

The house-keepers' guide and Indian doctor : containing the very best directions for making all kinds of ice creams, preserves, jellies, perfumery, and essences, fancy and plain soaps, and an excellent system on the treatment of the hair : the best method of cleaning brass, marble, mahogany furniture, cutlery, carpets, &c.; &c.; : also, a complete system of genuine Indian doctoring, to which is added directions for letter writing under various circumstances : the book closes with the celebrated chemical washing recipe.

Contributors

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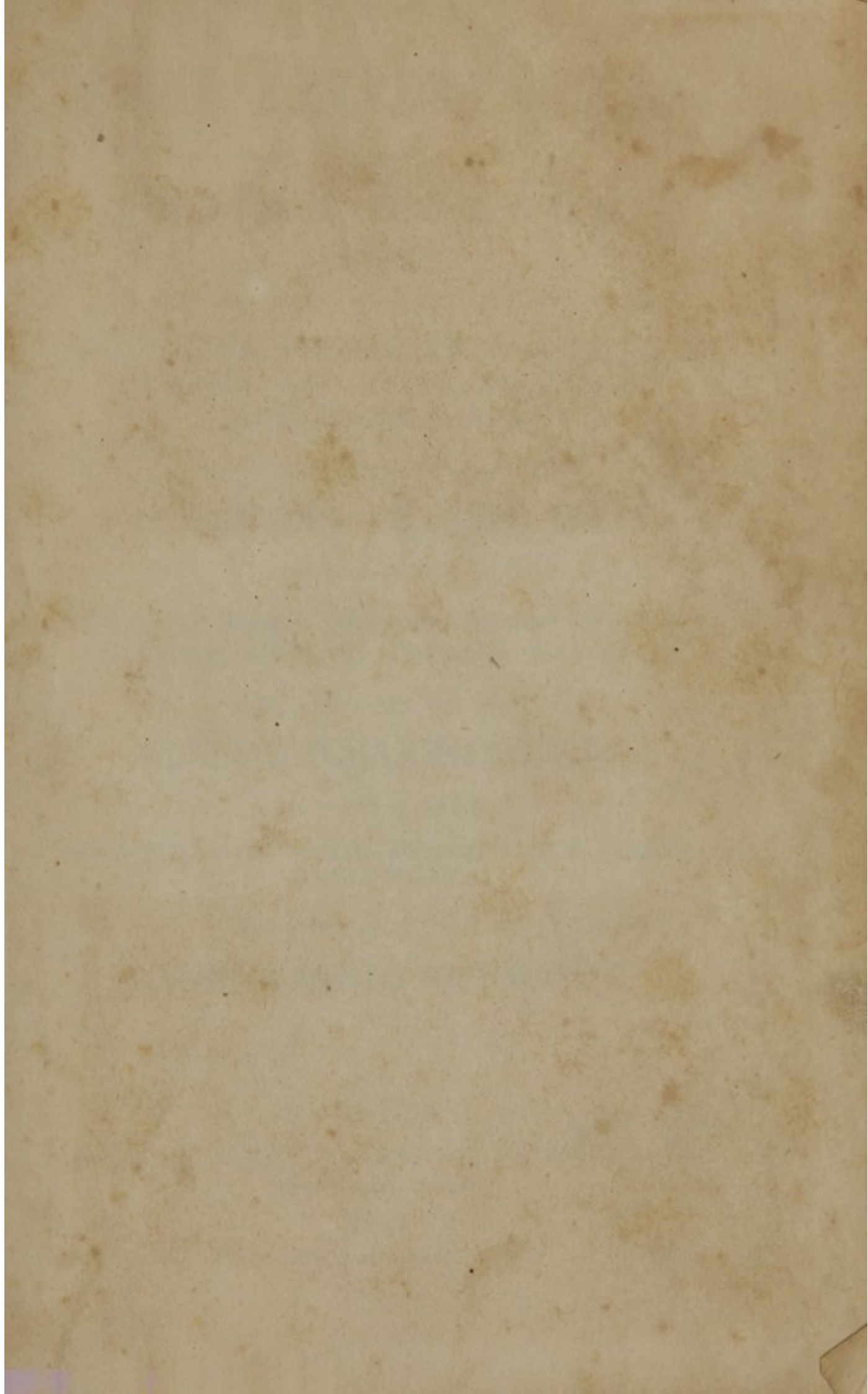
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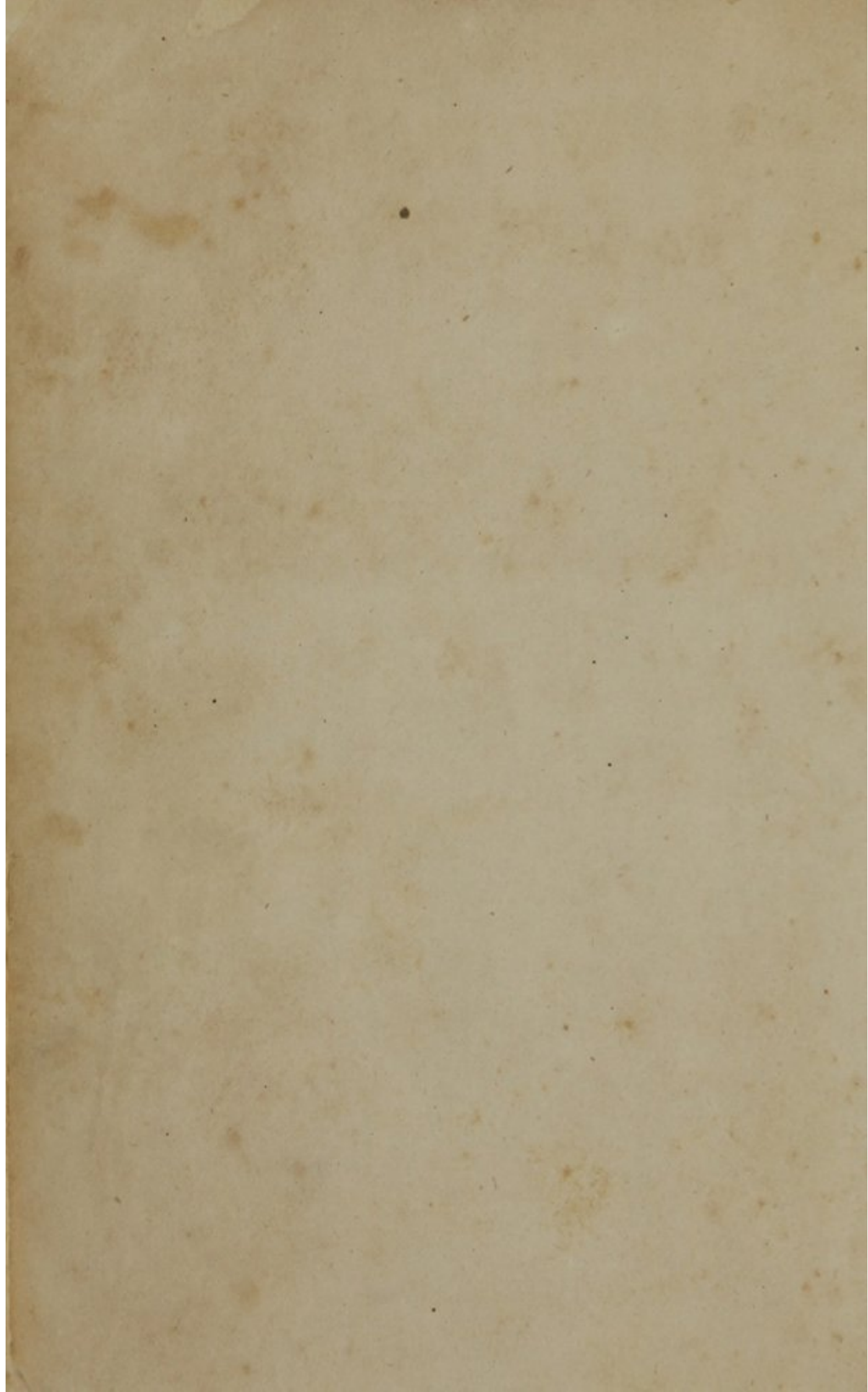
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THE
HOUSE-KEEPERS' GUIDE,

AND
INDIAN DOCTOR:

CONTAINING

THE VERY BEST DIRECTIONS FOR MAKING ALL KINDS OF
ICE CREAMS, PRESERVES, JELLIES, PER-
FUMERY, AND ESSENCES, FANCY
AND PLAIN SOAPS,

AND AN EXCELLENT SYSTEM ON THE
TREATMENT OF THE HAIR;

THE BEST METHOD OF

**Cleaning Brass, Marble, Mahogany Fur-
niture, Cutlery, Carpets, &c. &c.**

ALSO, A COMPLETE SYSTEM OF

GENUINE INDIAN DOCTORING:

TO WHICH IS ADDED

DIRECTIONS FOR LETTER WRITING UNDER VARIOUS
CIRCUMSTANCES.

THE BOOK CLOSES WITH THE

CELEBRATED CHEMICAL WASHING RECIPE.

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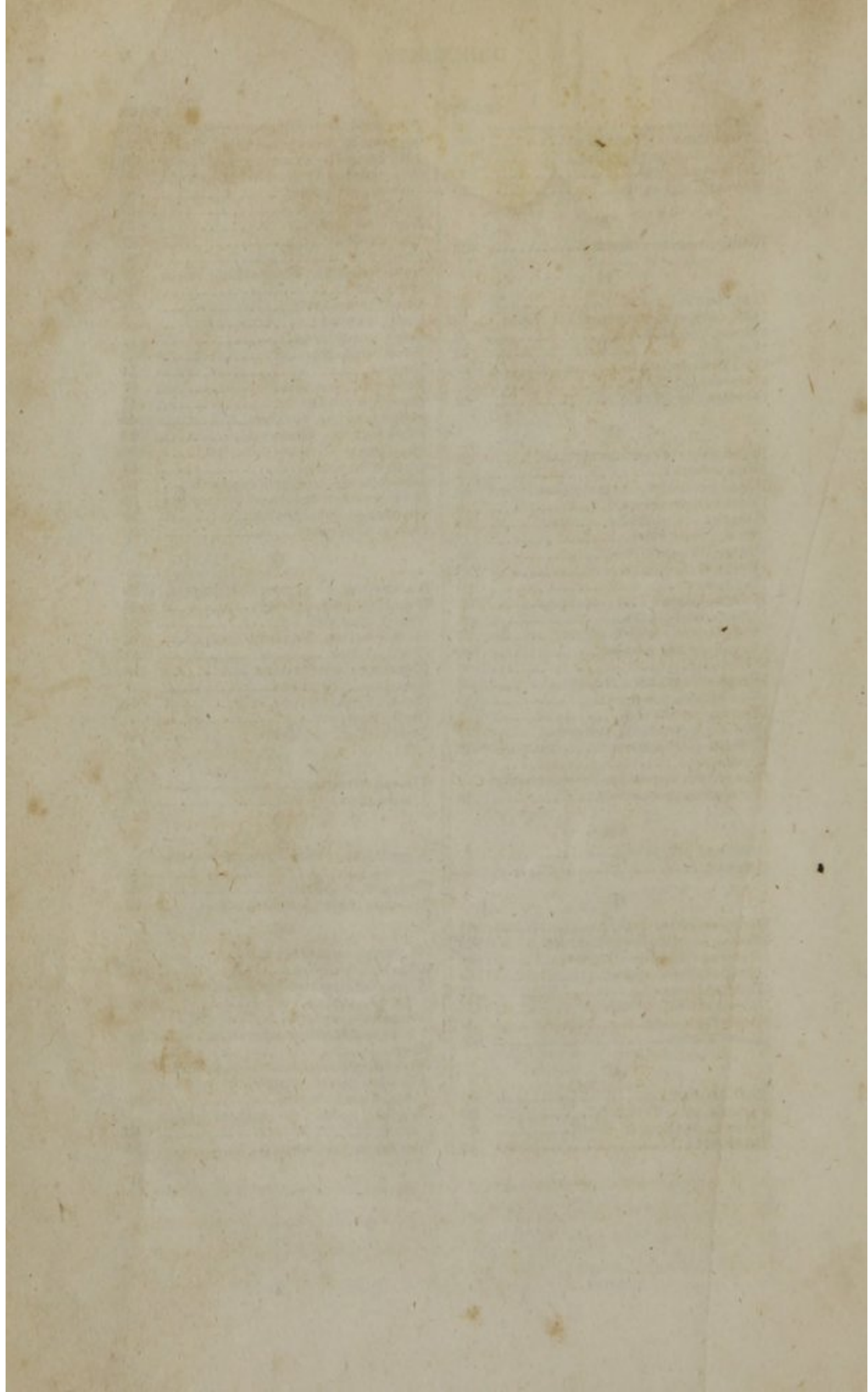
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THE
INVALUABLE FAMILY GUIDE.

CREAMS.

Ice Cream—May be thus made : Put milk over a gentle fire to boil, and stir it occasionally ; beat four eggs for each quart until very light, then stir them into the boiling milk ; stir it for a few minutes, then set it to become cold ; make it very sweet, flavor it to taste, then freeze it. If it is flavored with the juice of berries or pineapple, bruise the fruit, strain the juice from it, and put it to the cream when cold.

Ice Cream, No. 2.—Boil a quart of cream, make it sweet with white sugar, flavor with lemon, vanilla or extract of orange-flower water ; when cold, freeze it as directed to make “Ice Cream.” The yolks of three eggs may be beaten, and stirred into it when it is boiling hot.

Cream for freezing may be made boiling hot, then made sweet with loaf sugar, and flavored with vanilla or lemon extract, or with the juice of strawberries, raspberries, or pineapple ; the fruit should be bruised and strained, with a quarter of a pound of sugar to each pint of juice, and stirred into the cream when it is cold.

Vanilla or Lemon Ice Cream.—Take two drachms of vanilla or lemon peel, one quart of milk, half a pound of sugar, a pint of cream, and the yolks of three eggs ; beat the yolks well, and stir them with the milk, then

add the other ingredients ; set it over a moderate fire, and stir it constantly with a silver spoon until it is boiling hot, then take out the lemon peel or vanilla, and when cold, freeze it.

Cream Snow.—Take a pint of sweet cream, mix with it eight teaspoonfuls of white powdered sugar, the whites of two eggs, and a tablespoonful of orange-flower water, or a teaspoonful of lemon or vanilla extract ; whip it, take off the froth as it rises, and continue to beat it until you have enough.

Syrup of Cream.—Put a pound of white sugar to each pint of fresh sweet cream, boil it, stirring it all the time ; put it in a cool place until it is perfectly cold, then put it in one or two-ounce phials, cork and seal them. Prepared in this way, it may be kept for several weeks.

Currant-water Ice.—Press the juice from ripe currants, strain it clear ; to one pint of juice put a pound of loaf sugar, put to it a pint of water, and freeze as directed for cream.

Hasty Cream.—Take a gallon of milk warm from the cow, set it over the fire ; when it begins to rise, take it off, and set it by ; skim off all the cream, and put it on a plate, then set the stew-pan over the fire again ; as soon as it is ready to boil, take it off, and skim again, repeat the skimming until no more cream rises. The milk must not boil.

To Keep Cream Sweet.—Cream may be kept sweet twenty-four hours, by scalding it without sugar ; by adding as much powdered lump sugar as will make it quite sweet, it may be kept for two days in a cool place.

Clotted Cream.—Take four quarts of new milk from the cow, put it in a pan, and let it stand until the next day ; then set it over a very slow fire for half an hour, make it nearly hot, then put it away until it is cold ; take off the cream free from milk, beat it smooth with a spoon, sweeten it to taste, and serve with preserves or fruit.

JELLIES, PRESERVES, &c.

Directions for Sweetening, &c.—The sugar used for the nicest sweetmeats should be the best double-refined ; but if the pure, amber colored sugar-house syrup, from the West Indies, can be gotten, it is far preferable. *It never ferments.* The trouble is very much lessened by having ready-made syrup, in which it is only necessary to boil the fruit till clear. All delicate fruit should be done gently, and not allowed to remain over half an hour after it begins to simmer, before it is laid on dishes to cool. It must be put in the syrup again another half hour. Continue to do so until it is sufficiently transparent. The preserves are less liable to boil to pieces than if done by one continued boiling.

In preparing sugar for sweetmeats, let it be quite dissolved before you put it on the fire. If dissolved in water, allow a tumbler of water to a pound of sugar. If you boil the sugar before adding the fruit, it will be improved in clearness by passing it through a flannel bag. Skim off the brown scum, all the time it is boiling. If sweetmeats are boiled too long, they lose their flavor and become dark. If not boiled long enough, they will not keep. You may know when jelly is done, by dropping a teaspoonful cold into a glass of water. If it spreads and mixes with the water, it needs more boiling ; if it sinks to the bottom in a lump, it is done enough. Raspberry jelly needs most boiling of any kind ; black currant the least.

Keep your sweetmeats cool and dry, in glass, China, or stone jars. Delicate preserves should be kept in small glasses or pots that will not hold more than one or two pounds : the admission of air injures them. Glass is best.

Cover the top, after sprinkling it over with sugar, with white paper dipped in hot, clarified sugar. It is far better than rum or brandy. Over the whole confine a cover so close as to entirely exclude the air.

To Clarify Sugar for Sweetmeats.—Put your sugar into the preserving kettle, pour in as much cold water as you think may be wanted to cover the fruit to be preserved—a gill to a pound of sugar; beat the whites of eggs to a froth, allowing one egg to three pounds of sugar; mix the whites with the sugared water; set it on a slow fire, stirring the whole well together; then set it where it will boil. As soon as it boils up well, take it from the fire, let it remain for a minute, then take off the scum; set it back on the fire, and let it boil a minute, then take it off and skim it again. Repeat this operation till the sirup is clear; and put the fruit in when it is cold. The fruit should not be crowded while doing; and if there is not sufficient sirup to cover the fruit, take it out of the sirup, and put in more water and boil it with the sirup before putting back the fruit.

Directions for making Sweetmeats.—For preserving most kinds of fruit, a pound of sugar to a pound of fruit is sufficient. Some kinds of fruit require more, and some will do with less, than their weight of sugar. Good brown sugar, if clarified before putting in the fruit, does very well for most kinds of fruit; and for family use, three-quarters of a pound of sugar to a pound of fruit does very well. The nicest white sugar needs not to be clarified. All kinds of fire-proof ware, except iron ware, will do to preserve in. Enameled kettles of iron lined with china, called preserve kettles, are best. The fruit should be turned out of the preserving kettle as soon as done, and set away. It should be looked to often, to see that it does not ferment. Whenever it does, the sirup should be turned off and scalded, and turned back while hot.

Cranberry, Grape, and Currant Jelly.—Wash, and drain the fruit till nearly dry; put it in an earthen jar; put the jar in a kettle of water; set the kettle where the water will boil, taking care that none of it gets into the jar. When the fruit breaks, pour it into a flannel bag to drain, without squeezing it. When strained, add to each pint of juice a pound and a half of white sugar, and half the beaten white of an egg.

Boil the sirup gently, taking it back from the fire as fast as any scum rises, and skim it clear. After boiling fifteen or twenty minutes, drop a teaspoonful of it, cold, into a tumbler of water, to ascertain if it is jelly. Jellies are improved by being set in the sun a few days. Currant jelly is best made of equal quantities of white and red currants. The juice of black currants requires but about half the sugar, and half the time to boil it, that the red does.

