

The Ladies' Journal,

DEVOTED TO LITERATURE, FASHION, ETC.

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REVIEW OF FASHION.

We present a new feature this month in the shape of giving several masquerade costumes of a size large enough to copy from, as well as full descriptions of these and others suitable for the gay season now passing. Winter sports are not forgotten among our illustrations, neither are warm comforts in the shape of hoods, mufflers, and leggings for ladies and children.

Striped dresses are prettily made up with the stripes forming inserted V's up the front of the skirt and basque. Black silk afternoon gowns are stylishly fashioned with panels and front of green and pink brocade on a cream ground separated by narrow panels of the black covered with cord passementerie. The basque has a vest and collar of the brocade, with cuffs and girdle of passementerie.

Gray silk net for the front, and silver passementerie, form a stylish combination with gray silk for dinner wear. Light plaid silks, cream and pink, green or blue, are made up with cashmere the color of the bright lines for home evening wear, the silk forming the petticoat and blouse vest with velvet collar, belt and cuffs the color of the woolen material.

A pale blue cashmere has the round, full skirt bordered with a band of white Venetian guipure. The bodice is cut like an open jacket or smoking-coat, quaintly squared at the corners, and trimmed all around with black ribbon velvet, some two inches in width, which is tied at the waist behind into a sash bow, with long ends, reaching to the hem of the gown. A narrow violin back is formed of the black velvet, and a similar arrangement in front makes a slender V-shaped waistcoat between folds of the blue cashmere; while the sleeves, which are something between the leg o'mutton and the modified bishop shapes, are trimmed with wide cuffs, composed of a band of the black velvet, set between reversed stripes of the Venetian lace with which the skirt is trimmed.

Lovely costumes are made of the black armure silk having a floral stripe along the edges or alternate stripes of plain black and flowers. They are cut in the now highly favored princesse style over a one-piece front of black silk, with accessories of green, blue, pink, or red silk, covered with vandykes of black cord and lace embroidery.

New tea gowns for brides are of armure silk, with full sleeves, jacket fronts and princesse back over a front and vest of rich brocade. The collar, cuffs, girdle, and revers are of velvet the shade of the silk. One in maize surah has the front draped with embroidered net, having an Empire border, kept in its place at the waist by a pointed belt. A ruche of silk surrounds the neck and borders the full elbow sleeves, with lace ruffles; but the great novelty, and a pretty one, is the drapery of embroidered net, which comes from each shoulder at the back, falling burnoose-fashion all over the skirt.

An esthetic tea-gown of golden-brown cloth falls in long Russian folds in front from the shoulders to the edge of the skirt; front piece forming underskirt, of brocaded tapestry—pale blue ground, with gold embroidery, and border and fringe woven in to match; handsome brown passementerie trimming, ending with ornament at the waist; small Elizabethan collar of cloth, lined with tapestry; sleeve of brown cloth turned back with velvet, and epaulet of tapestry trimmed with bows.

Silk-warp Henrietta, black, is made up stylishly with armure or faille Francaise, with a garniture of pointed or flower cord passementerie. The silk is used for the draped skirt front or fringe-trimmed panels, blouse vest, collar and cuffs. All-black gowns of Henrietta cloth and silk brocade are select and refined in appearance. Young ladies frequently vary a black bodice by draping a plaid or cream silk handkerchief

as a short full plastron or long vest, fastening it with lingerie pins.

Some bridesmaids' costumes lately made are quaint enough to mention. The skirts are of finely crimped poppy-rod nun's veiling, with four rows of delicate black lace insertion, graduated in width (from four to one inch), laid on. Incredible coats of rich soft black silk, lined with red, with revers and wide cuffs of jet on red silk, red waistcoats, ruffles of black lace over cream lace, large red buttons covered with jet at each side of the coat bodice. The hats, of cream felt, were low in the crown and slanting, with sailor brims, but cut away short at the back, and filled up with a band of jet, which looked like a very handsome comb. The brims were lined with black lace, and the crowns almost hidden by black silk bows, and an aigrette of red ostrich feathers, apparently fastened by the jet combs. The long Suede gloves were cream-colored, the red hose, and the Louis XV. shoes of black patent leather piped with red, with red heels, and large jet buckles.

The skirts are as plain as possible, though there is a rumor from Paris that polonaises are to be draped in the back, and that the full pleated backs of straight skirts are to be again hooked up over the back of the basque. A favorite skirt consists of two triple box-pleats in the back, slightly gathered sides, and the front almost plain, with a slight draping near the top.

Front breadths are sometimes draped high on one side in Grecian fashion or lifted in a deep fold to show a velvet, corduroy (which is used occasionally) or brocade underskirt. Plain round gathered or pleated skirts, full sleeves, and quaint round waists shirred to fit all fullness to the figure, are worn at home. New full bodices fasten on the left shoulder and under-arm seam after the lining is hooked up the middle. It is quite an art to get into a waist, as they must fasten invisibly.

Princess effects are greatly worn, with lapped waists, or a vest. A novel effect is given by lapping one side of the bodice over the bust in a point and holding it there with a bead ornament, or if for an evening dress use a jeweled pin. Gigot sleeves are full and wrinkled above the elbows, but very tight-fitting below. Short basques, round waists and full fronts are in high favor.

To do up Cream-Colored Curtains.

