



SUBURBAN COTTAGE.

**A CHEAP SUBURBAN COTTAGE.**

THE *Rural Annual and Horticultural Directory*, for 1857, contains a series of beautiful designs for suburban residences, farm-houses, cottages, &c., prepared expressly for the work, by HOWARD DANIELS, Esq., of New York. We give the accompanying description of a cheap and pretty suburban cottage, as a specimen, and advise all who intend building to get the work,—which we send, postage paid, for 25 cents.

This cottage was built at Dale Cemetery, Sing Sing, N. Y., for the Superintendent's residence, and cost \$1,250. The exterior is covered with mill-worked pine flooring, in horizontal courses; the roof is covered with tin, and projects two feet; the window architraves are two inches thick, and a small hexagonal porch shelters the front door.

The perspective view shows the exact appearance of the building as it now exists.

**FIRST STORY.**—1. Living Room, 15 by 18 feet, and warmed by a stove, the pipe passing through the room above, and then entering into a chimney standing over the hall door to 5.

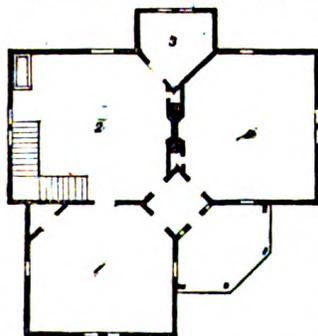
2. is used as a Dining Room in summer, and in winter as Kitchen and Dining Room; is 18 by 22 feet, and has a staircase leading to the

second story, and another under it to the basement, and a sink in the corner.

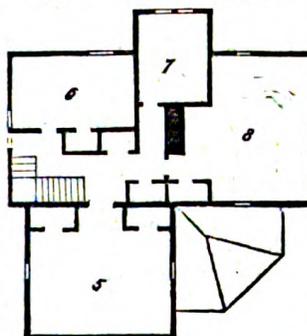
3. Store-room and Pantry.

4. Parlor, 15 by 18 feet.

A small porch shelters the front door, and an entry or vestibule six feet square affords access to all the rooms.



**SECOND STORY.**—In the second story are two large



(Nos. 5 and 8) and two small chambers, (Nos. 6 and 7,) with an abundance of closets.

**BASEMENT STORY.**—The west side of the basement is entirely out of the ground; a back door and entry occupy the space under 3, a kitchen under 2, fuel room under 4 and cellar under 1.

This design affords the maximum amount of available room,—is compact, convenient, and at the same time embodies considerable variety and elegance in the forms of its rooms and exterior.

**TO DRY PARSLEY FOR WINTER USE.**—Choose a dry, warm day, when the leaves are free from moisture.—Gather as much fresh, good parsley as you can spare; cut off the stems, and place it lightly on sheets of newspaper, in an oven not very hot, where it will dry gradually. It should remain until crisp; and the heat should not have been sufficient to remove the green color. When cold, put it in jars, or wide-mouthed bottles, and cork it well down. It is most useful as a winter store. Lemon thyme, mint, and sage may be similarly kept, until the young shoots give a supply in the spring.

**TO MAKE GRAPE WINE.**—Bruise the fruit into a pulp, lay it in a small quantity of water for twenty-four hours, then strain through a hair sieve, and to every gallon of this juice add two gallons of water, and to every gallon of the liquor add three pounds of sugar. Either barrel it directly, or leave it till the next day, cork it safe and place it in the cellar. In six months rack it off and add a small quantity of brandy.