Lemon Jelly.—Set on a slow fire a pint of water, with one ounce of rinsed isinglass, in small pieces, and the rind of six lemons; stir constantly till the isinglass is dissolved; add a pint of lemon juice, and sweeten it to the taste, with loaf sugar. Boil all, four or five minutes; color with the tincture of saffron, and pass it through a flannel bag, without squeezing it. Fill your jelly glasses with it when partly cool.

Apple and Quince Jelly.—Crab-apples make the nicest apple jelly. Wash them, cut out the defects, the stem, the blossom end, and the seeds, quartering the apples, but neither pare them nor take out the hulls; lay them in your preserving kettle, and put to them just sufficient water to cover them. Boil till soft but not till they break. Drain off the water through a colander; mash the apples with the back of a spoon; put them in a jelly bag, place a deep dish under it, and squeeze out the juice. To every pint of juice, allow a pound of loaf sugar; boil slowly, skimming it well, about ten or twenty minutes, or until it is a jelly. Dip it out while boiling, with a silver spoon, into your tumblers and moulds; cover with a prepared paper, and tie another paper close over the glass. Quince jelly is made in the same way. Pippins and bellflowers make good jelly. Add lemon peel, if you like.

Strawberry, Raspberry and Blackberry Jelly.—The jellies of all these berries are made in a similar manner. Take the berries when ripe, and such as are prime, mash them, and let them drain through a flannel bag without squeezing it. Put to a pint of the juice, a pound of loaf sugar and one-third of the white of an

egg ; set it on the fire ; on boiling up well, remove it from the fire and skim it clear ; set it back ; if more scum rises, remove it from the fire again, and skim it off. Boil till it becomes a jelly. If, when cold, on dropping it into a tumbler of cold water, it falls to the bottom in solid form, it is jellied. Tie up with clarified or brandy paper.

Calf's Feet Jelly.—Take four scalded feet, perfectly clean ; boil them in four quarts of water till reduced to one, or till they are *very* tender ; take them from the fire, and let them remain till perfectly cold ; then take off all the fat, and scrape off the dregs that stick to the jelly. Put it in a preserving kettle, and place it on a slow fire. On melting, take it from the fire ; mix with it half a pint of white wine, the juice and grated rind of two fresh lemons, and a stick of cinnamon or blade of mace. Wash and wipe dry six eggs ; stir the whites, beaten to a froth, into the jelly when cold ; bruise the shells and add them ; then set it on a few coals ; when hot, sweeten to the taste. Let all boil slowly fifteen minutes, without stirring it ; then suspend a flannel bag, and let the jelly drain through it into a pitcher or deep dish. If it is not clear, wash the bag and pass it through till it is perfectly so. Do not squeeze the bag. When transparent, turn it into glasses, and set them, if the weather is hot, into cold water, and keep them in a cool place. It will keep but a few days in warm weather.

Some take the feet of two calves, a pint of white wine, three lemons, the whites of six eggs, half an ounce of cinnamon, half a pound of loaf sugar, with only three quarts of water, and proceed in a similar way, adding two spoonfuls of French brandy, and reduce the whole to one quart.

A knuckle of veal, or sheep's feet, make a nice jelly. When jelly is perfectly congealed, dip the mould an instant into boiling water, to loosen it.

Raspberry, Blackberry, and Strawberry Jam.—For each pound of fruit allow a pound of sugar ; make alternate layers of sugar and berries in your preserv-

ing dish ; let them remain half an hour, then boil them slowly about half an hour, stirring them frequently. Put a little in a cup, and set it in a dish of cold water for trial. Boil till it becomes the consistency of thick jelly.

Quince Marmalade.—The fruit should not be over ripe—not mellow. Gather it on a *dry* day, and *after* a dry day. Some make this preserve by covering the fruit and sugar close in a wide-mouthed jar, and then setting the jar in a kettle of cold water, and thus boiling the fruit till tender. This preserves its flavor.

Wash and quarter the quinces, without paring; set them on the fire with just sufficient water to stew them; rub them through a sieve when soft, and put to each pound of the pulp a pound of brown sugar; set it on a few coals, stew slowly and stir constantly. When it has simmered an hour, take out a little and cool it; if it then cuts smooth, it is sufficiently done.

Preserved Quinces.—Pare and core your quinces, taking out the parts that are knotty and defective; cut them in quarters, or round slices; put them in your preserving kettle; cover them with the parings and a very little water; lay a large plate over them to keep in the steam, and boil them till they are tender. Take out the quinces, and strain the liquor through a bag. To every pint of liquor, allow a pound of loaf sugar. Boil the juice and sugar together about ten minutes, skimming it well; put in the quinces and boil them gently twenty minutes. When the sugar has completely penetrated them, take them out, put them in a glass jar, and turn the juice over them warm. Tie them up when cold, with paper dipped in clarified sugar.

Preserved Strawberries.—To each pound of picked strawberries, allow a pound of powdered loaf sugar. Strew half of the sugar over the strawberries, and let them stand in a cool place two or three hours; put them in a preserving kettle, over a slow fire, and by degrees strew it on the rest of the sugar; boil them fifteen or twenty minutes, and skim them well. Put

them in wide-mouthed bottles, and when cold, seal the corks. If you wish to do them whole, take them carefully out of the sirup (one by one) while boiling, spread them to cool on long dishes, not letting the strawberries touch each other; when cool, return them to the sirup, and boil them a little longer. Repeat this several times. Keep the bottles in dry sand.

Gooseberries, currants, cherries, grapes, and raspberries may be done in the same way.

Preserved Pineapples.—Having pared your pineapples, slice them, and take out the core from the middle of each slice. To each pound of pineapple allow a pound of loaf sugar. Mix half the sugar with the pineapple, and let them lie all night, to extract the juice; then mix them with the remaining half of the sugar, and put the whole in a preserving kettle. Boil it till clear and tender, but not till the slices break. Skim it well; set it away to cool; put it in large glass jars, and tie over clarified paper.

Preserved Currants.—Take ripe currants, in their prime; strip them off their stems, rejecting the bad ones; make a sirup of sugar and very little water, allowing a pound of sugar to each pound of currants, and let them boil a few minutes. In a few days turn the sirup from them, scald it, and turn it back, while hot, on the currants. Preserved currants, mixed with water, are an excellent drink in fevers. Dried currants are also good, made into a tea, for the same use.

Tomato Marmalade.—Take full grown tomatoes while quite green, cut out the stems, stew them till soft, rub them through a sieve, set the pulp on the fire, seasoned highly with salt, pepper, pounded cloves, and garlic, if liked, and stew altogether till thick. It is excellent for seasoning gravies, &c. and keeps well.

Preserved Tomatoes.—Take tomatoes quite small and green, and if fully ripe they are nice; put them in cold, clarified sirup, with one orange, cut in slices, to every two pounds of tomatoes; simmer them gently two or three hours, allowing equal weights of sugar and to-

matoes, and more than barely enough water to cover the tomatoes for the sirup.

Another very nice method of preserving them is : allow two fresh lemons to three pounds of the tomatoes ; pare off only the yellow part of the rind ; squeeze out the juice, and mix the rind and juice with enough cold water to cover the tomatoes, and add a few peach leaves and powdered ginger tied up in bags. Boil all gently together forty-five minutes, take out the tomatoes, strain the liquor, and put to it a pound and a half of white sugar, for each pound of tomatoes ; put in the tomatoes, and boil them gently till the sirup appears to have penetrated them. In about a week turn off the sirup, scald it, and turn it back. Thus preserved, tomatoes appear like West India sweetmeats.

Preserved Apples.—Take equal weights of good brown sugar and of apples ; peel or wash, core and chop the apples fine ; allow to every three pounds of sugar a pint of water ; dissolve, then boil the sugar pretty thick, skimming it well ; add the apples, the grated peel of one or two lemons, and two or three pieces of white ginger, and boil till the apples look clear and yellow. This will keep for years. Crab-apples done in this way, without paring, are next to cranberries.

Transparent Apples.—Dissolve and boil a pound of loaf sugar in a quart of water ; skim it ; put in select apples, pared, quartered and cored, with the juice of a lemon, and let them boil, uncovered, till tender.

Preserved Crab-apples.—Wash the apples ; cover the bottom of your preserving kettle with grape leaves ; put them in ; place them over the fire, with a very little water, covering them closely ; simmer them gently till yellow ; take them out and spread them on a large dish to cool ; pare and core them ; put them again into your kettle, with fresh vine leaves under and over them, and a very little water, and hang them over the fire till they are green, but do not let them boil. When green, take them out ; allow a pound of loaf sugar to a pound of apple ; dissolve the sugar in just sufficient water ; put

it over the fire when dissolved ; boil and skim it ; put in your apples, and boil them till quite clear and tender. Put them in jars, turn the juice over them, and when cold, tie them up.

Preserved Pippins.—Pare and core some of the finest ; put them in your preserving kettle, with some lemon peel and all the parings ; add a very little water, cover closely, boil till tender, taking care that they do not burn ; take out the apples, spreading them on a large dish to cool ; pour the liquor into a bag and strain it ; put it in your kettle with a pound of loaf sugar to a pint of juice, adding lemon juice to the taste ; boil them slowly half an hour, or till they are quite soft and clear ; put them with the liquor into your jar, and when quite cold, tie them up with clarified or with brandy paper. They are not intended for long keeping.

Hard pears may be done in the same way, either whole or halved, flavoring them to the taste.

Preserved Peaches.—Select the largest and nicest free stone peaches, fully grown but not mellow, pare, halve, or quarter them ; crack the stones, take out and break the kernels ; put parings and all into your preserving kettle, with a very little water ; boil till tender ; then take out and spread the peaches on a large dish to cool. Strain the liquor through a sieve or bag ; next day, put to each pint of the liquor a pound of loaf sugar. Put the liquor and sugar, dissolved, into the kettle with the peaches, and boil them slowly till they are quite soft, skimming all the time ; take the peaches out, put them into your jars, and turn the liquor over them warm. When cold, tie them up with clarified paper. If boiled too long, they will be of a dark color. To preserve peaches whole, thrust out the stones with a skewer, and put in their place, after done, the kernels blanched. Broad, shallow stone pots keep large fruit the best.

If the juice is not wished very thick, boil the sugar alone, with only sufficient water to dissolve it, and skim it well ; then put in your fruit and juice, and boil till the fruit is completely penetrated with the sugar.

Preserved Cranberries.—Allow to each pound of washed cranberries a pound of loaf sugar, dissolved in about a gill of water, first boiling the sugar and skimming it well, about ten minutes, then adding the cranberries. Boil slowly, till they are quite soft and of a fine color. Put them up warm. When cold tie them up. Common glass tumblers are very convenient for preserved small fruits and jellies.

Preserved Gages.—Take equal weights of gages and sugar ; dissolve the sugar in just sufficient water to cover the plums ; boil them slowly in the sirup ten minutes ; turn them into a dish, and let them remain four or five days ; boil them again, till the sirup appears to have entered the plums ; put them up ; in a week, turn the sirup from them, scald it, turn it over them hot ; and when cold tie them up.

Preserved Damsons—Allow for every pound of damsons three-quarters of a pound of powdered sugar ; put alternate layers of fruit and sugar into jars, or well glazed earthen pots ; tie over strong paper, or cloth, and set them in the oven after the bread is drawn, and let them stand till the oven is cold. The next day strain off the sirup, boil it till thick, turn it warm over the fruit jars, and when cold tie up.

Preserved Gooseberries.—Take gooseberries before ripe ; allow a pound of sugar to a pound of fruit.—Stew them till quite clear, and till the sirup becomes thick. They make nice tarts.

Preserved Cherries.—Take cherries before dead ripe ; allow a pound of white sugar to a pound of fruit ; dissolve and boil the sugar, having it thick ; put in the cherries, with the stems on, and let them boil till transparent. Tie them up in glass jars. The carnation and common light red, if done carefully, will be so transparent that the stones may be seen through them.

To preserve them without the stones, take such as are very ripe, push out the stone carefully with a darning needle, make sirup of the juice, and then boil the cherries to a thick consistency.

Preserved Pears.—Allow three-quarters of a pound of sugar to a pound of pears. Clarify the sugar, if brown is used ; then put in the fruit, and boil it till tender. A few pieces of ginger, or fine ginger tied up in bags, may be boiled with the pears, to flavor them.—Vergouleuse and choke pears are the best for preserving.

Winter Bell Pears.—Take some of the nicest, put them in an iron pot, filling it about half full, cover them with water, and boil them. After giving them a thorough boiling, and making them tender, let them steam over a slow fire, covering the pot close to confine the steam, five or six hours, till but just sufficient juice remains to prevent their burning. If done right, they will be as red as cranberry preserves, retaining all the rich, natural flavor of the pear, and will require care in taking up to prevent their breaking. They are nice thus plainly cooked ; but, if preferred, a little molasses may be added toward the last.

Preserved Grapes.—Allow a pound of sugar to a pound of grapes ; squeeze out the pulp, and boil it till quite soft ; strain it through cloth ; to this add your sugar, and clarify it ; then throw in your skins, and boil till thick enough to please.

Preserved Pumpkins.—Cut slices from a nice high-colored pumpkin, and cut the slices into chips about the thickness of a dollar ; have the chips of an equal size, six inches in length, and an inch broad. Put to each pound of fruit a pound of loaf sugar. Pare off and lay aside the yellow rind of some lemons ; squeeze out the juice, allowing a gill to a pound of pumpkin. Put the pumpkin into a broad pan, laying the sugar among it ; turn the lemon juice over it ; cover the pan, and let the whole set all night. In the morning put the whole in a preserving pan, and boil, skimming it well, till the pumpkin becomes clear and crisp, but not till it breaks. It should have the appearance of lemon candy ; and if liked, some lemon peel, cut in very fine pieces, may be added. About half an hour's boiling is sufficient.—

When done, take out the pumpkin, spread it on a large dish, and strain the sirup through a bag ; put it into jars, turn the sirup over it, and tie up. It is very nice ; may be eaten without cream, or laid on puff paste shells after they are baked.

EXCELLENT DRINKS.

Orgeat.—[This is an excellent refreshment for parties.] Boil two quarts of milk with a stick of cinnamon, and let it stand to be quite cold, taking out the cinnamon. Blanch four ounces of the best sweet almonds ; pound them in a marble mortar, with a little rose water ; mix them well with the milk ; sweeten it to your taste ; let it boil only a few minutes ; strain it through a very fine sieve till quite smooth, and free from the almonds ; and serve it up either cold or lukewarm, in handled glasses.

Sherbert.—Boil in three pints of water six or eight stalks of green rhubarb, and four ounces of raisins or figs ; when the water has boiled about half an hour strain it, and mix it with a teaspoonful of rose-water, and orange or lemon sirup to the taste. Drink it cold.

Lemonade.—Mix the juice of two lemons with a pint of water, sweetening to the taste. Some like nutmeg grated on it, or some of the squeezed lemon cut in it.

Common Beer.—Allow at the rate of two gallons of water to a handful of hops, a little fresh spruce, or sweet fern, and a quart of bran ; boil it two or three hours ; strain it through a sieve ; stir in, while hot, a teacup of molasses to each gallon of liquor ; let it stand till lukewarm ; turn it into a clean barrel ; add a pint of good yeast to the barrel ; shake it well together, and it may be used next day.

Spring Beer.—Take a small bunch of sweet fern, sarsaparilla, wintergreen, sassafras, prince's pine, cum-

frey root, burdock root, nettle root, Solomon's seal, spice-bush, and black birch ; boil part, or all of them, in three or four gallons of water, with two or three ounces of hops, and two or three raw potatoes, pared and cut in slices. Their strength is better extracted by boiling in two waters ; for when the liquor is saturated with the hops, it will rather bind up the roots than extract their juices. Boil the roots five or six hours ; strain the liquor, and add a quart of molasses to three gallons of beer. To have the beer very rich, brown half a pound of bread and put it into the liquor. If the liquor is too thick, dilute it with cold water.—When lukewarm, put in a pint of fresh, lively yeast. Place in a temperate situation, covered, but not so closely as to retard fermentation. After fermentation, bottle it close, or keep it in a tight keg.

Quick Ginger Beer.—To a pail of water add two ounces of ginger, one pint of molasses, and a gill of good yeast. In two hours it is fit for use.

Spruce Beer.—Boil one handful of hops, and two of the chips of sassafras root, in ten gallons of water ; strain it, and turn on, while hot, a gallon of molasses, two spoonfuls of the essence of spruce, two spoonfuls of ginger, and one of pounded allspice. Put it into a cask ; and when cold enough, add half a pint of good yeast ; stir it well ; stop it close ; when clear, bottle and cork it.

Ginger Beer.—Turn two gallons of boiling water on two pounds of brown sugar or to a quart of molasses, add one and a half ounces of cream of tartar, and the same of ginger ; stir them well, and put it into a cask. When milkwarm, put in half a pint of good yeast, stopping the cask close, and shaking it well. Bottle it in about twenty-four hours. In ten days it will sparkle like champaign. One or two lemons sliced in, will much improve it. It is excellent in warm weather.

Hop Beer.—Turn five quarts of water on six ounces of hops ; boil three hours ; strain off the liquor ; turn on four quarts more of water, and twelve spoonfuls of

ginger, and boil the hops three hours longer ; strain and mix it with the other liquor, and stir in two quarts of molasses. Brown very dry half a pound of bread, and put in ; rusked bread is best. Pound it fine, and brown it in a pot, like coffee. After cooling, to be about lukewarm, add a pint of new yeast that is free from salt. Keep the beer covered, in a temperate situation, till fermentation has ceased, which is known by the settling of the froth ; then turn it into a keg or bottles, and keep it in a cool place.

Lemon Beer.—To a gallon of water add a sliced lemon, a spoonful of ginger, half a pint of yeast, and sugar enough to make it quite sweet.

DIRECTIONS FOR PICKLING.

Directions.—Vinegar for pickling should be good, but not of the sharpest kind. Brass utensils should be used for pickling. They should be thoroughly cleaned before using, and no vinegar should be allowed to cool in them, as the rust formed by so doing is very poisonous. Boil alum and salt in the vinegar, in the proportion of half a teacup of salt and a table-spoonful of alum to three gallons of vinegar. Stone and wooden vessels are the only kinds of utensils that are good to keep pickles in. Vessels that have had any grease in them will not do for pickles, as no washing will kill the grease that the pot has absorbed. All kinds of pickles should be stirred up occasionally. If there is any soft ones among them they should be taken out, the vinegar scalded, and turned back while hot ; if very weak, throw it away, and use fresh vinegar. Whenever any scum rises the vinegar needs scalding. If you do not wish to have all your pickles spiced, it is a good plan to keep a stone pot of spiced vinegar by itself, and put in a few of your pickles a short time before they are to be eaten.

Cucumbers.—Gather those that are small and green, and of a quick growth. Turn boiling water on them as soon as picked. Let them remain in it four or five hours, then put them in cold vinegar, with alum and salt, in the proportion of a table-spoonful of the former and a teacup of the latter, to every gallon of vinegar. When you have done collecting the cucumbers for pickling, turn the vinegar from the cucumbers, scald and skim it till clear, then put in the pickles, let them scald without boiling, for a few minutes; then turn them while hot into the vessel you intend to keep them in. A few peppers, or peppercorns, improve the taste of the cucumbers. Cucumbers to be brittle need scalding several times. If the vinegar is weak, it should be thrown away, and fresh put to the cucumbers, with more alum and salt. Another method of pickling cucumbers, which is good, is to put them in salt and water as you pick them—changing the salt and water once in three or four days. When you have done collecting your cucumbers for pickling, take them out of the salt and water, turn on scalding hot vinegar, with alum, salt, and peppercorns in it.

