

A MUSEUM OF RELIGIONS.—Great progress is being made with the building of a museum near the Trocadero Palace in Paris, for the exhibition of the magnificent collection formed by M. Guimet at Lyons to illustrate the different religions of the world. M. Guimet's collection was started at Lyons, but he has been induced to take it to Paris, and the Greco-Roman edifice which is being built for it will be a very large one, comprising as it will, in addition to the galleries in which the public will be admitted to view the collections themselves, libraries and studies for professors and other scientific men. The total cost of the building is estimated at about £40,000, a third of which will be provided by the Ministry of Public Instruction, and the remainder by M. Guimet himself, who has also taken upon himself the expense of moving the collection to Paris, which of itself is estimated at nearly £3,000. In one wing of the museum will be the Japanese divinities and the Mandarins, a kind of Japanese Olympus, the Egyptian divinities, and collections of Japanese porcelain, while the galleries which face the Avenue d'Iéna will contain the divinities of China, India, Greece, Italy, and Gaul. In another wing not built will be exhibited the divinities of Africa, Oceania, &c., while in another part of the building will be studies for the use of the persons employed to translate India, Chinese, and Japanese manuscripts.—*Times*.

THE QUEEN has just received a magnificent Jubilee present from the diamond-fields of South Africa, in the shape of an ivory casket, lined with curled ostrich feathers. The lid is mounted with gold finger-work and profusely studded with diamonds.

THE VISIT OF THE QUEEN TO SOUTHERN ITALY.—The *Cologne Gazette* hears that the English Consul at Naples has received orders to hire a villa near Amalfi for Queen Victoria, who intends to pass some time in Southern Italy and to spend a few days en route at San Remo.

ON THE APEX OF THE GREAT PYRAMID.

"The views from the Great Pyramid, though at all times sublime, vary with the time of day and night, and with the courses of the sun and moon. The first look is for Cairo. It is plainly visible, with its tall minarets and broad domes of glittering metal and colour, and beyond it the dark Mokkatam hills are seen. A forest of immense palms, far away upon the border of the Nile, marks the site of ancient Memphis; still farther south are the pyramids of Sakkarah, the great 'Step' pyramid, 'the father of pyramids,' among them. Farther on is the desert; on the right is the desert, in front is the desert, all around is a vast plain, now golden, now red, now in part black, now gray, changing as the sun changes, as the great shadows of the pyramids are projected upon it, or as the moon comes with its pale light and tones down the grand chromatic display. The only variation in the wondrous expanse comes from the mounds of sand here and there. These last change agreeably to the whims of the wind. Like draught-animals, at one moment they seem to be resting and waiting for their call to labour. Then the airy messenger comes and gives the word. At once the sand begins to rise in slender spirals. Body and strength are gathered as it continues whirling and ascending, until it towers aloft like a great black column. Now it is joined by a wild company impelled by the wind, and all hasten across the plain—all rising higher and higher, all wavering, spinning with awful velocity, until, their destination reached, they flare at the top like water-spouts, break and burst high in air, and are diffused—a terrible storm—upon the plain below. Woe be to man or camel on whom descends the awful weight! As far as the eye can see southward lies Egypt, the silvery Nile creeping along between the bands of emerald. Within view are over forty pyramids. At sunset, when all the neighbouring pyramids may be seen tinged by the red glare, and the approach of night is heralded by the intense, sharp-pointed shadows which fall upon the plain toward the east, the pictures come swooping along through the gulf which separates Cheops's pile from Chephren's. Then the scene is most dramatic. The sun gone down, the rising moon blanches all and shifts the shadows to the other side."—*Telegraph*.

LANDLORD AND PEASANT.

In Tuscany, where the *mezzeria* or system of division of profits between landlord and peasant prevails, the fate of the latter is comparatively happy. The *padrone* provides the cattle, pays the taxes, gives a house; the peasant "has a direct interest in the produce of the land, and in bad years his master helps him with grain, wine, oil, beans, maize, and other necessaries, often at a heavy loss to himself."

HOUSEHOLD RECEIPTS.

SCALLOPED POTATOES.—Peel, steam, and slice potatoes thin, same as for frying. Butter an earthen dish, put in a layer of potatoes, and season with salt, pepper, butter, and a bit of onion chopped fine; sprinkle with a little flour. Continue thus till the dish is filled; let it stand for half an hour, then pour over one cupful of milk. Bake thirty-five minutes.

