

"Three centuries ago, Jacques Cartier, the bold investigator, sent a boat's crew to explore the penetralia of this mighty river, and they were never heard of afterward. What wonder, then, that for subsequent decades of years it should have been investigated with a weird and supernatural character."—[Charles Hallock's Fishing Tourist.]

Answers to Inquirers.

ADDIE.—She should sign her Christian name as Mary Smith; her cards, of course, would be Mrs. Smith, or Mrs. John Smith.

DORA.—Rub your face well night and morning with a flesh brush; it will do much towards removing the black specks you speak of.

M. B. C.—Transplant your Oleander from the water to a pot containing good soft loam, and keep it in the shade for a few days; water sparingly.

Sara asks how to pickle cauliflower. — Choose such as are firm; cut away all the leaves and pare the stalk; pull away the flowers by bunches; steep in brine two days, then put them into hot pickle.

W. E. J. asks why Black Monday is so called! A memorable Easter Monday in 1351 was very dark and misty. A great deal of hail fell, and the cold was so extreme that many died from its effects. The name afterwards came to be applied to the Monday after each year. "My nose fell a bleeding on Black Monday last."—SHAK.

SUBSCRIBER.—Davy Jones is a familiar name among sailors for Death, formerly for the evil spirit who was supposed to preside over the demons of the sea. He was thought to be in all storms, and was sometimes seen of gigantic might, showing three rows of sharp teeth in his enormous mouth, opening great frightful eyes, and nostrils which emitted blue flames. The ocean is still termed by sailors "Davy Jones Locker."

BUN.—Should bread be cut or broken, or bites taken from the half slice? **Ans.**—At dinner, bread is usually broken into convenient pieces which may then be bitten, or pieces small enough to place in the mouth may be broken off while the bread lies on the table. Bread is not put on the plate at dinner, because the gravies and sauces would moisten it unpleasantly, therefore it is kept beside the plate, and of course one could not cut it without risk of damage to the tablecloth. At breakfast or tea, bread may be placed on the plate, and cut into convenient pieces. It is not in good taste to crumble bread continually during a meal, occasionally placing small pieces in the mouth, but to take a small piece once or twice is quite proper. To do so often would appear fidgety, and also probably leave an unseemly mass of crumbs.

N. E.—1. The best man at a wedding undertakes all the arrangement as to securing the minister, music, church, &c.; orders carriages, and disburses fees for the bridegroom, who, of course, provides the money, but is left free to attend to his bride, while his best man attends to business matters for him. It is no part of the best man's duty to provide bouquets or presents for the bridesmaids. The bouquets in England are provided by the bride's father, in America sometimes by the bridegroom. The bridegroom may, if he wish, give the bridesmaids presents of jewelry as souvenirs of the happy event; but as these are costly, they are often omitted by those of moderate means. The best man should of course give the bride a wedding present, but that is the only gift he is called upon to make. 2. The bride drives to church in a carriage with her father or other relative, and this carriage, as well as that for the bridesmaids, should of course be provided by the bride's friend. The bride returns from church in the groom's carriage.

Recipes.

CIDER JELLY.—Select good cider apples, run them through the cider-press, and put the cider on immediately, and boil rapidly until it forms a firm, transparent jelly. It should not stop boiling a moment. Test by dropping on ice or into very cold water.

SWEET APPLE PICKLES.—Sweet apples make delicious pickles. Peel and quarter them, boil them until tender in vinegar and water; to one quart of vinegar add two pounds of sugar; heat the vinegar and dissolve the sugar in it; add cloves and cinnamon, and pour over the apples while hot.

MARMALADE.—Select very ripe fruits—grapes, crab-apples, or quinces. Cut the fruit, having a core in halves and stew until tender in water enough to cover the bottom of the kettle; strain through a fine colander or sieve, to remove the skin and seeds. For each pint of pulp allow a pound of sugar and boil half an hour, stirring constantly. Spice may be added if desired. The marmalade should be firm and hard when cold.

APPLE TAPIOCA.—Pare six or eight apples—remove the cores, leaving the apples either whole or in halves. Add a very little hot water, cover closely, and cook quickly till they will cut with a spoon. Put them in a dish and pour over them a cup of tapioca cooked just as for the lemon pudding, but with the juice of only two lemons and not any of the yellow rind. Set in the oven for ten or fifteen minutes, serve cold or warm with a rich cream and sugar.—[Christian Union.]

AUTUMN LEAVES.—Maple and oak are most desirable; sumac and ivy must be gathered after the first slight frost, or the leaflets will fall from the stem. Ferns may be gathered at any time. The leaves when gathered should be placed in a large book; this may be made of common newspaper with past-board covers. Immediately after gathering take a moderately warm iron, rub white wax over it, and apply to the surface of each leaf. Do not press the leaves with the iron too long, or they will become perfectly flat. Very pretty transparencies are made by placing a bouquet of autumn leaves between two pieces of bobinet lace, which are kept in shape with bannet wire, and bound with bright-colored ribbon. A bird cage of autumn leaves with a stuffed bird in it is a pretty ornament for a winter room, though a live bird in a real cage would be in some respects more desirable.