Onions.—Peel and boil them in milk and water ten minutes. To a gallon of vinegar put half an ounce of cinnamon and mace, a quarter of an ounce of cloves, a small teacup of salt, and half an ounce of alum.—Heat the vinegar, together with the spices, scalding hot, and turn it on the onions, which should previously have the water and milk drained from them.—Cover them tight till cold.

Peaches and Apricots.—Take those of a full growth, but perfectly green, put them in salt and water, strong enough to bear up an egg. When they have been in a week, take them out, and wipe them carefully with a soft cloth. Lay them in a pickle jar. Put to a gallon of vinegar half an ounce of cloves, the same quantity of peppercorns, sliced ginger and mustard seed—add salt, and boil the vinegar—then turn it on to the peaches scalding hot. Turn the vinegar from them several times. Heat it scalding hot, and turn it back while hot.

To Pickle Butternuts and Walnuts.—The nuts for pickling should be gathered as early as July, unless the season is very backward. When a pin will go through them easily, they are young enough to pickle. Soak them in salt and water a week—then drain it off. Rub them with a cloth, to get off the roughness. To a gallon of vinegar, put a teacup of salt, a table-spoonful of powdered cloves and mace, mixed together, half an ounce of allspice and peppercorns. Boil the vinegar and spices, and turn it while hot on to the nuts. In the course of a week, scald the vinegar, and turn it back on them while hot. They will be fit to eat in the course of a fortnight.

To Pickle Peppers.—Procure those that are fresh and green. If you do not like them very fiery, cut a small slit in them, and take the seeds out carefully with a small knife, so as not to mangle the peppers. Soak them in salt and water, eight or nine days, changing the water each day. Keep them in a warm place. If you like them stuffed, chop white cabbage fine, season it highly with cloves, cinnamon, mace, and fill the peppers with it—add nasturtions if you like—sew them up carefully, and put them in cold spiced vinegar.—Tomatoes, when very small and green, are good pickled with the peppers.

Mangoes.—Procure muskmelons as late in the season as possible—if picked early, they are not apt to keep well. Cut a small piece from the side that lies upon the ground while growing, take out the seeds, and if the citron or nutmeg melons are used for mangoes, the rough part should be scraped off. The long, common muskmelons make the best mangoes. Soak the melons in salt and water, three or four days; then take them out of the water; sprinkle on the inside of the melons, powdered cloves, pepper, nutmeg; fill them with small strips of horseradish, cinnamon, and small string beans, Flag root, nasturtions, and radish tops, are also nice to fill them with. Fill the crevices with American mustard seed. Put back the pieces of melon that were cut off, and bind the melon up tight with white cotton

cloth sew it on. Lay the melons in a stone jar, with the part that the covers are on, up. Put into vinegar for the mangoes, alum, salt and peppercorns, in the same proportion as for cucumbers—heat it scalding hot, then turn it on to the melons. Barberries or radish tops, pickled in bunches, are a pretty garnish for mangoes. The barberries preserve their natural color best by being first dried. Whenever you wish to use them, turn boiling vinegar on them, and let them lie in it several hours to swell out.

To Pickle Plums Like Olives.—Make a pickle of vinegar, mustard seed, and a little salt, make it boiling hot, then put it over green plums, gathered before they begin to turn, let them remain one night, then drain off the vinegar, make it hot again, and pour it over the plums ; when cold, cover close. Plums may be taken before the stone is formed, and pickled in the same manner.

Walnut Catsup.—Bruise to a mass one hundred and twenty green walnuts, gathered when a pin could pierce one ; put to it three-quarters of a pound of salt and a quart of good vinegar ; stir them every day for a fortnight, then strain and squeeze the liquor from them through a cloth, and set it aside ; put to the husks half a pint of vinegar, and let it stand all night, then strain and squeeze them as before ; put the liquor from them to that which was put aside ; add to it one ounce and a quarter of whole pepper, forty cloves, half an ounce of nutmeg, sliced, and half an ounce of ginger, and boil it for half an hour closely covered, then strain it ; when cold, bottle it for use.

Secure the bottles with new corks, and dip them in melted rosin.

To Make Cider Vinegar.—After cider has become too sour for use, set it in a warm place, put to it occasionally the rinsings of the sugar basin or molasses jug, and any remains of ale or cold tea ; let it remain with the bung open, and you will soon have the best of vinegar.

Tomato Catsup.—Take one gallon of skinned tomatoes, four table-spoonfuls of salt, four ditto of whole black pepper, half a spoonful of allspice, eight pods of red pepper, and three spoonfuls of mustard ; boil them together for one hour, then strain it through a sieve or coarse cloth, and when cold, bottle for use ; have the best velvet corks.

Another Tomato Catsup.—Take ripe tomatoes to fill a jar, put them in a moderate oven, and bake them until they are dissolved ; then strain them through a coarse cloth or sieve ; to every pint of juice put a pint of vinegar, half an ounce of garlic sliced, a quarter of an ounce of salt, and the same of white pepper finely ground ; boil it for one hour, then rub it through a sieve, boil it again to the consistency of cream ; when cold, bottle it, put a teaspoonful of sweet oil in each bottle, cork them tight and keep in a dry place.

Oyster Catsup.—Take fine fresh oysters, rinse them in their own liquor, then pound them in a marble mortar, and to a pint of oysters put a pint of cherry wine ; boil them up, add an ounce of salt, two drachms of cayenne pepper, let it boil up once again, rub it through a sieve ; when cold, put it in bottles, and cork and seal them.

To Make Mustard.—Put a large table-spoonful of the flour of mustard into a teacup, with a large salt-spoonful of salt, mix with it gradually enough cold water to make a smooth, thin paste.

To Pickle Red Cabbage.—Cut the cabbage in thin slices across, put a layer of it in a stone pot, strew a little pepper and salt over, then put another layer of sliced cabbage, strew it with salt and pepper, and so continue until you have enough, then cover with cold vinegar ; turn a plate (large enough to cover it) upon the cabbage, and cover the pot.

To Pickle Beets.—Wash beets in cold water, take them of as nearly one size as possible ; boil them according to the size, from three quarters of an hour to

an hour and a half, then put them into a pan of cold water, rub off the skins with your hands, then cut them in halves, or quarters, lengthwise, and put them into cold vinegar, with whole pepper and some salt. Beets must not be cut before boiling—only washed clean; old beets, which have been kept in earth, should be laid in soak the night before boiling.

To Pickle Tomatoes.—Take the round, smooth, green tomatoes; put them in salt and water, cover the vessel and put them over the fire to scald—that is, to let the water become boiling hot, then set the kettle off; take them from the pot into a basin of cold water; to enough cold vinegar to cover them, put whole pepper and mustard seed; when the tomatoes are cold, take them from the water, cut each in two across, shake out the seeds and wipe the inside dry with a cloth, then put them into glass jars, and cover with the vinegar; cork them close or with a close fitting tin cover.

Pickled Oysters.—Scald the oysters in their own liquor; make some vinegar boiling hot, with some whole pepper, allspice, mace, and a little salt. Take the oysters from their liquor into a bowl, and pour the hot vinegar over them. Serve celery with them.—They are fit to eat as soon as cold.

To Pickle Oysters.—Procure some of the largest sort of oysters; wash four dozen in their own liquor, and lay them on a folded napkin to dry; strain the liquor; add to it a dessert-spoonful of pepper, two blades of mace, three table-spoonfuls of white wine, and a wineglass of vinegar, and, if the liquor is not salt, a table-spoonful of salt; simmer the oysters for a few minutes in this liquor, then put them into jars, boil up the pickle, skim it and pour it over the oysters. Cover them closely.

CANDIES.

To Clarify Sugar for Candies.—To every pound of sugar, put a large cup of water, and put it in a brass or copper kettle, over a slow fire, for half an hour; pour into it a small quantity of isinglass and gum Arabic, dissolved together. This will cause all impurities to rise to the surface; skim it as it rises. Flavor according to taste.

All kinds of sugar, for candy, are boiled as above directed. When boiling loaf sugar, add a table-spoonful of rum or vinegar, to prevent its becoming too brittle whilst making.

You may make birds and such things, of loaf sugar, in this way. By pulling loaf sugar after it is boiled to candy, you may make it as white as snow.

Loaf sugar, when boiled, by pulling it very well, making it in small rolls, and twisting it a little, will make what is commonly termed little rock or snow.

Sugar, when boiled to candy, may be twisted, pulled, rolled, and cut in whatever forms you choose.

Molasses Candy.—Put a pint of common molasses over a slow fire; let it boil; stir it to prevent its running over the top of the bottle. When it has boiled for some time, try it, by taking some in a saucer: when cold, if it is brittle and hard, it is done. Flavor with essence of lemon, and stir shelled pea-nuts (ground nuts) or almonds, into it, and pour it into a buttered basin, or square tin pans, to cool.

Or, it may be made a light color by pulling it in your hands, after first having rubbed them over with sweet butter, to prevent the candy from sticking to them during the process.

Lemon Candy, or Rock Candy.—To one pound of loaf sugar put a large cup of water, and set it over a slow fire for half an hour. Clear it with a little hot rum or vinegar. Take off the scum as it rises.

Try, when it is done enough, by dipping a spoon in it

and raising it ; if the threads thus formed snap like glass, it is done enough. Then pour it out into a tin pan ; when nearly cold, mark it in narrow strips with a knife.

Before pouring it into the pans, chopped cocoanut, almonds, or picked hickory-nuts may be stirred into it. Brazil-nuts, taken from the shells, cut in slices, and added to it, are very good.

Twist Candy.—To three pounds of loaf sugar put half a pint of water ; set it over a slow fire for half an hour ; then add to it a teaspoonful of gum Arabic, dissolved, and a tablespoonful of vinegar. When boiled to candy, bright and clear, take it off. Flavor with vanilla, rose, lemon, or orange.

Rub the hands over with a bit of sweet butter, and pull it until it is white ; then make it in rolls, and twist or braid it ; then cut it in lengths.

Common Lemon Candy.—Take three pounds of coarse, brown sugar ; add to it three teacups full of water, and set it over a slow fire for half an hour ; put to it a little gum Arabic, dissolved in hot water : this is to clear it. Continue to take off the scum as long as any rises. When perfectly clear, try it by dipping a pipe-stem first into it, and then into cold water, or by taking a spoonful of it into a saucer ; if it is done, it will snap like glass. Flavor with essence of lemon, and cut it in sticks.

Common Twist.—Boil three pounds of common sugar and one pint of water, over a slow fire, for half an hour, without skimming. When boiled enough, take it off ; rub the hands over with butter ; take that which is a little cooled, and pull it as you would molasses candy, until it is white ; then twist or braid it, and cut it in strips.

Peppermint, Rose, or Hoarhound Candy.—They may be made as lemon candy. Flavor with essence of rose, or peppermint, or finely powdered hoarhound.

Pour it out in a buttered paper, placed in a square tin pan.

To make Mottoes.—Cut colored tissue paper in pieces of about four inches width and five long; cut the ends in fine fringe of one inch depth; put in the centre of each a sugared almond or any other candy, and a motto verse or two; fold the paper around it, and twist each end close to the candy; so continue until you have enough.

ESSENCES, PERFUMERY, &C.

Essence of Lemon.—Turn gradually two ounces of strong rectified spirit on a drachm of the best oil of lemons. But the best way of obtaining the essence of lemon peel, is to rub all the yellow part of the peel off, with lumps of white sugar, and scrape off the surface of the sugar into a preserving pot, as fast as it becomes saturated with the oil of lemon. Press the sugar close, and cover it tight. A little of this sugar imparts a fine flavor to puddings, pies, and cakes. This is the preferable mode of obtaining and preserving the essence of lemon. You have the fine aromatic flavor of the peel, without the alloy of the spirit.

To Extract the Essential Oil of Flowers.—Take a quantity of fresh, fragrant leaves, both the stalk and flower leaves; cord very thin layers of cotton, and dip them in fine Florence oil; put alternate layers of the cotton and leaves in a glass jar, or large tumbler; sprinkle a very little fine salt on each layer of the flowers; cover the jar close, and place it in a window exposed to the sun. In two weeks a fragrant oil may be squeezed out of the cotton. Rose leaves, mignonette, and sweet scented clover, make nice perfumes.

Cologne Water.—Pour a quart of alcohol gently on the following oils:—on two drachms of the oil of rosemary, two of the oil of lemon, or orange-flower water, one drachm of lavender, ten of cinnamon, and a tea-

spoonful of rose-water. Stop all tight in a bottle ; shake it up well.

Another way. Put into a quart of highly rectified spirits of wine, the following oils :—two drachms of oil of lemon, two of rosemary, one of lavender, two of bergamot, ten drops of cinnamon, ten of cloves, two of roses, and eight of the tincture of cinnamon. If wished very strong, put double the quantity of oils to a pint only of the spirits.

Rose Water.—On a dry day, gather fragrant, full-blown roses ; pick off the leaves ; to each peck put a quart of water ; put the whole in a cold still, and set the still on a moderate fire—the slower they are distilled, the better will be the rose water. Bottle the water immediately after it is distilled.

Aromatic Vinegar.—Mix with a spoonful of vinegar powdered chalk sufficient to destroy its acidity ; let it settle ; turn off the vinegar from the chalk with care, and *dry* it. To purify an infected room, put in a few drops of sulphuric acid. The fumes arising from it will purify a room where there has been any infectious disorder. In using it, be very careful not to inhale the fumes, or to soil your garments with the acid. It will corrode whatever it touches.

Lavender Water.—Pour a pint of alcohol moderately to an ounce and a half of the oil of lavender, and two drachms of ambergris. Keep it in a bottle tightly corked ; shake it up well on putting it in.

Perfume Bags.—Take rose and sweet scented clover leaves, dried in the shade, then mixed with powdered mace, cloves, and cinnamon, and pressed in small bags, and lay the bags in chests of linen, or in drawers of clothes. They make a nice perfume.

Mead.—Put to a pound of honey three pints of warm water—stir it up well, and let it remain till the honey is held in complete solution—then turn it into a cask, leaving the bung out. Let it ferment in a temperate situation—bottle it as soon as fermented, and cork it up very tight.

SOAPS.

Labor-saving Soap.—Take two pounds of sal-soda, two pounds of yellow bar soap, and ten quarts of water; cut the soap into thin slices, and boil together two hours; strain, and it will be fit for use. Put the clothes in soak the night before you wash, and to every pail of water in which you boil them add a pound of soap. They will need no rubbing; merely rinse them out, and they will be perfectly clean and white.

Superior Soft Soap.—Cut in small pieces a pound and a half of bar soap; put into four quarts of rain water; add four ounces of pure carbonate of soda; and dissolve them over the fire, and when dissolved, stir in one spoonful of salt. This is very nice for woollens and calicoes.

Cold Soap.—Mix twenty-six pounds of melted and strained grease with four pailfuls of lye, made of twenty pounds of white potash. Let the whole stand in the sun, stirring it frequently. In the course of the week, fill the barrel with weak lye. It is much easier than to make a lye of your ashes, while quite as cheap as to dispose of your ashes to the soap-boiler.

Windsor and Castile Soap.—So make the celebrated Windsor soap, nothing more is necessary than to slice the best white soap as thin as possible, and melt it over a slow fire. Take it from the fire when melted, and when it is just lukewarm, add enough of the oil of caraway to scent it. If any other fragrant oil is liked better, it may be substituted. Turn it into moulds, and let it remain in a dry situation for five or six days. To make Castile soap, boil common, soft soap in lamp oil three hours and a half.

Hard Soap.—Dissolve twenty weight of white potash in three pailfuls of water. Heat twenty pounds of strained grease, then mix it with the dissolved potash, and boil them together till the whole becomes a thick

jelly, which is ascertained by taking a little of it out to get cold. Take it from the fire, stir in cold water till it grows thin, then put to each pailful of soap a pint of blown salt; stir it in well. The succeeding day, separate it from the lye, and heat it over a slow fire. Let it boil a quarter of an hour, then take it from the fire. If you wish to have it a yellow color, put in a little palm oil, and turn it out into wooden vessels. When cold, separate it again from the lye, and cut it into bars. Let them remain in the sun several days to dry.

Bayberry, or Myrtle Soap.—Dissolve two pounds and a quarter of white potash in five quarts of water, then mix it with ten pounds of myrtle wax, or bayberry tallow. Boil the whole over a slow fire till it turns to soap, then add a teacup of cold water; let it boil ten minutes longer; at the end of that time, turn it into tin moulds or pans, and let them remain a week or ten days to dry; then turn them out of the moulds. If you wish to have the soap scented, stir into it an essential oil that has an agreeable smell, just before you turn it into the moulds. This kind of soap is excellent for shaving, and for chapped hands; it is also good for eruptions on the face. It will be fit for use in the course of three or four weeks after it is made, but it is better for being kept ten or twelve months.

Cosmetic Soap, for Washing the Hands.—Take a pound of Castile soap, or any other nice old soap; scrape it fine; put it on the fire with a little water; stir it to a smooth paste; turn it into a bowl; when cold, add some lavender water, or any kind of essence: beat it with a silver spoon till well mixed; thicken it with Indian meal, and keep it in small pots, closely covered; exposure to the air will harken it.

MISCELLANEOUS RECIPES.

To Pot Butter for Winter Use.—Mix a large spoonful of salt, a table-spoonful of powdered white sugar, and one of saltpetre. Work this quantity into six pounds of fresh-made butter. Put the butter into a stone pot that is thoroughly cleansed. When you have finished putting down your butter, cover it with a layer of salt, and let it remain covered until cold weather.

To Extract Rancidity from Butter.—Take a small quantity that is wanted for immediate use. For a pound of the butter, dissolve a couple of teaspoonfuls of salæ-ratus in a quart of boiling water, put in the butter, mix it well with the salæ-ratus water, and let it remain till cold ; then take it off carefully, and work a teaspoonful of salt into it. Butter treated in this manner answers very well to use in cooking.

To Preserve Cream for Sea Voyages.—Take rich, fresh cream, and mix it with half its weight of white powdered sugar. When well mixed in, put it in bottles and cork them tight. When used for tea or coffee, it will make them sufficiently sweet without any additional sugar.

Substitute for Cream in Coffee.—Beat the white of an egg to a froth; put to it a small lump of butter, and turn the coffee to it gradually, so that it may not curdle. It is difficult to distinguish the taste from fresh cream.

To Keep Eggs Several Months.—It is a good plan to buy eggs for family use when cheap, and preserve them in the following manner : Mix half a pint of unslacked lime with the same quantity of salt and a couple of gallons of water. The water should be turned on boiling hot. When cold, put in the eggs, which should be perfectly fresh, and care should be taken not to crack any of them ; if cracked, they will spoil directly. The eggs should be entirely covered with the lime-

water, and kept in a stone pot, and the pot set in a cool place. If the above directions are strictly attended to, the eggs will keep good five months. The lime-water should not be so strong as to eat the shell, and all the eggs should be perfectly fresh when put in, as one bad egg will spoil the whole.

To Pot Cheese.—Cheese that has begun to mould, can be kept from becoming any more so by being treated in the following manner : Cut off the mouldy part, and if the cheese is dry grate it ; if not, pound it fine in a mortar, together with the crust. To each pound of it, when fine, put a table-spoonful of brandy ; mix it in well with the cheese, then press it down tight, in a clean stone pot, and lay a paper wet in brandy on the top of it. Cover the pot up tight, and keep it in a cool, dry place. This is also a good way to treat dry pieces of cheese. Potted cheese is best when a year old. It will keep several years, without danger of its breeding insects.