LARK PIE.—Make a stuffing of chopped parsley, fresh mushrooms, minced lemon-peel, sweet herbs, the yolk of a hard boiled egg; stuff the larks, from eight to ten in number, roll them in flour. Lay some slices of lean ham in the bottom of a pie-dish, put the larks in, sprinkle them over with a seasoning of herbs, pepper and salt, and finely-chopped parsley, laying some slices of bacon over all. Pour in some good veal stock, fix on a good crust, and bake for an hour in not too hot an oven.

SMALL PASTRY CUSTARDS.—One pint of milk, one ounce of corn-flour, four eggs, two yolks, the rind of one lemon, about a quarter-pound of sugar, three drops essence of lemon. Boil up the milk, corn-flour, lemon, and sugar, take out the lemon rind, whip up the eggs, and stir in slowly. Line some patty-pans with puff-paste cuttings, notch the outer edge, nearly fill with the custard, grate a little nutmeg on the top, and bake in a moderate oven.

ROAST PIG'S HEAD.—The head must first be boiled until sufficiently tender to allow the bones to be taken out. After removing these, shape the head neatly, and skewer it together firmly; then mix some powdered sage leaves with pepper and salt, and sprinkle the mixture over it. Then hang it on a spit and roast it before a clear fire, basting it well while roasting. When done—which, if the fire is in proper condition, will take about half an hour—serve at once on a hot dish, pouring over it a good gravy. Apple sauce is the proper accompaniment.

LEMON PUFFS.—Powder and sift a pound and a quarter of loaf-sugar, and mix it with the grated rind of two fresh lemons. Then whisk the whites of three eggs to a stiff froth, and add gradually to it the mixture of sugar and grated lemon. Whisk all thoroughly together until it becomes a thick paste. Then cut it into pieces of the desired shape, handling the paste as little as possible. Place the pieces upon oiled white paper, and bake on tins in a moderate oven. Eight to ten minutes will suffice.

TOMATO RICE.—While sufficient rice is being boiled, put into a little saucepan three ounces of butter, which should be allowed to brown by very slow degrees; and when that rather difficult feat is accomplished properly—as, if it has the faintest tinge of "burn," it is spoiled—put into it a large breakfast-cupful of tomato-juice, which should be left to simmer for about a quarter of an hour. When the rice is nicely piled on the dish, throw the contents of the saucepan over it, and then place it in the oven for a few minutes, because it requires to be served exceedingly hot.

MINCED KIDNEYS AND MACARONI.—Boil four ounces of macaroni in veal broth; skin four fine fresh mutton kidneys, fry them lightly in butter, lift them from the stewpan, and mince them finely. Make a gravy in the same pan, adding a dessertspoonful of brown flour, half a pint of rich gravy, a couple of shallots minced, and a pinch of cayenne. Stew the minced kidneys in this gravy for ten minutes, when part of the macaroni, which should have been kept warm, may be mixed and tossed in the pan to absorb the gravy. Serve turned out on a hot dish, arrange the rest of the macaroni on the top, and pour hot tomato-sauce over.

ROLLED HERRINGS.—Choose herrings with soft roes. Scrape and cleanse the fish, split open, and remove the roes and all the bones. Dissolve some fresh butter, and steep the inner side of the fish in it; then sprinkle pepper and salt lightly over it, and roll up tightly with the fin and tail outwards. Roll it in flour, and sprinkle over it a little pepper and salt, and finally put a sewer through to keep the herring in shape. Have ready a good quantity of boiling lard, and fry the herrings in a wire basket. Take them up and set them before the fire, so that the fat may drain off them. Pass the roes through flour, sprinkle with pepper and salt, fry them brown, and serve with the herrings.

POTATO CHEESECAKES.—Take a few lumps of loaf-sugar—two ounces will be sufficient—and rub them upon the rind of half of a fresh lemon until all the zest is absorbed. Then pulverize the lumps, and mix the sugar with three ounces of boiled potatoes—the potatoes should be dry and meaty; then add to the mixture two ounces of clarified butter and the well-beaten yolks of two eggs. Now beat up the whole thoroughly, and add the white of one egg whipped to a stiff froth and stirred in lightly. Have some patty-pans ready, lined with puff paste; put enough of the mixture in each to half-fill them, and bake for twenty minutes in a moderate oven.