

CHRISTMAS RECIPE.

QUEEN CAKE.—Two cups sugar, one cup butter, one cup sweet milk, four cups flour and six eggs.

LEMON PIE.—One and one-half cup sugar, one cup water, half a cracker, two tablespoonfuls flour, one egg, juice and rind of one lemon.

BROWN CAKE.—One tumbler sugar, one tumbler flour, half tumbler water, one teaspoonful cream tartar, two eggs, half tumbler yeastful soda.

FIFTH AVENUE CAKE.—Whites of ten eggs, one cup sugar, one cup flour, one teaspoonful cream tartar, half teaspoonful soda, juice of one lemon.

PASTRY FOR PIES.—Six cups of flour, two cups butter chopped together, mixed with ice water, just additional flour enough to roll out. This makes fine pies.

CHERRY ICE CREAM.—Pound half a pound of preserved cherries unstoned, put them into a basin with a pint of cream, the juice of a lemon, and a gill of syrup. Pass it through a sieve, and freeze in the usual way.

HOW BLANCMANGE.—Take one pint of new milk, add to it two eggs well beaten, four spoonfuls of ground rice, two spoonfuls of brandy, grate a little nutmeg, sweeten to taste, and boil it. When near cold, put it into your mould, when quite cold turn it out. Mix a little sugar, cream and nutmeg, and put round it into the dish; garnish with red currant jelly.

CUSTARD PUDDING.—Mix by degrees a pint of good milk with a large spoonful of flour; the yolk of five eggs, some orange-flower water, and a little pounded cinnamon. Butter a basin that will exactly hold it, pour the batter in and tie a figured cloth over it. put it in boiling water over the fire, and turn it about five minutes to prevent the egg going to one side. Half an hour will boil it.

SNOW PUDDING.—Half a box gelatine, half a pint cold water. Let it soak half an hour, then add half a pint boiling water. When cool, add the whites of three eggs, two cups sugar, juice of two lemons, and beat the whole well half an hour or more. Set away to cool in a mould. Make a boiled custard of the yolks of the eggs and one and one-half pint milk—sugar to taste. Wine in the solid part improves the pudding. Serve the solid part floating in the custard.

APPLE SAUCE.—Pare the apples and out into thin slices up to the core, so that the core is left in a little round stick (there is less waste this way); put two tablespoonfuls of ale, cider or water, and let them boil in a tin saucepan quickly; the sauce should be done in a quarter of an hour; mash with a silver spoon (iron turns all fruits black); add a little sugar to taste, and serve hot. A bit of lemon peel boiled in it gives a good flavor, but should be taken out before serving.

BLANC MAISON.—A pint and a half of milk, half a pint of cream, a quarter of a pound of loaf sugar, one and a quarter ounce of isinglass, almonds, spice and lemon peel. In the milk boil for half an hour six bitter almonds, a small stick of cinnamon, a little lemon peel and the sugar; then strain to the isinglass, and boil this until the latter is dissolved; then strain to the cream in a jug, beat it well together, let it stand an hour; wet the moulds in cold water, pour the mixture very gently into them, so that the sediment remains in the jug, then put in a cool place till next day. Turn out on a dish and garnish with jelly or preserves.

ROAST VENISON.—All venison for roasting should have a paste made of lard over it after first having papered the meat with buttered paper, put your stiff paste upon the top of that—either dangle it or put it in a cradle spit. A few minutes before you require to take it up take off the paste and paper, baste with some butter, salt it and flour it. Serve with currant jelly and send up very hot. A good sauce may be made by taking two tablespoonfuls of red currant jelly and half a wineglassful of port wine, heat together in a saucepan; a little of the gravy may be added. A haunch will need from three and a half to four hours to cook well.