To keep Vegetables through the Winter.—Succulent vegetables are preserved best in a cool, shady place, that is damp. Turnips, Irish potatoes, and similar vegetables, should be protected from the air and frost by being buried up in sand, and in very severe cold weather covered over with a linen cloth. It is said that the dust of charcoal, sprinkled over potatoes, will keep them from sprouting. I have also heard it said, that Carolina potatoes may be kept a number of months if treated in the following manner : Take those that are large and perfectly free from decay ; pack them in boxes of dry sand, and set the boxes in a place exposed to the influence of smoke and inaccessible to frost.

To Preserve Herbs.—All kinds of herbs should be gathered on a dry day, just before, or while in blossom. Tie them in bundles, and suspend them in a dry, airy place, with the blossoms downwards. When perfectly dry, wrap the medicinal ones in paper, and keep them from the air. Pick off the leaves of those which are to be used in cooking, pound and sift them fine, and keep the powder in bottles, corked up tight.

To Preserve various kinds of Fruit through the Winter.—Apples can be kept till June, by taking only those that are hard and sound, wiping them dry, then packing them in tight barrels, with a layer of bran to each layer of apples. Envelope the barrel in a linen cloth, to protect it from frost, and keep it in a cool place, but not so cold as to freeze the apples. It is said that mortar, laid over the top of a barrel of apples, is a good thing to preserve them, as it draws the air from them, which is the principal cause of their decaying. Care should be taken not to have it come in contact with the apples. To preserve oranges and lemons several months, take those that are perfectly fresh, and wrap each one in soft paper; put them in glass jars, or a very tight box, with white sand, that has been previously dried in an oven a few hours, after it has been baked in. The sand should be strewed thick over each one of the oranges, as they are laid in the jar, and the whole covered up with a thick layer of it. Close the jar up tight, and keep it in a cool dry place, but not so cool as to freeze the fruit. To preserve grapes, gather them on a dry day, when they are not quite dead ripe, and pick those that are not fair off from the stems. Lay the bunches of grapes in a glass jar, and sprinkle around each of them a thick layer of dry bran, so that they will not touch each other. Have a thick layer of bran on the top, and cork and seal the jar very tight, so that the air may be entirely excluded. Whenever they are to be eaten, restore them to their freshness by cutting off a small piece from the end of the stalks, and immerse the stalks of each bunch in sweet wine for a few minutes. The stalks will imbibe the wine, and make the grapes fresh and juicy. Various kinds of fruit, taken when green, such as grapes, gooseberries, currants, and plums, can be kept through the winter, by being treated in the following manner: Fill junk bottles with them, and set them in an oven six or seven hours, after having baked in it. Let them remain till they begin to shrink, then take the fruit from one bottle to fill the others quite full. Cork and seal up the bot-

fles. Whenever you wish to make pies of them, put the quantity you wish to use into a tin pan, turn on boiling water sufficient to cover them, and stew them in it till soft; then sweeten, and make them into pies. Ripe blackberries and whortleberries, to be kept long, should be dried perfectly in the sun, then tied up in bags that are thick enough to exclude the air. When used for pies, treat them in the same manner as the green fruit. Ripe currants dried on the stalks, then picked off and put in bags, will keep nice for pies during the winter; they also make a fine tea for persons that have a fever, particularly the hectic fever. It is also an excellent thing to counteract the effects of opium.

Cautions Relative to the Use of Brass and Copper Cooking Utensils.—Cleanliness has been aptly styled the cardinal virtue of cooks. Food is more healthy, as well as palatable, cooked in a cleanly manner. Many lives have been lost in consequence of carelessness in using brass, copper, and glazed earthen cooking utensils. The two first should be thoroughly cleansed with salt and hot vinegar before cooking in them, and no oily or acid substance, after being cooked, should be allowed to cool or remain in any of them.

Durable Ink for Marking Linen.—Dissolve a couple of drachms of lunar caustic, and half an ounce of gum Arabic, in a gill of rain water. Dip whatever is to be marked in strong pearlash water. When perfectly dry, iron it very smooth; the pearlash water turns it a dark color, but washing will efface it. After marking the linen, put it near a fire, or in the sun, to dry. Red ink, for marking linen, is made by mixing and reducing to a fine powder half an ounce of vermilion, a drachm of the salt of steel, and linseed oil to render it of the consistency of black, durable ink.

Black Ball.—Melt together, moderately, ten ounces of Bayberry tallow, five ounces of beeswax, and one ounce of mutton tallow. When melted, add lamp or ivory black to give it a good black color. Stir the whole well together, and add, when taken from the fire, half a glass of rum.

Liquid Blacking.—Mix a quarter of a pound of ivory black, six gills of vinegar, a table-spoonful of sweet oil, and two large spoonfuls of molasses. Stir the whole well together, and it will then be fit for use.

Cement for Mending Broken Vessels.—To half a pint of milk put a sufficient quantity of vinegar to curdle it; separate the curd from the whey, and mix the whey with the whites of four eggs, beating the whole well together; when mixed, add a little quick lime through a sieve, until it acquires the consistency of a paste. With this cement broken vessels or cracks can be repaired; it dries quickly, and resists the action of fire and water.

Cement for the Mouths of Corked Bottles.—Melt together a quarter of a pound of sealing-wax, the same quantity of rosin, and a couple of ounces of beeswax. When it froths, stir it with a tallow candle. As soon as it melts, dip the mouths of the corked bottles into it. This is an excellent way to exclude the air from such things as are injured by being exposed to it.

Cement for Broken China, Glass, and Earthenware.—Rub the edge of the china or glass with the beaten white of an egg. Tie very finely powdered quick lime in a muslin bag, and sift it thick over the edges of the dishes that have been previously rubbed with the egg. Match and bind the pieces together, and let it remain sound several weeks. This is good cement for every kind of crockery but thick, heavy glass and coarse earthenware; the former cannot be cemented with anything: for the latter, white paint will answer. Paint and match the broken edges, bind them tight together, and let them remain until the paint becomes dry and hard. Milk is a good cement for crockery; the pieces should be matched and bound together tight, then put in cold milk, and let the milk set where it will boil for half an hour; then take it from the fire, and let the crockery remain till the milk is cold. Let the crockery remain bound for several weeks. The Chinese method of mending broken china is to grind flint glass,

on a painter's stone, till it is reduced to an impalpable powder ; then beat it with the white of an egg, to a froth, and lay it on the edge of the broken pieces ; match and bind them firmly together, and let them remain several weeks. It is said that no art will then be able to break it in the same place.

Japanese Cement, or Rice Glue.—Mix rice flour with cold water, to a smooth paste, and boil it gently. It answers all the purposes of wheat flour paste, while it is far superior in point of transparency and smoothness. This composition, made with so small a proportion of water as to have it of the consistency of plastic clay, may be used to form models, busts, basso-relievos, and similar articles. When made of it, they are susceptible of a very high polish. Poland starch is a nice cement for pasting layers of paper together, or any fancy articles.

Cement for Alabaster.—Take of white beeswax one pound, of rosin a pound, and three-quarters of a pound of alabaster. Melt the wax and rosin, then strew the alabaster over it lightly (which should be previously reduced to a fine powder). Stir the whole well together, then knead the mass in water, in order to incorporate the alabaster thoroughly with the rosin and wax. The alabaster, when mended, should be perfectly dry, and heated. The cement, when applied, should also be heated. Join the broken pieces, bind them, and let them remain a week. This composition, when properly managed, forms an extremely strong cement.

To Clean Alabaster, or any other kinds of Marble.—Pound pumice stone to a fine powder, and mix it with verjuice. Let it remain several hours, then dip in a perfectly clean sponge, and rub the marble with it till clean. Rinse it off with clear fresh water, and rub it dry with a clean linen cloth.

Cement for Iron-ware.—Beat the whites of eggs to a froth, then stir into them enough quicklime to make a consistent paste, and then add iron file dust to make a thick paste. The quicklime should be reduced to a

fine powder before mixing it with the eggs. Fill the cracks in iron-ware with this cement, and let them remain several weeks before using them.

To Loosen the Stopples of Decanters and Smelling Bottles, that are wedged in tight.—Dip the end of a feather in oil, and rub it round the stopple close to the mouth of the bottle ; then put the bottle about a couple of feet from the fire, having the mouth towards it. The heat will cause the oil to run down between the stopple and mouth of the bottle. When warm, strike the bottle gently on both sides, with any light wooden instrument that you may happen to have. If the stopple cannot be taken out with the hand at the end of this process, repeat it, and you will finally succeed by persevering in it, however firmly it may be wedged in.

To Prevent the Formation of a Crust on Tea-kettles.—Keep an oyster-shell in your tea-kettle, and it will prevent the formation of a crust on the inside of it, by attracting the stony particles to itself.

To Remove Stains from Broadcloth.—Take an ounce of pipe clay that has been ground fine, and mix it with twelve drops of alcohol, and the same quantity of spirits of turpentine. Whenever you wish to remove any stains from cloth, moisten a little of this mixture with alcohol, and rub it on the spots. Let it remain till dry, then rub it off with a woollen cloth, and the spots will disappear.

To Extract Paint from Cotton, Silk, and Woollen Goods.—Saturate the spot with spirits of turpentine, and let it remain several hours, then rub it between the hands. It will crumble away, without injuring either the color or texture of the article.

To Remove Black Stains on Scarlet Woollen Goods.—Mix tartaric with water, to give it a pleasant acid taste, then saturate the black spots with it, taking care not to have it touch the clean part of the garment. Rinse the spots immediately, in fair water. Weak pearlsh water is good to remove stains that are produced by acids.

To Extract Grease from Silks, Paper, Woollen Goods, and Floors.—To remove grease spots from goods and paper, grate on them, very thick, French chalk (common chalk will answer, but is not as good as the French chalk). Cover the spots with brown paper, and set on a moderately warm iron, and let it remain till cold. Care must be taken not to have the iron so hot as to scorch or change the color of the cloth. If the grease does not appear to be out on removing the iron, grate on more chalk, heat the iron again, and put it on. Repeat the process till the grease is entirely out. Strong pearlash water, mixed with sand, and rubbed on grease spots in floors, is one of the most effective things that can be used to extract the grease.

To Extract Stains from White Cotton Goods and Colored Silks.—Salts of ammonia, mixed with lime, will take out the stains of wine from silk. Spirits of turpentine, alcohol, and clear ammonia, are all good to remove stains on colored silks. Spots of common or durable ink can be removed by saturating them with lemon juice, and rubbing on salt, and then putting them where the sun will shine on them hot for several hours. As fast as it dries, put on more lemon juice and salt. When lemon juice cannot be obtained, citric acid is a good substitute. Iron mould may be removed in the same way. Mildew and most other stains can be removed by rubbing on soft soap and salt, and placing it where the sun will shine on it hot. Where soap and salt will not remove stains, lemon juice and salt will generally answer. The above things will only remove stains in warm, clear weather, when the sun is hot.—Sulphuric acid, diluted with water, is very effectual in removing fruit stains. Care should be taken not to have it so strong as to eat a hole in the garment; and as soon as the stain is out, it should be rinsed in pearlash water, and then in fair water. Colored cotton goods, that have common ink spilt on them, should be soaked in lukewarm, sour milk.

Directions for Cleaning Silk Goods.—When silk cushions, or silk coverings to furniture, become dingy,

rub dry bran on it gently, with a woollen cloth, till clean. Remove grease spots and stains as in directions at top of page 40. Silk garments should have the spots extracted before being washed; use hard soap for all colors but yellow, for which soft soap is the best. Put the soap into hot water, beat it till it is perfectly dissolved, then add sufficient cold water to make it just lukewarm. Put in the silks, and rub them in it till clean; take them out without wringing, and rinse them in fair lukewarm water. Rinse it in another water, and for bright yellows, crimsons, and maroons, add sulphuric acid enough to the water to give it an acid taste, before rinsing the garment in it. To restore the colors of the different shades of pink, put in the second rinsing water a little vinegar or lemon-juice. For scarlet, use a solution of tin; for blues, purples, and their shades, use pearlash; and for olive-greens, dissolve verdigris in the rinsing water; fawn and browns should be rinsed in pure water. Dip the silks up and down in the rinsing water; take them out of it without wringing, and dry them in the shade. Fold them up while damp; let them remain to have the dampness strike through all parts of them alike, then put them in a mangle; if you have not one, iron them on the wrong side, with an iron only just hot enough to smooth them. A little isinglass or gum arabic, dissolved in the rinsing water of gauze shawls and ribbons, is good to stiffen them. The water in which pared potatoes have been boiled, is an excellent thing to wash black silks in; it stiffens, and makes them glossy and black. Beef's gall and lukewarm water is also a nice thing to restore rusty silk, and soap-suds answers very well. They look better not to be rinsed in clear water, but they should be washed in two different waters.

Starch.—To make good flour starch, mix flour gradually with cold water, so that it may be freed from lumps. Stir in cold water till it will pour easily; then stir it into a pot of boiling water, and let it boil five or six minutes, stirring it frequently. A tallow or spermaceti candle, stirred round in the starch several times, will

make it smoother ; strain it through a thick cloth.— Starch made in this manner will answer for both cotton and linen very well. Some people do not boil their starch, but merely turn boiling water on the mixed flour and water, but it does not make clothes look nice. Poland starch is made in the same manner as wheat starch. When rice is boiled in a pot without being tied up in a bag, the water in which it is boiled is as good as Poland starch for clear-starching muslins, if boiled to a thick consistency after it is turned off from the boiled rice, and then strained. Muslins, to look clear, should be starched and clapped dry while the starch is hot, then folded in a very damp cloth, and suffered to remain in it till they become quite damp, before ironing them. If muslins are sprinkled, they are apt to look spotted. Garments that are not worn, when laid by, should not be starched, as it rots them when not exposed to the air.

To Clean Woollen and Silk Shawls.—Pare and grate raw, mealy potatoes, and put to each pint of the potato pulp a couple of quarts of cold water. Let it stand five hours, then strain the water through a sieve, and rub as much of the potato pulp through as possible ; let the strained water stand to settle again ; when very clear, turn the water off from the dregs carefully. Put a clean, white cotton sheet on a perfectly clean table ; lay on the shawl which you wish to clean, and pin it down tight. Dip a sponge that has never been used into the potato water, and rub the shawl with it till clean ; then rinse the shawl in clear water, with a tea-cup of salt to a pailful of the water. Spread it on a clean, level place, where it will dry quick ; if hung up to dry, the colors are apt to run, and make the shawl streaked. Fold it up while damp, let it remain half an hour, and then put it in a mangle ; if you have not one, wrap it in a clean, white cloth, and put it under a weight, and let it remain till dry. If there are any grease spots on the shawl, they should be extracted before the shawl is washed.

Directions for Carpets.—Carpets should be taken up and shaken thoroughly, if in constant use, as often as three or four times in a year, as the dirt that collects underneath them wears them out very fast. Straw, kept under carpets, will make them wear much longer, as the dirt will sift through and keep it from grinding out. Carpets should be taken up as often as once a year, even if not much used, as there is danger of moths getting into them. If there is any appearance of moths in carpets when they are taken up, sprinkle tobacco or black pepper on the floor before the carpets are put down, and let it remain after they are laid down. When the dust is well shaken out of carpets, if there are any grease spots on them, grate on potter's clay very thick, cover them with a brown paper, and set on a warm iron. It will be necessary to repeat this process several times, to get out all the grease. If the carpets are so much soiled, as to require cleaning all over, after the dirt has been shaken out, spread them on a clean floor, and rub on them, with a new broom, pared and grated raw potatoes. Let the carpet remain till perfectly dry, before walking on them.

To Clean Light Kid Gloves.—Magnesia, moist bread, and India rubber, are all of them good to clean light kid gloves. They should be rubbed on the gloves thoroughly. If so much soiled that they cannot be cleaned, sew up the tops of the gloves, and rub them over with a sponge dipped in a decoction of saffron and water. The gloves will be yellow or brown, according to the strength of the decoction.

To Restore Rusty Italian Crape.—Heat skim milk and water—dissolve in half a pint of it a piece of glue an inch square, then take it from the fire. Rinse the crape out in vinegar to clean it; then, to stiffen it, put it in the mixed glue and milk. Wring it out, and clap it till dry, then smooth it out with a hot iron—a paper should be laid over it when it is ironed. Gin is an excellent thing to restore rusty crape; dip it in, and let it get saturated with it; then clap it till dry, and

smooth it out with a moderately hot iron. Italian crape can be dyed to look as nice as that which is new.

To Clean Mahogany and Marble Furniture.—No soap should ever be used for them; they should be washed in fair water, and rubbed with a clean, soft cloth, till dry. A little sweet oil, rubbed on occasionally, gives them a fine polish. The furniture should be rubbed over with a cloth dipped in oil, then rubbed over with a clean cloth till it appears dry and polished. White spots on varnished furniture may be removed by rubbing them with a warm flannel dipped in spirits of turpentine. Ink spots may be removed by rubbing them with a woollen cloth, dipped in oil of vitriol and water mixed, being careful not to touch any part of the furniture that is not spotted. As soon as the ink is extracted, rinse the spot with pearlash water, and then with fair water. It is said that blotting paper alone will extract the ink, if rolled up tight, and rubbed hard on the spots. If it answers the purpose, it is altogether best to use it, as there is always danger attending the use of oil of vitriol, it being so powerful as to corrode whatever it may get dropped on, without its effects are destroyed by the use of an alkali.

To Clean Stoves and Stone Hearths.—Varnished stoves should have several coats of varnish put on in summer, in order to have it get hard, before being used. They should be washed in warm water, without soap; a little oil rubbed on them occasionally, makes them look nice, and tends to keep the varnish from wearing off. Black Lead and British Lustre are both of them good to black stoves which have never been varnished; if they have been, it will not answer. They should be mixed with cold water, to form a paste, then rubbed on the stoves, and remain till quite dry; they should then be rubbed with a dry, stiff, and flat brush, till clean and polished. If you wish to preserve the color of free-stone hearths, wash them in water, without any soap; then rub on them, while damp, free-stone, that has been reduced to a powder; let it remain till

dry, then rub it off. If the hearths are stained rub them hard with a piece of free-stone. If you wish to have your hearth look dark, rub it over with hot soft soap, alone, or diluted with water. For brick hearths, use redding, mixed with thin hot starch and milk.

To Extract Ink from Floors.—Ink spots on floors can be removed by scouring them with sand wet in oil of vitriol, and water mixed. Rinse them, when the ink is extracted, with strong pearl ash water.

To Remove Paint and Putty from Window Glass.—Put sufficient pearlash into hot water, to make it very strong of it; then saturate the paint, which is daubed on the glass, with it. Let it remain till nearly dry, then rub it off hard, with a woollen cloth. Pearlash water is also good to remove putty before it is dried on the glass. If it dries on, whiting is good to remove it.

To Cleanse Feather Beds and Mattresses.—When feather beds become soiled or heavy, they may be made clean and light by being treated in the following manner: Rub them over with a stiff brush, dipped in hot soap suds. When clean, lay them on a shed, or any other clean place, where the rain will fall on them. When thoroughly soaked, let them dry in a hot sun for six or seven successive days, shaking them up well, and turning them over each day. They should be covered over with a thick cloth during the night; if exposed to the night air, they will become damp, and mildew. This way of washing the bed-ticking and feathers, makes them very fresh and light, and is much easier than the old-fashioned way of emptying the beds, and washing the feathers separately, while it answers quite as well. Care must be taken to dry the bed perfectly, before sleeping on it. Hair mattresses that have become hard and dirty, can be made nearly as good as new by ripping them, washing the ticking, and picking the hair free from bunches, and keeping it in a dry, airy place several days. Whenever the ticking gets dry, fill it lightly with the hair, and tack it together.

