



From London Queen.

### THE FASHIONS.

Very elegant cloth costumes in light shades of gray, beige and slate color are prettily trimmed with iron and steel beaded galloon put on all over the seams of the plain gores skirt, and finished with tiny beaded pendants. The bodice is trimmed to match over the front, back and sleeves. The costume is completed by a deep cape of the same cloth, lined with silk gathered into a small yoke and finished with a deeply peaked Directoire collar, trimmed with beaded galloon.

Both for day and evening wear the skirts seem short, with flounces and rousaux reaching almost to the knees, the bodices we are now faithfully copying ending at the waist, with a belt, full and simple, occasionally crossing in front. The large puffed sleeves are overshadowed by capes while the gigot sleeves and pelorino capes were the distinguishable features of the day dresses.

The French are wonderfully kind to the idea of a velvet bodice and silk skirt, and the English dames are very fond of dressy odd waists and contrasting skirts. As the great adaptive nation we will form all and please ourselves in the end.

### Dainty Lingerie.

The silk underskirt has almost gone out of date—that is, to those who are going to buy—but those who have them, of course, will wear them until they are worn out. The new skirts are made of cambric and made mostly with yokes. Some have deep embroidered or lace ruffles, while

others are trimmed with lace and ribbon. Heavy white and cream guipure lace is also seen on petticoats.

Some elaborate night dresses are seen in cambric and silk. The cambric ones have fine lace or tucked yokes and cuffs. Some are cut V shaped at the neck, some are Mother Hubbard in shape while others are fitted, and still others drawn in at the waist with a belt. An odd but real pretty one is of yellow silk trimmed with insertion and narrow edged lace.

Our illustrations this week show an boy's suit in dark green cloth. Square jacket edged with an open pattern of the green cloth, stitched over white cloth, the same on the cuffs. Loose full blouse of white silk.

The second is a little boy's evening party suit, in deep emerald-green plush. Round loose jacket, edged with dull gold balls. Full vest, and deep collar and cuffs of pale green silk. Emerald ribbon bow.

The model of a Chicago girl's foot is last but not least.

The character of a politician is thus amusingly illustrated by the famous pulpit orator Abraham, of Santa Clara: "That man is not far wrong who looks for something mysterious in the first letter of the word 'Politician.' This letter fits in every saddle. In its usual form it represents a u when reversed, a q; turned upside down, it becomes a b; and the letter on being turned round is changed into a d. And perhaps a politician ought to be so constituted as to run easily into any mould."

### Recipes.

**Orange Tapioca.** Wash three tablespoonfuls of tapioca, cover with cold water and soak over night. In the morning heat one pint of milk in a double boiler, add the tapioca, a pinch of salt and boil 20 minutes. To the well beaten yolk of two eggs add half a teaspoonful of granulated sugar and one teaspoonful of corn starch dissolved in a little cold milk and boil for five minutes. Then pour into a pudding dish, make a meringue of the whites of eggs, two tablespoonfuls of powdered sugar, flavor with orange extract, and in a moderate oven brown slightly. Pare, slice thinly and remove the seeds of six or eight large sweet oranges, lay in the bottom of a glass dish and sift powdered sugar over and between each layer. When the pudding is cold run a wet knife around and loosen the edge, lay it over the fruit and serve.

**Broiled Mutton.**—Select lean mutton from the leg or any other lean part, remove the fat and membranes, put on a board and chop or pound with an iron meat hammer until broken to a pulp, fold over and press into a mass half an inch thick; take it up carefully and broil in a fine wire gridiron well greased. Turn it often, and cook quite rare. Serve very hot, with butter and salt.

**Orange Cream.**—Wash very clean, grate the yellow rind from two oranges and boil fifteen minutes, covered in three-fourths of a teacupful of water. Strain, and to the syrup add one teacupful of sugar, half a cupful of butter, the juice and pulp of the oranges and bring to a boil. Beat three eggs, stir constantly, after adding them to the boiling mixture, until it is smooth. Place on ice, and serve very cold, with cake.

**Cocoanut Creams.**—Take an equal quantity of cream candy and of desiccated cocoanut, work together thoroughly and make into balls, flavor slightly with lemon or vanilla and dip. If you choose you may color the outside pink. For the coloring take one ounce of powdered cochineal, one ounce cream tartar, two drams of alum, half a pint of water, boil until reduced to one-half, strain through a cloth and bottle.

**White Mountain Rolls.**—Four cups of flour, one cup milk, quarter cup butter two tablespoonfuls sugar, one-third of a cake compressed yeast, half a teaspoonful salt, white of one egg, beaten stiff; have the milk warm; add the butter melted warm, not hot, salt, sugar, yeast and flour; mix well; add the white of the egg; the last thoroughly mixed in with the hand let them rise over night; in the morning roll into shape; cut and fold over or make in any other shape; bake in a quick oven after they have stood one hour.

A omelet with Parma violets is the most recent idiosyncrasy in fashionable luncheon dishes.