

and buttons (see Fig. 5). The stylish jacket, flaring widely in front, sets off the full blouse of fine lawn with its broad sailor collar, cuffs and ruffles of fine embroidery, the cuffs and collar of which are worn over the neck and sleeves of the jacket; which is simply shaped with shoulder and under-arm seams. The fronts are reversed in pointed lapels that have straight upper edges and close at the neck. The sleeves of comfortable width, are the regulation coat shape.

The short knee trousers are fitted by inside and outside leg seams and close at the sides, inside bands at the top being provided with button-holes to attach to buttons on the underwaist.

Velvet or velveteen makes handsome and serviceable suits, while less pretentious tweed, chevrot, vicuna and cloth suits are hardly less attractive. For blouses in this style, cambric, percale, muslin or linen, in striped, figured, checked or plain colors or white are chosen. The decoration may be as plain or as elaborate as desired. The wise mother will recognize the value of just such a pattern, as it is one of the newest styles for small boys.

To make this suit for a boy in the medium size will require one and one-half yards of fifty-four-inch wide material. To make the blouse will require two and one-quarter yards of thirty-six-inch wide material.

Simple Recipes for Tasty Dishes.

Onion Sauce.—Required. $\frac{1}{2}$ pint of plain white sauce, 3 onions.

Method.—Blanch the onions by putting them in cold water and allowing them to come to the boil, then put them into fresh cold water and let them boil till tender, which will be in about an hour. Chop them finely and add them to the white sauce.

Apple Puffs.—Required $\frac{1}{2}$ lb. of flour, 6 ozs. of margarine, a pinch of salt, water, three or four apples.

Method.—Peel, core, and mince the apples, add a little sugar and lemon juice. Rub half the margarine into the flour, add salt and sufficient water to mix the paste. Roll it out very thinly. Spread the rest of the butter over it,

fold the pastry in three, roll it out, then fold it again, and roll it out once more. Cut it into rounds, lay some of the apple mixture in the centre of each round, turn it over, damp the paste at the edges to make them stick together. Brush over with white of egg and a little sifted sugar. Bake for about 20 minutes.



FIG. 5.

Mutton Pudding.—Required: The under part of the shoulder of mutton, three or four sheep's kidneys, seasoning, suet crust.

Method.—Cut the mutton into neat pieces, skin the kidneys and cut them lengthways, season the meat with a tablespoonful of flour, a teaspoonful of salt, and half a teaspoonful of pepper mixed together. Make some pastry with $\frac{1}{2}$ lb. of flour, 6 ozs. of chopped suet, salt, and sufficient water to make the pastry. Cut off one-third, roll out the remainder, line a greased pudding-basin with it, put in the meat, and about half a pint of stock, a little finely-chopped parsley, onion and mushroom. Cover with the pastry put aside. Tie a scalded and floured cloth over, and boil for $2\frac{1}{2}$ hours. Serve

the pudding in the basin with a stiff serviette twisted round.

Potato Chips.—Prepare the potatoes as for boiling, cut them into thin slices, dry these in a clean cloth, and fry in deep hot fat till a nice brown color. Serve in a hot dish with a little salt sprinkled over them.

Lobster Croquettes.—Required: $\frac{1}{2}$ tin of lobster, $1\frac{1}{2}$ ozs. of butter, 1 oz. of flour, 1 gill of water, 1 gill of milk, lemon juice, pepper, salt, cayenne, egg, and bread-crumbs.

Method.—Melt the butter in a saucepan, add the flour, then the milk and water, stir till the mixture thickens, add the lobster, and let it cook for a minute or two in the sauce; turn it out on a plate to cool, shape it into balls, egg and crumb these, and fry them in deep hot fat.

Aunt Margaret's Pudding.—Method.—Cut the remains of the cold plum pudding into fingers, lay them crosswise in a greased basin, pour sufficient custard over to fill the basin. Steam one hour.