Cream-colored curtains, so much used at present, require a little coloring matter in the starch at every washing, because otherwise they soon become entirely white. Tea and coffee have both been used for this purpose, but the result is not satisfactory, because the tint thus given is brownish rather than the one desired. The cream-colored starch sold in stores had also better be avoided, as it sometimes happens that the curtains stiffened with it assume a decidedly salmon hue. A lovely ivory tint is obtained through the use of boiling rhubarb. The species referred to is the Rheum officinale, in such common use as a medicine, and may be bought at any druggists. Buy ten cent's worth of Rhubarb and pour upon it a pint of boiling water. Then let it cool, and stir it into a bowl of ordinary starch until the hue is exactly what you desire. The curtains must be dried after the dirt is washed out of them, and then be starched, once more dried, and then be ironed with a very hot iron. Indeed, it is better instead of sprinkling them imperfectly, to dip the curtains quickly into a tub of clear water, and folding them up smoothly, lay them between folds of cotton cloth until they are in the proper condition for ironing. With the above-mentioned quantity of rhubarb four to six small or two large pairs of curtains can be done up. One needs proportionately less rhubarb for a good many curtains to be starched at the same time. By careful attention to the above directions, curtains when done up, will look as new.—[Harper's Bazar,

Alma Ladies' College.

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Culinary Hints.

Housekeepers dread to see the inquiring expression on the countenance of Bridget which precedes the question, "Please, ma'am, what shall I get for breakfast?" And in families where there is no Bridget the case is still more trying. One who has never attempted it cannot imagine the mental effort which is required to invent daily three bills of fare, which must keep in view the contents of the larder, the health and taste of each member of the family, and the various affairs of the day which are likely to demand the attention of the cook and the use of the range, to the detriment of culinary matters. Now for the suggestion. Select whichever one of the lighter meals you please, breakfast, luncheon or tea, and make the experiment for one month of having that meal very simple and uniform. You will find it more satisfactory in the end if you persist in having the bill of fare invariable, for every one will become accustomed to it simplicity sooner and if you try to vary ever so little you will fall back into your old habit almost without knowing it. If it is breakfast, and your family are oatmeal eaters, let your table show only porridge, bread and butter, coffee and milk. If they do not appreciate, "The halesome parritch, chief o' Scotia's food," you can substitute some sort of baked or stewed fruit, or boiled eggs. Let everything you have be the best of its kind—clear, golden coffee with cream, fresh bread and nice butter—and although it may seem at first a very poor breakfast, the family will soon become accustomed to it, and will be all the better in health for living more simply. Some families will prefer to take their plain fare at night. A cup of nice tea and dainty slices of white or brown bread will be found more conducive to quiet rest and peaceful dreams than the mixture of hot biscuits, cold meat, jam and cake, which is usually set forth. Make the table look as attractive as possible with immaculate linen and pretty china. If you are to have simple food, you can at least put the "butter in a lordly dish," and try to make everything look dainty and appetizing. Depend upon it, a plain breakfast or tea served in this way will prove more acceptable than a carelessly-cooked variety set forth in ordinary dishes on a soiled table-cloth.

You will be surprised to find under how many fanciful names the homely stew masquerades, writes Sallie Joy White. We all know the plain Irish stew, with its vegetables and dumplings cooked with the meat. I dare say many of you have often wondered, as I used to do when a little girl, while puzzling over the queer names in the cookery books, what a ragout might be. Well, it is nothing more or less than our friend, the stew, highly flavored with wine. A salmi is a stew of game, usually made from the leftover pieces of a game dinner; this is also quite highly flavored, oftenest with currant jelly. A haricot is a stew with the meat and the vegetables cut fine. Of course you all know that a chowder is a stew of fish, clams or oysters; and that a fricassee is a stew in which the meat is browned in fat, either before or after cooking in the hot water, and is served without vegetables. A pot-pie is a stew in which the dough is put on as a crust, covering the whole top of the kettle in which it is cooked, instead of being used in balls as dumplings.

Now, for one simple stew, one called in the Liverpool school an Exeter stew. Use for every half pound of beef, half an onion, one quarter each of turnip and carrot, two potatoes, salt and pepper to taste, a little flour, and water enough to cover. Wipe the meat, cut it into small pieces, removing any bits of crumbly bone that may adhere to it. Put the larger bones into a kettle and cover with cold water; melt the fat of the meat, brown the sliced onion in it and skim them out as soon as they are a fine, yellow brown; dredge the bits of meat with flour, sprinkle them with salt and pepper, and brown them in the onion-seasoned fat. Put them and the onions into the kettle in which the bone is boiling, and add enough boiling water to cover them. Simmer from two to three hours, or until the meat is tender. Half an hour before serving add the other vegetables, which should have been cut into small dice; twenty minutes before serving add the potatoes, which should have been washed and pared, cut into quarters and par-boiled five minutes. You should take out the fat and bone before adding the vegetables. When ready to serve, skim out the meat and the potatoes upon a hot platter, thicken the gravy as you think it necessary, add seasoning, then pour it over the meat. Half a cup of stewed tomato that has been strained is an excellent addition. If you make this stew successfully, you will no doubt eat it with keen relish.

Why She Was Happy.

"Oh, I think it's lovely to be married," said young Mrs. Tocker to the lady on whom she was calling, "especially when you have a husband who is not afraid to compliment you."

"What does your husband say?"

"He said yesterday that I was getting to be a perfect Xantippe."

"A Xantippe! Do you know who she was?"

"Oh, yes; I asked Charley afterward, and he told me she was the goddess of youth and beauty."

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