

THE PARLOR AND KITCHEN.

FASHION NOTES.

Yellow, in all shades, is very fashionable.

All the fashionable hats are either pokes, or modified shapes of pokes.

Embroideries on light wool fabrics are done in the cross stitches of old-fashioned samplers.

Violet, lilac, pansy, heliotrope, dahlia, and many other real tints of purple are fashionable for silk and wool costumes.

Jerseys, composed of both silk and wool are to be worn this summer over skirts of muslin, silk, foulard, sateen and other materials.

Belts are now narrow, being only an inch and a-half wide, and are fastened with two buttons, with button-holes, and are pointed at the lapped end.

Black Spanish lace costumes are imported with red or yellow satin linings. The bright strawberry red shades are used for these, and are repeated in the bonnet, parasol, and fan.

Lace flounces and fronts of dresses disposed in beaded lace are among the old-time modes brought forward this year. A number of the foreign buyers of large houses, just returned, say that jet is a fureur in Paris.

The bang is going out of fashion in England. The hair is now parted down the middle. A falling curl or two may be permitted, but the frizzled circle covering the entire forehead has almost entirely disappeared in good society.

Satin is much less popular than it was last year, and will be even less so as the summer approaches; soft twilled silks and failles are in favor, also brocaded silks in monochrome, moire, brocades, and pekins, showing alternate moire and pekin stripes.

DOMESTIC RECIPES.

TO COOK STUFFED VEAL.—For this dish use five or six pounds of the loin, or a thick cut from the middle to the lower end of the leg of veal. Cut out the bone without mangleing the meat, and stuff the veal with the following forcemeat: Half a pound of the trimmings of veal, chopped very fine, with half a pound of fat salt pork, half a pound of fine bread crumbs, two raw eggs two table-spoonfuls of chopped parsley, two level teaspoonfuls of salt and a salt-spoonful of pepper. A pound of sausage-meat may be used in place of the chopped veal and pork. After the veal is stuffed season it highly with salt and pepper, and dredge it all over with dry flour. Put three table-spoonfuls of butter in a kettle, and let it get smoking hot over the fire; then put it in the veal, and turn it about until it is brown all over. When the veal is brown lay some skewers on a plate under it, pour over it a quart of boiling water, and stew it over a gentle fire for two hours and a half, or until it is quite tender, keeping the kettle closely covered. When the veal is tender take it up, take out the skewers or plate, season the gravy palatably with salt and pepper, add to it a glass of wine or three table-spoonfuls of any good table sauce, and serve it with the veal.

CENTENNIAL MUFFINS.—Take one quart of flour, one small table-spoonful of lard, salt and yeast powders (use the last according to the directions for one quart of flour. Some take more, some take less). Mix the flour, salt, yeast powders and lard; take about a pint of water (milk is better if you have it), and mix dough as stiff as you can stir it. Have your gem pans "sizzling" hot, put in the batter, and bake in a hot oven. The muffins are improved by the addition of eggs and milk, but are good made a "bove.

BATTER CAKES WITHOUT EGGS.—Take one small saucerful of oatmeal porridge (or mush), one quart of flour; mix as for other batter cakes, with the addition of one table-spoonful of molasses and about a table-spoonful of lard, bake brown.

JACKY CAKES.—Take seven table-spoonfuls of cornmeal, sifted, put in salt and a table-spoonful of lard, scald with boiling water, mix with half a tea-cupful of milk, till the batter is thin enough to drop from a spoon; fry in boiling hot lard, just as you do fritters. Fry Brown, dropping the batter from the spoon.

BAKED BREAD-AND-BUTTER PUDDING.—Take nine slices of bread and butter, and one and a-half pints of milk, four eggs, sugar to taste, one-quarter pound of currants, flavoring of vanilla, grated lemon-peel or nutmeg. Cut nine slices of bread and butter not very thick, and put them into a pie-dish, with currants between each layer and on the top. Sweeten and flavor the milk, either by infusing a little lemon-peel in it, or by adding a few drops of essence of vanilla, well whisk the eggs, and stir these to the milk. Strain this over the bread and butter, and bake in a moderate oven for one hour, or rather longer. This pudding may be very much enriched by adding cream, candied peel, or more eggs than stated above. It should not be turned; cut, send to table in the pie-dish, and is better for being made about two hours before it is baked. Bake one hour or rather longer. This makes sufficient for five or seven persons, at any time.

RICE CAKE.—Take half pound of ground rice, half pound of loaf sugar, nine eggs, twenty drops of essence of lemon, or the rind of one lemon, half pound of butter. Separate the whites from the yolks of the eggs; whisk them both well, and add to the latter the butter beaten to a cream. Stir in the flour, rice, and lemon (if the rind is used, it must be very finely minced), and beat the mixture well; then add the whites of the eggs, beat the cake again for some time, put it into a buttered mould or tin, and bake it for nearly one and a-half hours. It may be flavored with essence of almonds, when this is preferred. Cook nearly one and a-half hours.

LEMON PIES.—Line two deep tin plates with a paste rolled very thin. Set in a cool place until the filling is made. Beat to a froth three tea-cupfuls of sugar, the rind and juice of three lemons, and the yolks of six eggs; then beat the whites to a stiff froth and stir into the sugar and other ingredients with three table-spoonfuls of milk. Fill the two plates with this mixture, and bake in a moderate oven forty-five minutes. Thorough beating of the mixture and the slow baking are absolutely necessary to the success of the dish.

MISCELLANEOUS RECIPES.

TO HEAL SOFT CORNS.—A weak solution of carbolic acid will heal soft corns between the toes.

FOR NEURALGIA.—Oil of peppermint over the affected part is an excellent means of relief for neuralgia; but no remedy is so generally useful as hot fomentations.

TO CLEAN SILKS AND RIBBONS.—Camphire will extract grease and clean ribbons without changing the color of most things. They should be dried in the open air and ironed when pretty dry.

REMEDY FOR BURNED SHOES.—Shoes or slippers that have been burned can be made nearly as good as ever by spreading soft-soap upon them while they are still hot, and then, when they are cold, washing it off. It softens the leather and prevents it drawing up.

INFLAMED EYELIDS.—Taken slice of stale bread, cut as thin as possible, toast both sides well, but do not burn it, when cold soak it in cold water, then put it between a piece of cold linen and apply, changing when it gets warm.

TO MAKE ROSE-WATER.—Take half an ounce of powdered white sugar and two drams of magnesia. With these mix twelve drops of otto of roses. Add a quart of water, two ounces of alcohol, mix in a gradual manner, and filter through blotting paper.

TO REMOVE TAN.—Tan can be removed from the face by dissolving magnesia in soft water. Beat it to a thick roass, spread it on the face, and let it remain a minute or two. Then wash off with castile soapsuds and rinse with soft water.

TO REMOVE FLESH WORMS.—Flesh worms, or little black specks, which appear on the nose, may be removed by washing in warm water, drying with a towel, and applying a wash of cologne and liquor of putash, made of three ounces of the former to one ounce of the latter.

A DISINFECTIVE LAUNDRY BLUE.—Mix together 16 parts of Prussian blue, 2 parts of carbolic acid, 1 part of borax, and 1 part of gum arabic into a stiff dough. Roll it out into balls as large as hazel nuts, and coat them with gelatine or gum, to prevent the carbolic acid from escaping.