the learner in attaining proficiency.

The Atlantic Monthly.

Boston: Houghton, Osgood & Co. April, 1878.

The article entitled "Italy Revisited" is a charming description of Italian scenery, architecture, and art, by Henry James, jr., one of the best of travel-writers. The papers on "Americanisms," begun in the "Galaxy" by Mr. Richard Grant White, are continued in the "Atlantic." Charles Dudley Warner in "A-Hunting of the Deer," describes the excitement of the hunt from the deer's point of view. Arthur G. Sedgwick contributes a good political paper entitled "The Lobby: Its Cause and Cure." The poetical department, always an important feature in this magazine, is well filled, and the fiction is of the highest order.

Belford's Monthly Magazine.

Toronto: Rose-Belford Publishing Company. March, 1878.

At the present time, when all eyes are turned towards the seat of war in the east, the opening article in the present number of "Belford's Magazine," will be read with peculiar interest. It is entitled "Glimpses of Constantinople," and contains lively descriptions of the Turkish capital and of the manners and customs of its inhabitants, with illustrations. Among the more solid and thoughtful papers we notice "Locke's Influence on Civilization," by Dr. C. B. Hall; "The Elements and Growth of Talent," by Elihu Burritt; and a critique on Shakespeare's Henry VI., by L. C. Allison, M.B. The lighter reading matter seems to be selected with care.

Good Will.

A collection of new music for Sabbath Schools and Gospel Meetings. By T. Martin Towne and J. M. Stillman. Chicago: Fleming H. Revell.

This collection comprises nearly one hundred hymns and tunes, most of which are new. The authors' idea of "a good Sabbath School singing book" as set forth in their preface is that it "should contain hymns which inculcate the truths of the gospel, inspire the heart with love for the Saviour, and teach no false doctrine." Such a book they say, they have endeavored to make, and in the hasty examination which is all we can spare time for, we do not observe anything to shew that they have not been successful. The music seems to be simple and natural, adapted to the sentiment of the words, and correctly harmonized.

Harper's Magazine.

New York: Harper & Bros. April, 1878.

There is no falling off in the variety and attractiveness of the reading matter or in the aptness and co-

piousness of the illustrations in this popular monthly. In these respects the April number even surpasses the average. The opening article is entitled "The American Clyde." The river that aspires to this distinction is the Delaware, and its claim to such a designation is founded on its iron ship-building, of which the article gives an animated description, accompanied by numerous effective illustrations. This is followed by an illustrated paper on Siena, the ancient rival of Florence, another on the Hartz Mountains, a scientific article, by Prof. Langley of the Alleghany Observatory, on "The Electric Time Service," and an important educational paper on "The Normal College of New York City." The Editor's Scientific Record supplies valuable notes on Astronomy, Meteorology, Chemistry, Anthropology, Zoology and Botany. The Historical Record deals with Congressional Proceedings, the Eastern Question, the Election of a new Pope, etc. The Editor's Drawer is as usual full of odds and ends of a humorous and amusing description. The number contains about a score of articles besides those which we have mentioned.

Eternal Hope.

Five sermons preached in Westminster Abbey by the Rev. F. W. Farrar, D.D. New York: E. P. Dutton & Co. Toronto: Clougher Brothers.

This book will doubtless be in great demand. So many contradictory statements have been made as to the bearing of Canon Farrar's late utterances on the subject of the eternity of future punishment, that people in general must be anxious to know exactly what he did and what he did not say, with all the reservations and qualifications whereby he may have guarded the expression of his opinions. The titles of the sermons are: (1) What Heaven is; (2) Is Life worth Living? (3) Hell what it is not; (4) Are there few that be saved? (5) Earthly and Future Consequences of Sin. Some of these sermons we have already noticed in these columns as they appeared in the periodical press. Besides the sermons the volume contains a "Brief Sketch of the Eschatological Opinions of the Church," with copious notes on "The teaching of Bishop Butler on the Future Life;" "On the translations of *Krinin* and *Hades*;" "On the word *Aionios*;" "How the opinion of Endless Torment for all who die unconverted is regarded by some of the best of those who have accepted it." "The Voice of Scripture respecting Eternal Hope." In spite of the learned doctor's antipathy to being classified, we rather think that the readers of this book will unanimously set him down as a Restorationist. In a literary point of view the work is of the highest order, and the publishers have done their part well as to paper, printing, and binding, the volume presenting an appearance at once chaste and attractive.

Oxford Bible for Teachers.

Toronto: Willard Tract Repository.

This beautiful edition of the sacred Scriptures is issued in four sizes. Pearl 16mo., Pearl foolscap 8vo., Nonpareil 16mo., and Minion crown 8vo. We have now before us a specimen of the largest size, bound in extra seal, lined with kid, and presenting an extremely rich and handsome exterior. These Bibles are prepared specially for teachers and students, and contain more information on scripture topics than any publication that we know of short of a regular commentary. The following list, though not complete, will furnish an idea of what the contents are in addition to the sacred text: Notes on the Old and New Testaments with analysis and summary of each book, Miracles and Parables recorded in the Old Testament, Miracles and Parables of our Lord, Names and Titles of our Lord, Prophecies relating to Christ, Special Prayers found in Scripture, Harmony of the Gospels, Missionary Journeys of the Apostle Paul, The Apostle Paul's Voyage to Rome, Jewish Sects, Parties, etc. Chronology of the Old Testament, The Divided Monarchy, Genealogy from Adam to Jacob, Supposed Chronology of the Acts and Epistles, Geography and Topography of Palestine, Natural History of Scripture, Ethnology of Bible Lands, Historical Summary, Symbols used in the Bible, Tables of Weights and Measures, Time and Money, The Jewish Year. Following these useful notes and tables we find a very full "Index to the Holy Bible;" Cruden's Concordance, complete; a Dictionary of Scripture Proper Names, with their Pronunciation and Meanings; and twelve beautifully executed Scripture maps. We know of nothing that has been omitted that would be serviceable to the teacher and that could possibly be supplied.

