

THE PARLOR AND KITCHEN.

FASHION NOTES.

Seal brown suits are very fashionable.

Wool and velvet combinations are all the rage.

Velvet and plush are the leading dress trimmings.

Sleeves are longer than those on spring dresses.

Very long English overskirts are worn with plain skirts.

Waistcoats plain or pleated, appear on almost all new corsages.

Embroidery will be much worn on all woollen and silken goods.

Heads, wings, breasts and crests of birds are the favorite ornaments for fall hats.

Pointed velvet yokes are used on silk dresses which have Vandyke pointed trimmings.

Velvet and velveteen will be worn to excess, and with all sorts of stuffs, even silk gauzes.

Long close-fitting cloaks, trimmed with five-inch bands of fur, are being made by the tailor for the coming winter.

DOMESTIC RECIPES.

MASHED TURNIPS.—Pare, quarter and cook tender in boiling salted water, mash in a colander, pressing hard; stir in butter, pepper and salt, and turn into a deep dish.

PICKLED PEARS.—Six pounds pears, three pounds sugar, one pint vinegar; dissolve the sugar, and make the syrup boiling hot; put on the pears and cook until done.

PICKLED PEACHES.—One pound sugar, four pounds peaches, half pint vinegar; put the vinegar and sugar in a preserving kettle and let it boil; pear your peaches and leave whole; put in a few at a time and cook until done; boil down syrup quite thick and pour over.

APPLES FOR PRESENT USE.—Take about half a peck of nice cooking apples and put them in a preserving kettle with about a quart of water; then add three cups sugar, one cup vinegar, one tablespoonful of ground cinnamon; cover them tightly and cook slowly until the apples become soft.

BUTTER COOKIES.—One cup sugar, one cup butter, two eggs, one and one-half teaspoonfuls cream tartar, one teaspoonful of soda. Flavor with lemon.

TAPIOCA CUP PUDGING.—This is very light and delicate for invalids. An even tablespoonful of best tapioca soaked for two hours in nearly a cup of new milk; stir into this the yolk of a fresh egg, a little sugar, a grain of salt, and bake it in a cup for fifteen minutes. A little jelly may be eaten with it.

APPLE PUDGING.—One egg, one teaspoonful soda, one-half teaspoonful cream tartar, one large tablespoonful sugar, one-half cup sweet milk, five tablespoonfuls flour; stir to a batter in the dish you intend to cook the pudding in; pare, core and slice eight good sized apples, stir into the batter and steam one hour and a-half. The sauce to use with this pudding is one pint sweet cream, three tablespoonfuls sugar, a piece of butter the size of a pigeon's egg, and a little grated nutmeg. Set on stove and stir until the butter melts; cool before using.

PEAR PRESERVES.—Peel and quarter large pears, and allow

one pound of sugar to one pound of fruit; stick one clove to a pear in the pieces. Boil the sugar with one pint of water to the pound; put in some bits of lemon peel, and when the syrup has boiled up clear put the pears in and let them heat through; take them out, let cool, and put back to cook until soft. Small ones can be put up whole with a clove in the end.

FROSTING FOR CAKE.—Two cups of frosting sugar, three tablespoonfuls of water boiled to a syrup; when cold add the whites of two eggs, well beaten, with three teaspoonfuls of vanilla.

MISCELLANEOUS RECIPES.

TO TAKE INK SPOTS FROM LINEN.—Dip the spotted part of the linen in pure melted tallow, before being washed.

TO KEEP GLASS FROM BREAKING.—Wrap a cold, wet cloth round each jar when pouring in boiling fruit.

TO BEAUTIFY THE TEETH.—Brush the teeth briskly with the ashes of stale bread thoroughly burned.

TO REMOVE GREASE SPOTS FROM SILK.—Place blotting-paper over the spots and pass the heated blade of a knife over the paper.

A REMEDY FOR SORE MOUTH.—Burn a corn cob and apply the ashes two or three times a day.

TO RESTORE THE HAIR TO ITS NATURAL COLOR.—Dissolve a tablespoonful of carbonate of ammonia in one quart of water; wash the head thoroughly with the solution and brush while wet.

WATERING PLANTS IN POTS.—Some people attempt to keep pot plants without giving them any water at all; the result is familiar to every one. Usually, however, the earth in the pot or box is kept soaked and very much in the condition of an ordinary swamp. It is even said that malaria has resulted from living in rooms containing house plants, owing to the damp soil. We have ourselves seen dead evergreens pulled out of boxes filled with mud. Neuste Erfindung gives utterance to the following timely remarks: "Watering plants is one of the most important things in the culture of house plants, and special care should be devoted to it. Plants ought not to be wet until they need it. It will be evident that they require wetting if on taking the earth from the pot it crumbles to pieces like dust; a sure sign is to knock on the side of the pot, near the middle, with the finger knuckle. If it gives forth a hollow ring, the plant needs water; if there is a dull sound there is still moisture enough to sustain the plant. Plants must not be wet more than once or twice a day; on dry, clear days they require more water than on damp, cloudy days. On the other hand, the earth must not be allowed to dry out entirely, for this is also very injurious. In wetting them the water must be poured on in such a way that it will run out again through the hole in the bottom of the pot. If the earth gets too dry, it is best to place the pot in water so that the water will saturate the dirt very gradually. They may be watered at any hour of the day, except when the sun is shining on the pot or has just left it; for the earth gets hot when the sun shines on it, and then if cold water is poured on it will cool off too rapidly. The best time for watering flowers in summer is the evening, and in winter noon is best. Well water should never be used, but always use either rain water or brook water."