## THE PARLOR AND KITCHEN.

### FASHION NOTES.

The imitation alligator skin, so extensively used, is made of pig's skin.

Flowers are used in great profusion on the bonnets imported for spring.

Long wrinkled gloves are now worn inside the sleeves instead of being drawn up on the outside.

Dress sleeves are fitted very closely to the arm; they are high on the shoulder and short at the wrist; linen cuffs are seldom used, because white cuffs of embroidery are worn outside the sleeve.

Combinations of two materials are seen in most of the costumes imported for spring and summer. The rule with these is a plain fabric for the waist and drapery, with figured goods for the lower skirt, but there are a few exceptions that prove the rule.

Little girls' dresses of Turkey red or blue percale are made with low, square necks and short sleeves, to wear over white guimpes. Blue bows are on the red dresses and red bows are on blue ones. There are twelve tucks down the front and back of the long waists, and embroidered ruffles cover the skirt. Their white pique dresses are trimmed with open guipure embroidery, and shrimp-pink bows are worn with these.

Many skirts are trimmed solely with shirring, having clusters of shirrs some two inches wide, alternating with plain spaces of equal width at the bottom, and graduated to double the width at the upper part of the skirt. The bottom is finished with a flounce either hemmed or embroidered. A bow of very wide ribbon, or else a chiffone sash, forms a short pouf behind.

### DOMESTIC RECIPES.

Tomato Hash.—Chop cold roast beef or broiled beefsteak very fine. Put a minced onion and a teacupful of tomatoes on to boil. When the onions and tomatoes are thoroughly done, add the beef, a small piece of butter, pepper and salt to taste. Serve scalding hot.

Palmetto Batter Cakes.—To one quart of milk add the yolks of four eggs, beaten very lightly; mix boiled rice or hominy to suit your taste, and add flour enough to make the proper consistency. Lastly, beat the whites of the eggs very light, and stir in just before baking. Buttermilk can be used instead of sweet milk, but the acidity must be corrected with a little soda.

Corn Bread.—Two cups of sour milk, three-quarters of a cup of molasses, two cups of corn meal, one and one-half cups of white flour, a small teaspoonful of soda, dissolved in sour milk; salt; steam three hours; to be eaten hot. Slice and steam when you wish to warm it up.

Excellent Brown Bread.—One and a-half cups of yellow meal, one cup of rye flour, one cup of graham flour, one cup of molasses, two full teaspoonfuls of baking powder and a little salt. Mix all to a consistency of a thick batter with either milk or water, pour into a buttered mould or tin pail, and steam in boiling water four hours.

Soda Biscuit.—In a recent lecture by Miss Parloa soda biscuits were made of a quart of unsifted flour, a tablespoonful of sugar, a tablespoonful of butter, three teaspoonfuls of baking powder, one teaspoonful of salt, and milk enough (nearly a pint) to make a soft dough. Lard or drippings might have been used instead of butter, and water instead of milk. The dry ingredients were mixed together and rubbed through a sieve; then the milk was added, and the mix[illegible] stirred with a spoon until a smooth paste had been fo[illegible]d. The moulding-board having been sprinkled lightly with flour, the dough was rolled down to the thickness of about half an inch. It was cut into small cakes, and these were baked fifteen minutes in a very hot oven.

Orange Pudding.—Two large oranges pared and cut in pieces one inch square, put in the bottom of a pudding-dish; pour over them one cup of white sugar; then make a plain corn starch pudding without sugar, and pour it over the orange and sugar. Let stand and cool.

Apple Souffle.—One pint of steamed apples, one tablespoonful of melted butter, half a cupful of sugar, the whites of six eggs and the yolks of three, a slight grating of nutmeg. Stir into the hot apple the butter, the sugar and nutmeg and the yolks of the eggs well-beaten. When this is cold, beat the whites of the eggs to a stiff froth and stir into the mixture. Butter a three-pint dish, and turn the souffle into it. Bake thirty minutes in a hot oven. Serve immediately with any kind of sauce.

Favorite Snow Cake.—Beat one cup of butter to a cream, add one and a-half cups of flour, and stir very thoroughly together; then add one cup of corn starch and one cup of sweet milk in which three teaspoonfuls of baking powder have been dissolved; last add the whites of eight eggs and two cups of sugar well-beaten together; flavor to taste, bake in sheets, and put together with icing.

House-keepers' Notes.—Salt fish are quickest and best freshened by soaking in sour milk.——Cold rain water and soap will remove machine grease from washable fabrics.——Boiling starch is much improved by the addition of sperm, or salt or both, or a little gum arabac, dissolved.——A tablespoonful of turpentine, boiled with your white clothes, will greatly aid the whitening process.——Kerosene will soften boots and shoes that have been hardened by water, and will render them pliable as new.

### MISCELLANEOUS RECIPES.

To Clean Flat-irons.—Beeswax and salt will make your flat-irons as clear and as smooth as glass. Tie a lump of wax in a rag and keep it for that purpose. When the irons are hot, rub them first with the wax rag, then scour them with a paper or cloth sprinkled with salt.

Remedy for Ringworm.—Dissolve a piece of sulphate of potash, the size of a walnut, in one ounce of water. Apply night and morning for a couple of days, and it will disappear.

To Remove Sunburn.—Take two drams of borax, one dram of alum, one dram of camphor, half an ounce of sugar-candy and a pound of ox-gall. Mix and stir well for ten minutes, and stir it three or four times a fortnight. When clear and transparent, strain through a blotting paper and bottle for use.

To Prevent Hair Falling Out.—Ammonia one ounce, rosemary one ounce, cantharides four drams, rose-water four ounces, glycerine one ounce. First wet the hand with cold water, then apply the mixture, rubbing briskly.

Pomade for the Hair.—Half a pint of castor oil and an ounce of white wax. Stir until it gets cool enough to thicken, when perfume may be stirred in; geranium, bergamot or lemon oil may be used.

To Keep the Hair From Turning Grey.—Oxide of bismuth four drams, spermaceti four drams, pure hog's lard four ounces. Melt the two last and add the first.

To Make the Hair Grow.—If there are no small hairs on the scalp nothing will cause the hair to grow again. To resuscitate it if there is any hope, brush well and bathe the bald spot three or four times a week in cold, soft water; carbonate of ammonia one dram, tincture of cantharides four drams, bay rum four ounces, castor oil two ounces. Mix well and use it every day.

Cleaning Gold Jewelry.—Gold ornaments may be kept bright and clean with soap and warm water, scrubbing them well with a soft nail brush. They may be dried in sawdust of box-wood. Imitation jewelry may be treated in the same way.

To Make Lip-salve.—Melt in a jar placed in a basin of boiling water a quarter of an ounce each of white wax and spermaceti, flour of benzoin fifteen grains, and half an ounce of the oil of almonds. Stir till the mixture is cool. Color red with alkanet root.

To Clean Kid Boots.—Mix a little white of egg and ink in a bottle, so that the composition may be well shaken up when required for use. Apply to the kid with a piece of sponge and rub dry with the palm of the hand. When the kid shows symptoms of cracking, rub in a few drops of sweet oil. The soles and heels should be polished with common blacking.