



FIG. 35.

## NEW PARASOLS AND UMBRELLAS.

Umbrellas for ladies' use are medium in size and of dark shades, such as navy-blue, green brown or garnet, in preference to black. The handles are of natural wood or silver, the latter being antique or hammered. A pretty wood handle is of cherry, with a natural twist forming a large ring. The short, neatly-furled umbrella is becoming the constant companion of ladies bent upon shopping or walking excursions, and forms a fitting finish to the fashionable tailor-made costumes and jaunty toque or capote to match.

The present rage for glaze effects is also seen in the parasols now shown. The canopy and Japanese styles are mounted, as they were last year, so as to show the golden rods inside. Striped silks, velvet brocades, changeable taffetas, embroidered goods and Surahs are the ordinary materials seen. The lining may be striped and the outside changeable, or vice versa. Even the plain, dark colors chosen by ladies of quiet tastes are lined with changeable satin. The octagon shape of last year—consisting of two squares placed diagonally upon each other—that was called the "London" and "Novelty," are seen again in very small quantities, which fact does not predict a success for them. Handsome black parasols are covered with a plain cover of Escorial lace and lined with glaze satin. Covers of Oriental lace in cream-color, Escorial and thread in black, are seen in the accordion pleatings. One and two frills of lace, chenille fringe, embroidered sprays and handsome ribbon bows on top and handle are the chief trimmings worn. A flat band of velvet appears on some of the plain designs, and occasionally we find one covered with pinked ruffles, or one ruffle may head a frill of French lace.

White Sash lace over satin, India silk, beaded kompadour satins, velvet brocaded and gold striped grenadines, are made up for carriage and watering-place use, as they are really too thin to afford any substantial protection from old Sol's rays. Arrasene embroidery on one gore is a fancy of the moment. Double frills of lace have one turning down and the other upward. The frise brocades are made up with changeable or thin, puffed silk linings, but a prettier fashion is to have the curly figures forming a border on a plain design. Coaching parasols are in the favorite changeable red, blue, light and dark green, brown and gold, etc. Surah, with or without a border of contrasting stripes. Their handles are of natural wood, short, thick and knob-headed. pongee shapes are shown for country wear, with satin linings and bamboo linings.

Figure No. 36 represents a dressy design of Oriental lace over a golden-brown satin



FIG. 36.



FIG. 37.



FIG. 38.



FIG. 39.

lining; flat bow of changeable gold and brown moire on top, and a handle pouf of chenille to match. Handle and top of welchisel in its natural roughness. Figure No 37 illustrates a black satin parasol trimmed with two frills of Mauresque lace around the edge and top, bow of black ribbon, cords to confine the folds, ending in puff balls, changeable red and gold lining, and a snake-wood handle. The second design is a coaching design of red and blue glaze Surah, having a cherry-wood handle, steel inlaid, decorated with a cockade bow of two colors. Figure No. 35 shows a carriage shape of cream satin, with a double frill of Original lace, flat bow of cream-colored moire ribbon, and a tassel stick with the knots tipped with silver; the lining is of cream and bronze glaze satin.

The handle shown in Figure No. 33 is intended for a small umbrella in brown or dark green silk. The material is antique silver in arabesque designs. Figure No 34 represents a smaller handle on top for the same purpose. The design is of the days of Louis XV. and is of sterling silver. Polished wood, horn inlaid with pearl, enameled figures, silver and gold inlaying, make desirable handles. Carved animals' heads, knobs, plain or inlaid with steel, silver and gold nails, twisted sticks, natural rings and hooks, are fashionable designs. The spotted snake-wood, amaranth, English fir, midgeon, welchisel, teasel, bamboo, white ash, olive, ebony, pimento, pilgrim wood and Malacca are employed for handles. The natural knobby look of the wood is left, but it is given a high polish, steamed and twisted into fantastic shapes, unless one is fortunate enough to procure a stick of gnarled, mishapen aspect; then it only requires polishing, is in the height of the fashion, and the owner happy.

**DELICATE CAKE.**—One and a half cups of sugar, half a cup of butter, whites of four eggs, two cups of flour, one tablespoonful of almond, half a cup of milk, one teaspoonful of cream tartar, half a teaspoonful of soda.

