

The Ladies' Column.

FASHION!

I should like to say a few words on the subject of hats. Have you ever remarked how uncertain—I may say unfortunate—some women are in the choice of them? They go to several shops, not knowing in the least what they want. After trying on, say, a hundred, they are more perplexed than ever. The hair has gone out of shape, and they are practically weary of the whole business, besides having a violent headache brought on by the exertion. Then, to bring the whole annoying affair to an end, they take the advice of a more or less inexperienced “young lady,” whose only object is to sell as much as she can, and who, although perhaps a fair judge of a pretty bonnet or hat, has not the faintest idea of what is individually becoming. Much trouble and disappointment might be avoided by adhering to a few simple rules. Large hats with advancing brims ought generally to be chosen by tall and well-proportioned women; while the small toque is best suited for a young face and a slight figure. The best advice I can give you in this direction is: Never consider fashion in shape or color, if it clash with your own appearance. The becoming is alone fashionable; and though it may surprise you to hear it, it is a fact that one hat ought never to be exactly like another. The head-dress more than anything else ought to be in harmony with the figure, the head, the complexion, and almost with the character of its wearer. It goes without saying that large hats are trimmed more elaborately than toques, which have very often two tufts of plumes, one placed in front, the other at the back. On big hats we see a profusion of large ostrich feathers and loops of ribbon. There is even an attempt to introduce flowers in our hats and bonnets before spring. In my opinion flowers have only a *raison d'être* in winter in the evening, and then only in drawing-rooms and places of entertainment. I have seen a few hats with flowers on in the shop windows, but they presented such a forlorn appearance amidst the rich feathers and fur that the mere sight of them revived my hopes that they would be withdrawn until March or April.

Let me tell you of a remarkably handsome evening-gown which came under my notice a day or two ago. It formed a *princesse* robe with long train in straw-colored velvet; the *tablier* was finished with a deep flounce of *mosseline de soie* to match. The front crossed slightly from right to left over a *plastron* of thick antique brocade; the same silk formed a wide coat-shaped panel on the left side, and short puffed sleeves. A band of crab-apple colored ostrich feathers went down the side and round the bottom of the silk panel; the same trimming framed the *plastron* and the V-shaped opening at the back.

Tortoise-shell is quite the rage in London at present. It was only recently introduced, but I have never known a new fashion so eagerly adopted; not that I am surprised at it, for tortoise-shell is really quite one of the most admirable of all conceivable materials for articles connected with the *coiffure* and the toilet-table. A leading hairdresser told me that ladies show great taste in the choice of ornaments for the hair, inasmuch as blondes always select the Jasper and brunettes the light tortoise-shell, the contrast with the hair producing a charming effect. The principal shop windows

are full of combs and pins in light and dark *écaille* while everything else has to take a back seat. Pretty toilet accessories, including every variety of brush, are very appropriate for presents.

Perhaps these pretty things have not yet made their appearance in Halifax, and when they do they will be rather expensive. You should write to one of your London friends for them, if you really want to give anyone a nice present.

WIDE-AWARE.

COOKERY.

Such a lot of good receipts have been sent in, especially for hors d'œuvres and light sweets that it seems a pity to keep them waiting till they can be worked into the regular menus, so I have decided to treat you to a few selections, before proceeding to give another Breakfast.

TOMATOES AND OLIVES.—Take some small tomatoes, remove the stalks and pips, and season the inside of them with a little finely-chopped tarragon salt and mignonette pepper; then place in the middle an olive which has had the seed removed and filled with piece of anchovy; add also a few capers, and pile on the top some celery which has been finely shredded and kept in water until it is quite crisp, and after having been dried has been seasoned with oil, pepper, and salt, and a very little eschalot, and sprinkle a little finely-shredded red chillie on the top. These little hors d'œuvres should be put into small paper cases, and one served to each person on small plates.

CHEESE CUTLETS.—Pound in a mortar $\frac{1}{2}$ lb. of Cheshire cheese, 2 oz. of butter, two eggs, a teaspoonful of made mustard, a dash of cayenne and pepper and salt to taste. Make this into small cakes, and lay them on a dish—not so that they touch each other—then set them on a chafing dish of coals and hold over them a salamander till they are browned. In the meantime toast a round of bread, set it on a dish before the fire, baste it well with a wine-glassful of port-wine, cut it into eight quarters, and lay the cutlets on each slice. Serve them up hot, and garnish with tufts of tarragon.

ORANGE AND BANANA SALAD.—Take six oranges, six bananas, two tablespoonfuls of powdered sugar, two tablespoonfuls of orange flower water, half-a-pint of cream. Peel the oranges, remove all the white pith, and cut them into thin slices, removing as many pips as possible without disfiguring the rounds of orange. Peel and slice the bananas, and place alternate slices in a crystal dish. Sprinkle the sugar, and pour the orange flower water over all, and let them stand for half-an-hour. Whip the cream to a stiff froth, and drain it on a hair-sieve; then pile on the froth roughly over the fruit just before serving.

SWANSDOWN CREAM.—Take $\frac{1}{2}$ pint of cream, 2 whites of eggs, 2 tablespoonfuls of coarse white sugar, 1 gill of pineapple purée or sap, the juice of 1 lemon. Whip the cream very stiff, and drain it upon a hair-sieve. Beat the whites of eggs to stiff froth. Add the juice from the lemon to the pineapple purée. Set all in different vessels (on ice, if possible) to keep cool. Just before serving, mix the eggs and purée well together. Place lightly in a deep crystal dish. Put the cream roughly on top; sprinkle the sugar over and serve at once.

LEITH & HOUSE,

Established 1818.

KELLEY & GLASSEY,

(SUCCESSORS TO A. F. McLEOD & CO.)

WINE & SPIRIT MERCHANTS,
HALIFAX, N. S.

The popular BLENDS OF TEAS,

“Unawatta,” “Orange,” “Dehiwalla,” “Darjeeling” and “Excelsior,”

F. M. MURRAY'S, 83 Barrington St.

• COFFEES fresh and good.

CHOICE CONFECTIONERY at lowest prices.

97 — TO — 101
BARRINGTON STREET.**MAHON BROS.**

The Largest Retail Dry Goods House in the City.

“Discount for Cash.”