





From London Ladies' Pictorial.

THE FASHIONS.

Many persons are wearing the pretty blazer suits for travelling, the shape of these suits make them easy desirable for this purpose. As now worn in red or blue, brown or gray serge, they do not easily become soiled. They have in the best designs a bell shaped skirt, which buttons on the sides. This is usually fastened to a climt with suggested. skirt with suspenders. Over this shirt waist of wash silk is worn, or of figured foulard, and of late the colors chosen for such a waist are often bright scarlet, bright blue or green, or Russian red. The showiness is modified by the blazer, which, however, as now worn, is much more florid than it used to be, showing braiding or striped revers, when the shirt waist is not striped or figured, and being long with the back fitted. The fronts part and display the shirt or vest, Our illustrations this week show two travelling dresses and a house gown. No. 1 is a cloth costume, in navy blue and fawn stripes, finished round the skirt with a ruche of shot silk to correspond with the stripes.

No. 2 is a tailor made tweed costume, five different tints, in gray and

fawn, in an indistinct small broken check, which has a very pretty effect. No. 8 is a voile de laine costume, a cream ground, with prettily tinted heliotrope poppies and buttercups, natural colored ruche of silk round bottom to blend with colours of the dress. Pale yellow is most favored for evening dresses.

Pink, in all its twenty shades is a great favorite.

Patent leather ties, in all colors, are to be the thing for this season's wear.

Beautiful sashes of surah silk, four yards long, and fringes ten inches deep at the ends, are among the pretty summer wardrobe accessories.

Receipts.

Beefsteak Fingers.—Take two pounds of tender steak, cover it with equal parts of vinegar and water, season with pepper and salt, chopped onlon and a pinch of ground cloves; cover it very closely and let it cook gently for an hour, then remove the meat from the liquor and let it become cold, then cut it into strips three inches long, this into beaten egg, then roll in fine cracker crumbs, that are seasoned with parsley and celery, cover the meat well with crumbs, and fry in hot fat until nicely browned, place in a hot dish garnished with parsley, served with mashed potatoes and gravy made from the liquor in which the meat was cooked.

Eggs and Asparagus.-Cut three dozen stalks into inch pieces, using care to remove all hard parts; boil in salted water until tender; drain them and put in a baking dish and pour over them one cupful of drawn butter. Break six eggs on top; put a piece of butter on each one; put in a hot oven and cook until eggs are firm. Serve at

Wafers.—One pint of flour made into dough with a fresh egg, pinch of salt, large spoonful of butter and sweet milk sufficient to mix. Knead well, make into round balls, the size of a hickory nut and roll as thin as letter paper, Prick all over and bake a pale brown in a quick oven.

Almond Csutard.-Blanch and beat four ounces of almonds with a spoonful of water. Beat a pint of cream and put to the yolks of four eggs with as much sagar as will make it pretty sweet, then add the almonds. Stir it all over a slow fire till it is of a proper thickness, but do not boil. Serve in cups.

GREATEST ON RECORD.

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Johnson: "Who is the heaviest man in the world?"

Thornson: "I don't know; but the Prince of Wales has had about the biggest wait-I know of."

Newwed: "How long does a man have to be married before his wife agrees with him in everything?"

Oldwed (mournfully): "You'll have to ask somebody else, my boy; I've only been married forty years."

Young Lady: "You're what is known as a woman hater, aren't you?"

Old Gentleman: "I am, my dear girl. I am; and I glory in it. When I was very young a woman made a fool of me, and

Young Lady. "And you never got over

Wife: My dear, as my playing seems to disturb our neighbours, do you not think we had better put on double windows?"

Husband: No, my love, if our neighbours are disturbed let them put in 'their double windows."