

woman. And it seems one of the hardest things in the world to teach the latter that the former is a woman like herself, with the same needs, the same affections, the same weakness, often with the same tastes. —*Home Magazine.*

SELECTED RECIPES.

VEAL-BROTH.—Break a knuckle of veal into two or three parts, lay it, as directed, in the soup-pot, with a lump of butter and one pint of cold water; lay in with the knuckle a bunch of thyme, and two or three celery heads; let this heat well and simmer for half an hour, then pour on two gallons of water, cover it tightly, and let it simmer slowly for four hours, then strain it through the colander, pour the broth again into the pot, and skim it thoroughly free from fat; then wash a teacupful of rice well, put it into the broth, slice two carrots rather thin, and add to the broth, with a teaspoonful of salt and a very little Cayenne; let this simmer slowly for half an hour; chop up parsley and put it into the tureen, and pour the broth on it in dishing. The knuckle is very nice sent to table with slices of lemon for a garnish, and nice drawn butter, with chopped parsley.

LEMON PIE.—Grate the yellow part of the lemon, and add it, with the juice, to a cup of sugar; mix smoothly two tablespoonfuls of flour in a teacupful of water; stir all together, and add the well-beaten yolks of two eggs: bake, with only an under-crust, to a nice golden brown color; when done, pour over the top the whites of two eggs beaten to a stiff froth, with two tablespoonfuls of powdered white sugar; set in the oven for a few minutes to harden.

LEMON CUSTARD.—Take the yolks of ten eggs beaten, strain them, and whip them with a pint of cream; boil the juice of two lemons, sweetened, with the rind of one; when cold, strain it to the cream and eggs; when almost boiling, put into a dish, grate over the rind of a lemon, and brown.

ASPARAGUS.—Cut it in pieces, and boil until nearly done in salt and water, then drain; put into a stew-pan flour and butter, stir them together, and moisten with a spoonful or two of milk or veal gravy; into this work the yolk of an egg and a little cream; put in the asparagus, and boil all together two or three minutes; serve on buttered toast.

GREEN PEAS.—Steam them until done; then place them in a saucepan with salt, butter, and a little milk; boil all together five minutes, and serve. A sprig of mint thrown into the saucepan is thought, by some, to improve their flavor.

LETTUCE should be freshly gathered and placed for an hour in cold water, then carefully picked and trimmed. The water should all be drained off or absorbed by a clean napkin. Then cut it fine, pouring over it two or three tablespoonfuls of strong vinegar, and mixing with it a teaspoonful of sugar. In another plate, rub together, with a wooden spoon, a tablespoonful of sweet-oil, the same of made mustard, the yolks of two hard-boiled eggs, a little salt and pepper. Then mix this with the prepared lettuce, tasting it, and adding more of whatever ingredient is lacking. Peppergrass is quite an addition to this dish. The whites of the egg should be cut in thin rings and used to garnish the dish.

POTTED SHAD.—Cut a fine shad into three or four pieces, omitting the tail and head; place a piece in a small stone jar, sprinkle well with salt, and whole allspice, and whole pepper-corns; fill up the jar in this manner, and cover the shad with sharp cider vinegar. Cover the jar with a stiff paste, and bake in a slow oven for three or four hours. If the vinegar is strong it will dissolve all the small bones of the shad, and the large one should be removed before baking. This will keep, in a cool place, if tightly covered, for five or six weeks; so it is well to pot three or four shad at once. It is a delicious relish for either breakfast or tea.

CHESS.

In the first diagram of last month's number, the White King was printed black, and two rooks were also misprinted, but the diagram will be, on the whole, readily understood.

In the second diagram (Problem No. I) the White King was curiously omitted altogether. We give this problem again, also adding the correct position underneath the diagram: and will continue to adopt this plan in future, so that, by comparing both, the reader cannot mistake any of the pieces, or the squares they are intended to occupy.