To Cleanse Phials and Pie Plates.—Bottles and phials that have had medicine in them, may be cleansed by putting ashes in each one, and immersing them in a pot of cold water, then heating the water gradually, until it boils; when they have boiled in it an hour, take it from the fire, and let them remain in it till cold; then wash them in soap-suds, and rinse them in fair water till clear. Pie plates that have been used much for baking, are apt to impart an unpleasant taste to the pies, which is owing to the lard and butter of the crust soaking into them, and becoming rancid. It may be removed by putting them in a brass kettle, with ashes and cool water, and boiling them in it an hour.

To Polish Brass, Britannia, and Silver Utensils.—Rotten stone, mixed with a little spirit, is the best thing to clean brass with; rotten stone and oil does very well. They should be polished with dry rotten stone, and a dry cloth. Hot vinegar and milk make brass look nice; it should be rinsed off, wiped dry, and rubbed over with chalk to kill the acid, and give the brass a polish. Brass looks very nice cleaned in this manner, and will keep clean a long time, provided all the acid is killed; if not, they will turn very soon.—When brass utensils are not in use, they should be thoroughly cleaned with rotten stone and oil, and wrapped up tight to exclude the air. Whiting or chalk is good to polish silver. If the silver is spotted wet the chalk (which should be powdered), rub it on the silver, and let it remain until dry; then rub it off with a clean, dry cloth. When chalk will not remove spots hot ashes will. Britannia ware should be rubbed with a flannel rag dipped in sweet or linseed oil, if spotted, then washed in soap-suds, and wiped dry. To give it a polish, rub it over with dry powdered chalk, or whiting, using a clean, dry rag.

To Remove or Keep Rust from Cutlery.—Bristol brick is good to remove rust, and give a polish to steel utensils. It should be powdered fine, and rubbed on dry, with a woollen cloth. Knives should be rubbed

on a board, with a thick leather covered over it, and fastened down tight. The brick should be dry, and powdered fine, and the knives should not be wet after cleaning, but merely wiped with a dry clean cloth. To make the handles smooth, wipe them with a cloth that is a little damp, being careful not to touch the blades, as it will tarnish them. Knives look very nice cleaned in this manner, and the edge will keep sharp. Ivory-handled knives should never have the handles put into hot water, as it will turn them yellow. If, through misuse, they turn yellow, rub them with sand-paper. When Bristol brick will not remove rust from steel, rub the spots with sand-paper or emery, or else rub on sweet oil, and let it remain a day; then rub it off with powdered quicklime. To keep steel utensils (that are not in constant use) from contracting rust, clean them thoroughly with Bristol brick, wipe them on a perfectly dry cloth, and rub them over with sweet oil, and cover them with brown paper, so as to exclude the air. Knives and forks should be wrapped up in brown paper, each one by itself.

Preservative Against the Ravages of Moths.—Moths are very apt to eat woollen and fur garments early in the summer. To keep them from the garments, take them late in the spring, when not worn, and put them in a chest, with considerable camphor gum. Cedar chips, or tobacco leaves, are also good for this purpose. When moths get into garments, the best thing to destroy them is to hang the garments in a closet, and make a strong smoke of tobacco leaves under them; in order to do it, have a pan of live coals in the closet, and sprinkle on the tobacco leaves.

To Destroy Cockroaches, Ants, and other Household Vermin.—Hellebore, rubbed over with molasses, and put round the places that cockroaches frequent, is a very effectual poison for them. Arsenic, spread on bread and butter, and placed around rat or mouse holes, will soon put a stop to their ravages. Quicksilver and the white of an egg, beat together, and laid with a

feather round the crevices of the bedsteads and the sacking, is very effectual in destroying bugs in them. To kill flies, when so numerous as to be troublesome, keep cobalt, wet with spirits, in a large shallow plate. The spirits will attract the flies, and the cobalt will kill them very soon. Black pepper is said to be good to destroy them ; it should be mixed, so as to be very strong, with a little cream and sugar. Great care is necessary in using the above poisons, where there are any children, as they are so apt to eat any thing that comes in their way, and these poisons will prove as fatal to them as to vermin (excepting the pepper). The flour of sulphur is said to be good to drive ants away, if sprinkled round the places that they frequent. Sage is also good. Weak brine will kill worms in gravel walks, if kept moist with it a week in the spring, and three or four days in the fall.

Self-sealing Envelopes.—These are the greatest conveniences among small things that have ever been invented. Those who have once used them will never do without again. They may be prepared without any trouble, and by any child. Envelopes should be bought by the hundred, as they come much less than if purchased in small quantities. Dissolve a cent's worth of gum arabic in a very little water—just enough to make a thickish paste. With the finger apply a little of the gum to the fly leaf of the envelope, at the spot where the wafer would come. When dry, you will have a self-sealing envelope. When wanted for use, wet the gum with the tongue, and the letter will seal without further trouble. It will take but a few minutes to prepare a hundred envelopes in this manner, and when finished you will have saved yourself the trouble of hunting up your wafers, wax and sealing stamp one hundred times. You will have saved something in cash also, and much in time.

THE INDIAN DOCTOR.

DIETS AND REMEDIES.

Bowel Complaints.—Tea and coffee, and toast without butter, arrow-root, crackers of any kind, and chicken broth, or anything else of that nature, will not be injurious ; and enough of it should be taken to keep the strength and spirits as much unimpaired as possible, as no treatment is more dangerous than to have nothing to eat ; but on no account should a patient be permitted to have access to fruit of any kind (with the exception, perhaps, of figs, which may be eaten freely), or to use meat, until recovered.

Inflammation of the Bowels.—Apply a mustard plaster until sufficient irritation is produced, and, on taking it off, flannel dipped in hot water should be applied every half hour, until relief is obtained. Great care should be used as to diet, the simplest and most nutritious alone being safe ; and on no account should any fruit be allowed to pass into the bowels while suffering from this complaint.

Cholera Morbus.—Take two ounces of the leaves of the Bene plant, put them in half a pint of cold water, and let them soak an hour. Give two table-spoonfuls hourly, until relief is experienced.

Dysentery.—In diseases of this kind, the Indians use the roots and leaves of the blackberry bush—a decoction of which in hot water, well boiled down, is taken in doses of a gill before each meal, and before retiring to bed. It is an almost infallible cure.

Cramp Remedy.—Ten drops of the oil of lavender, taken in a gill of French brandy, and repeated hourly if necessary.

Bilious Cholic.—A mixture in equal parts of gum opium, gum camphor, and spirits of turpentine, dissolved in spirits, is an excellent remedy. Chamomile tea, very strong, is also good in this complaint.

Lung Complaints.—In pulmonary consumption, asthma, or whooping cough, entirely avoid roasted meats of any description, and rely upon vegetables as the principal articles to be used, varied occasionally by a tender piece of beef or mutton well boiled.

Flannel should be worn at all seasons of the year, by those predisposed to these complaints.

Sore Throat.—Put a mustard plaster over the painful part, and take a dose of salts, followed by a drink of cream of tartar. On retiring to bed, soak your feet well in warm water, and taking off the plaster, put in its place a flannel rag dipped in liniment; and be careful not to expose yourself to cold for a few days. Or boil a pint of vinegar and a quarter of a pound of sugar together, in a vessel with a spout; and when boiling hot, inhale the steam about fifteen minutes, taking care not to scald your throat.

Cold in the Head.—Boil an ounce of hoarhound in a pint of water until half boiled away. Add a teaspoonful of cayenne pepper, sweeten it well and drink it, following it immediately with a draught of milk to allay the burning of the throat. It should be taken on retiring to bed, and the person should be carefully wrapped in blankets, thus producing a copious perspiration.

Coughs.—For this old Indian remedy, take half a pound of liquorice root, half a pound of brook liverwort, two ounces of elecampane, a quarter of a pound of Solomon's seal, half a pound of spikenard, and a quarter of a pound of gumfire; add a gallon of water, boil it down to a quart, and then add two pounds of strained

honey and a pint of old brandy. Take half a glass before each meal.

Whooping Cough.—Mix a quarter of a pound of ground elecampane root in half a pint of strained honey and half a pint of water. Put them in a glazed earthen pot, and place it in a stove oven, with half the heat required to bake bread. Let it bake until about the consistency of strained honey, and take it out. Administer in doses of a teaspoonful before each meal, to a child ; if an adult, double the dose.

Quinsy.—Boil half a pound of spotted cardis bark in a quart of water for fifteen minutes. Hold a teapot containing the hot liquid so as to inhale the steam for fifteen minutes, repeating the operation three or four times, when the swelling will disappear. Apply a piece of flannel dipped in liniment to your throat, and keep it bound on three or four days.

Asthma.—This Indian remedy is compounded of one ounce each of spikenard root, sweet flag root, elecampane root, and common chalk, beaten or ground very fine, with the addition of half a pound of strained honey. Dose : a teaspoonful after each meal and just before retiring to bed. When it is inconvenient to procure the above articles, for temporary relief, an application of a mustard plaster to the chest, and immersion of the feet in hot water, with a handful of mustard thrown in, will be found useful. A warm room and plenty of covering at night are absolutely necessary in treatments for this disease.

Consumption.—Take a peck of barley malt, add to it nine gallons of water boiling hot. Let it stand six hours, then add to the water in which the malt was soaked a peck of white pine bark, half a pound of spikenard root, and half a pound of Syria grass. Boil half away, then put the liquid part into a keg, adding a quart of brewers' yeast.

Hectic Cough.—Mix the yolk of three eggs, a gill of honey, and a table-spoonful of tar together, then add to them half a pint of Port wine. Place them over a

slow fire about three minutes, stirring the compound well, then bottle it. Use a teaspoonful of the mixture three times a day, before each meal; and at night, on going to bed, take a teaspoonful of cayenne pepper in half a pint of hot water. Great relief will be found from the practice of rubbing the breast with a coarse towel every morning on rising, until warmth is produced by the friction.

Pain in the Breast or Side.—The Indian remedy for this is, two pounds of fir boughs, a quarter of a pound of spikenard, half a pound of red clover, and a gallon of sweet cider, boiled to three pints. Drink half a gill of the mixture each night on going to bed, and morning, on getting up.

Febrile and Inflammatory Complaints.—Rice, arrow root, and other farinaceous substances, are the best in all diseases of this class; and where the patient is much debilitated, beef broth in small quantities is recommended. Acid drinks, such as lemonade, cream of tartar, and orange water, are very good, as also the usual tea and coffee—the latter only at meal times, and not made strong. Oranges, and in fact anything of that nature, may be eaten freely during the prevalence of heat in the system, but during the chills and sweating turn of fevers, the drinks should be warming, and of such a character as to induce an increase of perspiration.

Preventive of Bilious Fever.—If you are bilious in the spring, it will be well to physic with a sirup made of four ounces of rhubarb, four ounces of blood root, four ounces of mandrake root, ground or pounded fine, and stirred in half a pint of molasses, of which two table-spoonfuls is a dose. Then make a beer of equal parts of elder roots, burdock roots, sarsaparilla, and spikenard roots, and white-ash bark and hops, and four times their weight of spruce boughs; add sufficient water, and place over a fire until sufficient mixture and extraction of the strength of the ingredients has taken place, then add yeast and put into a keg. After it is fit for use,

drink three glasses a day, and we apprehend you will never have occasion to call a doctor in a bilious complaint.

Scarlet Fever.—The Indian remedy for this disease is white birch root, pulverized fine, and taken in honey in doses of a teaspoonful four times a day, in the first stages of the complaint ; and when the fever comes on, administer rattlesnake's gall, three grains for a dose, three times a day.

Intermittent Fever.—Take, on the first appearance of the symptoms, a dose of rhubarb and magnesia, or epsom salts ; and after they have operated, place the feet in warm water thirty minutes, and give warming drinks, such as decoction of pennyroyal, sage, catnip, and boneset, in equal parts, for three or four hours ; then go to bed, and keep well covered up, so as to perspire freely.

Small Pox.—In this disease the symptoms are generally a quickened respiration, and feverish heat of the body, in the first place. Immediately, on any apprehension being felt, put the patient's feet into warm water ; then put him into a warm bed, so as to run no risk of his catching cold, and send for a doctor. This is probably the safest prescription we can give in this disease, as the different phases of it require such varied treatment, that it would be trifling with the subject to attempt a prescription here.

Felon or Run-round.—Stew four ounces each of blue flag root and wild turnip root in a pint of hog's lard, strain and add to it a gill of tar, and simmer them together. Apply this preparation to the felon for about a week, and it will break. Add rosin and beeswax to the ointment for a dressing salve, after it is broken. This is a certain cure, without losing a joint.

PRACTICAL INDIAN RECIPES.

Salve for a Burn.—Take of green elder bark, wild lavender, chamomile, and parsley, equal parts, stewing them in fresh butter fifteen minutes. Strain, and add beeswax, rosin, and white diachylon, equal parts. If the burn has troubled you some time and discharged freely, take mutton suet fresh from the sheep, pound it with chalk to the consistency of salve. This will cure the most inveterate old sores of the kind.

Stiff Joints and Shrunk Sinews.—To make this ointment, take two pounds of hog's lard, put into it four ounces of melilot (green), stew it well fifteen minutes. Strain it; add two ounces of rattlesnake's oil, same of olive oil, and ten drops of the oil of lavender, mixed well together. Anoint the part affected three times a day, and rub it in well with the hand, and in two weeks the cure will be effected.

Rattlesnake's Bite.—Take green hoarhound tops and pound them fine; press out the juice, and let the patient drink a table-spoonful three times a day, before breakfast, dinner, and just on going to bed, and apply the pounded herb to the bite as a poultice twice a day. This remedy seldom fails to cure the most deadly bites, and in the standing remedy among the Indians.

Itch.—Take a quarter of a pound of hog's lard, two ounces of turpentine, one ounce of flour of sulphur, and mix them together thoroughly. Apply it to the wrists, knees, ancles, and elbows, and rub it on the palms of the hands, if there are any raw spots. Continue it three or four nights, and a cure is accomplished.

Hollow, Aching Teeth.—Mix equal parts of gum camphor, gum opium, and spirits of turpentine; rub them in a mortar to a paste, dip raw cotton in the paste, and put it into the hollow tooth each time after eating. Use it regularly one week, and the tooth will be effectually cured.

Canker in the Mouth.—Put one pound of fresh butter into a glazed earthen vessel, set it on the fire until it boils, then add four common green frogs and let them stew until they are dry ; take out the frogs, and add a little chamomile and parsley. When cold, stir in one ounce of pulverized alum ; and if the fever is high, give a dose of rattlesnake's gall, dried in chalk. This is the Indian remedy for canker in the mouth, throat, or stomach ; and although perhaps disagreeable to the fastidious, on account of some of the ingredients, it is said to be infallible.

Corns.—Take white pine turpentine and spread a plaster, applying it to the corn, after washing the foot thoroughly with warm water and soap, and let it stay on until it comes off of itself. Repeat the operation three times.

Inward Ulcers.—Take a quarter of a pound of sassafras root bark, a quarter of a pound of colt's foot root, two ounces of gum myrrh, two ounces of winter bark, and two ounces of succatrine aloes ; boil them well in four quarts of spirits, and drink a small glass every morning, fasting.

Flying Rheumatism.—A quarter of a pound each of prince's pine tops, horse-radish roots, elecampane roots, prickly ash bark, bitter sweet bark off the roots, wild cherry bark, and a small handful of mustard seed. Stew them well in four quarts of vinegar, strain off the liquor, and bind the ingredients on parts where the pain is felt, rubbing the liquid all over the person with a coarse towel wet in it. Drink a mixture of tar water and brandy.

Salt Rheum.—Take half a pound of swamp sassafras bark, and boil it in enough fresh water to cover it, for the space of half an hour. Take of the water, and thoroughly wash the part affected. Add hog's lard to some of the water, and simmer it over a moderate fire until the water is evaporated. Anoint the part affected, continuing the washing and anointing four days, and a cure is certain.

Acute Rheumatism.—The best remedy for this distressing complaint is a plant commonly known by the name of smart-weed. Take a quantity of the leaves of this plant (which may be found in almost any low marshy ground, and wilt them down, a few minutes on a shovel, over a hot fire ; then add enough strong vinegar to moisten them thoroughly, and apply a poultice of them, laid on a linen rag, to the parts in which the pain is felt, changing the poultice three times a day. Drink a tea made of the same herb three times a day, and it is almost sure to effect a cure.

Wen.—Burn a quantity of clean linen rags on a pewter dish, then gather the oil from the dish with a little lint, and cover the wen with it three times a day for two weeks, and the wen will drop out without any trouble.

Piles.—Make an ointment of equal parts of sage, parsley, burdock, and chamomile leaves, simmer half an hour in fresh butter or sweet oil and lard ; then rub the parts affected with it, and drink half a gill of tar water twice a day ; if the piles are inward, take the same quantity of tar water, and half a small glass of the essence of fir each night, on going to bed. Continue this course two months, and it will do you more good than all the quack medicines in existence.

Common Canker.—Take a pound of canker root, wash it well and pound it fine. Soak it in warm water three hours, stirring it up well occasionally, so as to extract its strength. Wash the canker with it, and drink of it three times a day for a week.

Gravel.—Make a strong tea of the root of the plant called Jacob's ladder, and drink five or six times a day, in doses of half a pint at a time. It is an infallible cure.

Bleeding at the Stomach.—Pound very fine sixteen ounces of well dried yellow dock root, and boil it fifteen minutes in sweet milk ; strain it, sweeten it well, and drink a gill three times a day. Take, in addition, a

pill of white pine turpentine every day, which will have the effect of healing the blood vessels from which the blood escapes.

Convulsion Fits.—Make a strong tea of the root called convulsion root, and take it in doses of a half pint, whenever there is any appearance of the fit coming on.

Sore Eyes.—A teaspoonful of sugar of lead, same quantity of white vitriol, and two ounces of gunpowder, mixed well together in a quart of soft water, applied to the eyes as a wash three times a day for a week, will cure the most inveterate cases.

Numb Pulsy.—Bleed the patient freely, if it be possible, and administer a table-spoonful of sulphur every hour, continually bathing the numb parts with spirits of hartshorn. Boil a pound of roll brimstone in four quarts of water, until it is reduced to one quart; then give a table-spoonful every hour. If you commence the course early, the complaint will soon yield.

Catarrh in the Head.—Split half a pound of yellow dock root, and dry it in an oven; take four ounces each of dried blood root and scoke root, one ounce of cinnamon, and half an ounce of cloves; powder them all fine, and mix well together; use it as snuff eight or ten times a day, and sweat the head with an infusion of hemlock boughs, brandy and camphor. Pour a little camphorated spirits in the hot water, to cause perspiration.

Rheumatism.—Equal quantities horse-radish roots, elecampane roots, prince's pine leaves, prickly-ash bark, bitter-sweet root bark, wild cherry bark, mustard seed, and a pint of tar water; boiled in two quarts of brandy. Drink a wine glass before each meal, and bathe the part affected with salt and rum, before a large fire.

A Film in the Eye.—Powder sugar of lead very fine. Cut an oat straw short so as to be hollow through, and dipping one end of the straw into the powder, blow through it a small quantity, night and morning, into the film.