SCIENTIFIC AND USEFUL.

LEMON juice and glycerine, equal parts, are recommended as infallible in removing tan and freckles. For cleansing, softening, and whitening the skin of the hands and face, nothing can be better. Apply at night and wash in the morning.

YAN EE CAKE.—One and one-half cup of sugar; one egg; b. of butter the size of an egg; one cup of sweet milk; one teaspoonful of soda and two of cream-of-tartar; one pint of flour; flavor to taste. This cake should be baked in a four-quart cal.

ENGLISH BREAD SAUCE.—Cut some light bread in small pieces; boil sufficient milk with a good-sized onion in it to thoroughly soak it; mix and let stand awhile, then boil and add butter, pepper, and salt and a few black pepper-corns; take out the onion before serving.

STUFFED EGGS.—Boil them hard, cut them in two, remove the yolks, and beat them up with a little grated ham, parsley, pepper and salt to your taste; replace this mixture within the whites, cut the underpart a little so as to make them stand well on the dish, and serve them with white sauce.

SCOLLOPED CHICKEN.—Mince cold chicken and a little leaf ham quite fine, season with pepper and a little salt if needed, stir all together, add some sweet cream, enough to make quite moist, cover with crumbs, put into scollop shells or a flat dish, put a little butter on top, and brown before the fire or front of a range.

TO SERVE PLUM-PUDDING THE SECOND DAY.—Cut in slices half an inch thick. Make half as much sauce as the quantity named in the recipe herewith given. Put the slices of pudding into a nice stew-pan, and having poured over the hot sauce, let them simmer together till very hot through, when the dish may be served.

EGG TOAST.—Beat four eggs, yolks and whites together thoroughly; put two tablespoonfuls of butter into a sauce-pan and melt slowly; then pour in the eggs and heat without boiling over a slow fire, stirring constantly; add a little salt and when hot spread on slices of nicely-browned toast and serve at once.

A GOOD DISH FOR AN INVALID.—Warranted not to injure the well. Crumb crackers into a bowl—more or less, according to the size of the crackers. Pour boiling water, sufficient to soak them, over the crumbs. Break a fresh egg, and add quickly, stirring the whole rapidly. The boiling water cooks the egg. Season according to discretion, with salt, pepper, cream, or butter.

A SIMPLE METHOD OF TESTING THE PURITY OF MILK.

A German paper gives a test for watered milk, which is simplicity itself. A well-polished knitting-needle is dipped into a deep vessel of milk and immediately withdrawn in an upward position. If the sample is pure some of the fluid will hang to the needle, but if water has been added to the milk, even in small proportions, the fluid will not adhere to the needle.

TO FRY PARSLEY.—This when done as it should be, is one of the nicest as well as cheapest of garnishings. The parsley should be washed and dried in a cloth; then if one is the happy possessor of a wire basket, put in the parsley and hold from two to three minutes in boiling drippings; take from the basket and dry until crisp before the kitchen fire. It may be fried without a basket, but requires more care in so doing.

ORANGES FILLED WITH JELLY.—Select large oranges, and from the top of each remove with a sharp penknife a round piece the size of a quarter; then, with the handle of a teaspoon, take out the pulp, careful not to break the rinds, and throw them into cold water. Make jelly, using gelatine and the juice pressed from the pulp, which should be strained that it may be quite clear; color one-half of the jelly a bright rose color with currant jelly, wine, or a small quantity of prepared cochineal. When the jelly is somewhat cooled, drain, and wipe the oranges and fill them with alternate stripes of the two colored jellies. Each color must be allowed to set before the other is poured in. When the oranges are perfectly cold, cut them into quarters with a very sharp knife, and arrange tastefully in a glass dish with sprigs of myrtle between them.

ELIMINATION OF ALCOHOL FROM THE BODY.—A full account of Prof. Binz's researches on this subject is given in the "Archiv fur exper. Path." vi., p. 287. Supposing any considerable portion of alcohol absorbed into the blood to be eliminated without previous decomposition, it must escape through the kidneys, or the lungs, or through both the channels at once. Binz employed Geissler's vaporimeter for the detection of minute quantities of alcohol in the urine. A number of experiments showed that only a very small proportion of the alcohol taken (six per cent. at most) passes out through the kidneys. The breath is often supposed to smell of alcohol; but the smell noticed after any of the usual intoxicating beverages is really due to essential oils and ethers; it is not observed after a mixture of pure alcohol with distilled water has been taken. Binz concludes, that almost all alcohol absorbed undergoes oxidation in the system.

BEANS.—We must not forget beans, which abound so in nourishment. But they must be very thoroughly cooked. For bean soup they should be boiled about five hours. Seasoned then with cream, or butter, and with salt, they ought to be relished by everybody. However I may have seasoned this soup, my children always wish to add milk upon their plates. Baked beans must either be boiled until very soft before baking, or must be baked a long time—from three to six hours, if not previously very tender—with a good deal of liquid in the jar, or pan. Those who use pork at all, usually put a piece of fat salt pork in the dish of beans prepared for baking. But some of us very much prefer a seasoning of cream or butter. Split-pea soup, or common unsplit dried peas, boiled five to six hours without meat, is very nutritious, and much liked by many. I season it with salt, and cream or milk if I have it—the more the better—otherwise with butter.