CHRISTMAS PLUM PUDDING.—Put into a bowl one cupful each of flour, bread-crumbs grated, chopped beef-steak, raisins picked and stoned, and currants. Add sugar to taste, some cut candied peel, a little mixed spice, a little salt and a good grate of ginger; beat four eggs, make a hole in your ingredients to the bottom of the bowl, stir in the eggs smoothly, beat well; then add milk enough to make it into a consistency sufficiently thick to allow of the pudding spoon standing upright, which is the criterion of the quantity of milk to be used; add a wineglassful of brandy; beat for half an hour; butter your mould, and pour in the pudding; tie up the mould in a cloth, and boil three hours and a half.

ROAST BEEF.—Christmas would scarcely be Christmas to an Englishman without roast beef and plum pudding; and although every cook fancies she knows how to roast or bake beef, perhaps a few hints may not be thrown away. Beef, whether roasted or baked, will take eighteen minutes cooking to each pound weight, with twenty minutes extra allowed for the meat to get warm. If the meat is to be tied—as most meat is here—four it well, and if fat, fat a good tablespoonful of flour and scatter the cruet the skipping should be turned round three or four times during baking, and should it require, flour it again; also open the oven door frequently to let out the steam.

ROAST TURKEY.—Clean out the crop or stomach and stuff with veal stuffing; since the long hairs of by holding a lighted paper under the bird; cut slightly across the bony part of the leg where it joins on to the meat, press the bony parts backward—this will draw out the cords of the leg; cut off the legs, truss the wings. A small turkey will take an hour and a half to roast or bake, a large one from two hours to two hours and a half. Serve with nicely fried parsnips and egg sauce. If the gizzard and liver are first boiled for an hour and then put under the wings they will be much softer. If the turkey be baked, well flour the baking tin, as well as turkey, and well drip with butter fat or lard; but, in putting it in the tin, turn the breast downwards first; when it is turned the breast swells out again.

ROAST GOOSE.—Goose in itself is of a rich strong flavor, and requires both nicely in the cooking as well as in the stuffing to obviate the strength of flavor. There are many modes of stuffing; we have found the following a good one: Take two moderate sized onions and boil them rapidly ten minutes, then chop them finely, mince sage to the quantity of half the onion, add of powdered bread crumb as much as the onions, pepper and salt to taste, mixing in a little Cayenne, and then bind it with the beaten yolk of an egg. Potatoes boiled in some cases are introduced, but not frequently, into the body—they should be soured with vinegar and a little fresh butter, and rather highly seasoned with Cayenne and salt. Both ends of the goose should be secured when trussed that the seasoning may not escape. It should be roasted before a quick fire, and will take from an hour and a half to three hours. Serve with rich brown gravy and apple sauce.

FIRE-SIDE FUN.

ENIGMAS.

I am compared to a jewel so rare, What few, ah! so few have worn; How feeling life's dream without one fond care!

How often in youth, as well as in prime, I am promised, with vows so severe; But, oh! to awaken, and find out in time 'Tis a dream which is nurtured so dear.

But then here's the bliss and the rapture that's felt When rewarded with love so sublime, What truth it in my eye has evermore dwelt, Since it had hearts I fearlessly twin.

My first gives life and joy, and makes the feathered sonneters vocal, Without my next we should not have a habitation local. Of usefulness my whole can boast To sailors on a rookbound coast.

Thousands of beings are waiting for me; But their waiting is all in vain. Gent! they pass, yet come I never, And those who wait for me may wait for ever!

I'm a vegetable substance of scarce six inches long, And sometimes come from distant parts, not Peking or Hong Kong; If—so so—I am British, if good of foreign birth; But unluckily you have destroyed me you can never know my worth.

I am used by high and low, rich and poor, youth and age, Prince, artisan, and peasant, philosopher, and sage; I'm no favorite with the ladies, 'tis really very sad They can't endure my presence—call me everything that's bad.

Now, my noble sportsman, tell me what I am. I am the smallest thing existing, but transpire me and I am the greatest.—Answer.—Mite.—Time.

CHARADES.

My whole from my second is made; My first in my whole safe is laid; Where my second I get, You will see my first set, From my whole, by the next servant-maid.

