

token of remembrance from a friend passed on to the battle-field; others are made of beaten silver, which often forms a flower or insect; others have a ball of silver for the head; any one of these pins acts as an ornament and necessary use for keeping the hat on the head.



The sketch given shows a hat made on a wire shape, which can be bent to suit the wearer, it is also shows how to convert a summer hat into a seasonable one, which can easily be done by covering it with some of the pretty autumnal tinted goods sold for the purpose, sometimes the crown only is covered with this and the brim of some plain colour to suit it.

In fact, a handy girl can easily find, by looking in the piece bag, that which will help to convert any good hat-shape into one suitable to the season of the year.

A very pretty and fashionable trimming is made from silk, the sketch shows a piece wired at the edge with very fine wire which can easily be done by the sewing machine, two ruchings of which look well and makes a most inexpensive trimming, a fluffy roll on the other side of the silk, ending with a flower at the back, not forgetting a bunch of something underneath the curve at the back to keep the hat firmly on the head.

The happy knack of being able to do a thing of this kind will give exercise to an ingenious mind and will give a girl at the cost of a couple of dollars, that for which an expert milliner would charge a good stiff price, let alone the pleasure of doing the thing one-self.

DISHES TO TEMPT THE APPETITE.

Minced beef is a tasty and easily digested dish. Chop finely a pound of steak, mix in pepper, salt and cayenne to taste; a few spoonfuls of gravy, two spoonfuls each of walnut catsup, lemon pickle, minced, and port wine, and a small lump of butter rolled in flour. Turn all this into a jugging jar, cover closely, and set the jar in a saucepan of boiling water, and keep the water boiling until the mince is cooked, which will be in about half to three-quarter of an hour. When the meat is tender and brown turn the mince into a warm dish, garnished with sippets of bread, and set some nicely-poached eggs on the top. Mince also looks well in a wall of mashed potatoes on the outside.

PICKLED MACKEREL.

Pickled, or potted, as they are sometimes called, mackerel or herrings make a tasty dish to be served cold with salad and mayonnaise sauce. Procure some mackerel about the same size, clean, and take out the backbone. Place the fish on a board; split it open. On each fillet place half the roe, season with salt and pepper, and a dash of lemon juice. Roll up each fillet tightly, pack the rolls into a dish, cover with three-parts vinegar and one of water, and add three bay leaves. Cover with a well-greased paper, and tie securely. Bake for $1\frac{1}{2}$ to two hours, in a slow oven, and set aside to get cold.

LOBSTER BISQUE.

Take the meat from a tin of lobster, cut it small, put it into a quart of boiling water or fish stock, add a teaspoonful of salt and a little cayenne, and let it stew gently for half an hour. In another saucepan scald a quart of milk, stir a teacupful of bread crumbs into it, closely cover for 10 minutes, add the lobster and the liquor, with two ounces of fresh butter cut in small pieces; season to taste, and serve in a tureen with freshly-chopped parsley scattered over the surface.