

Culinary.

"Every thing great is composed of many things that are small."—LATIN PROVERB.

ITALIAN TUTTI FRUTTI.—For this you should have two freezers; the mixture for one should be an ordinary lemon water-ice; the mixture in the second, a raspberry or strawberry ice. Both these recipes you will find in my cook book. To the lemon ice, after it is frozen, add the following mixture:

A quarter of a pound of candied French cherries, two ounces of pineapple candied, two apricots chopped fine, and two green gages. If these fruits are a little hard and dry, prepare them before you make the water-ice, that is, chop them, put them in a bowl and cover them with orange juice, so that after the water-ice is frozen very hard, you simply stir the fruit in; turn the freezer until the mass is again frozen, and pack it at once in the mold, or the little paper cases ready for serving.

Now, to the strawberry ice, simply add white grapes cut in halves. The better way is to have these two mixtures just ready at serving time, and serve both in the same little case or fancy dish. You cannot pack them and put them away without spoiling the fruit.

BREAD STICKS.—Scald one pint of milk; add to it while hot, two ounces of butter; when the milk is lukewarm, add a teaspoonful of salt, a teaspoonful of sugar, and a half yeast cake dissolved in a quarter of a cup of lukewarm water. Now add sufficient flour to make a batter; beat thoroughly, and stand aside over night. In the morning, add the well-beaten white of one egg and flour to make a soft dough; knead thoroughly until the dough is entirely free from stickiness, but is still soft; stand it aside again until it doubles its bulk; then take it out carefully on the board, take off a small portion sufficient for one stick, roll it out in a long roll the shape of a bread stick. Place it in a greased pan, and so continue until the dough is all made up; do not allow the sticks to touch each other. Stand this aside for about twenty minutes, or until they are light. Beat the white of one egg with two tablespoonfuls of milk; brush the sticks over with this mixture; bake in a quick oven about ten minutes. They must be light in color; thoroughly bake until they are hard on the outside.

APPLE TART.—There is an old-fashioned apple pudding made in this way called "Bird's Nest Pudding." I presume this is what our correspondent means. However, the same recipe could be used using simply bread batter with the apples.

Take it in the morning after the first kneading, that is, before it is put back into the pan to get light; you will find the sponge will make a much better pudding than the kneaded dough. Simply put a layer of the sponge in the bottom of the greased pan, then put your apples on this with sugar and cloves; then over this pour another thin layer of bread sponge and another layer of apples. With ordinary bread sponge I have always found the pudding better to have the upper layer apples; when you use the batter made from eggs, milk and baking powder, it is better to have the upper layer batter.

ALMOND ICING.—Rub together one pound of powdered sugar and one-half pound ground almonds, and mix it all to a smooth paste with two whole eggs; roll it out (using a little rice flour to prevent its sticking), and place it on the cake, spreading it smoothly with a broad bladed, or a palette knife. Lay a piece of white paper over it to keep off the dust, and put it aside to let the icing dry thoroughly. This will take from twelve to twenty-four hours, according to the thickness of the layer. The above is the recipe of a practical working confectioner.

PLUM CAKE.—Beat one-half pound of butter to a cream, and work it into one-half pound of sugar; mix in the yolks of two eggs, and add gradually to this one and one-half pounds of self-raising flour (I find Combe's Eureka the most satisfactory) previously mixed with two teaspoonfuls of baking powder. Make it into a lithe dough with a little water, then work in thoroughly one-half pound of stoned, picked, and dried raisins, and one-quarter pound of finely shred candied peel. When this is all thoroughly amalgamated, work in lightly the whites of the two eggs whipped to a stiff froth, and pour the mixture at once into papered tins, filling these about three-quarters full, and bake for an hour; turn out the cakes and let them cool down on a pastry rack or a sieve reversed.

Correspondence.

The correspondence columns are open to all readers of the LADIES' PICTORIAL WEEKLY. Questions relating to fashions, etiquette, literature or any subject of interest to our readers can be sent in for reply. Address correspondence editor in care of this paper.

MINNIE GEARING.—The prize list will be published.

RICHARD ASHTON.—I am much obliged for your hints as to the books for girls to read. Your list is most excellent.

MARY DARTMOUTH.—I have left the statement with the proper authorities and I dare say the matter is now being looked into.

JEAN INGELow.—The poem you mention could not be had in separate form. It is only short, and is to be found in the collected poems of the author—costs about \$2.00.

