

THE PARLOR AND KITCHEN.

FASHION NOTES.

Flowers are worn to excess on bonnets.

New parasols are very showy and large.

Black silk hosiery is excessively fashionable.

Black straws are more worn than colored ones.

Oriental colors in brocades are much sought for.

The simplest forms of making up summer dresses please most.

Flowers and lace enter more and more into the decorations of evening dresses.

Young girls will dress their hair close in braids or turrets looped up in the back.

Shoulder knots and trimmings are revived, but they are becoming to slender figures only.

Brides' dresses are demi-trained, high in the neck, and with half or three-quarters long sleeves.

The gable brim bonnet is very becoming when lace, flowers, or ribbon fills in the peak above the forehead.

Cockade bows in correct form must be of several colors of ribbon, many loops, and a few ends cut into cocks' combs.

DOMESTIC RECIPES.

SOFT GINGERBREAD.—One-half cup of butter, one cup of molasses, two teaspoonfuls of ginger, or one teaspoonful each of cassia and ginger, one egg, one teaspoonful of cream of tartar, one teaspoonful of soda dissolved in four tablespoonfuls of milk, with flour to make about the consistency of pancakes.

SOFT GINGERBREAD WITH NUTS.—One full cup of butter, two cups white sugar, worked together; one cup of good molasses, one cup of sweet milk, five cups of sifted flour, lightly measured, with one tablespoonful of ginger and two of cinnamon, both powdered. When all is well beaten together, add the kernels from a pound of English walnuts, and bake in a flat pan.

LEMON CAKE.—Four eggs (reserve whites for frosting), three-quarters cup sweet milk, one cup sugar, one and one-half cups flour, tablespoonful of butter; stir sugar, butter and eggs to a cream; one teaspoonful soda, two teaspoonfuls cream tartar; grate lemon and squeeze juice together. Then add one-half cup sugar, white of one egg to that; then resume white of one egg and one-half cup sugar, and sprinkle caraway comfits. *Chocolate.*—Grate one-half cup chocolate, add two tablespoonfuls milk; steam until dissolved; add white of one egg, thoroughly beaten.—*Mrs. Sharp.*

TEA CAKES.—A delicious tea cake is made by beating half a pound of butter to a cream; to this add an equal quantity of sugar; beat this with the butter until they are well mixed; five well beaten eggs should then be stirred in; a liberal allowance of flavoring extract, and three-quarters of a pound of flour, with a cup and a-half of well-washed currants. Put enough of this mixture in the tins, so that when done the cakes will be about two inches thick. They must be eaten while fresh to be enjoyed. A good flavoring for these cakes is made by putting the peel of Messina oranges in a little pure alcohol and letting it stand for a week or longer.

VARIETY CAKE.—Make a paste as for soda biscuit or hot rolls, divide into three parts, roll them out to the size of a breakfast plate and about half an inch thick, bake in a quick oven; when cool enough to handle, split and butter each piece slightly and spread with jelly, jam, marmalade, applesauce or preserves of any kind; pile them up on a plate. Cut like a pie and eat warm. Nice for dessert or tea.

JENNIE'S CREAM CAKE.—Break two eggs into a cup and fill it up with sweet cream; beat and add one cup of sugar, one and a-half cups flour, salt, one teaspoonful soda and one-half teaspoonful cream tartar.

NICE OMELET.—One-half cup boiling milk, one tablespoon butter melted in it; pour this in one cup bread crumbs; then add salt, pepper, yolks of three eggs, well beaten, and lastly, add the three whites, beaten to a stiff froth; when light, fry with butter; when done on one side, roll up together.—*Mrs. Sharp.*

CORNSTARCH PUDDING.—Boil one quart of milk; then beat the yolks of four eggs with four tablespoonfuls of cornstarch and a little milk; let it boil up once, then turn into a pudding dish; then beat the whites of the eggs to a froth and add four tablespoonfuls of white powdered sugar; cover the pudding with the mixture, and set in the oven and brown lightly. Favor with vanilla or lemon. The frosting is improved by adding a flavor to it.

CONSERVE OF STRAWBERRIES.—Prepare the fruit as for preserving, allowing half a pound of loaf sugar to one pound of fruit; sprinkle the sugar over the fruit at night, in the morning put on the fire in a kettle, and boil until the berries are clear. Spread on dishes, and put in the sun until dry; after which roll in sugar and preserve in jars.

RASPBERRY JAM.—To every quart of ripe raspberries allow a pound of loaf sugar; put sugar and berries into a pan, and let them stand two or three hours; then boil them in a porcelain kettle, taking off the scum carefully; when no more scum rises mash them and boil them to a smooth marmalade; when cold put in tumbler. Blackberry and strawberry jam can be made in the same way.

PRESERVED CHERRIES.—Pick and stone the cherries; put them in layers with powdered sugar, in a deep earthen dish, allowing half a pound of sugar to each pound of cherries; let them stand in a cool place for three days; then boil all together in a copper preserving kettle, drawing the kettle from the fire, or stirring it down every time it boils, until it has boiled up six times; then pour all into an earthen dish and let them cool; when cool take up the cherries from the syrup; drain them; lay them in thin layers, on hair sieves in a warm oven, to dry; turn them out on clean sieves every six hours until they are quite dry; they may then be packed in boxes between layers of paper.

MISCELLANEOUS RECIPES.

CURE FOR FELON.—Take fly blister plaster and put a little on the sore spot. When it draws a blister keep it open.

CURE FOR LUMBAGO.—Take a piece of oilskin cloth, such as we use to cover tables, but of a soft, pliant kind, sufficiently large to cover the loins; place it over the flannel shirt, and bandage yourself with a flannel bandage; profuse perspiration will ensue on the loins, and you are quickly rid of this wearisome complaint.

CAMPHOR ICE.—One-half cup lard, one-half ounce camphor, thoroughly pulverized, one-half ounce chloroform. Keep air-tight. For colds, croup, consumption, etc.—*Mrs. Sharp.*

A CURE FOR DRUNKENNESS.—Sulphate of iron, five grains; peppermint water, eleven drachms; spirits of nutmeg, one drachm. This preparation, taken twice a day, acts as a tonic and a stimulant, and so partially supplies the place of the accustomed liquor and prevents that absolute physical and moral prostration that follows a sudden breaking off from the use of stimulating drinks. Six months cures the worst of cases. *P. P. M.*

TO REMOVE STAINS FROM WHITE COTTON GOODS.—For mildew, rub in salt and some buttermilk, and expose it to the influence of a hot sun. Chalk and soap or lemon juice and salt are also good. As fast as the spots become dry, more should be rubbed on, and the garment should be kept in the sun until the spots disappear. Some one of the preceding things will extract most kinds of stains, but a hot sun is necessary to render any one of them effectual.

TO RESTORE COLORS IN CLOTH.—When color on a fabric has been accidentally or otherwise destroyed by acid, ammonia is applied to neutralize the same, after which an application of chloroform will in almost all cases, restore the original color. The application of ammonia is common but that of chloroform is but little known.

TO CURE WARTS.—If the wart is small, it may be cured by touching it with the end of a stick which has been dipped in strong acetic acid. The application should be made several times a day until it is destroyed. If large and old, apply nitric acid in the same way. Lunar caustic and caustic potash may be also used.