

## THE PARLOR AND KITCHEN.

### FASHION NOTES.

Shoulder capes are fashionable at present.

Shirts are much broader this season than last.

Combination of stuffs are as popular for cloaks as for dresses.

Many new felt hats are high crowned, with narrow brims, and the trimmings all on one side.

White and cream-colored jerseys braided with gold braid are fashionable with evening costumes.

A novelty in bonnets is to have the front composed of box pleats in moss green, reseda or sage green.

### DOMESTIC RECIPES.

**FRIED ONIONS.**—Peel and slice in rings. Fry in lard until tender. Season with salt and pepper, and serve with beef-steak.

**INDIAN PICKLE.**—The following recipe for Piccalilli, or "Indian Pickle," is said to be a very good one:—To each gallon of vinegar allow six cloves of garlic, twelve shalots, two sticks of sliced horse-radish, one-quarter pound bruised ginger, two ounces of whole black pepper, one ounce of long pepper, one ounce of allspice, twelve cloves, quarter of an ounce of cayenne, two ounces of mustard seed, quarter of a pound of mustard, one ounce of turmeric; a white cabbage, cauliflowers, radish pods, French beans, gherkins, small round pickling onions, nasturtiums, capsicums, chilies, etc. Cut the cabbage, which must be hard and white, into slices, and the cauliflowers into small branches; sprinkle salt over them in a large dish, and let them remain two days; then dry them, and put them into a very large jar, with garlic, shalots, horse-radish, ginger, pepper, allspice, and cloves in the above proportions. Boil sufficient vinegar to cover them, which pour over and, when cold, cover up to keep them free from dust. As the other things for the pickle ripen at different times they may be added; these will be radish pods, French beans, etc., etc. As these are procured, they must first of all be washed in a little cold vinegar, wiped, and then simply added to the other ingredients in the large jar, only taking care that they are covered by the vinegar. If more vinegar should be wanted to add to the pickle, do not omit first to boil it before adding it to the rest. When you have collected all the things you require, turn all out in a large pan and thoroughly mix them. Now put the mixed vegetables into smaller jars, without any of the vinegar; then boil the vinegar again, adding as much more as will be required to fill the different jars, and also the cayenne, mustard seed, turmeric and mustard, which must be well mixed with a little cold vinegar, allowing the quantities before named to each gallon of vinegar. Pour the vinegar, boiling hot, over the pickle and, when cold, tie down with a bladder. If the pickle is wanted for immediate use, the vinegar should be boiled twice more, but the better way is to make it during one season for use during the next. It will keep for years if care be taken that the vegetables are quite covered by the vinegar. Should you consider the above quantity of pickle too large, you can, of course, decrease it, but take care to properly proportion the various ingredients.

**COOKIES.**—One cup of sugar, one-half cup of lard or butter, one-half cup of sour milk, one-half teaspoonful soda, just flour enough to roll; bake quickly. Add any flavoring you wish. No eggs are required. These are very nice, if grated or prepared cocoanut is added.

**SPONGE CAKE.**—Take three eggs, beat three minutes; then add one and one-half cups of sugar, and beat five minutes; add one teacup of flour and one teaspoonful of cream of tartar, and beat three minutes; add one-half teaspoonful of soda, dissolved in half a cup of cold water, and another cup of flour; beat enough to mix well.

**SNOW CREAM.**—Snow cream is made by adding the juice only of one lemon and four ounces of sugar to one pint of cream; whisk well, and then stir in very lightly the whites of two eggs well beaten. The above makes a delicious chocolate cream, by leaving out the lemon, and adding to the cream, before stirring in the eggs, three tablespoonfuls of chocolate which has been grated and dissolved by pouring over it two tablespoonfuls of boiling milk.

**MINCE MEAT.**—Two pounds of lean beef boiled; when cold chop fine; one pound of suet minced to a powder, five pounds of juicy apples, pared and chopped, two pounds of raisins seeded, two pounds of currants, one-half pound of citron chopped, three tablespoonfuls of cinnamon, two tablespoonfuls of mace, one tablespoonful of allspice, one tablespoonful of fine salt, one grated nutmeg, three pounds of brown sugar, one-half gallon of cider. Mince meat made by this receipt will keep till spring.

### MISCELLANEOUS RECIPES.

**HAIR OIL.**—Mix two ounces of castor oil with three ounces of alcohol, and add two ounces of olive oil. Perfume to liking.

**BURNED EYEBROWS.**—Five grains sulphate of quinine dissolved in an ounce of alcohol, will, if applied, cause eyebrows to grow when burned off by the fire.

**TO REMOVE SPOTS OF PITCH OR TAR.**—Scrape off all the pitch or tar you can, then saturate the spots with sweet oil or lard; rub it in well, and let it remain in a warm place for an hour.

**FOR CHAPPED LIPS.**—Oil of roses, one ounce; white wax one ounce; spermaceti, half an ounce; melt in a glass vessel, stirring with a wooden spoon, and pour into a china or glass cup.

**LINIMENT FOR AFTER SHAVING.**—One ounce of lime water one ounce of sweet oil, one drop oil of roses, is a good liniment for the face after shaving. Shake well before using. Apply with the forefinger.

**FOR THE TEETH.**—A remedy for unsound gums, is a gargle made of one ounce of coarsely powdered Peruvian bark steeped in half a pint of brandy for two weeks. Put a teaspoonful of this into a tablespoonful of water, and gargle the mouth twice a day.

**FOR WHITENING THE HANDS.**—A wine-glassful of cologne and one of lemon-juice, strained clear. Scrape two cakes of brown Windsor soap to a powder and mix well in a mould. When hard, it is fit for use, and will be found excellent for whitening the hands.

**TO WHITEN THE FINGER NAILS.**—Take two drams of dilute sulphuric acid, one dram of the tincture of myrrh, four ounces of spring water, and mix in a bottle. After washing the hands dip the fingers in a little of the mixture. Rings with stones or pearls in them should be removed before using this mixture.