

THE PARLOR AND KITCHEN.

LATEST FASHIONS.

Cloaks will be worn long.

Feather turbans are revived.

Variety in everything is the order.

Feather trimmings are fashionable again.

Brick-red, long-wristed kid gloves are much worn.

Mauve and blue are combined in children's dresses.

Repped satin is the newest material for wedding robes.

There is a tendency to increase the size of the sleeve above the elbow.

There will be no definite changes in the outlines of the dress this fall.

Plain collars and cuffs are to be worn again, and very deep cuffs and Charles II. collars are preferred by many followers of this severe fashion. They look trim and neat.

The centre parting of the hair is now made as inconspicuous as possible, and many ladies obliterate it altogether by cross partings above the forehead while the greater part of the chevelure is combed back without any part at all.

USEFUL RECIPES.

FRIED PORK AND APPLES.—Wash and wipe dry six large, sund apples of sub-acid flavor, cut them in eighths and remove the cores; trim away most of the bone from two pounds of fresh pork chops cut from the loin, place a dripping-pan containing a table-spoonful of fat over the fire, and as soon as the fat begins to smoke, put the chops and apples in the pan, season them with salt and pepper, and fry them brown on both sides. Serve them neatly arranged on a hot platter.

FRIED PARSNIPS.—Boil tender in hot, salted water, scrape, slice lengthwise when they are nearly cold, flour all over and fry in salted lard or dripping; drain well.

CRUMPS.—Take two pounds of bread dough and mix with three eggs, well beaten; gradually add warm water until the batter is the consistency of buckwheat cakes; beat it, pour, and let it rise. Have the griddle hot and well-greased; pour on the batter in small cakes, and bake a light brown.

SODA BISCUIT.—One quart of flour, two teaspoonfuls cream tartar, one of soda, butter the size of an egg, one and a-half cups of sweet milk; mix with flour roll out and bake in a quick oven ten minutes.

BROWN BUTTER.—One-third of bread and two-thirds of apples; crumb the bread fine and chop the apples; one cup of brown sugar, one-half cup butter, two teaspoonfuls of cinnamon, little nutmeg; mix thoroughly and spread over the apples and bread; bake very brown. Serve with any sauce you wish.

DATE PUDDING.—Six ounces of suet, (chopped fine), six ounces of bread crumbs, six ounces of sugar, three eggs, two teaspoonfuls of cinnamon, one wineglass half full of brandy, one-half or three-quarters of a pound of stoned dates; beat the sugar and eggs together, then stir in the other ingredients, steam for two hours. Serve with sauce made in this way: The yolks of three eggs, pulverized sugar to thicken them, a little wine, the whites of three eggs beaten to a stiff froth and stirred in last. If you have no conveniences for weighing, measure the suet, bread and sugar, putting in equal quantities of each.

SLICED PEACHES.—For ten pounds of peaches use five pounds of light brown sugar and a pint of vinegar; boil the vinegar and sugar with four blades of mace and quarter of an ounce of stick cinnamon for fifteen minutes, skimming it if any scum rises; the peaches, which should be ripe but not over-soft, may be peeled and cut in halves or left whole; when the syrup of sugar and vinegar has boiled fifteen minutes, put it into as many peaches as will float without crowding, and boil them until they look clear; then remove them from the syrup with a skimmer, and put in others; when all the peaches are done put them in glass jars; boil the syrup until a little taken up on a spoon slightly jellies, then pour it over the peaches, and let it cool; put a piece of paper wet in brandy in each jar before sealing it; or pour the jar full of scalding hot syrup, and close it at once making it air-tight.

APPLE TART WITH JELLY.—Pare, core and cut six large cooking apples in halves, cook in syrup and drain on a sieve; prepare and bake a tart crust, line the bottom with apple marmalade, arrange the boiled apples systematically over, mask with the well-reduced syrup, let cool, ornament with fanciful cuts of apple or currant jelly, and serve.

A NEW PROCESS OF PRESERVING.—Fruit may be preserved with honey by putting the fruit first in the can, then pouring honey over it, and seal air-tight; when the honey is poured from the fruit it will have the flavor and appearance of jelly, making a delicious dessert.

SWEET PUDDING.—One cup suet, one cup milk, two and one-half cups flour, one cup raisins, one teaspoonful cream tartar, one-half teaspoonful soda, one teaspoonful cloves, one teaspoonful allspice, little salt; boil four hours. To be eaten with sauce.

SNOWBALL PUDDING.—Take two teacups of rice, wash and boil until tender. Pare and core twelve large, sour apples, leaving the apples whole. Fill the apples with rice, and put it around outside. Tie each one in a separate cloth and drop in boiling water. Serve while hot with cream and sugar, or any sauce desired.

WHITE SPONGE CAKE.—One cup of white sugar, one cup of flour, two teaspoonfuls of baking powder a little salt, one teaspoonful of lemon flavoring and the whites of six eggs beaten to a froth.

CREAM SPONGE CAKE.—Beat two eggs in a cup, fill with sweet cream, and add one teacup of sugar, one and one-half of flour, one heaping spoonful of baking powder and a pinch of salt.

CHOCOLATE CAKES.—One cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, two eggs, two table-spoonful baking powder. Bake in three layers. *Filling.*—One cup chocolate grated, one-half cup pulverized sugar, one-fourth cup milk. Heat or melt on the stove stirring all the time to prevent burning. Spread between the layers also on the top; use baker's chocolate. This receipt for cake will make nice jelly, cream, orange, lemon, and coconut cake.

CREAM CAKE.—One cup sugar, one cup flour, one-half teaspoonful soda, one teaspoonful cream tartar, three eggs. *Cream.*—one pint of milk, yolks three eggs, one large teaspoonful sugar, one large teaspoonful flour; Beat the whites stiff; add a little pulverized sugar spread on the cake; then drop some on the top with the spoon so it will stand in puffs, and brown in the oven.

APPLES AS FOOD.—A raw, mellow apple is digested in an hour and a half, while boiled cabbage requires five hours. The most healthy dessert that can be placed on the table is a baked apple. If eaten frequently at breakfast with coarse bread and butter, without meat or flesh of any kind, is has an admirable effect upon the general system, often removing constipation, correcting acidities and cooling off febrile conditions more effectually than the most approved medicines. If families could be induced to substitute them for pies, cakes, and sweetmeats, with which their children are frequently stuffed, there would be a diminution in the total sum of doctor's bills in a single year sufficient to lay in a stock of this delicious fruit for the whole season's use.

TO FILE GLASS.—Keep the file wet with spirits of turpentine or benzine.

TO EXTRACT STAINS FROM SILK.—Essence of lemon, one part; spirits of turpentine, five parts. Mix, and apply to the spot by means of a linen rag.

TO REMOVE A STOPPER.—If a glass stopper won't move, hold the neck of the bottle to a flame, or warm it by taking two turns of a string and sawing it. The heat engendered expands the neck of the bottle before a corresponding expansion reaches the stopper.

TO CLEAN STOVEPIPES.—To clean out a stovepipe, place a piece of zinc on the live coals in the stove. The vapor produced by the zinc will carry off the soot by chemical decomposition. Persons who have tried the process claim that it will work every time.

CURE FOR SALT RHEUM.—One ounce of aquafortis, one ounce quicksilver, put these together and when it quits boiling put in one ounce of fresh lard; stir well. It is then ready for application.