## USEFUL RECEIPTS.

## RIGHT FOOD FOR INFANTS AND CHILDREN.

**CHICKEN PANADA.**—The following is an excellent formula, given by Dr. Thomson, and has the additional merit of serving as a general receipt for making panadas from various kinds of meat, exclusive, however, of those containing much fat: "Take the white meat of the breast and of the wings of a chicken which has been either boiled or roasted; free it from the skin, and cut it into small morsels; pound these in a mortar with an equal quantity of stale bread and a sufficiency of salt, adding, little by little, either the water in which the chicken was boiled, or some beef-tea, until the whole forms a thin fluid paste; lastly, put it into a pan and boil for ten minutes, stirring all the time."

The lean part of tender beef, or a slice from a cold leg of mutton, may be prepared in exactly the same manner. This panada we regard as the most convenient of all forms of giving "animal food" in a nicely graduated quantity, and it is used with great satisfaction both for adults in convalescence and for the rearing of children. It may be made of any degree of thickness—so thin that it may be given through the bottle, or so thick as to form spoon-meat.

It is unnecessary to add further formulae for preparations holding, like the above, an intermediate place between farinaceous foods and the full meat diet for more advanced age. We may, however, select from Dr. Dobell's manual—already referred to—the following formulae of mixed farinaceous and animal food. In these the elementary principles are combined in nearly exact normal proportions, according to the chemical requirements of the system:—

**FLOUR PUDDING.**—Mix four ounces of flour with one ounce and a quarter of sugar, three-quarters of an ounce of suet, three-quarters of a pint of milk, and one egg. Boil in a basin tied in a cloth.

**SUET PUDDING.**—Mix one pound of flour, a quarter of a pound of finely-minced suet, and three-quarters of a pint of water. Boil in a basin tied in a cloth.

## STOCKS FOR SOUP AND HOW TO MAKE THEM.

**STOCK FOR SOUP MAJORE.**—Eight large or twelve small carrots, four turnips, four onions, two lettuces, two sticks of celery, half a small cabbage, one parsnip, three ounces of butter, two ounces of flour, one

quart of peas, either green or dried. Put the vegetables into a stewpan, with the butter rolled in the flour, and add about a quart of water; stew together slowly till the liquid is nearly dried up, then fill the pan nearly up with water, and add the peas according to the time of year; season to taste with pepper and salt; simmer for four hours, and, when done, strain through a tammy.

**MEDIUM STOCK.**—Four pounds of shin beef, or four pounds of knuckle of veal, or two pounds of each; any bones, trimmings of poultry, or fresh meat, quarter pound of lean bacon or ham, two ounces of butter, two large onions, each stuck with three cloves; one turnip, three carrots, one head of celery, three lumps of sugar, two ounces of salt, half a teaspoonful of whole pepper, one large blade of mace, one bunch of savory herbs, four quarts and half a pint of cold water. Cut up the meat and bacon or ham into pieces of about three inches square; rub the butter on the bottom of the stewpan; put in half a pint of water, the meat, and all the other ingredients. Cover the stewpan, and place it on a sharp fire, occasionally stirring its contents. When bottom of the pan becomes covered with a pale, jelly-like substance, add the four quarts of cold water, and simmer very gently for five hours. As we have said before, do not let it boil quickly. Remove every particle of scum whilst it is doing, and strain it through a fine hair sieve. This stock is the basis of most of the soups mentioned, and will be found quite strong enough for ordinary purposes.

**TO CLARIFY STOCK.**—The whites of two eggs, half a pint of water, two quarts of stock. Supposing that by some accident the soup is not quite clear, and that its quantity is two quarts, take the whites of two eggs, carefully separated from their yolks, whisk them well together with the water, and add gradually the two quarts of boiling stock, still whisking. Place the soup on the fire, and when boiling and well skimmed, whisk the eggs with it till nearly boiling again; then draw it from the fire, and let it settle, until the whites of the eggs become separated. Pass through a fine cloth, and the soup should be clear. The rule is, that all clear soups should be of a light straw-color, and should not savor too strongly of the meat; and that all white or brown thick soups should have no more consistency than will enable them to adhere slightly to the spoon when hot. All purées should be somewhat thicker than this.

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