

## LITERARY NOTICES.

**BACON VERSUS SHAKESPEARE.**—Mr. T. D. King has just issued a brochure bearing the above title, in vindication of the character of Shakespeare and his fame as a man and a poet, in which by a mass of evidence he has proved Shakespeare not to be that vile impostor which the Baconian theorists, and some American luminaries, stepping out of their legitimate sphere, have endeavoured to make him. This brochure, which we shall review fully in our next issue, will probably put a stop to these outrages on the mighty dead, who have no means of punishing their traducers nor of vindicating themselves from the shafts of malice aimed at their reputation, save by the pens of those who have a profound, affectionate and reverent regard for their memories, and are jealous of the honour of our immortal English Bards, and not afraid of American Reviewers.

The brochure is published by the Lovell Printing and Publishing Company, Montreal and Rouse's Point, N. Y., and may be obtained at Dawson's and Hill's book stores.

We may call attention to the series of articles by Col. Waring, now being published in *SCRIBNER'S* under the title of "A Farmer's Vacation." Col. Waring is well known as an engineer and a farmer, as well as a graceful and entertaining writer. His article in the August number describes the pretty isle of Guernsey, and tells a great deal that is of interest about the famous so-called Alderney Cow, which is here "at home." "A Midday in Manila" is a rollicking little illustrated sketch, which reads very like a familiar letter to some old "chum" at home. Albert Rhodes's paper, "Along the Seine," is timely through its summer quality. George W. Cable, of New Orleans, has a story entitled "Madame Délicieuse," which may be regarded as his best work. It will have a very foreign smack to Northern readers, but they will find it none the less graphic, witty and charming for that. Dr. Holland, in this number of "Sevenoaks," celebrates a wedding in that rural neighborhood. Then there is a solid essay by G. F. Magoun, on "Education and Free Thought," also "A Word of Encouragement for Timid Linguists," "The Stone Peri d of the Antilles" (containing some matters hitherto made public), "An Englewood Mystery," "How to Treat the Indians," by an Indian Agent; an illustrated paper on "Ice," more of "The Mysterious Island," and verses by poets of note, and poets not of note. In the "Topics of the Time," by Dr. J. C. Holland, "The Old Cabinet," "Home and Society," "Bric-à-Brac," "The World's Work," etc., the usual variety is maintained.

ST. NICHOLAS brings us a series of excellent contributions, all interesting and some of them pleasantly suggestive of mountain air and seabreezes. "The Cruise of the Crusoe" for instance (a prolonged boat-journey such as almost every boy would like to take on some one of these summer days), hardly needs illustration, since it is itself a very perfect picture; yet it has six characteristic and familiar scenes in pencil. There is an interesting paper on Umbrellas, with a picture of the first Umbrella in the streets of London. "A Gunpowder Plot" is the story of an assault upon a hornet's nest, in which the strategy of the attacking party has to contend against the power and numbers of the garrison, and is natural, humorous and pathetic, appealing strongly to the interest of all boys. Rose Terry Cooke gives us a lively controversy in rhyme between two chickens on that familiar subject—always a fruitful source of contention—the origin of the species. Besides all this and much more, there are stories by Helen C. Weeks and Emily Huntington Miller, a paper on the collection and preservation of "sea-weeds," a description of "A Boarding School in 1570," and a delightful story for girls, "The Pine-stick Doll," with its beautiful illustration—the frontispiece of the number—drawn by Miss Jessie Curtis. "Jack-in-the-Pulpit," with his paragrams and conundrums, is still as wise and witty as ever; and worthy of notice also is a bright little jingle called "Hans, the Small Esquimaux," with its picture, in which the iceberg is as refreshing to us as the Polar Bear is terrifying to the little furred northerner.

The August number of LIPPINCOTT'S opens with a well-written and admirably illustrated article, by Cecil Buckland, describing two weeks' experience in the "Carlist Country" during the recent Spanish wars. W. L. D. O'Grady contributes a very enjoyable illustrated paper, called "Quaint Craft," in which he tells of a great variety of small sailing craft, and the several styles of gearing and sailing them. "Why Mr. Morrison got a Bad Servant," is a short story, remarkably well told, by the author of "Blindpits." "Scenes in the Wood," a poem, by Emma Lazarus, is quite remarkable for the vividness and beauty of its word painting. "The Modern Constitutions of France," by E. C. Grenville Murray, is a very able paper, giving much valuable information in short space, and in an attractive style. "Frau Sommer's Pleasure-Trip," by Elizabeth E. Evans, is an odd but pleasant story of German domestic life and adventure. William E. Griffis contributes a short paper full of curious information about the ways of a Japanese Daimio. "The Vigilants' Mistake," by John Thornbury, describes in a free and pleasant manner the ways and adventures of Western frontier life, and tells how, in a certain instance, the wrong man got arrested, how he was treated, and how he got out of it. There is a short paper on "Maine de Biran," the French philosopher. Then a pleasant country sketch,

called "Satyrs and Sylvan Boys," by Mary Dean. The second and concluding part of "An Artist's Love," by Francis Asheton, is given. T. Adolphus Trollope contributes an article on Italian jewelry. The Monthly Gossip and Book Criticism are good as always.