On a fine starry night, with the moon shining bright, And the birds are all gone to rest, When by the brook walking, true lovers are talking, And cooling like doves in a nest; And the sheen in their eyes cause them no more surprise

That my first, tho' so far away, You will guess't, I've no fear, for I've mentioned it here, Unless they have nothing to say.

Then the light of her eyes very sweetly doth rise, To his own before they do part. If you study these lines several times, My second to you they'll impart.

As they still linger near to each other so dear, And renew their fond vows of love, I know they'd be willing, their love-notes ere trilling.

In my whole for ever to rove. Answer.—Moon, light (Moonlight).

OR in my second my first does dwell, My whole's a Welsh town—my name now tell? Answer.—Swansea.

RFBUS.

A personage in heathen faith famed; A rural poem by great Virgil named; An instrument which shoemakers employ; One-half of what all creatures here enjoy; An ancient enemy of Israel's race; A canton which to Switzerland you trace; A lovely female in verse paramount; A story which our seamen oft recount.

Reader, observe the initials: they disclose The demon of insuperable woes; Oh, let him not approach your health, for he is the sure harbinger of misery.

The final letters of each word display The finger-post which marks the only way To heavenly regions of perpetual day.

Answer.—Jealousy and Religion.—J.—Jupiter, EnidE, AwL, LI, (%), OG, UR, Sappho, Yark.

DOUBLE ACROSTICS.

At my first should be present my second; For if the latter should absent be, My first would very dull be reckoned, In the halls of mirth and revelry.

1. Proudly he stalks across the stately hall. 2. Sound, hearty, healthy, handsome, brave, and tall.

3. Forth from her curtained seat his mistress moves; 4. Glad from the wintry blast to welcome him she loves.

5. An ointment proper for an inward bruise. 6. Transposed, a garment warm, for all to use.

7. The soldier in this guise may oft appear. 8. And take with pleasure from a hand that's dear.

9. Certain he's reckoned this, both far and near. Answer.—Christmas Festival; 1. Chief; 2. Hale; 3. Rocco; 4. Inclement; 5. Spermaceti; 6. Vest (transpos); 7. Alut; 8. Accept; 9. Somebody.

Not as clear a boiling up; a drop of the "orators" sufficient; too much: part of a house; a musical phrase; a district; gin. The initials read downwards, and the initials read upwards, will give two wonderful inventions in constant use in the present day.

Turbid; Ebullition; Lava; Enough; GluT; Raft; Allegro; Pariah; Holland; S.—Telegraph—Short-hand.

NUMBERED CHARADE.

I am a word of 11 letters, my 2, 6, 7, 8, 5, 11 is a kind of fruit; my 7, 8, 10 is an insect; my 2, 6, 11 is found in the ground; my 4, 2, 7, 10 is an animal. my 8, 6, 7, 1, 11 is a kind of fruit; my 6, 9, 10 is an animal; my 10, 11, 8 is a number; my 12, 10, 9, 10, 2 is a vegetable; my 9, 10, 3, 8 a very small, my 9, 3, 3, 2, 8 is a title of Jupiter; my 5, 6, 11, 11, 8 is a colour; my 10, 11, 9, 6 is often dropped, but never picked up, my 1, 11, 8 is a small, but useful article; my 7, 7, 5, 11 can be seen in every book; my 2, 6, 3, 7, 3 is a musical

instrument; my 1, 2, 4, 10 is one who writes my 1, 2, 4, 3, and my whole is a fruit mentioned in scripture.

Answer.—Pomegranate.—Lus:—Orange-ant-orog-ant-orog-rat-ton-potato-Mom-Ammon-green-tear-pen-page-organ-poe-poe.

CONUNDRUMS.

Did Shakspeare say that the Liverpool river was muddy?—Yes; "the quality of mercy (Mersey) is not strained."

What kind of bat flies without wings?—A brick-bat.

What is the moral difference between oak and wine?—The one is sometimes dry, the other is always drunk.