MARGERY.—1. Certainly you could have it in the church. I should think you would rather do so. 2. You can wear traveling dress and hat, but not *gaunlette* gloves. A cheap pair of white or lavender would do—white for choice. 3. The bride gets her own gloves and the bridesmaids get theirs. The only thing the groom does is to pay for the ring, fee the minister and give bouquets to bride and groomsmen. Sometimes he gives a souvenir pin or ring.

LILLIAN.—1. It certainly hurts the hair to braid or tie it very tightly. I should think it would also be very uncomfortable for sleeping. 2. Yes, it does, and it is not good for it. Brushing,

if done properly, will much improve its appearance, making it glossy and silky. You must brush lightly and carefully, and don't irritate the scalp. Do you ever massage your scalp, that is, press and knead it with your fingers? When the hair is split the natural oil, which circulates up and down the hollow hair, is wasted, and dries up, the hair fades, and the burnt look comes upon the ends. The only thing to do is to cut off the split end and it will come all right. A split hair won't grow, but after the ends are carefully clipped it will. Don't put oil on until you have tried brushing the scalp gently for half an hour every day for a week, that will probably give it oil enough. I am glad always to answer your questions.

DORA.—You had no right to be annoyed. When a person comes to you, in good faith, and asks for advice, it is a compliment, and you should take it as such, and give the matter in question your best consideration. Remember, we are not in this world to think only of ourselves, but to help our neighbors. I know one is sometimes liable to be pestered, if one is too good-hearted, but I don't believe that is your case. In some cases I don't think you should give advice at all, but they are rare. In this, when a poor motherless girl came to you, I think it was scarcely womanly to refuse her your help. Forgive my plain speaking, but I don't think you realize that you were so selfish or unkind.

Prof. Wickle's Prize

Graphological Examination.

Special Notice.

The Ideal Wife Prize Examination closed on Dec. 15th. We shall continue to publish in this column the delineation of the different specimens of handwriting sent in for the Prize Competition until they have been completed.

Delineations.

472 This is a rather quiet, conservative woman. She will be a careful manager, a patient mother and a faithful wife. Her opinions are very set, and her will is of iron. She has sympathy, but is not at all demonstrative. Some love for art, but her taste is rather crude and unformed.

473 Here is a very winning lady, mirthful and full of quaint ways. She loves company, and is always foremost in all sorts of fun, her energy and ambition are strong, and her tact perfect. She is rather vain and fond of admiration, and her fancies are fickle as the wind.

474 Artistic perception, intuitive judgment, sequence of ideas, originality, sincerity, great interest in the opposite sex, love of approbation, attention to detail, self assertion, and egotism are the features of this writing.

475 This specimen indicates a warm and generous nature, liberality of mind, constancy of affection, conscientiousness, love of material enjoyment, deductive judgment, penetration, extreme caution, and a steady will, which can sometimes be persistent. The lady is full of energy.

Boquets.

You all know how to make the common bouquets I suppose. These may be "side" bouquets, for brackets or shelves, and are made by using tall flowers at the back, usually with green, then grading down until low in front. They may be "round" for stands or tables, and then they are tall in the centre growing lower all around. Or they are to be carried in the hands, when they are flat on top, or gently curving, with a border about the edge. The last is usually "set," or made of certain flowers, arranged in a certain way. The two former are usually of mixed flowers, and the maker uses her own taste in its arrangement. Now, hand bouquets are oftenest just a careless bunch of one kind of blossoms, not tied or fastened in any way, unless it be by a bow of ribbon.

But by far the prettiest way to use flowers for home decorating purposes, the table, or for gifts, is to arrange them in baskets or in a tin form, either of which may be procured of a florist. Of course, for baskets, one can line them with tin foil and fill with wet sand, but a nicer way is to fill with sphagnum moss. The flowers are then wired to tooth-picks broken in half, with about two inches of fine wire. The toothpicks may be kept prepared, as they are in greenery, by taking leisure moments to wrap, one end of the wires about the broken tooth-picks. Then it requires but a short time to fasten the cut flowers. After being wired the bits of wood are used as the stem of the blossom, and inserted in the wet moss.

A set design may be used or not, as preferred. When pansies or other large flowers are used, it is best to first cover the basket or form with sweet allyssum or candy-tuft, then putting the flowers intended to show, over these. A pretty basket is formed by putting about the edge small sprays of asparagus or scented leaves, then a two-inch row of white verbena, the center of plush verbena and a little green strewn through all. When one wishes to use many kinds of flowers, a set border may be made by alternating two kinds in one or two rows, then filling the center as one's taste may direct, letting some of the smaller or slender stemmed blossoms stand above the others, and interspersing green always.