THE POPULAR SCIENCE MONTHLY is brimming with useful and entertaining information. As a contribution to geography and geology the account of the Physical Features of the Colorado Valley, by Major Powell, a first paper of which appears in this number, must be allowed the first place. It is followed by experiments on the Motions of Sound by Tyndall, on the Telegraphic Determination of Longitude, the Pyrophone or Gas Organ, Animal Phosphorescence, Arctic Travel and Distribution of Atmospheric Moisture. The theoretical articles are a second paper on the Endowment of Scientific Research, by R. A. Proctor, Infirmities of Speech, and the Higher Education. The Miscellany and Notes are replete with scientific data of all kinds, and are of themselves, worth the price of the number. We recommend this splendid publication to all our schools, academies and colleges, as well as to all those who are desirous of attaining scientific instruction through popular channels and at low cost. The MONTHLY is published by Appletons, New York.

The July number of the CANADIAN MONTHLY which has reached us after considerable delay is an uncommonly good one, pointing to a standard of excellence which places the magazine on a level with any of our British or American periodicals. The third paper on Jos. Howe, by Rev. Mr. Grant, is remarkably graphic and, although, at intervals, perhaps a little too didactic, gives a vivid idea of the old "flush times" of Nova Scotia when Joe Howe wrought and won. With a little more filling up of personal details these papers of Mr. Grant's might be put into permanent form as a biographical memoir of a very great man. We hail the return of Charles Mair to our current literature in a readable article on The New Canada. Of Mr. Mair's poetical record we shall shortly have something to say in the columns of the CANADIAN ILLUSTRATED NEWS. We may be wrong, but we think too much prominence and space is given to Current Events, a subject fully canvassed by the daily and weekly press. The MONTHLY is taking high rank in the criticism and review of Music and the Drama, and its Literary Notes are very able.

## PUDDING FOR CHILDREN.

BY MARY HOOPER.

**RICE MILK.**—Wash ½ lb. of rice, boil as directed above, and having drained it, put it into a stewpan with half a pint of new milk; stir over the fire until the rice has absorbed the milk.

**RICE CUSTARD PUDDING.**—Bake the rice as in the above recipe; when done, add to it half a pint of milk, into which an egg or two, sugar to taste, and flavouring have been whisked. Bake very gently for three-quarters of an hour.

**RICE PUDDING WITHOUT MILK.**—Bake ½ lb. of rice in a pint of water, with 1 oz. of finely shred suet or of butter; when done add to it a quarter of a pint of water in which a dessertspoonful of flour has been boiled, with one egg well beaten, sugar and flavouring to taste. Bake gently for three-quarters of an hour.

**BOILED RICE WITH SWEET SAUCE.**—Wash the rice, throw into boiling water, and boil it with a pinch of salt in plenty of water. It should be done in about twenty minutes, and this will readily be ascertained by rubbing a grain between the finger and thumb; if it crumbles, it is properly cooked. Drain the rice in a colander, pour over it a cup of cold water, put it back into the saucepan, let it stand a few minutes to dry, and serve.

**OATMEAL PUDDING.**—Mix 2 oz. of fine Scotch oatmeal in a quarter of a pint of milk; add to it a pint of boiling milk; sweeten to taste, and stir over the fire for ten minutes; then put in 2 oz. of sifted bread crumbs; stir until the mixture is stiff, then add 1 oz. of shred suet and one or two well-beaten eggs; add a little lemon flavouring, or grated nutmeg. Put the pudding into a buttered dish, and bake slowly for an hour.

**SWEET SAUCE.**—Mix a tablespoonful of flour quite smooth in four tablespoonfuls of water, then stir into it half a point of boiling water, sugar or treacle to taste; stir over the fire until the sauce boils, when, if allowed, an ounce of butter may be added, with a tablespoonful of lemon juice. When sweetened with sugar, a little nutmeg or ground cinnamon may be used instead of lemon juice, if preferred. A tablespoonful of raspberry jam or any fruit syrup may be used to flavour the sauce, and is generally much liked.

