

THE PARLOR AND KITCHEN.

LATEST FASHIONS.

Elegant velvet dinner dresses are trimmed with Venetian point-lace.

Feather fans, with pearl sticks, are among the most popular novelties.

Ottoman ribbons of all widths are the most in favor for millinery purposes.

Dresses that are trimmed with velvet have velvet belts with silver clasps.

Wide collars of plush that are edged with lace or plaited ribbon are worn by little girls.

Large buckles of gilt, silver, jet, enamel and bronze are placed diagonally on the new bonnets.

For evening dress, waists of different color from the skirts are still much worn. Beautiful ones are seen of delicate shades trimmed with white lace and painted vines or clusters of flowers.

The newest buttons for dress trimming are of jet, silver, bronze, and wood carved in odd designs, some of them representing animals' heads, such as monkeys, lions, and tiger's; others are the carved heads of gods and goddesses.

Main velvet costumes of dark, dull colors are richly trimmed with fur, the furs most in favor for these suits are otter, beaver, hare, and seal. The bonnets and muffs that accompany them are also finished off with the same kind of fur used as the trimming of the dress.

An elegant bridal dress has the basque and princess train with long square corners made of Ottoman velvet. The front of the waist is sharply pointed, opens in a V shape, and the sleeves are three-quarters long. The satin front of the skirt is covered from waist to toe with wide flounces of point d'Alençon lace.

An elegant party dress is made with short round skirt trimmed in front, and with side panels. The basque is pointed. A long, full train meets at the front point, and is draped at the side, forming large hip paniers. Narrow ruffles edge the train. The waist and pannels are pointed or trimmed to suit the taste.

USEFUL RECIPES.

LYONAISE POTATOES.—One pint of cold boiled potatoes cut into small pieces, season with salt and pepper; one spoonful of butter, one slice of onion cut very fine, one teaspoonful chopped parsley; add parsley to potatoes, fry brown in the butter, then add potatoes and fry. Use fork to turn them instead of knife.

FRIED POTATOES.—Pure, cut in the desired shape, soak in cold salted water, drain, dry between a folded towel; fry in clear fat, hot enough to brown, while counting sixty; drain and salt.

FRIED FISH.—Small fish are fried whole. Large fish in slices one inch thick and two or three inches square. Wipe dry on a towel. Season with salt and pepper. Roll in seasoned crumbs. Fry five minutes in hot fat. Drain.

CHICKEN PIE WITH OYSTERS.—Boil the chicken—a year old is best—until tender, drain off the liquor from a quart of oysters, boil, skim, line the sides of a dish with a rich crust put in a layer of chicken then a layer of raw oysters, and repeat until the dish is filled, seasoning each layer with pepper, salt, and bits of butter, and adding the oyster liquor and a part of the chicken liquor until the liquid is even with the top layer. now cover loosely with a crust having an opening in the center to allow steam to escape. If the liquor cooks away, add chicken gravy or hot water. Bake forty minutes in a moderate oven. Make gravy by adding to chicken liquor left in the pot, one quart or more, two tablespoonfuls of flour, rubbed smooth with two tablespoonfuls of butter, and seasoned highly with pepper; let cook until there is no raw taste of flour; salt to taste and serve.

TO COLOR SOUPS.—A fine amber color is obtained by adding finely-grated carrot to the clear stock when it is quite free from scum. Red is obtained by using red-skinned tomatoes from which the skin and seeds have been strained out.

Only white vegetables should be used in white soups, as chicken. Spinach leaves, pounded in a mortar, and the juice expressed and added to the soup will give a green color. Black beans make an excellent brown soup. Burnt sugar or browned flour added to the clear stock will give the same color.

BOILED RICE.—Pick over one cup of rice, wash in three waters, and boil rapidly and uncovered in two quarts of boiling water with one tablespoonful of salt. Skim well, and the moment the kernels are soft pour it into a squash strainer. Keep it hot and uncovered, and stir with a fork to let the steam escape.

BREAD SAUCE FOR A ROAST FOWL.—Chop a small onion fine, and boil it in a pint of milk for five minutes; then add about ten ounces of bread-crumbs, a bit of butter, pepper, and salt to season, stir the whole on the fire for ten minutes. Do not let it boil.

A GOOD PUDDING.—Four ounces each of flour, suet, currants, raisins, and bread-crumbs; two tablespoonfuls of treacle, and half a pint of milk. Mix all well together, and boil in a mould three hours. Serve with wine or brandy sauce.

CUP PUDDING.—Six eggs, beaten very light, seven tablespoonfuls of flour, and one pint of sweet milk. Stir these altogether briskly, and bake in cups. Serve with soft sauce.

SUPERFINE PLUM PUDDING.—Four ounces of grated bread two ounces of flour, half a pound of stoned raisins, half a pound of currants, half a pound of finely-shred suet, half a teaspoonful of grated nutmeg (or less if preferred), a little cinnamon, quarter of a pound of fine moist sugar, three ounces of mixed peel, two ounces of blanched and chopped almonds. Beat four eggs well, a little milk, a glass of brandy, and then mix in the flour and all the other ingredients; boil in a well-buttered mould for at least eight hours; the more a plum pudding is boiled the richer it becomes.

SPICED APPLES.—Take four pounds of apples (weigh them after they are peeled), two pounds of sugar, half an ounce of cinnamon in the stick, one-quarter of an ounce of cloves, and one pint of vinegar; let the vinegar, spices, and sugar come to a boil; then put in the whole apples and cook them until they are so tender that a broom-splint will pierce them easily. These will keep for a long time in a jar. Put a clean cloth over the top of the jar before putting the cover on. Pears may also be spiced in the same way, and are nice for dinner or tea.

GINGER BISCUITS.—Half a pound of butter, five ounces of sugar, three ounces of ginger, one egg, and a quarter of a pint of cream. Take as much flour as these ingredients will make it to a stiff paste, roll it out very thin, and cut them with round cutters any size you prefer. Bake them in a moderate oven on plates on which flour has been sifted.

SOFT GINGER BREAD.—One cup sugar, one cup butter, one cup sour milk, one cup molasses, four cups sifted flour, one tablespoon ginger, two tablespoons soda, three eggs well beaten; stir butter and sugar together, then add eggs, milk and flour.

A DELICIOUS CAKE.—A rich cake is made by beating together half a pound of butter and three-quarters of a pound of sugar. Beat these till they are both white and light. Beat the whites and yolks separately of seven eggs, stir the yolks and a small wineglass of brandy in with the butter and sugar, then add the whites of the eggs, half or three-quarters of a grated nutmeg and a pound and a half of flour, and lastly stir in nearly a pound of seeded and chopped raisins and half a pint of thick, sweet cream. Bake in one or two tins. Line the tins with paper, the sides as well as the bottom, as the cake is so rich there is danger of its breaking when lifted out.

TO REMOVE CREASES FROM AN ENGRAVING.—Lay the engraving with the face down on some clean white paper; over this lay another sheet of white paper, covering the entire back of the picture; this should be dampened evenly before laying it over the engraving; then iron this with an iron that is not too warm. The best way to dampen the paper is to lay a wet cloth over it and press it for a moment with the iron. If the frames and glass over the engravings do not fit closely, it is a good plan to remove the glass once a year and wipe the dust from the glass and the picture.