

and half a cupful of cream; simmer five minutes, and serve.

**MAYONNAISE SALAD DRESSING.**—Beat up well the yolks of two fresh, raw eggs, a teaspoonful of salt, and Cayenne to taste; mix with this, by slow degrees, four tablespoonfuls of oil, till it is about the consistence of cream, and then stir in gradually two tablespoonfuls of Chili or tarragon vinegar. This excellent sauce is frequently used for meat or fish salads; like all salad-sauces, it requires great care in mixing.

**POTATO SALAD.**—Potato salad is for all seasons, and accessible to poor and rich. It is simply made of cold boiled potatoes, sliced, and seasoned with oil, vinegar, salt, pepper, or any nice salad-sauce. Beet-root, or any other cold vegetable, may also be added as an improvement; and for ornament, any of the herbs of the season.

**SPICED PLUMS.**—Procure a pound of firm plums, place them in a suitable kettle and add to them half a pound of sugar half a pint of good vinegar, half an ounce of cloves (ground), and half an ounce of ground cinnamon. Simmer them over a slow fire for two hours.

**SAVOY CABBAGE.**—Cut the leaves the right size, taking out the large stems. Wipe the leaves if they are soiled, but do not wash them. Pack them in a jar, sprinkling some salt over them occasionally. Boil your vinegar and pour it over the cabbage, standing the jar in a bucket of hot water. Let it remain thus till the water cools. The jar should be covered immediately after the vinegar is poured into it, so as to keep in the season, and that will cook the cabbage sufficiently.

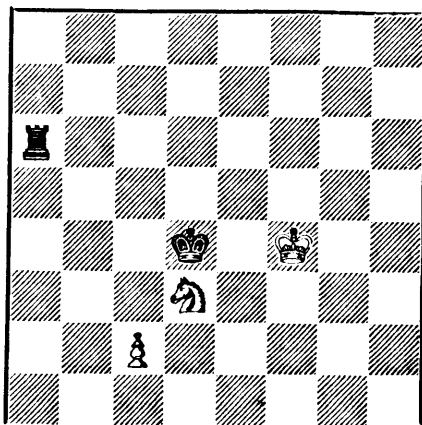
**TOMATO CATSUP.**—Skin a gallon of tomatoes; to this quantity take one tablespoonful of allspice, three tablespoonfuls of mustard, four tablespoonfuls each of salt and pepper and eight pods of red pepper. The ingredients must be made fine and then simmer slowly in a pewter or tin vessel for three or four hours. They must then be strained through a wire sieve and be bottled close. Use enough vinegar to have half a gallon of catsup when made. It may be used after two weeks, but it improves by age. Your sieve should not be too fine.

**PUFFS.**—Roll out puff-paste nearly one quarter of an inch thick, and with a small saucer, or tin cutter of that size, cut it into round pieces; place upon one side raspberry or strawberry jam, or any sort of preserved fruit, or stewed apples; wet the edges, fold over the other side, and press

it round with the finger and thumb; or cut the paste into the form of a diamond, then lay on the fruit, and fold over the paste in such a manner as to give it a triangular shape.

## CHESS.

### Problem No. 4. Black.



White.

White to play and mate in three moves.

White.—K. at K. B. 4th. R. at Q. R. 6th.  
Kt. at Q. 3rd. P. at Q. B. 2nd.

Black.—K. at Q. 5th.

### VARIATIONS IN THE OPENING OF GAMES.

#### PHILIDOR'S DEFENCE.

White.

Black.

- |                      |                  |
|----------------------|------------------|
| 1. P. to K. 4th.     | 1. P. to K. 4th. |
| 2. K. Kt. to B. 3rd. | 2. P. to Q. 3rd. |

This second move is frequently adopted, and preferred by many to Q. Kt. to B. 3rd. Staunton's "Chess Praxis" says "it may be adopted without entailing any other disadvantage than that of a somewhat cramped opening." White has two good methods of continuing the attack; in the first place—

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|------------------------|----------------------|
| 3. P. to Q. 4th.       | 3. P. takes P.       |
| 4. Q. takes P.         | 4. Q. B. to Q. 2nd.  |
| 5. Q. B. to K. 3rd.    | 5. Q. Kt. to B. 3rd. |
| 6. Q. to Q. 2nd.       | 6. K. B. to K. 2nd.  |
| 7. K. B. to Q. B. 4th. | 7. K. Kt. to B. 3rd. |
| 8. Q. Kt. to B. 3rd.   | 8. Castles.          |
| 9. Castles (K. R.)     |                      |

The game is about equal.