**PLAIN RICE PUDDING.**—Wash ½ lb. of best rice, put it in a pie dish with a pint of new milk, and allow it to bake rather quickly for three-quarters of an hour. If the pudding is required to be moist, half a pint more milk must be allowed. A good nourishing rice pudding may be made with ½ lb. of rice, a pint of milk, half a pint of water, and 1 oz. of finely-shred beef suet. Sugar and flavouring may, if desired, be stirred into the pudding before sending to table. Children generally like rice thus cooked with sugar and lemon juice, which should be added when served to them.

**SUNDAY PUDDING.**—Boil a quarter of a pound of bread crumbs in half a pint of milk, sweeten and flavour, and when the bread is thick stir in the yolks of two eggs. Put the pudding into a buttered tart dish, bake slowly for three quarters of an hour. Then spread over the top a layer of strawberry jam, and on this the whites of the eggs beaten with a teaspoonful of sifted sugar to a strong froth. Dip a knife in boiling water, and with it smooth over the whites, put the pudding again into a moderate oven until the top is a light golden brown. Serve immediately.

**INDIAN CORN FLOUR PUDDING.**—This must not be confounded with corn flour sold in packets, which in some cases is the starch of Indian corn or maize, deprived of much of its nutritive value by the process it undergoes to render it white and smooth. Indian corn flour is the finely-ground flour of maize, and is largely used in America. Dr. Pavy says: "Properly prepared, it furnishes a wholesome, digestible, and nutritious food." Like oatmeal, it requires to be thoroughly well boiled. Vanilla is the most suitable flavouring for this pudding, but any other may be used. 2 oz. of Indian corn flour, mix smooth in a quarter of a pint of milk, and then stir it into three-quarters of a pint of boil-milk, sweeten and flavour. Put into a clean stewpan, and stir over the fire until it becomes quite thick; beat in an egg, put the pudding into a buttered tart dish, and bake very slowly for three-quarters of an hour.

There can be no doubt that milk puddings are an essential in the dietary of children, but from their too frequent repetition it often becomes impossible to get them eaten. There is an especial difficulty with rice, and this is easily accounted for by the method of its preparation, which is too often monotonous and insipid. Whenever a child shows a marked distaste for any particular dish, it should not again be offered him for a week or two, and it should then be served in a different form. If plain rice pudding is objected to, let rice be next served in the form of croquettes; probably the plain pudding, with the addition of a little lemon juice, will afterwards be readily accepted. Macaroni, if judiciously served, is generally liked, and is most valuable. It should always be broken into very small pieces for children. Italian *pastine* are often liked when macaroni is objected to, and they make light and delicious puddings.

Suet puddings, if properly prepared, may be given to children who have fair digestions on days when fish or eggs are substituted for meat, but puddings made of dripping are generally inadmissible. Suet should be scraped, not chopped, and in all cases the crust must be dry and well boiled.

In making puddings with milk and eggs, the milk must always be boiled, as this prevents curdling. Lump sugar is now so cheap, that it may with advantage be substituted for raw in all delicate puddings. It is a good plan to boil the sugar with the milk, and then pour them on the eggs. Very slow baking is absolutely necessary for all puddings which have custard; if quickly baked, the custard is often mixed with the more solid portion of the pudding, and it is also rendered tough; whereas if slowly baked the custard, even when one egg is used, will be in considerable proportion to the other ingredients.

Whites of eggs make good puddings for children, three whites should be calculated as one egg. The custard from whites of eggs is excellent, and only to be distinguished from that made with the yolks added by its pale colour.

Fried bread will be found not only an economical, but a nourishing and delicious accompaniment to stewed fruits, and there are very few children who will not eat it. By fried bread is not meant either bread sodden in grease in the frying pan, or bread unduly hardened in boiling fat, because in either case it is most unwholesome. Bread properly fried will be just crisp, and a golden brown on the outside, and not the least hard. If the fat is a proper temperature, bread, to be properly fried, will not require to be immersed in it for more than half a minute. Great care should be taken in flavouring puddings for children. Bought essences, as a rule, are objectionable, whilst flavourings may be easily and cheaply made at home by infusing lemon peel, almonds, or vanilla in spirit. A small quantity of either of these gives an agreeable flavour, and will be found harmless. The lemon peel and almonds, when the liquor is poured off, will retain some flavour, and will be useful for several culinary purposes.

## DR. SAGE'S CATARRH REMEDY

Is no Patent Medicine humbug, got up to dupe the ignorant and credulous, nor is it represented as being "composed of rare and precious substances brought from the four corners of the earth, carried seven times across the Great Desert of Sahara on the backs of fourteen camels, and brought across the Atlantic Ocean on two ships." It is a simple, mild, soothing remedy, a perfect Specific for Catarrh and "Cold in the Head," also for Offensive Breath, Loss or Impairment of the Sense of Smell, Taste or Hearing, Watery or Weak Eyes, Pain or Pressure in the Head, when caused as they all not unfrequently are, by the violence of Catarrh.

