

piece. Nothing more disheartening than to have half a dozen sorts lying around for weeks. Keep at it resolutely, Sophie, no matter how strong inclination sets the other way.

'You will conquer, never fear,
If you only persevere.'

Sophie received the suggestion very well, and set to work to finish her new striped calico dress, as that was what she needed most. She sewed in the sleeves, and set on the buttons, and changed work with auntie, while she worked the button-holes. All was finished except the pocket, and then Sophie declared herself too tired to sew any longer that day:

"I can put the pocket in at any time, auntie. It would not take ten minutes."

"That is one very good reason for finishing it off now. Ten minutes longer work will not make much difference with you, but it will be a great satisfaction to know that the dress is fairly finished."

Good counsel prevailed, and Sophie ran up stairs for the material to make the pocket of, and when it was completed she shook out the folds with a look of real pleasure, such as her face had not worn for many a day. She learned a good lesson, too, that many young girls could profit by.—*Selected.*

SELECTED RECIPES.

CHICKEN SALAD.—Boil till tender three plump young chickens, take off the skin and remove the flesh from the bones. When this is cold, cut it with a sharp knife into half inch pieces, (do not hash it) and scatter over it a teaspoonful of salt. Then take the yolks of three hard-boiled eggs, and with a wooden salad-spoon rub them into a creamy paste, with six tablespoonfuls of sweet olive oil, six of sharp vinegar, one of made mustard, one of salt, one of pepper, and quarter of fine Cayenne; add to this the yolks of three raw eggs, well beaten, and cover all close till needed. Cut your celery in pieces the size of your chicken, mix it with the chicken in a large bowl, and only mix with the dressing just before sending to table. Ornament with green sprigs of celery, and whites of eggs cut in rings.

EVE'S PUDDING.—Take half a pound of grated bread crumbs; six large tart apples, chopped fine, four ounces of brown sugar, four of Zante currants, well cleaned and picked; and mix altogether with half a cup of melted butter, two tablespoonfuls of flour, three eggs beaten very light, a coffee-cup of cream, or good rich milk, and a whole nutmeg grated. Boil two hours; eat with rich liquid sauce.

RICH CHRISTMAS PUDDING.—Mix thoroughly half a pound of flour with half a pound of grated bread-crumbs, one pound of raisins stoned, one of currants, one of fine mixed suet, half a pound of mixed candied peel, one nutmeg, half an ounce of mixed spice, the grated rinds of two, and the juice of one lemon. Blend the whole with eight eggs and two glasses of melted raspberry jelly, and some pounded Jordan almonds. Boil five hours and serve with a very rich sauce and with almond spikes covering the top of the pudding.

LYONNAISE POTATOES.—This dish is an great favorite at breakfast. Peel, cut up, and fry in butter, with a little salt and pepper, a fresh onion; when lightly browned, throw in cold, boiled potatoes, also cut up, and let them cook through, browning slightly on the under side. Serve hot.

BETS.—Small beets are much better than large ones. Wash very thoroughly in cool water. Be careful and not break the skin on them, and on no account cut off any of the fine roots; for so surely as you do, so surely will your beets be tasteless and colorless. Put them over to boil in a kettle of cold water. When partly done, throw in some salt. When tender, take them out into a dish of cold water, which cools them so you can handle them; now rub off the skins and slice them in thin slices—put into a bowl—sprinkle them with pepper, and pour over them some hot vinegar in which you have melted a piece of salt butter. To be eaten while warm.

AN ITALIAN CREAM.—A beautiful and elegant cream may be prepared at the small cost of one quart of milk, six eggs, with a little flavoring and sugar. Besides these ingredients there are required a shallow stew-pan and skimming spoon (or, in default of such an article, a fish-slicer will serve if thoroughly clean), two bowls and a fork. Set a quart of milk, sweetened with white sugar, on the fire in the stew-pan to boil; in the meantime break the whites of six eggs into one bowl and the yolks into the other. Beat up the whites to a high froth, and as soon as the milk boils take with the skimming spoon large flakes, whip and lay them lightly on the boiling milk. After letting them boil for a few minutes repeat the operation with the remainder of the whites until all has been set, and pile it high in the centre of a glass dish. Make a custard with the yolks of the eggs and the milk, flavoring it with lemon or vanilla, and pour it round the snowy pyramid. It will maintain its place well many hours, and may be still further embellished according to taste by tipping some of the top flakes with the least possible quantity of cochineal essence.