INDELIBLE MARKING INK.—A correspondent of the *Pharmaceutical Journal* recommends the following formula: Phosphate of manganese one ounce, muriatic acid two ounces, anthracene four drachms, chromate of potassa two drachms, water two drachms, sufficient gum arabic. Dissolve the phosphate of manganese in the muriatic acid; to the solution add the anthracene and the bichromate, dissolved in the water, and lastly, enough gum arabic to thicken the liquor. The ink, it is said, can be used with any pen, and is more stable than silver combinations, especially in the presence of the chlorinated compounds now so frequently used in washing.

How Austrian Ladies Learn to Cook.

The Austrian lady of station who does not know how to cook, one may almost say does not exist. Every detail of the cuisine she is acquainted with. A story is told by Austrian ladies of another, who, having neglected her education, allowed, at a great dinner party she gave, two dishes of the same color to be served in succession, a fault for which she was hardly to be forgiven. The princesses of the royal household attend a course of lectures from a "chief," entirely upon the order of serving. Young ladies do not learn the art of cooking at cooking clubs, or from public lessons, as here in America, and they rarely learn in their own kitchens. It is the custom to go to some great house, the house of a princess or at a very rich banker, where there are famous "chiefs," from whom they learn. When a "chief" engages to cook for a great house, he stipulates that he is to have the privilege of teaching as many young ladies as he chooses. These young ladies need not even know the mistress of the house, and they make their arrangements with the cook only.

For a course of lessons lasting through the winter, each pupil pays the cook about thirty gulden, about \$15. This includes instruction in every particular. If a banquet is to be given, a grand breakfast or an elaborate supper, the young ladies are notified, and are there to see the dishes decorated and to learn the order of serving. They watch every process. Were you to descend to a kitchen at such a time you would no doubt find these girls suffused with blushes, for these lessons always foretell marriage, and are the last and finishing touches of a maiden's education. But it would be a breach of etiquette for any member of the household to trespass in that department, which belongs to the cook and his noble young pupils. Since young ladies must be in the dining room the selves on such occasions in their own households, it follows that these processes they cannot watch at home, no matter on how grand a scale they are. And so in Austria all noble young ladies learn these things in another kitchen than their own.

Gleanings from Old Letters.

BY FANNIE FENTON.

Where marriage is in the Lord, home is akin to heaven. Even in this world there is bliss; I can speak from experience, though I would not mention to another what belongs alone to our dear pleasant home on the hill-side, yet for the encouragement of one naturally desponding, I will say, you can make that place where love has placed you, one of the dearest spots on earth; a place where your companion will delight to be, where he will delight to bring his friends, and let them enjoy the society of those dear to his heart. In order to do this

"Let love through all your actions run,

Let all your words be mild."

Make your delight with those dearest to you, and joy shall be in your habitation.

I never for a moment feel it a privation to stay at home with my children. I am happy in them; I watch them expand, from the time I see them until they come to maturity. My life-work is in my family; and I expect to spend and be spent for them, until the Master shall say—"It is enough, come up higher," and then with my body will I resign my work, trusting that if I have been faithful, others will complete what I have been unable to finish, and I shall reap my reward "where the wicked cease from troubling, and the weary are at rest."

Our friend Emma, who left school at the time we did, lives near me. We were married the same year. We often visit in each other's houses. She keeps her real help, while I, with the help of my children, get along alone. She is almost always in trouble. One girl will stay but a little while, before she gets in a pet and leaves her; another will steal, and be out so much nights, and bring such a class of young men to the house that she has to dismiss her; and so it goes with her nearly all the time. I try to make my work pleasant to my children so they will love to be engaged with me. Even my two little boys do a great many things in the kitchen to help me, and then I sometimes go out and ride, work, and play with them; and they enjoy it as well as I do to have them assist me in the house. My daughters know how to do many kinds of easy work, so that when I am kept in the parlor with company, or am called away for a day or two, the home machinery, with their father at the head, moves as harmoniously as when I am present. If you could see the difference between my happy home, where we do our own work, and the home of Emma, you would not wonder that I prefer to do without hired help, while we are able to.

Women and Sleep.

Women sleep by far too little. Sleeplessness is one of the most fruitful causes of the paleness and nervousness so characteristic of American mothers. You will excuse us, sir, but permit us to ask whether your wife is not still busy with the care of your family six hours after your day's work is done? And then, when your children cry at night, don't you turn your lazy two hundred pounds for another good sleep, and let that little, thin, pale wife get up and worry with the little ones? And now, forsooth, you wish to know whether it is not bad for her to lie till eight o'clock in the morning.

The Use and Abuse of Bathing.

A physician gives general rules for bathing as follows: "A warm bath with liberal use of castile soap, is best for cleanliness, and night the best time. Twice a week is often enough. Too frequent warm baths debilitate the system. A cool sponge or wet cloth bath should be taken daily for its tonic effect, and always in a warm room. If strong and vigorous the best time is the morning; if not strong, the cold bath had better be omitted and the tepid substituted. After exercise, if greatly fatigued, take no bath, but rub down vigorously with a dry towel. If thoroughly warmed up but not tired, take a tepid sponge bath standing. Never take a tub bath, except when bathing for cleanliness. A warm shower bath followed by a cool sprinkling is preferable to a cold bath after exercise. Vigorous exercise renders Turkish baths wholly unnecessary; those should be reserved for medical cases. Skin disorders are frequently caused by excessive bathing and the use of too much soap. Although general rules for bathing could be given, every man must be guided by his own physical condition and his occupation."

Oliver, Ditson & Co. please accept thanks for a roll containing seven good pieces of music.