For sale by most Druggists everywhere. Price, Fifty Cents. Sent by mail (post-paid) on receipt of Sixty Cents; four packages for \$2.00, or one dozen for \$5.00. Address the proprietor,

R. V. PIERCE, M. D., Buffalo, N. Y.

## OUR CHESS COLUMN.

Solutions to Problems sent in by Correspondents will be duly acknowledged.

## TO CORRESPONDENTS

Herr Zukertort, the noted chess player, has recently been playing ten games simultaneously without sight of board or men, against as many members of the City of London Chess Club. Some time ago we stated that Mr. Blackburne had accomplished the same feat, and a few weeks since we were informed by the press that Mr. Potter of the London Chess Club, played nineteen games simultaneously against as many members of the same club. In the latter case, however, the boards and men, we suppose, were open for his inspection. At any rate the undertaking was an extraordinary one. In all these contests, the players carrying on the games under disadvantages were, to a great extent successful, and the play far beyond what might have been expected under the circumstances. The ability, under similar restrictions, to play a game generally considered, even when conducted under ordinary regulations, as requiring no ordinary mental effort, is, however, becoming very common, and is not confined to the great names which have been so recently brought before our notice. Almost all our great players have attempted something of the same nature, and wherever a love of the noble game has gathered together a sufficient number of players to form a club, there has always been at least one who has tried his skill successfully in the same direction. We could name one or two gentlemen in Montreal who have found no difficulty in maintaining a very fair contest without sight of board or men, and who only required time and practice to increase their power to a very considerable extent.

It is now ninety two years since the renowned Philidor astonished the chess players of London, England, by playing three games simultaneously against the same number of players, without seeing the board or men.

The performance took place at the Chess Club in St. James St., May 8th 1783, and excited considerable wonder. Some idea may be gathered of the sensation felt by the public at the time by an extract from the *World*, a newspaper of that period, which gave an account of a similar feat, in which, however, Philidor only played two games simultaneously without sight of the boards. The date is May 1782.

"The ability of fixing on the mind the entire plan of two chess-tables with the multiplied vicissitudes of the two and thirty pieces in possible employment upon each table,—that a man should maintain the two games at once, without seeing either, but merely from the report of move after move, upon both; and this, contending not with bad and inexperienced play, but with two of the best and most practised players in Europe,—all this makes up a wonder of such magnitude, as could not be credited, perhaps would not be credible, without repeated experience of the fact."

If such was the effect on the public mind of Philidor's power in conducting two games, what would have been thought of the performances of Blackburne, Steinitz, Zukertort, Paulsen and Morphy in our own time!

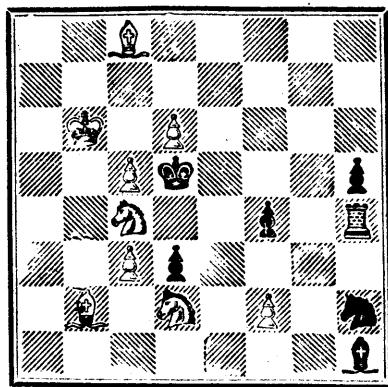
The consideration of the mental functions which have to be cultivated, and the mode by which these functions may be increased in power, in order to lead to success in this department of chess play, is one which would amply repay the student, although he might not have the remotest desire to emulate the great chess players of the day.

We purpose, next week, to insert in our column one of the three games played by Philidor under the circumstances above recorded.

(From English Mechanic).

## PROBLEM No. 30.

BLACK.



WHITE.

White to play and mate in three moves.

## SOLUTIONS.

Solution of Problem No. 28.

WHITE.

1. R to Q 4th
2. Q to K 3rd (ch)
3. B to B 2nd mate

BLACK.

1. K takes R (A)
2. K takes Q
1. K takes R
2. Any

Solution of Problem for Young Players.

No. 27.

WHITE.

1. Q BP one, becoming Kt (ch)
2. R to Q 5th (ch)
3. R to Q 7th mate

BLACK.

1. R takes Kt
2. B takes R

## PROBLEMS FOR YOUNG PLAYERS.

No. 28.

WHITE.

- K at Q 3rd
- Q at K Kt 8th
- R at K Kt 6th
- B at Q 2nd
- Kt at Q R 6th
- Pawns at K 4th
- Q 4th Kt 5th and at K Kt 3rd

BLACK.

- K at Q 3rd
- Q at K R 2nd
- R at K R 2nd
- R at K Kt 2nd
- B at K B 3rd
- Kt at K Kt 5th
- Pawns at K R 4th
- Q R 2nd and Q Kt 3rd

White playing first, mates in four moves.