What is that which when found in wedlock is single, yet in widowhood always becomes double?—The letter O.

To what regiment should teetotal soldiers belong?—To the Coldstream Guards.

What is the nearest thing to a cat looking out of a window?—The window.

Why is a law like a sieve?—Because, although you can see through it, you must be greatly reduced before you can get through it.

When may a man be said to breakfast before he gets up?—When he takes a roll in bed.

Why are wheat and potatoes like Chinese idols?—Because they have ears which cannot hear, and eyes which cannot see.

Why is chloroform like Mendelssohn?—Because it is one of the greatest composers of modern times.

When is a lady's cheek not a cheek?—When it's a little pale (pail).

When has a person got as many heads as there are days in the year?—On the 31st of December.

What is higher when the head is off?—The pillow.

What fruit is the most visionary?—The apple of the eye.

Why is January like the foreman of a jury?—Because it is the first of the twelve.

Why are young ladies fond of pastry-cooks' shops?—Because it is the place to find sweethearts (sweet tarts).

What is the difference between a premiere danseuse and a duck?—One goes quick on her beautiful legs, and the other goes quack on her beautiful eggs.

Why may December be said to be the wearing apparel of the season?—Because it is the close of the year.

If cheese comes after meat, what comes after cheese?—A mouse.

Why is a vain young lady like a confirmed tippler?—Because neither of them is satisfied with a moderate use of the glass.

What is larger for being out at both ends?—A ditch.

When is a smoker like a sea-bird?—When he's a puffin.

When does a bullet resemble a sheep?—When it grazes.

Why is an oyster the greatest paradox in nature?—Because it has a beard without a chin, and is pulled out of bed to be taked in.

What is that which a cat has and no other animal?—Kittens.

When does a lady drink music?—When she has a pianoforte (piano for tea).

When is a lover like a tailor?—When he presses his suit.

What is that which everyone wishes for, and yet tries to get rid of?—A good appetite.

There has been but one king crowned in England since the conquest. What king was he?—James the First. He was King of Scotland before he was King of England.

Who were the first astrologers?—The stars! Because they studied the heavens.

What is the difference between a "stern parent" and a doctor?—One whacks and loves his child, and the other whacks an "ates (vaccinates) him.

What is the greatest instance of cannibalism on record?—When a rash man ate a rash.

When does a son not take after his father?—When his father leaves him nothing to take.

Why is every teacher of music necessarily a good teacher?—Because he is a sound instructor.

What is that which no one wishes to have, and no one wishes to lose?—A bald head.

What kin is that child to its own father who is not its father's son?—His daughter.

Why is a young lady forsaken by her lover like one of a man-of-war's-maids' arms?—Because she is a cutlass.

What is that which we often see made; but never see after it is made?—A noise.

How many sticks go to the building of a crow's nest?—None! they are all carried.

What difference is there between forms and ceremonies?—You sit upon one and stand on the other.

Why are crows the most sensible of birds?—Because they never complain without cause.

Why is the world like a piano?—Because it is full of flats and sharps.

What is the greatest curiosity in the world?—A woman's curiosity.

What style of men do ladies like?—Hy-men.

What is an old lady in the middle of a river like?—Like to be drowned.

Why is a gouty old gentleman like a window?—Because he is full of pains (panes).

What is that which increases the more you take from it?—A hole, a hole, of course.

Why is an egg overdone like one underdone?—Because it is hardly done.

Why is a chicken pie like a gunsmith's shop?—Because it contains fowl-in-pieces.

Why is the letter R a profitable letter?—Because it turns ice into rice.

How many peas are there in a pint?—One P.

How would you see through a young lady?—By profixing G to lass, and it would turn her to glass.

Why is an affected girl like a music-book?—Because she is full of airs.

What is the difference between twice twenty-two and twice two and twenty?—One is forty-four, and the other twenty-four.

Why does a chicken three weeks, three days, and three hours' old, walk across the road?—To get to the other side.

Who always sits with his hat on before the Queen?—Her coachman.

