| FATHERLA | TE | TIIE SLAVE TRADE. |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| the shores where IIberty's portal <br> nes fair to carth's ultimate span | Carlous Scenery In Aast <br> cal Vegetation of th |  | In dioner-table decorations one |  |  |
| at |  | do | ant |  | Prowisione |
|  | $\begin{array}{\|l\|l\|} \substack{\text { biou } \\ \text { nitat }} \end{array}$ |  | piuk. "Piok" diun |  |  |
| Ansman mom |  |  |  |  |  |
|  |  |  | china awaos and hoats are |  |  |
| Ctaceat , wher tutur |  |  | fowers. The latter are ten |  |  |
|  |  |  | inches in length sind stan or plush mat, with leave |  |  |
|  |  |  |  |  |  |
|  |  |  | bra |  |  |
|  |  |  | $\begin{aligned} & \text { brown leaven, yelfow and w } \\ & \text { santhemums. A wooden } \end{aligned}$ |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  | $\begin{aligned} & \text { \|heses } \\ & \text { ent } \end{aligned}$ |  |  |
|  | dimensions, and their depth usually has a certain correspondence with the diameter. |  |  |  |  |
|  | The sides are barren nearly to the bottom, which is usually surrounded by a circular |  | eepecosal reeeptace. Heuther io al- |  |  |
|  |  |  | ways admired but difflcult to obtain. |  |  |
| at a negro funeral |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| teo edjojining conntry. Wo had prococted |  |  | The dishes of fruit, cakes, etc., are usually at the four corners, with two |  |  |
|  |  |  | long, flat botat at each side on the |  |  |
|  | $\mathfrak{c}_{\substack{\text { mon pon } \\ \text { anly }}}$ |  |  |  |  |
|  |  |  | dron flowerpot is frequently pat in |  |  |
|  |  |  | ${ }^{\text {a }}$ the center of a table, with tiowers | $\underbrace{u_{0}}_{0}$ |  |
|  |  |  | of plush is wraped around the baee |  |  |
|  |  |  | Which in torn, is frequeetly finimbed with a horder of haves. A gilded | Set in the oven uutil a kkim forms on top and the surfices stakees with |  |
|  |  | und | banket of graeful thape may be put | the bullition of beated hearr. Lay |  |
|  |  |  | apoo the table for a cenerer piece; if | as may posched eggs on top as |  |
|  |  |  |  | io easily in the Boмbay To |  |
|  |  |  | Tables of |  |  |
|  |  | Winsa | brown ana white, are lovely, but |  |  |
|  |  |  | cosuly. All decoration thould be kept |  |  |
|  |  |  |  | eggs and pepper sod salit to taste, and |  |
|  |  |  | Long sprays or half wreathes on the | spread the mixture cn some slices of |  |
|  |  |  | table itself are agreat success. The | nicely tossted bread. Serve very hot. Oyster Tosst.-Boil one cup of |  |
|  |  |  | beard are lovely for this purpose. |  |  |
| - |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  | or |  |  |
|  |  | men | Piz Criss.-8 |  |  |
|  |  |  |  | WILIIAMS' |  |
|  |  |  |  | W WLILNA |  |
|  |  |  | into the flour, and cut it ap as omall | Wall Paper and Win- |  |
|  |  | 隹 | as possible. Mix it well | dow Shades. |  |
|  |  |  |  | FMPORIUM, |  |
|  |  |  | your paste-bor |  |  |
|  |  |  | paste jout of the pan, hour your |  |  |
|  |  | , | rolling-pin, and roll out the pa |  |  |
|  |  |  |  |  |  |
|  | $\mathrm{m}_{\mathrm{mp}}^{\mathrm{mpef}}$ |  | small piecers, and laid at equal dis- |  |  |
|  |  |  | taces. Throw on a litle flour, fuld | Broszes from 40 to 5 Suct |  |
|  |  |  | up the sheet of paste, flour it silighty and roll it out agaio. Then fold it up |  |  |
|  |  | demen | and cut it in halfor in four acoor | from |  |
|  | Globe Demoxrat |  | lo the size of your pies. Rolla our |  |  |
|  |  |  |  | WINDOW SHADES A |  |
|  |  |  | rolling pin. Buter your pieplates, | FIXTURES |  |
|  |  |  | lay on your under crust and trim |  |  |
|  |  |  | the edge. Fill the dish with the in- |  |  |
|  | length, and the jucke ban very ittit to say. |  | gredients of which the pie is composed aud lay on the life in which you |  |  |
|  |  | stanmonat ever rum | must prick some holes, or cut a small |  |  |
|  | $\begin{aligned} & \text { yers } \\ & \text { strue in } \\ & \text { a much it } \end{aligned}$ | and acop you titere th the slavo trate did you ever return to the place from where you 2 | alit in the top. Crimp the edges with a starp knife. Heap up the |  |  |
|  | $\begin{aligned} & \text { at } \\ & \text { bend } \end{aligned}$ |  | ingredients so that the pie will be |  |  |
|  | bring out ail the facts, interrogated a winnes |  | wighest in the midale. Put no salt |  |  |
|  |  |  | isto the paste. It tends to make |  | Sema 1se, toe Semple copy whict |
|  |  |  |  |  | an |
|  |  |  | rolled rib rosst is best for this pur- |  |  |
|  |  |  | pose. The night before you mean to |  |  |
|  |  |  | cook it put |  | $n$ Club with this pa |
|  |  | they bave felt when they began to realime that | Lrepona |  | ODEY'S and The |
|  |  |  | s, joonsfal of chopped onion, a whole percorns, and the jaice of |  | tre Democrat. Price |
|  |  |  | , |  | \$2.73, which should be |
|  |  | legh wo moond of the myert, but on | he end of wo hours |  | nt to the office of |
| air |  |  | anointing the side well with the sa In the morning turn it again. |  |  |
| it is only necesary to run a rack comb diag |  |  | rady to cook it put into the drip |  |  |
|  |  |  | pring.pan, dath a cupful of baitiog |  |  |
|  |  | as. | water over the top, and as it heats baste with the rauce in which it has | UNDERTAKING |  |
| Hot in |  |  | lain over night, mingled with hot water and sauce. |  |  |
|  |  |  | water and sauce. <br> Stewed Escs,-Clean skiu and |  |  |
|  |  |  | eela ints pieces two inchees long, lay- |  |  |
|  |  |  | parsley, a sprig of theme, a teaspo | A SPECI | $00$ |
| - |  |  | fall of butter, the juice of haif a lem. foll foll |  | Or. SELLERS' |
|  | all the nacred accumulations of ages, |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  | forated spoon, keep bot on a chafing |  |  |
|  |  |  |  |  |  |

