

## THE PARLOR AND KITCHEN.

## FASHION NOTES.

'Felt hats will be popular for fall and winter styles.

Feathers are very much worn on hats and bonnets, and flowers very little.

Couch shell pink and pink in all the petunia shades are popular for evening.

Dresses of sprigged muslin are worn for evening, over white, pink, blue and *ecru silk*.

Plum color is the most fashionable of the fruit shades, and garnet has given way to the darkest shade of wine color.

## DOMESTIC RECIPES.

**BOILED HAM.**—Boil three or four hours, according to size, then skin the whole of it for the table; then set it in the oven for half an hour, cover thickly with pounded rusk or bread crumbs, set back for half an hour longer. Boiled ham is always improved by setting in an oven for nearly an hour, till much of the fat dries out, and it also makes it more tender.

**OX-CHEEK PIE.**—Wash an ox-cheek in several waters, let it soak an hour, then stew gently until the meat is cooked; remove it from the stew-pot, take out all the bones, which return to the stew-pot; put the meat to one side until quite cold; boil a couple of eggs hard and leave until cold; cut into pieces about half an inch in size any remnants of bacon or ham. Take a pint and a-half of the stock from which the meat has been taken, reduce it one-third by boiling, flavor it with a teaspoonful of Worcester sauce, pepper, and, for those who like it a little tarragon vinegar. Trim the meat—that is, take off the white skin—cut it into pieces about an inch in size, lay them in a dish with the egg cut in slices, bacon, or ham, till full; then pour in the gravy, cover with paste, taking care to make an incision in the center, and bake until the crust is sufficiently cooked. This pie should be eaten cold.

**INDIAN SUET PUDDING.**—One-half pound suet, chopped fine; one cup molasses, one pint milk, one egg, meal to make a very thin batter, a teaspoonful ground cloves, a teaspoonful ground cinnamon, a teaspoonful salt, a little nutmeg, a few currants or chopped raisins. Boil or steam three hours. Serve with sauce.

**ONION PICKLES.**—Select small onions, remove with a silver knife all the outer skins. Put them in a brine that will float an egg, and leave them for two days; then drain them on a cloth. While draining put over the fire one gallon of vinegar, one quart of sugar, one ounce each of cinnamon, cloves, mace and black-peppers (whole), bring the vinegar to a boiling point, put in onions and cook nearly tender. You can cook onions twice with one preparation of the vinegar.

**SCRAMBLED EGGS.**—Allow one egg for each person, and one cup of cold milk, and a lump of butter the size of a walnut, for each egg. Break the eggs into a basin, beat a minute with a fork, then pour them into a saucepan, adding the milk, butter, salt, and pepper, and stir until sufficiently thick. Serve on toast.

**ECONOMICAL PUDDING.**—An excellent way of using stale biscuits or cakes is to dry and then pound them fine in a mortar, then mix with them two eggs with their weight in butter, beat all to a cream, pour into a mould and steam. This is excellent cold with fruit, such as stewed prunes.

**A BACHELOR'S PUDDING.**—Four ounces grated bread, four ounces currants, four ounces apples, two ounces sugar, three eggs, a few drops of essence of lemon, a little grated nutmeg. Pare, core, and mince the apples finely—sufficient, when minced, to make four ounces; add to these the currants, which should be well washed, the grated bread, and sugar; whisk the eggs, beat these up with the remaining ingredients, and when all is thoroughly mixed, put the pudding into a buttered basin, tie it down with a cloth, and boil for three hours.

**FRENCH ROLLS.**—Six potatoes boiled, and mashed in the water boiled in; add enough flour to make it the consistency of cream; now beat in four eggs, two tablespoonfuls sugar, two tablespoonfuls salt; add yeast and let it rise. When risen, work in flour that has had four tablespoonfuls of butter rubbed into it.

**LEMON JELLY CAKE.**—One cup of sugar, three eggs, butter size of an egg, one and a-half cups of flour, three-quarter cups of sweet milk, two teaspoonfuls baking powder. Jelly for Cake: One cup of sugar, one egg, one large apple, grated, one lemon, grated; beat together, and cook till quite thick.

## MISCELLANEOUS RECIPES.

Never put pickles in a jar that has had lard in it.

† Tough meat may be made as tender as any by the addition of a little vinegar to the water when it is put on to boil.

Nurseries and children's rooms should be permanently ventilated. Dormitories for children should have ample ventilation; clothe the children warmly, cover the beds warmly, prevent direct draughts, and the cool air will not injure.

**REMEDY FOR CHAPPED HANDS.**—One tablespoonful of glycerine, one tablespoonful of alcohol, two tablespoonfuls of rain water.

**COLD CREAM.**—Five ounces oil of sweet almond, three ounces spermaceti, half an ounce of white wax, and three to five drops otto of roses. Melt together in a shallow dish over hot water. Strain through a piece of muslin when melted, and as it begins to cool, beat it with a silver spoon until cold and snowy white. For the hair use seven ounces of oil of almonds instead of five.

**A CURE FOR STIES.**—Among the most troublesome and often noticed affections are what are known as hordeolum, or common sty. Dr. Louis Fitzpatrick, in the *Lancet*, differs from some of his professional brethren, who persist in ordering the application of poultices, bathing with tepid water, etc.; These, no doubt, do good in the end, but such applications have the great disadvantage of prolonging the career of these unsightly sores, and encourage the production of fresh ones. Dr. Fitzpatrick has found, after many trials, the local application of tincture of iodine exerts a well-marked influence in checking the growth. This is by far preferable to the nitrate of silver, which makes an unsightly mark, and often fails in its object. The early use of the iodine acts as a prompt abortive. To apply it the lids should be held apart by the thumb and index finger of the left hand, while the iodine is painted over the inflamed papilla with a fine camel-hair pencil. The lids should not be allowed to come in contact until the part touched is dry. A few applications in the twenty-four hours is sufficient.