What is that which has a mouth, but never speaks, and a bed in which it never sleeps?—A river.

Why are a lady's eyes like friends separated by distant climes?—Because they correspond, but never meet.

When is a bonnet not a bonnet?—When it becomes a pretty woman.

Why should a teetotaler refrain from marrying?—Because, if he got a wife, his principles would not allow him to sup-porter.

When is a nose not a nose?—When it is a little radish (reddish).

What word is there of five letters that, by taking away two, leaves but one?—Stone.

Why is the letter G like the sun?—Because it is the centre of light.

Why does the Isle of Wight afford the most extraordinary productions in the world?—Because you can get ducks and geese, and pork and fish from—Coves.

What key will unlock most men's minds?—Whisky.

Why is a person afflicted with the lumbago like a man smoking a penny cigar?—Because his back is bad (baccy's bad).

When is the weather most like a crockery shop?—When it is murky.

Why is a lovely young lady like a hinge?—Because she is something to be-dore.

Name it, and you break it?—Silence.

When is the soup likely to run out of the saucepan?—When there is a leak in it.

What protection has an omnibus from being struck by lightning?—It has a conductor.

Why is a clergyman in a ballroom like a runaway soldier?—Because he departs from his sphere of action.

Why is a blunt knife, partially ground, like a young pick-pocket?—He is a little sharper.

What river is that which runs between two seas?—The Thames! It runs between Chel-sea and Bacter-sea.

Why is a coachman like the clouds?—Because no holds the reins (rain).

Why is a child doing a sum in addition like a viper?—Because he is an adder.

Why is a hen roosting like a weapon?—Because it is a fowl-in-peace.

FIREWORKS.

TO MAKE ARTIFICIAL FIRE-BALLS.—Put thirty grains of phosphorus into a Florence flask, with three or four ounces of water. Place the vessel over a lamp, and give it a boiling heat. Balls of fire will soon be seen to issue from the water, after the manner of an artificial snow, attended with the most beautiful corruscations.

TO MAKE FIRE FLASH FROM WATER.—Pour a small quantity of clear water into a glass, and put a piece or two of phosphorus of lime into it. In a few seconds flashes of fire will dart from the surface of the water, and end in curls of smoke rising in regular succession.

TO MAKE FLASHING LUMINOUS IN THE DARK.—Fix a small piece of solid phosphorus in a quill, and write with it upon paper; if the paper be then placed in a dark room, the writing will appear beautifully luminous.

FIRE PRODUCED BY WATER.—Fill a saucer with water, and let fall into it a piece of potassium, of the size of a pepper corn, which is about two grains. The potassium will instantly burst into a flame, with a slight explosion, and burn vividly on the surface of the water, darting at the same time from one side of the vessel to the other, with great violence, in the form of a beautiful red-hot fireball.

THE SUB-AQUOUS VOLCANO.—Take one ounce of salpêtre, three ounces of powder of sulphur-vivum, three ounces; beat, sift, and mix them well together; fill a paste-board, or paper mould, with the composition, and it will burn under the water until quite spent. By this means a wagger may be won, as few will believe it before they have seen it tried.

THE FRYER FOUNTAIN.—If twenty grains of phosphorus, cut very small, and mixed with forty grains of powder of zinc, be put into four drachms of water, and two drachms of concentrated sulphuric acid be added thereto, bubbles of inflated phosphoretted hydrogen gas will quickly cover the whole surface of the fluid in succession, forming a real fountain of fire.

COLOURED FIRES.

CRimson. Parts by weight. Sulphur 8 Chlorate of Potash 35

Yellow. Sulphur 8 Dried Soda 12 Chlorate of Potash 30

Purple. Sulphur 30 Chlorate of Potash 30

Orange. Sulphur 30 Chlorate of Potash 30

Green. Sulphur 30 Borate Acid 8

All that it is necessary to remark is, that the materials are to be powdered separately, in a mortar, and finally mixed with the hand. Each material that is employed must be perfectly dry.