Worms in Children.—Steep or boil in a pewter vessel, over a moderate fire, very strong, the bark of spotted alder or witch-hazel. For a year old, a table-spoonful; increase the dose according to age. Give four or five times a day, for several days. It is sure and safe. Or fine powdered sage, mixed with honey; a teaspoonful for a dose. Sweetened milk, with the addition of a little alum, will turn the worms. Flour of sulphur, mixed with honey, is very good. Heat very hot, in a smith's furnace, a piece of steel; lay on it a roll of brimstone, melt the steel, let it fall into water, and it will be in round lumps. Pound them very fine, mix the dust with molasses. Give half a teaspoonful night and morning, fasting. Or, give as much as will lie on a six-pence, of dried mandrake roots, powdered and mixed with honey, in the morning, three or four times successively. If a child have fits proceeding from worms, give as much paragoric as it can bear; it will turn the worms and ease the child. To prevent worms, let children eat onions, raw or cooked. Raw are the best. Salt and water will turn worms, and a dose or two of flour of sulphur after, will bring them away, without any other medicine.

Polypus in the Nose.—Snuff up the nose the following compound: Two ounces of dried blood-root, a quarter of an ounce of calix cinnamon, and two ounces of scoke root. Mix well; it will kill the polypus. Pull it out with forceps, and use the snuff until it gets well. If the nose is so closed that the snuff cannot be drawn up, boil the ingredients and gurgle the throat with the liquor, and sweat the head with the same, hot, until it withers so as to use the snuff.

A Breach or Burst on the Body.—Collect a parcel of snails, such as may generally be found on old rotten wood, or under loose barks or old logs, or under stones in moist places. Lay enough of them to cover the breach on a linen cloth, and bind them on, repeating the process as often as the snails become dry. Steep in wine, or in water, as a tea, cinnamon, cloves, mace,

and Turkey root, and drink three times a day. Be attentive to these directions, and you may depend on effecting a cure.

A Shrunk Sinew, or Stiff Joint.—Mix half an ounce each of green melilot, yellow besilicon, oil of amber, and a piece of blue vitriol as large as a thimble, well together, simmer over a slow fire, to the consistency of salve, in two ounces of lard ; apply the salve (rubbing it in well each time to the shrunken part, and the joint next above it), at least three times a day.

Inward Ulcers, No. 2.—Steep two ounces each of colt's foot root, sassafras root bark, and blood-root, and one ounce of the gum myrrh, in two quarts of brandy. Drink a wine-glass each morning before breakfast ; and use constantly a beer made of one peck of barley malt, two pounds each of burdock-roots and spikenard roots, one pound of cumfrey root, same of angelica root, five pounds of black spruce boughs, and four ounces of fennel seed, with ten gallons of water—drinking at least a quart a day, and using simple diet and moderate exercise.

Severe Cases of Dropsy.—Boil one pound each of prickly ash bark and sassafras root bark, half a pound of spicewood root bark, three ounces of garlic, four ounces each of parsley root, horse radish root, and black birch bark, in three gallons of malt beer, for half an hour. Strain off the liquor and put it into a close vessel, making use of it in doses of a gill three times a day for two weeks, taking good care not to catch cold, or drink too much cold water, while undergoing the above treatment.

Involuntary Swellings.—Make an ointment of melilot, saffron, sugar of lead, and elder tags, stewed in hog's lard fifteen minutes, and strained. Anoint the swelling three times a day until it goes down. It will be best to give the patient something strengthening to the stomach before you apply the ointment, and take care that he does not take cold while under the treatment.

Female Obstructions, &c.—Make a sirup of equal parts of heart's ease, spikenard roots with the pith out, Turkey root, wild licorice, pond-lily root, a small part of blood-root, and a double proportion of an herb called female flowers. The last often grows by the edges of ponds, and has a leaf and blossoms similar to cowslips, but grows single, one root or stalk by itself, and smaller than the cowslip. The blossom is yellow. It is one of the finest roots for females in the world. Boil in fair water until the substance is extracted, strain, sweeten with honey, add as much rum as will keep it from souring ; drink half a gill on going to bed, every night. It will strengthen the system, and throw off all obstructions. A thick piece of flannel work, on the small of the back, will be beneficial to persons thus affected.

Diabetes.—Put the bladder of a wether sheep in a bottle with a quart of Madeira wine, and let it soak two days. Drink half a gill at a dose, three times a day, until all is used, when a cure will generally be effected ; or if not, as the remedy is rather palatable, repeat the filling of the bottle until a complete cure is accomplished.

Poultice for Old Sores.—Scrape a quantity of yellow carrots and wilt them well in a pan until they are soft, then mash them, put them on a clean linen cloth and bind them on the sore, repeating the operation four or five times. It is also good for a sore breast.

Inward Weakness, and Pain in the Side, Back, and Stomach.—Put five lbs. fir boughs, four ounces spikenard root, and one lb. red clover, into two and a half gallons of old cider. Boil it well half an hour, then add two lbs. brown sugar, and keep the liquid well covered, drinking it in doses of a gill every night and morning until the pain entirely ceases.

TREATMENT OF THE HAIR, ETC.

Oil for the Hair.—Take half a pound of southern-wood, slightly pounded, and boil it in a pound and a half of old olive oil, and half a pint of port wine. When these ingredients are thoroughly impregnated take them from the fire and strain out the liquor well through a linen cloth. Repeat the operation three times with fresh southern-wood ; and this being done, add to the filtered liquor two ounces of bear's grease or hog's lard.

Another.—An excellent, ready made oil for the hair, is made by mixing one part of brandy with three parts of sweet oil. Add any scent you prefer.

To Prevent Hair from Falling Off.—Moisten it with a small quantity of fresh beer. It also keeps the hair in curl. When first used, it is apt to render the hair dry ; but a small quantity of bear's oil will remove this objection.

Jayne's Hair Tonic.—Add one ounce of spirits of hartshorn to four ounces of lard oil ; shake it well together, and bottle tightly.

Cream of Lilies.—Take best white castor oil, add a little strong solution of sal tartar in water, and shake it until it looks thick and white. Perfume it with oil of lavender.

Eau de Cologne.—This popular perfume may be made as follows : Take rectified spirits of wine six pints, spirits of rosemary one pint and three-fourths, eau de Melisse de Carmes one pint and an eighth, essence of Neroli forty-five drops, essence of cedrat sixty drops, essence of lemon one drachm and a half, and oil of rosemary one drachm. Mix these ingredients, and distil in a water bath. Care must be taken in receiving the product ; and it should be kept for a short time previous to using in a cool cellar or ice-house. Its real use is a perfume or flavory essence, although its cosmetic powers are celebrated.

Compound Cosmetic Oil.—Take oil of sweet almonds four ounces, oil of tartar per deliquium two ounces, oil of rhodium four drops ; mix the whole together, and use it to cleanse and soften the skin.

An Excellent Recipe.—Take a pint of cream, infuse into it a few water lilies, bean flowers, and roses. Simmer the whole together in a vapor bath, and keep the oil that proceeds from it in a phial, which is to be left for some time exposed to the evening dew.

Rose Pomatum.—Melt one ounce of white wax with one ounce of mutton suet, and add two ounces of sweet oil. Color the mass with alkanet, and perfume with oil of roses.

Ox Pomatum.—Melt four ounces of ox marrow with one ounce of white wax and six ounces of lard. Perfume the mass, when cooling, with oil of bergamot.

Bear's Oil.—The best description of lard oil, properly perfumed, is far preferable to any other kind of oil. Perfume as desired, but be sure to get a good, sweet article.

Hudson's Cold Cream.—Oil of almonds two ounces, white wax and spermaceti one drachm each ; melt, and while warm, add rose water two ounces, and orange flour water half an ounce.

To Make the Complexion Fair.—Take emulsion of bitter almonds one pint, oxymuriate of quicksilver two and a half grains, and sal ammonia one drachm. Use moderately for pimples, freckles, tanned complexions, or scurf on the skin, by means of a sponge, after washing the face or hands with soft soap and warm water.

Curling the Hair.—At any time you may make your hair curl the more easily by rubbing it with the beaten yolk of an egg, washed off afterwards with clear water, and then putting on a little pomatum before you put up your curls. It is well always to go through this process when you change to curls, after having worn your hair plain.

AMERICAN LETTER WRITER.

LETTERS ON RELATIONSHIP.

From a young Miss to her Parents.

I hope that my dear papa and mamma will excuse the badness of the writing of this letter, when they shall be pleased to recollect that this is my first attempt since I have learned to join my letters together. I have long been anxious to have the pleasure of being able to write to you, and beg you will be pleased to accept this, my first humble offering. As my constant study ever has been, so shall it continue to be, to convince you how much I am, my dearest parents,

Your most affectionate and dutiful daughter.

From the same to her Parents on another occasion.

My dear papa and mamma will be pleased to accept of my most respectful compliments on the close of the old and commencement of the new year. As it has pleased God to give you good health during the course of the last year, I beseech Him to grant you the same to the end of the present, and many more. This is a happiness your family have most earnestly to wish for, and in particular

Your most humble and dutiful daughter.

From a young Miss to her Brother in the country.

DEAR WILLIAM : You seem to make good the old proverb, " Out of sight, out of mind." It is now two months since I received a letter from you, and you appear to forget that we little maids do not like to be treated with neglect. You must not pretend to tell me that, however fond you may be of your books, you could

not find leisure to write me in all this time. They tell me that you spend a great part of your leisure time with a little miss of about eight years of age, with whom you are very fond of reading and conversing. Take care, if I find she is withdrawing your affection from me, that I do not come down and pull her cap for her. As for yourself, if you were within the reach of my little tongue, I would give you such a peal as should make you remember it for some time to come. However, if you will write to me soon, I may possibly forgive all that is past, and still consider myself as

Your most affectionate sister.

Answer to the preceding.

DEAR SISTER : I am very sorry that I have given you so much reason to complain of my neglect of writing to you ; but be assured that my affections for you are the same they ever were. I readily confess, that the young lady you complain of, has in some measure been the cause of it. She is as fond of reading as I am, and I believe loves you on my account ; is it then possible my sister can be displeased with one so amiable ? I did not tell her what you threatened her with ; but I am sure, were you to come here on that errand, instead of pulling her cap, you would embrace and love her. As to what you say respecting your little tongue, I promise you I do not wish to come within reach of the sound of it, when anger sets it in motion. As this is the only thing which can render my sister less agreeable, I shall be very cautious to avoid setting the little alarum in motion, especially when I shall pay you a visit. I have bought you a most brilliant doll, which I shall bring up with me when I come to Hudson.

Your most affectionate brother.

From the Daughter to the Mother, in excuse for her neglect

HONORED MADAM : I am ashamed I stayed to be reminded of my duty by my brother's kind letter. I will offer no excuse for myself for not writing oftener, though I have been strangely taken up by the kindness

and favor of your good friends here, particularly my aunt Willet ; for well do I know that my duty to my honored mother ought to take place of all other considerations. All I beg therefore, is, that you will be so good as to forgive me on promise of amendment, and to procure forgiveness also of my aunt Greenough and all friends. Believe me, madam, when I say that no diversions here or elsewhere shall make me forget the duty I owe to so good a mother and such kind relations ; and that I shall ever be

Your gratefully dutiful daughter.

P. S. My aunt and cousins desire their kind love to you, and due respects to all friends.

From a young Lady to her Mother.

HONORED MOTHER : In my last I informed you that my worthy benefactress, Mrs. Walton had been extremely ill ; I have the pleasure to assure you that she is now perfectly recovered. The happiness of my present situation may be conceived, but it is not in my power to describe it. After we get up in the morning, the family is called together, to render thanks to the Almighty for his preserving them during the preceding night, and to implore his protection the remaining part of the day ; afterwards we retire to breakfast. During the forenoon, we young ones walk into the garden, or the fields, while the good lady is employed in dispensing medicines to her poor tenants. At one o'clock we dine, and afterwards retire to the summer-house, when each in her turn reads some part of the best English writers, whilst the others are employed in needlework. I have received a letter from my brother, and am glad to hear he is settled in so good a family. I am, honored madam,

Your affectionate and dutiful daughter.

From a Mother in town to a Daughter at school in the country, recommending the practice of Virtue.

DEAR CHILD : Although we are separated in person, yet you are never absent from my thoughts ; and

it is my continual practice to recommend you to the care of that Being, whose eyes are on all his creatures, and to whom the secrets of all hearts are open ; but I have been somewhat alarmed because your two last letters do not run in that strain of unaffected piety as formerly. What, my dear, is the reason? Does virtue appear unpleasant to you? Is your beneficent Creator a hard task-master, or are you resolved to embark in fashionable follies of a gay, unthinking world? Excuse me, my dear ; I am a mother, and my concern for your happiness is inseparably connected with my own. Perhaps I am mistaken, and what I have considered as a fault, may be only the effusions of youthful gaiety. I shall consider it in that light, and be extremely glad, yea, happy to find it so. Useful instructions are never too often inculcated, and, therefore, give me leave again to put you in mind of that duty the performance of which alone can make you happy both in time and in eternity.

Religion, my dear, is a dedication of the whole soul to the will of God, and virtue is the actual operation of that truth, which diffuses itself through every part of our conduct ; its consequences are equally beneficial as its promises : " Her ways are ways of pleasantness and all her paths are peace."

Whilst the gay, unthinking part of youth are devoting the whole of their time to fashionable pleasures, how happy shall I be to hear, that my child was religious, without hypocritical austerity, and even gay with innocence. Let me beg that you will spend at least one hour each day in perusing your Bible, and some of our best English writers ; and do not imagine that religion is such a gloomy thing as some enthusiasts have represented ; no, it indulges you in all rational amusements not inconsistent with morality : it forbids nothing but what is hurtful.

I beg that you will consider attentively what I have written, and write to me as soon as possible.

Your anxious mother.

The Answer.

HONORED MOTHER : I am so much affected by the perusal of your kind parental advice, that I can scarcely hold the pen to write an answer; but duty to the best of parents obliges me to make you easy in your mind before I take any rest to myself. That levity, so conspicuous in my former letters, is too true to be denied; nor do I desire to draw a veil over my own folly. No, madam, I freely confess it; but, with great sincerity, I must at the same time declare, that they were written in a careless manner, without considering the character of the person to whom they were addressed; I am fully sensible of my error, and, on all future occasions, shall endeavor to avoid giving the least offence. The advice you sent me in your valuable letter, needs no encomium; all that I desire, is, to have it engraven on my heart. My dear madam, I love religion, I love virtue, and I hope no consideration will ever lead me from those duties, in which alone I expect future happiness. Let me beg to hear from you often, and I hope that my whole future conduct will convince the best of parents that I am what she wishes me to be.

Your affectionate and dutiful daughter.

From a young Woman just gone to service in New York, to her Mother in the country.

DEAR MOTHER : It is now a month that I have been at Mr. Eastman's, and I thank God that I like my place so well. Mr. and Mrs. Eastman are both worthy people, and greatly respected by all their neighbors. At my first coming here, I thought every thing strange, and wondered to see such multitudes of people in the streets; but what I suffer most from is, the remembrance of your's and my father's kindness; but I begin to get more reconciled to my state, as I know you were not able to support me at home. I return you a thousand thanks for the kind advice you were so kind to give me at parting, and I shall endeavor to practice it as long as I live. Let me hear from you as often as you

have an opportunity; so, with my duty to you and my father, and love to all friends,

I remain ever, your most dutiful daughter.

The Mother's Answer.

MY DEAR CHILD : I am glad to hear that you have got into so good a family. You know that we never should have parted from you, had it not been for your good. If you continue virtuous and obliging, all the family will love and esteem you. Keep yourself employed as much as you can, and be always ready to assist your fellow-servants. Never speak ill of any body, but when you hear a bad story, try to soften it as much you can ; do not repeat it again, but let it slip out of your mind as soon as possible. I am in great hopes that all the family are kind to you, from the good character I have heard of them. If you have any time to spare from your business, I hope you will spend some part of it in reading your Bible, and the Whole Duty of Man. I pray for you daily, and there is nothing I desire more than my dear child's happiness. Remember, that the more faithful you are in the discharge of your duty as a servant, the better you will prosper if you live to have a family of your own. Your father desires his blessing, and your brothers and sisters their kind love to you. Heaven bless you, my dear child, and continue you to be a comfort to us all, and particularly to

Your affectionate mother.

From a young Woman, a servant in New York, to her Parents, desiring their consent to marry.

HONORED FATHER AND MOTHER : I have sent this to inform you, that one Mr. Blanchard, a young man, a cabinet-maker, has paid his addresses to me and now offers me marriage; I told him I would do nothing without your consent, and therefore, have sent this by Mr. Odlin, your neighbor, who called on me, and will inform you particularly of his circumstances.

The young man has been set up in business about

two years, and is very regular and sober. Most people in the neighborhood esteem him, and his business is daily increasing. I think I could live extremely happy with him, but do not choose to give him my promise, until I have first heard from you ; whatever answer you send, shall be obeyed by

Your affectionate daughter.

The Parent's Answer.

DEAR CHILD. We received your letter by Mr. Odlin, and the character he gives of the young man is so agreeable that we have no objection to your marrying him—begging that you will seriously consider the duties of that important state before it is too late to repent. Consider well with yourself, that, according to your conduct to each other, you must be happy or miserable as long as you live. There are many occurrences in life, in which the best of men's tempers may be ruffled, on account of losses or disappointments ; if your husband should at any time be so, endeavor to make him as easy as possible. Be careful of every thing he commits to you ; and never affect to appear superior to your station ; for, although your circumstances may be easy, yet, whilst in trade, you will find a continual want of money for many different purposes. It is possible some of your more polite neighbors may despise you for a while, but they will be forced in the end to acknowledge, that your conduct was consistent with the duties of a married state. But, above all, remember your duty to God, and then you may cheerfully look for a blessing on your honest endeavor. That God may direct you in everything for the best, is the sincere prayer of

Your loving father and mother.

From a Daughter to her Father, pleading for her Sister, who had married without his consent.

HONORED SIR : The kind indulgence you have always shown to your children, makes me presume to become an advocate for my sister, though not for her

fault. She is very sensible of that, and sorry she has offended you ; but has great hopes that Mr. Stebbins will prove such a careful and loving husband to her, as may atone for her past wildness, and engage your forgiveness ; for all of your children are sensible of your parental kindness, and that you wish their good more for their sakes than your own.

This makes it the more wicked to offend so good a father ; but, dear sir, be pleased to consider that it cannot now be helped, and that she may be made by your displeasure very miserable in her choice ; and that his faults are owing to the inconsideration of youth : otherwise, it would not have been a very discreditable match, had it had your approbation. I could humbly hope, for my poor sister's sake, that you will be pleased rather to encourage his present good resolutions by your kind favor, than to make him despair of a reconciliation, and so perhaps treat her with a negligence which hitherto she is not apprehensive of ; for he is really very fond of her, and I hope will continue so. Yet is she dejected for her fault to you, and wishes, yet dreads, to have your leave to throw herself at your feet, to beg your forgiveness and blessing, which would make the poor dear offender quite happy.

Pardon, sir, my interposing in her favor, in which my husband also joins. She is my sister. She is your daughter ; though she has not done so worthily as I could wish. Be pleased, sir, to forgive her, however ; and also forgive me, pleading for her.

Your ever dutiful daughter.

The Father's Answer.

DEAR NANCY : You must believe that your sister's unadvised marriage, which she must know would be disagreeable to me, gives me no small concern ; and yet I will assure you that it arises more from my affection for her, than any other consideration. In her education, I took all the pains and care my circumstances would admit, and often flattered myself with the hope that the happy fruits of it would be made to appear in

her prudent conduct. What she has now done is not vicious, but indiscreet ; you must remember, that I have often declared, in her hearing, that the wild assertion of a rake making a good husband, was the most dangerous opinion a young woman could imbibe.

I will not however, in pity to her, point out the many ills I am afraid will attend her rashness, because it is done, and cannot be helped ; but wish she may be happier than I ever saw a woman who leaped so fatal a precipice.

