

## THE PARLOR AND KITCHEN.

### FASHION NOTES.

Dark velvet faces all the fall hats, sometimes a narrow gilt braid finishing the upper edge.

Handkerchiefs with lace borders are fashionable. The initials are now embroidered directly in the centre.

Narrow pale blue velvet is fashionable to wear about the neck, tied in a small bow at one side and held by a pin of some fancy design.

White skirts are made quite full, and some of them have whalebones inserted in the back to keep them rather bouffant, instead of putting them into the skirt of the dress.

The taste now seems to incline toward rich material, simply made. The most fashionable people wear very little trimming on their street dresses, most of them being tailor-made.

Twine netting is becoming fashionable, not only for ties but dresses. The netting is made to admit of ribbon being run through it, and the effect is happy.

Young ladies are wearing a great deal of black at receptions, dinners and balls, but very little on the street. The black dress always heightens the fairness of the skin by gaslight, and this is doubtless the reason why they are so popular.

Black stockings are almost universally the choice for girls of all ages, and for boys in dresses or short trousers. The fashion is expensive, as black hosiery is apt to be inferior in quality to white or colored, therefore requiring more frequent renewal of supply.

Fichus of black and Spanish lace are worn twisted about the neck, especially with the Jerseys, which are popular this fall. Jerseys in dark blue and black are the only kind permitted by fashion for street wear. They are worn over black silk or dark blue silk skirts, and have a sash back, and often sash drapery down the front.

Gray is one of the most popular colors of the season, and goods in woolen, silks and wash stuffs come in all the various shades. When judiciously chosen, a very elegant costume may be arranged. Gray flannel dresses are excellent for school wear or for rainy days. They can be made to fit to perfection, and will not be ruined by a wetting.

### DOMESTIC RECIPES.

**TOMATO CATSUP.**—One half gallon ripe tomatoes, one tablespoonful of salt, two tablespoonfuls black pepper, three tablespoonfuls ground mustard, one half tablespoonful red pepper. Simmer all together three or four hours; add one pint of vinegar, strain through a sieve, sweeten a little, bottle and cork tight.

**TO PICKLE CUCUMBERS.**—Wash and wipe them and place in a jar. To one gallon of cider vinegar add one teaspoonful of salt, one or two red peppers, cut fine; one quarter pound of white mustard seed, quarter ounce of ginger root, a piece of alum size of a butternut, one teacupful of horseradish root, not grated. Bring the ingredients to a boil, pour over the cucumbers boiling hot, cover closely.

**TOMATO PICKLES.**—For four gallons of pickles heat one-half a pail of water, add one teacupful salt. When boiling drop in the sliced tomatoes, and skim out again as soon as they have boiled a few moments; then place them in a jar

and cover with vinegar. The next day pour off the vinegar, and cover with vinegar spiced with cinnamon, cloves and pepper, and sweeten to suit taste. A good proportion is two pounds sugar, two tablespoonfuls cloves and the same of cinnamon to three quarts of vinegar.

### MISCELLANEOUS RECIPES.

**A CHAIR TIDY THAT WILL WASH.**—Take a yard of very fine crash towelling, and get some figure in outline stitch stamped in the centre of it and work it with Turkey red floss and fringe the edges quite deep, and then tie them in three rows of knots.

**PASTE FOR POLISHING STOVES.**—Mix finely-powdered black lead to a paste with water in which a small amount of glue has been dissolved.

**CHEAP PAINT.**—Three hundred parts washed and sifted white sand, forty parts of precipitated chalk, fifty parts of resin, and four parts of linseed oil are mixed and boiled in an iron kettle, and then one part of oxide of copper and one part of sulphuric acid are added. This mass is applied with an ordinary paint brush while warm. If it is too thick, is diluted with linseed oil. The paint dries very rapidly, and gets very hard, but protects woodwork excellently.

### Hints About Canning Fruit.

There are various methods practised for preserving the fruits and berries which are so plenty in many sections at this season. Mrs. George W. Ladd, Bradford, Mass., gives her methods of canning fruits, for which she was awarded first premium at the last exhibition of the Essex County Agricultural Society, as follows: "As the season of ripe fruit advances, I prepare such quantities of syrup as I think I may need, in this way: Three pounds of granulated sugar to one gallon of water and boil twenty minutes; this I put in glass jars, when cool, and set away for future use. Peaches, pears, apples, plums, pine-apples, rhubarb, crab-apples, and in fact, all fruits of this kind, I peel, quarter and place in a dish of cold water (to prevent discoloration), until I have prepared enough to fill a jar; I then pack them as solid as possible in a jar, and then fill the jar with the syrup previously prepared. I then place a wire stand in the bottom of my preserving kettle, on which to place the jar, then fill the kettle with cold water until the jar is two-thirds covered leave the jar open, just cover the kettle and boil until the fruit is sufficiently soft, have ready a little boiling syrup, if needed, to fill the jar full to overflowing. Then place the rubber band around the neck of the jar and screw the cover on as tightly as possible; then in from three to five minutes give the cover another turn, in order to be sure it is air tight; and you will have no more trouble with it. I use jars with metallic porcelain covers."

For canning berries and small fruits Mrs. Ladd gives the following directions: "Place the fruit in a preserving kettle, and then add just water enough to prevent burning and boil from five to ten minutes; then place a wet towel around and under the jar, then fill the jar with the boiling fruit and seal immediately. I do not use any sugar until I open them for the table. The present year I have filled 150 jars and have not broken a single one. Others vary the above methods somewhat. The main object by all methods is to beat the fruit sufficient to drive out the air and destroy all germs, then seal immediately and keep in a cool, dark place."