Where forms are used, one had best ask the florist's advice about colors. Some may be made of all kinds of flowers while others would be spoiled by such treatment. The flowers are used the same as in baskets.

After they are made, put in ice until required for use.

Some one with plenty of flowers may be able to earn quite a pretty sum of money by paying a little attention to the making of bouquets for sale; indeed many have earned money in this way.

Color Combinations.

The following general rules for color decoration will prove of help to our readers in arranging costumes, room furnishings, etc., and for the merchant wishing to have handsomely dressed windows. The arrangement of colors in these artistic days is full of importance to all, and when shades are as numerous and beautiful as they are nowadays, there seems to be no excuse for crude combinations of coloring.

Tan and dark blue, black and scarlet, yellow and brown are all effective combinations.

Red and violet do not accord well.

Orange and yellow accord incomparably better than red and orange.

Orange and green do not accord well.

Orange and violet accord passably.

Yellow and green form an agreeable combination.

Greenish yellow and violet blend nicely.

The arrangement of yellow and blue is more agreeable than that of yellow and green, but it is less lively.

Green and blue produce an indifferent effect, but better when the colors are deep.

Green and violet, especially when light, form a combination preferable to green and blue.

Orange yellow, when placed by the side of indigo, increases its intensity, and *vice versa*.

Red and green intensify each other.

Yellow and indigo combine perfectly.

Red and orange do not accord well.

Red and yellow accord pretty well, especially if the red is a purple red, rather than a scarlet, and the yellow rather greenish than orange.

Red and blue accord passably, especially if the red incline rather to scarlet than crimson.

Blue and violet accord badly.

When two colors accord badly together, it is always advantageous to separate them by white.

Black velvet never produces a bad effect when it is associated with two luminous colors.

Black and white sensibly modify bright colors.

While gray never exactly produces a bad effect in its association with two luminous colors, yet in most cases its assortments are dull.

Blue, when placed by the side of orange, increases the latter's intensity, and *vice versa*.

Time out of mind, it has been an axiom of artists, and of the dressmaker that green and blue in conjunction are abhorrent to every principle of good taste, and really an impossible combination. Hence, many persons are shocked to be told, as they are in some of the latest European costume advices, that blue and green mixtures are coming in.

We may stop a minute to look into this matter. What is the reason, on abstract principles or by the example of Dame Nature, or in the traditions of fabrics, for this feeling that the union of green and blue is an artistic outrage? We all know that colors fall under two groups, the blues and the yellows. Now it is impossible for any gradation to be made from one to the other without getting a green. The minute that any yellow is put into a blue, we get a green, and *vice versa*, we cannot temper a yellow with any blue without immediately producing a green.

But without enlarging on the abstract principle, if we turn to the scheme of color in nature, the principle objects in nature are the sky and the landscape, that is blue and green. And of the landscape the two principal objects are land and water, that is again blue and green. Nor can it be said that these two must be blended by atmospheric tones to be agreeable. What is more charming than lie on one's back in a meadow, and look up at the dazzling blue sky through the vivid green foliage of an orchard in the spring, or to see a forest line sharply defined against the sky? What is more beautiful than a meadow of intense green sinking into a lake of most dazzling blue?

But the critic says, and very justly, that many things are beautiful in nature which cannot be reproduced by art; that there are certain elements in the landscape which harmonize colors that on a canvas or in a dress would be too violent for beauty. But how about the Scotch plaid, one of the most effective combinations in all fabrics, where dark blues and greens are mixed most successfully?

Written for the LADIES' PICTORIAL WEEKLY.

Good Intentions.

How often in this busy world of ours do we hear people speak of their *good intentions*? We are always intending and never doing. I once heard a lady say, "well, I fully intended to make more clothes for that poor orphan that lived with me, but somehow I neglected her, but I didn't intend to." After a kind, loving mother is laid to rest, we will many times hear children say as the tears gush down their cheeks, "Oh, I ought to have obeyed mother better, I should have been more thoughtful of her, but I did intend to do better, while she was living." Alas! it is too late now, all our good intentions are of no avail if we do not act some in the living present. How sincerely I wish we would all remember the old adage that "the road to evil is paved with good intentions," and not only intend to but to do things.

"How did you amuse yourself while you had the whooping-cough!" asked Uncle Jack. "We played Indian," answered Bobby, "and we could give splendid war-whoops."