Her husband has this morning been with me for her fortune ; and it was with much decision I told him that, as all she could hope for was at my disposal, I should disburse it in such a manner as I thought would most contribute to her advantage ; and that, as he was a stranger to me, I should choose to know how he deserved it, before he had the power over what I intended for her. He bit his lip, and with a hasty step was my humble servant.

Tell the rash girl I would not have her to be afflicted at this behavior in me ; for I know it will contribute to her advantage one way or other ; if he married her for her own sake, she will find no alteration of behavior from this disappointment ; but if he married only for her money, she will soon be glad to find it in my possession, rather than his.

Your interposition in her behalf is very sisterly ; and you see I have not the resentment she might expect. But I truly wish that she had acted with your prudence ; for her own sake I wish it.

I am your loving father.

LETTERS ON LOVE, COURTSHIP AND MARRIAGE.

From a young Gentleman to a Lady with whom he is in love.

MADAM : I have three times attempted to give you a verbal relation of the contents of this letter ; but my heart has as often failed. I know not in what light it

may be considered, only if I can form any notion of my own heart from the impression made on it by your many amiable accomplishments, my happiness in this world will, in a great measure, depend on your answer. I am not precipitate, madam, nor would I desire your hand if your heart did not accompany it. My circumstances are independent, my character hitherto unblemished, of which you shall have the most undoubted proof. You have already seen some of my relations at your aunt's in Read street, particularly my mother, with whom I now live. Your aunt will inform you concerning our family, and if it is to your satisfaction, I shall not only consider myself as extremely happy, but shall also make it the principal study of my future life to spend my days in the company of her whom I do prefer to all others in the world. I wait for your answer with the utmost impatience, and am, madam,

Your real admirer.

The Lady's Answer.

SIR : I received your letter last night, and as it was on a subject I had not yet any thoughts of, you will not wonder when I tell you I was a good deal surprised. Although I have seen and familiarly conversed with you at different times, yet I had not the most distant thoughts of your making proposals of such a nature. Some of your sex have often asserted that we are fond of flattery, and very much pleased with praise ; I shall therefore suppose you one of that class, and excuse you for those encomiums bestowed upon me in your letter ; but am afraid, were I to comply with your proposals, you would soon be convinced that the charms you mention, and seem to value so much, are merely exterior appearances, which like the summer's flower, will very soon fade, and all those mighty professions of love will end at last either in indifference, or, which is worse, disgust. My worthy guardian, Mr. Melvill, is now at his seat at Bloomingdale, and his conduct has been so much like that of a parent, that I do not choose to take one step in an affair of such importance without both

his consent and approbation. There is an appearance of sincerity running through your letter ; but there is one particular to which I have a very strong objection : you say that you live with your mother, yet you do not say that you have either communicated your sentiments to her or to your other relatives. I must freely and honestly tell you that as I would not disoblige my own relatives, neither would I, on any consideration, admit of any addresses contrary to the inclinations of yours. If you can clear up this to my satisfaction, I shall send you a more explicit answer, and am, sir,

Your most obedient humble servant.

The Gentleman's Reply.

DEAR MADAM : I return you a thousand thanks for your letter, and it is with the greatest pleasure I can clear up to your satisfaction the matter you doubted of. Before I wrote to you, I communicated the affair to my two cousins, but had not courage enough to mention it to my mother ; but that is now over, and nothing, she says, would give her greater pleasure than to see me married to a young lady of your amiable character ; nay, so far is she from having any objection, that she would have waited on you as the bearer of this, had I not persuaded her against it, as she has been these three days afflicted with a severe cold, and I was afraid that if she ventured abroad so soon, it might be attended with dangerous consequences. But to convince you of my sincerity, she has sent the enclosed, written with her own hand ; and whatever may be the contents, I solemnly assure you I am totally ignorant, except that she told me it was in approbation of my suit. If you will give me leave to wait on you, I shall then be able to explain things more particularly.

I am, dear madam, your real lover.

From the young Gentleman's Mother to the young Lady.

DEAR MISS : If you find anything in these lines improperly written, you will candidly excuse it, as

coming from the hands of a parent, in behalf of an only, beloved, and dutiful son.

My dear Charles has told me that you have made such an impression on him, that he knows not how to be happy in any one else, and it gives me great happiness to find that he has placed his affections on so worthy an object. Indeed it has been my principal study to instruct him in the principles of our holy religion; well knowing that those who do not fear God will never pay any regard to domestic duties. His father died when his son was only ten months old, and being deprived of the parent, all my consolation was that I had his image left in the son. I nursed him with all the tenderness possible, and even taught him to read and write. When he was of proper age, I sent him to a boarding school, and afterwards to college. Whilst he was prosecuting his studies, I daily recommended him to the care of that God whose eyes behold all his creatures, and will reward and punish according to their merit. Ever since his return from Princeton, he has resided constantly with me, and his conduct to every one with whom he has had any connection has been equal to my utmost wishes. At present, my dear girl, I am in a very sickly condition, and, although I have concealed it from him, yet, in all human probability, my time in this world will not be long. Excuse the indulgent partiality of a mother, when I tell you it is my real opinion you can never place your affection on a more worthy young man than my son. He is endowed with more real worth than thousands of others whom I have known; and I have been told of instances of his benevolence which he has industriously concealed. I have only to add further, that the only worldly consideration now upon my mind is to see him happily married, and then my whole attention shall be fixed on that place where I hope we shall all enjoy eternal felicity.

I am, dear Miss, your sincere well wisher.

The young Lady's Answer.

MADAM: I will excuse the fondness of a tender mother for her only child. I had heard before of the unaffected piety and the many accomplishments of your son, so that I was in nowise surprised at what you said concerning him. I do assure you, madam, that I would prefer an alliance with you before even nobility itself and I think it must be my own fault if I ever repent calling you mother. I was going to say that you had known but few pleasures in this life, to be deprived of your husband so soon, and the rest of your life spent under so many infirmities. But your letter convinces me that you have felt more real pleasure in the practice of virtue and resignation to the Divine will, than ever can be had in any, nay, even the greatest temporal enjoyments. I have sent enclosed a few lines to your son, to which I refer you for a more explicit answer, and am, madam,

Your sincere well-wisher.

The young Lady to the young Gentleman.

SIR: I received yours, together with one enclosed from your mother, and congratulate you on the happiness you have had in being brought up under so pious and indulgent a parent. I hope that her conduct will be a pattern for you to copy after, in the whole of your future life. It is virtue alone, sir, which can make you happy. With respect to myself, I freely acknowledge that I have not at present any reason to reject your offer, although I cannot give you a positive answer until I have first consulted with my guardian. Monday next I set out for his seat at Bloomingdale, whence you may be sure of hearing from me as soon as possible, and am

Your sincere well-wisher.

From the same.

SIR: In my last I told you that you should hear from me as soon as possible, and therefore I now sit down to fulfill my promise. I communicated your proposal to Mr. Mellvill, who, after he had written to his correspondent in New York, told me as follows:

“Miss, I have inquired concerning the young gentleman, and the information I have received is such, that I not only approve of your choice, but must also confess that if I did not do everything in my power to forward your union, I should be acting contrary to the request of your father when he lay on his death-bed: ‘You may,’ said he, ‘communicate this to your lover as soon as you please; and may every happiness attend you both, in time and in eternity.’”

And now, sir, have I not told you enough? Some, perhaps, might think too much; but I am determined to begin with as much sincerity as I could wish to practice if standing in the presence of my Maker. To expect the same from you is reasonable; I look for it, and shall be very unhappy if disappointed. But I will hope for the best, and doubt not but the religious education bestowed on you by your worthy mother, will operate on the whole of your future conduct in life. You may, therefore, lay aside the tedious formality of courtship, and write to me as one with whom you mean to spend your time in this world.

Ever since my arrival here, my time has been spent in visiting the woods, the fields, and cottages—meditating on the unbounded goodness of the Almighty Creator. How infinite is his wisdom! how unbounded his liberality! Everything in nature conspires to exalt his praise, and acknowledge with gratitude their dependence upon him. But I will not tire you with such dull descriptions of real beauties. Present my sincere respects to your worthy mother. I hope she gets the better of her disorder, and be assured that I am

Yours and hers with the greatest affection.

The young Gentleman's Answer.

MY DEAR GIRL: Is there any medium between pleasure and pain? Can mourning and mirth be reconciled? Will you believe, my dear, that whilst I was reading your letter with the greatest pleasure, I was shedding tears for an affectionate parent! Thus Divine Providence thinks proper to mix some gall with

our portion in life. It is impossible for me to describe the variety of passions now struggling in my breast. Ten thousand blessings to my charmer on the one hand, and as many tears to a beloved parent on the other. I conceived a notion of two impossibilities—one of which I am obliged to struggle with, the other, thanks to you, is over. I thought I could not live without my dear and honored mother, nor enjoy one moment's comfort unless I could call you mine; but I am now obliged to submit to the one, whilst I have the pleasing prospect of being in possession of the other. Will my dear sympathize with me, or will she bear with human passions? And although all my hope of temporal happiness is centered in you, yet I doubt not you will excuse my shedding a tear over the remains of a dear parent, whom I am now going to commit to the tomb. My dear creature, were it possible for me to describe the many virtues of that worthy woman who is now no more, you would draw a veil over the partiality of filial duty. Her last words were these: "My dear child, I am now going to pay that debt imposed on the whole human race, in consequence of the disobedience of our first parents. You know what instructions I have given you from time to time, and let me beg of you to adhere to them so far as they are consistent with the will of God, revealed in his Word. May you be happy in the possession of that young lady on whom you have placed your affections; but may both you and she remember, that real happiness is not to be found in this world; and you must consider your life in this world as merely a state of probation. To the Almighty God I commend you."

She was going on, when the thread of life was broken, and she was no more. Such was the last end of my dear mother, whose remains are to be interred this evening; and as soon as I can settle her affairs, with her executors, I will, as it were, fly to meet you. God grant that our happiness in this life may be conducive towards promoting our everlasting felicity hereafter. I am, as before,

Yours while life remains.

From the Lady after marriage, to an unmarried Cousin.

DEAR COUSIN : I have now changed my name, and instead of liberty, must subscribe wife. What an awkward expression, say some ; how pleasing, say others. But let that be as it may, I have been married to my Charles these three months, and I can freely acknowledge that I never knew happiness till now. To have a real friend to whom I can communicate my secrets, and who, on all occasions, is ready to sympathize with me, is what I never before experienced. All these benefits, my dear cousin, I have met with in my beloved husband. His principal care seems to be, to do everything possible to please me ; and is there not something called duty incumbent on me ? Perhaps you will laugh at the word duty, and say that it imports something like slavery ; but nothing is more false ; for even the life of a servant is as pleasant as any other, when he obeys from motives of love instead of fear. For my own part, my dear, I cannot say that I am unwilling to be obedient, and yet I am not commanded to be so by my husband. You have often spoken contemptuously of the marriage state, and I believe your reasons were that most of those you knew were unhappy ; but that is an erroneous way of judging. It was designed by the Almighty that men and women should live together in a state of society ; that they should become mutual helps to each other ; and if they are blessed with children, to assist each other in giving them a virtuous education. Let me therefore beg that my dear cousin will no longer despise that state for which she was designed, and which is calculated to make her happy. But then, my dear, there are two sorts of men you must studiously avoid : I mean misers and rakes. The first will take every opportunity of abridging your necessary expenses, and the second will leave you nothing for a subsistence. The first, by his penuriousness, will cause you to suffer from imaginary wants ; the second, by his prodigality, will make you a real beggar. But your own good sense will point out the propriety of what I have mentioned. Let me beg

that you will come and spend a few weeks with us ; and if you have any taste for rural and domestic life, I doubt not you will be pleased.

I am your affectionate cousin.

From a young Merchant in New York to a Widow Lady in the Country.

MADAM : Ever since I saw you at the Springs, when I was on a journey to the north, my mind has been continually ruminating on your many accomplishments. And although it is possible this may be rejected, yet I can no longer conceal a passion which has preyed upon my spirits these six weeks. I have been settled in business about three years ; my success has been equal to my expectations, and is likewise increasing. My family is respectable, though not rich ; and as to the disparity of our ages, a few years will not make any difference, where the affections are placed on so lovely an object. I can only say, madam, that I prefer you to all the young ladies I have seen ; and if business continues to increase, I shall be greatly in want of one of your prudence to manage my domestic affairs. Be assured, madam, that whatever time I can spare from the necessary duties of my profession, shall be devoted to your company, and every endeavor used to make your life both agreeable and happy. As you have relatives in New York, they will give you every necessary information concerning my character and circumstances, although I have not the pleasure of being known to them. If you will favor me with an answer to this, it will be ever esteemed a particular favor, and acknowledged with the sincerest respect, by

Your real admirer.

The Lady's Letter to her Brother, an Attorney, concerning the above.

DEAR BROTHER : You know that in all affairs of importance, I have constantly acted by your advice, as I am still determined to do ; and therefore have sent you enclosed the copy of a letter which I received by the post, from a young gentleman in New York, whom I

have seen at the Springs. His behavior here was polite without affectation, and an air of sincerity appeared in all he said. With respect to the subject he writes of, I will give you my own thoughts, and delay sending an answer until I have had your opinion.

I am at least a dozen years older than him, and possibly love, contracted where there is such difference in the ages of the parties, may terminate in want of respect on one side, and jealousy on the other. At present I am so pestered with rakes and coxcombs, that I would almost willingly give my hand to the first worthy person that offers. Indeed I have another reason for entering into the marriage state, and that is, I would choose, as I advance in years, to have a friend to whom I might at all times be able to open my mind with freedom, and who would treat me with that tenderness which my sex entitles me to. I have been a widow six years, and what others may say, I have found it attended with many inconveniences, and far from that pleasing life many are ready to imagine. But after all, I will be directed by you, as my only real friend to whom I can apply; if you think proper, you may inquire, and when I hear from you, I will send him an answer.

I am your affectionate sister.

The Brother's Answer.

DEAR SISTER: I am glad to hear of your prudence in not being very hasty in an affair of so great importance, and upon which your happiness or misery in this world will inevitably depend. Your reasons against remaining any longer in a state of widowhood are what I much approve of, and it will give me great pleasure to promote your interest and happiness as far as I am able. I have inquired concerning Mr. Moreton, and every one gives him an excellent character. I have likewise conversed with him, and find him a very sensible young man. As to your objection concerning disparity of age, I do not think it has any great weight, and upon the whole, I have but one reason against your

tion, and that is, that there is nothing more precarious than commerce, and the merchant who to-day has unlimited credit, may be to-morrow in the list of bankrupts. I do not urge this in order to prevent your happiness, but only that whilst you are free, you may take such measures as to secure a sufficiency against the worst. I would by no means dissuade you from complying with his request, as he seems every way worthy of your choice, and I really think it may be for your mutual happiness. These, dear sister, are my sentiments concerning this affair; but remember I leave it entirely to yourself, not doubting but you will proceed with the same prudence which you have heretofore shown.

I am your affectionate brother.

P. S. I would advise you to write to the young man as soon as possible.

From the Lady to Mr. Moreton.

SIR: I received your letter, and my reason for delaying an answer, was, that I wanted first to consult my brother, whose opinion I had by the post yesterday. I freely acknowledge that you are far from being disagreeable, and the advantages on your part with respect to accomplishments are, I think, superior to mine. But these are but small matters when compared with what is absolutely necessary to make the marriage state happy. I mean a union of minds. We have not had many opportunities of conversing together, and when you had, we did not mention anything of this. I have no objection against marrying, were I assured of being no worse than at present; but there is such a variety of unforeseen accidents happening in the world, and all conspiring together to promote dissensions in families that we can never be too careful how to fix our choice. I shall not, sir, from what I have seen of your behavior, and heard of your character, have any objection against your request; but I confess I am afraid you have been rather too precipitate in your choice; and although my person may have engaged your

attention, yet I am afraid all those charms you so much extol are not sufficient to keep you loyal to the marriage vow. But I will hope the best, and believe you as virtuous as you are represented; nor will I give my hand to any but you. In the meantime I shall be glad to hear that you continue your visits to my brother; you will find him one of the most worthy persons you ever conversed with, and much esteemed for his knowledge in the law. I have now given you leave to write as often as you please, as I hope all your letters will be interesting; and as to the time to be fixed for anything else, I leave it entirely to be settled by yourself and my brother, and am, dear sir, Yours sincerely.

From a young Officer to a Lady with whom he is in love.

DEAR SOPHIA : When our regiment received orders to march from West Point, I was almost in a state of distraction. To be forced to leave her who is already in possession of my heart, and separated by such a distance, had almost induced me to give up my commission; nor have I any resource left but that of the pen. After a long and tedious march, we arrived here, where we are to remain till next summer. But, alas! how insignificant are all the allurements of the place, and the gaiety of my fellow officers, when compared with the pleasing moments spent in your company. How long, my dear, must I be unhappy? Will not your sympathizing nature pity my distracted mind? How lamentable the thought, that whilst I am writing this, some more fortunate lover may be making his addresses to my charmer, and even obtaining an interest in her heart! But what am I saying? Whither does my delirium drive me? No, my dear girl, I know the generosity of your nature; I dare not suspect your sincerity, and still believe you mine. The principal gentlemen in New York invited the officers of our regiment to a ball, and all but myself considered the entertainment as a very great honor; each danced with his partner, as I was told. In order to avoid the company without giving offence, I mounted guard for that day,

and enjoyed myself either thinking of you, or conversing with the soldiers.

According to my promise, I have sent inclosed to your father, and I doubt not of his being surprised, unless you have mentioned it to him. I am impatient for his answer as well as yours. Adieu, my charmer; let me hear from you immediately.

I am yours forever.

The Officer's Letter to the Lady's Father.

HONORED SIR : The generosity which I experienced from you whilst our regiment was stationed at West Point, will ever lay me under the greatest obligations; but at present I have something of more importance to communicate, upon which all my happiness or misery in this world depends, and your answer will either secure the one or hasten the other.

The many amiable accomplishments of your beloved Sophia stole insensibly on my heart, and I found myself passionately in love with her before I was able to make a declaration of my sentiments; nor did I do it until the day we were ordered to march. I hope, therefore, you will forgive my not mentioning it to you; I was really so much agitated, as to be nearly unable to attend to my duty. I doubt not that one of your sensibility knows what it is to be in love. Your daughter, I freely acknowledge, is adorned with so many virtues, that she is entitled to the best husband in America; and although I dare not hope to merit that appellation, yet I will make it my constant study to promote her happiness.

I have often told you that my parents died whilst I was young, and left me to the care of an uncle lately returned from the East Indies, where he had acquired a considerable fortune. My inclination led me to the army, and my uncle had procured me a commission. Ever since, he has treated me as his own son; and being a bachelor, has made a will in my favor. He is now a Senator in Congress, and has given me leave to choose a wife for myself, without any other qualifica-

tions than virtue. I have written to him concerning your daughter, and his answer is, that he shall consider me as extremely happy in being connected with so worthy a family as yours. I hope you will not have any objection against my being in the army. It was originally my own choice, and I doubt not of rising in time to the command of a regiment. There is a sort of reverential fear upon my mind, whilst I am writing to so worthy a person as the father of my beloved Sophia. Dear Sir, excuse my youth and the violence of my passion. Let me beg your answer, and oh! let it contain your approbation.

I am, honored sir, yours with the greatest respect.

—

The young Lady's Letter to her Lover.

DEAR WILLIAM: Not more welcome is the appearance of an inn to a weary traveler, than was your kind letter to me. But how is it possible that you should harbor the least suspicion of my fidelity! Does my William imagine that I would suffer the addresses of any fop or coxcomb, after I was bound in the most solemn manner—I mean by promise? and be assured I pay the same regard to my word as my oath. If there is ever an obstruction to our love, it must arise from yourself. My affections are too permanently fixed ever to be removed from the beloved object; and my happiness or misery will be in proportion to your conduct. The enclosed, from my father, will, I hope, be agreeable. I have not seen it, and therefore can only judge of its contents by the conversation last night at supper. When your letter was delivered, my honored father was extremely ill of a cold, so that I did not deliver it to him till next morning at breakfast; he retired to his closet to read it, and at dinner told me he would deliver me an answer in the evening. Accordingly, after supper, and the servants being retired, the best of parents spake as follows: “My dear child, from the principles of that education which you have received, I doubt not but you must be convinced that it is my duty to promote your interest so far as I am able; and how far my

conduct as a father has been consistent with that rule, I appeal to yourself; your own conscience will witness whether I have not at all times studied to promote your interest; and it is with pleasure that I now say, that your filial duty was equal to my highest wishes. With respect to the subject of the letter you gave me this morning, I can only say, that I have no objection to your complying with the young gentleman's request, as I think it may be for your mutual happiness. Indeed, I had some suspicion of it before he left this place; but being well convinced of his merit, I was almost assured no step of that nature would be taken without my consent. That you have, and even my approbation, May you both be as happy as I wish! I desire no more." Here the good man stopped; tears hindered him from proceeding, and me from making a reply. A scene of tenderness ensued, which you may feel, although I cannot describe it. His own letter will convince you, and you may make what use of it you please.

I cannot conclude without mentioning your conduct at the New York ball. Were there none among so many beauties able to attract my William's notice? and will he at all times prefer my company to that of the gay and the beautiful? I will hope so; and happy shall I be if not disappointed. In hopes of hearing from you soon, I shall subscribe myself

Yours forever.

The Father's Answer to the young Gentleman.

MY DEAR YOUNG FRIEND: Ever since I first had the pleasure of your conversation, I considered you as a young gentleman of real merit, who would not be guilty of an ungenerous action, and to that was owing not only the respect with which I always treated you, but the common indulgence to converse freely with my daughter. I can freely excuse your not communicating your sentiments to me before you left this place. Your ardor was somewhat precipitate, and, as you well observe, I know what it is to be in love. The account of your uncle and family I know to be true, for I met with that worthy person who is your benefactor a few days ago

at the stage-office in this city, and he confirms the truth of all you have written. My dear sir, if ever you live to be a father, you will know what I feel on the present occasion—a willingness to give her to you, from a firm persuasion of your merit; and anxiety for her preservation, from a conviction in my own mind that there is nothing permanent in this world. However, sir, you have my free consent to marry my child, and may the Divine Providence be your guide in the whole of your progress through this life! My ill state of health serves as a monitor to inform you that my time in this world will be but short; and there is nothing would give me greater pleasure than to see my dear Sophia happily settled before I retire to the land of forgetfulness, *where the wicked cease from troubling, and where the weary are at rest.* How great, sir, is the charge which I commit to your care; the image of a beloved wife long since dead, and the hope of my declining years! Her education has been consistent with her rank in life, and her conduct truly virtuous. I have not the least doubt of her conjugal duty, and your felicity in acting conformably to the character of a husband. Upon that supposition I leave her entirely to you; and as soon as you can obtain leave from the colonel, I shall expect to see you at this place, to receive from my hands all that is dear to me in this world. Your uncle has likewise promised to be here, so that all things are according to your professed wishes.

I am, sir, yours sincerely.

From a young Man just out of his Apprenticeship, to his Sweetheart in the neighborhood.

DEAR SALLY: I have been long in love with you, but was afraid to tell you. I think of you all day, and at night I dream of my dear Sally. I am well settled in work, and my wages are eight dollars every week. You and I can live on that, and I shall bring it home untouched on Saturday evening. I will not go to any tavern, but as soon as my work is done, return home to my dearly beloved Sally. I hope, my dear, you will

not be angry, for I am really in love. I cannot be happy unless you are mine. I was afraid to mention this to you, but if you will leave an answer at my lodgings, I will meet you next Wednesday after dinner, at the Battery, when we will take a walk to Vauxhall and drink tea. How happy shall I be to hear from my charmer; but a thousand times more to think she will be mine.

I am, my dear, your real lover.

From a Lover to his Mistress, lately recovered from sickness.

MY DEAR: This day's post has brought me the joyful news of your happy recovery. The indispensable necessity I was under of attending my business at this place hindered me from beholding, on a sick bed, all that is dear to me in the world; but I need not persuade you to believe this, as I hope you have had sufficient proofs of my fidelity. When I took the letter in my hand I trembled; and, on opening it, you may easily imagine what was my joy, when, instead of reading an account of your death, it contained the delightful news of your recovery, written by your father.

Ah! thought I, my charmer is still weak, or she would not have employed another hand.

This led me to fear a relapse; but I hope that God, whose great mercy has preserved you hitherto, will perfect your recovery. You are constantly in my thoughts, and I pray for you every day. That I may once more be happy in seeing you, I have sent for my brother to manage my business during my absence. I expect him here in about ten days, when nothing but sickness shall prevent my coming. You will receive by the coach a small parcel containing some of the newest patterns both of silks and laces, together with some other things. Such trifles are scarce worth mentioning; but I hope you will accept them as a testimony of my sincere love to her whom in a few months I hope to call my own. Present my duty to your honored parents, and believe me to be, with the greatest sincerity,

Your ever affectionate lover.

The Answer.

DEAR JACK : I received your very kind letter, but I do not know what to say in answer. Although I would be glad to marry, yet you men are so deceiving, that there is no such thing as trusting you. There is Tom Timber the carpenter, and Jack Hammer the smith, who have not been married above six months, and every night come home drunk and beat their wives. What a miserable life is that, Jack, and how do I know but you may be as bad to me? How do I know but you, like them, may get drunk every night, and beat me black and blue before morning? I do assure you, Jack, if I thought that would be the case, I would scrub floors and scour saucepans as long as I live. But possibly you may not be so bad; for there is Will Cooper the brazier, and Oliver Smith the painter, who are both very happy with their wives; they are both home-bringing husbands, and have every day a hot joint of meat. I know not yet what I shall do, but as I like to walk to Vauxhall, I will meet you at the Battery on Wednesday after dinner, and then we will talk more of the matter.

I am, dear Jack, your most humble servant.

From a Father to his Daughters, on Courtship and Coquettish Behavior.

DEAR DAUGHTERS : If you see evident proofs of a gentleman's attachment, and are determined to shut your heart against him, as you ever hope to be used with generosity by the person who shall engage your own heart, treat him honorably and humanely. Do not let him linger in a miserable suspense, but be anxious to let him know your sentiments with regard to him.

However people's hearts may deceive them, there is scarcely a person that can love for any time, without at least some distant hope of success. If you really wish to undeceive a lover, you may do it in a variety of ways : there is a certain species of familiarity in your behavior, which may satisfy him, if he has any discern-

ment left, that he has nothing to hope for. But perhaps your particular temper may not permit of this—you may easily show that you want to avoid his company, but if he is a man whose friendship you wish to preserve, you may not choose this method, because then you lose him in every capacity. You may get a common friend to explain matters to him, or fall on many other devices, if you are seriously anxious to put him out of suspense.

But, if you are resolved against every such method, at least do not shun opportunities of letting him explain himself. If you do this, you act barbarously and unjustly. If he bring you to an explanation, give him a polite, but resolute and decisive answer. In whatever way you convey your sentiments to him, if he is a man of spirit and delicacy, he will give you no further trouble, nor apply to your friends for their intercession. This last is a method of courtship which every man of spirit will disdain. He never will whine or sue for your pity. That would mortify almost as much as your scorn. In short, you may break such a heart, but you can never bend it. Great pride always accompanies delicacy, however concealed under the appearance of the utmost gentleness and modesty, and is the passion of all others the most difficult to conquer.

There is a case where a woman may coquette justifiably to the utmost verge which her conscience will allow. It is where a gentleman purposely declines to make his addresses till such time as he thinks himself perfectly sure of her consent. This at bottom is intended to force a woman to give up the undoubted privilege of her sex, the privilege of refusing it; it is intended to force her to explain herself, in effect, before the gentleman designs to do it, and by this means to oblige her to violate the modesty and delicacy of her sex, and to invert the clearest order of nature. All this sacrifice is proposed to be made, merely to gratify a most despicable vanity in a man, who would degrade the very woman whom he wishes to make his wife.

It is of great importance to distinguish, whether a

gentleman who has the appearance of being your lover delays to speak explicitly, from the motive I have mentioned, or from a diffidence inseparable from the attachment. In the one case you can scarcely use him too ill; in the other you ought to use him with great kindness: and the greatest kindness you can show him, if you are determined not to listen to his addresses, is to let him know it as soon as possible.

I know the many excuses with which women endeavor to justify themselves to the world and to their own consciences, when they act otherwise. Sometimes they plead ignorance, or at least uncertainty of the gentleman's real sentiments. That, sometimes, may be the case. Sometimes they plead the decorum of their sex, which enjoins an equal behavior to all men, and forbids them to consider any man as a lover until he has directly told them so. Perhaps few women carry their ideas of female delicacy and decorum so far as I do. But I must say you are not entitled to plead the obligation of these virtues in opposition to the superior ones of gratitude, justice and humanity. The man is entitled to all these who prefers you to all the rest of your sex, and perhaps whose greatest weakness is that very preference. The truth of the matter is, vanity and the love of admiration is so prevailing a passion amongst you, that you may be considered to make a very great sacrifice, whenever you give up a lover, till after the art of coquetry fails to keep him, or till he forces you to an explanation. You can be fond of the love, when you are indifferent to, or despise the lover. But the deepest and most artful coquetry is employed by women of superior taste and sense, to engage and fix the heart of a man whom the world, and whom they themselves esteem, although they are firmly determined never to marry him. But his conversation amuses them, and his attachment is the highest gratification to their vanity; nay, they can sometimes be gratified with the utter ruin of his fortune, fame and happiness. I am very certain I do not think so of all your sex; I know many of them have principles, have generosity

and dignity of soul, that elevates them above the worthless vanity of which I have been speaking.

Such a woman, I am persuaded, may always convert a lover, if she cannot give him her affections, into a warm and steady friend, provided he is a man of sense, resolution and candor. If she explains herself to him with a generous openness and freedom, he must feel the stroke as a man; but he will likewise bear it as a man; what he suffers he will suffer in silence. Every sentiment of esteem will remain; but love, though it requires very little food, and is easily surfeited with too much, yet it requires some. He will view her in the light of a married woman; and though passion subsides, yet a man of a candid and generous heart always retains a tenderness for a woman he has once loved, and who has used him well, beyond what he feels for any other of her sex.

If he has not confided his secret to any body, he has an undoubted title to ask you not to divulge it. If a woman chooses to trust any of her companions with her own unfortunate attachments, she may, as it is her affair alone; but, if she has any generosity or gratitude, she will not betray a secret which does not belong to her.

I am, &c.

From the same to the same, on Marriage.

DEAR DAUGHTERS: I could never pretend to advise whom you should marry; but I can with confidence advise whom you should not marry.

Avoid a companion who may entail any hereditary disease on your posterity; particularly that most dreadful of all human calamities, madness. It is the height of imprudence to run into such danger; and, in my opinion, highly criminal.

Do not marry a fool; he is the most untractable of all animals; he is led by his passions and caprices, and is incapable of hearing the voice of reason. It may probably, too, hurt your vanity to have husbands for whom you have reason to blush and tremble every time they open their lips in company. But the worst cir-

cumstance that attends a fool is, his constant jealousy of his wife's being thought to govern him. This renders it impossible to lead him, and he is continually doing absurd and disagreeable things, for no other reason but to show he dares to do them.

A rake is always a suspicious husband, because he has only known the most worthless of our sex. He likewise entails the worst of diseases on his wife and children, if he has the misfortune to have any.

If you have a sense of religion yourselves, do not think of husbands who have none. If they have tolerable understandings, they will be glad that you have religion, for their own sake, and for the sake of their families. If they are weak men, they will be continually teasing and shocking you about your principles. If you have children, you will suffer the most bitter distress in seeing all your endeavors to form their minds to virtue and piety, all your endeavors to secure their present and eternal happiness, frustrated and turned into ridicule.

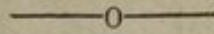
As I look on your choice of a husband to be of the greatest consequence to your happiness, I hope you will make it with the utmost circumspection. Do not give way to a sudden sally of passion, and dignify it with the name of love. Genuine love is not founded in caprice; it is founded in nature, on honorable views and virtues, on similarity of taste and sympathy of soul. If you have these sentiments, you will never marry any one when you are not in that situation, in point of fortune, which is necessary to the happiness of either of you. What that competency may be, can only be determined by your own tastes. It would be ungenerous in you to take advantage of a lover's attachment to plunge him into distress; and if he has any honor, no personal gratification will ever tempt him to enter into any connection which will render you unhappy. If you have as much between you as will satisfy all your demands, it is sufficient. I shall conclude with endeavoring to remove a difficulty which must occur to any woman of reflection on the subject of marriage.

What is to become of all those refinements of delicacy, that dignity of manner which checked all familiarities, and suspended desire in respectful and awful admiration? In answer to this I shall only observe, that if motives of interest or vanity have any share in your resolutions to marry, none of these chimerical notions will give you any pain; nay, they will very quickly appear as ridiculous in your own eyes as they probably always do in the eyes of your husband.— They have been sentiments which floated in your imaginations, but have never reached your hearts; but if these sentiments have been truly genuine, and if you have had the singularly happy fate to attach those who understand them, you have no reason to be afraid.


I have thus given you my opinion on some of the most important articles of your future life, chiefly calculated for that period when you are just entering the world. But in writing to you, I am afraid my heart has been too full and too warmly interested to allow me to keep this resolution. This may have produced some embarrassment, and some seeming contradictions. What I have written has been the amusement of some solitary hours, and has served to divert some melancholy reflections. I am conscious I undertook a task to which I was very unequal; but I have discharged a part of my duty. You will at least be pleased with it, as the last mark of your father's love and attention.

I am your affectionate father.

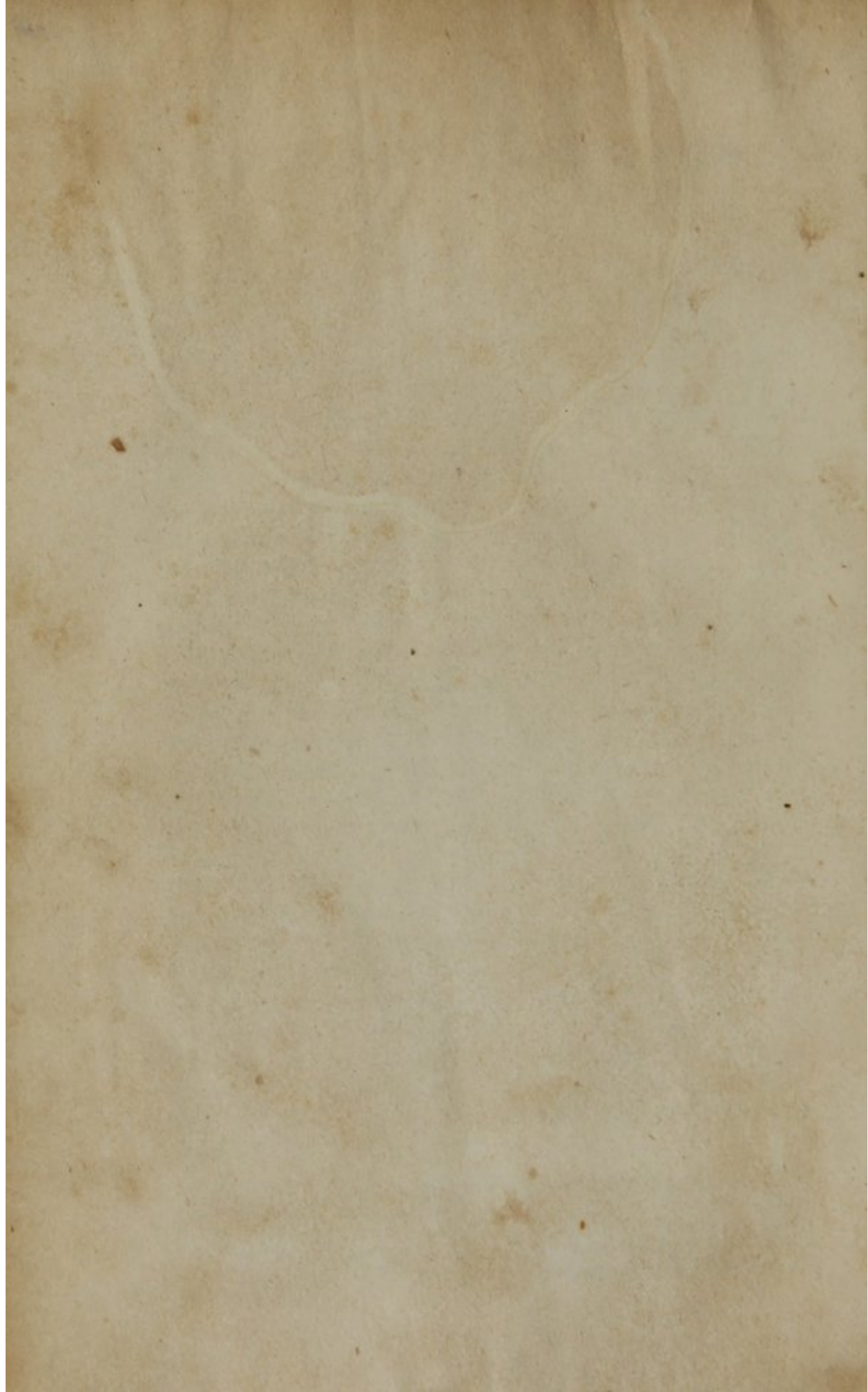
THE FAMOUS CHEMICAL WASHING RECIPE.



Take a quarter of a pound of soap, a quarter of a pound of soda, and a quarter of a pound of quick-lime. Cut up the soap, and dissolve it in one quart of boiling water ; pour one quart of boiling water over the soda, and three quarts of boiling water upon the quick-lime. The lime must be quick and fresh ; if it is good, it will bubble up on pouring the hot water upon it. Each must be prepared in separate vessels. The lime must settle so as to leave the water on top perfectly clear ; then strain it carefully (not disturbing the settlings) into the wash-boiler with the soda and soap ; let it scald long enough to dissolve the soap ; then add six gallons of soap water. The clothes must be put in soak over night, after rubbing soap upon the dirtiest parts of them. After having the above in readiness, wring out the clothes which have been put in soak, put them on to boil, and let each lot boil half an hour ; the same water will answer for the whole washing.— After boiling each lot half an hour, drain them from the boiling water, put them in a tub, and pour upon them two or three pailfuls of clear, hot water ; after this they will want but very little rubbing ; then rinse them through two waters, blueing the last.— When dried, they will be a beautiful white. After washing the cleanest part of the white clothes, take two pails of the suds in which they have been washed, put it over the fire and scald, and this will wash all the flannels and colored clothes, without any extra soap. The white flannels, after being well washed in the suds, will require to be scalded by turning on a tea-kettle of boiling water.

 This Washing Recipe has been used in the family of the Publisher for several months, and he knows it to be all that it professes to be. There is no humbug or deception about it. It is richly worth five times the price of this book, and we have no fears that Ladies will highly value it, if they only try it—using care to follow the directions exactly.

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