

**SCOTCH DYE WORKS.**

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The Ladies' Column.

ESCALOPES OF CALF'S HEAD WITH FINE HERBS.—Take some cooked calf's head (that left from a previous meal could be used for this purpose), and while it is hot, stamp it out in rounds about two inches in diameter; remove the skin and trim the escalopes neatly, then put them into a sauce pan with a little light stock; bring this to the boil, then take up the escalopes, and mask them with parsley sauce. Prepare a round crouton of bread, fry it a nice golden color, and place it in the centre of an entree dish; arrange the escalopes on this *en couronne*, garnish the centre with tiny croquettes of potatoes; pour the remaining parsley sauce round the dish, and serve for dinner or luncheon.

POTATO CROQUETTES.—Rub half a pound of hot cooked potatoes through a wire sieve and mix with the purée half an ounce of warm butter, one raw yolk of egg, and a little salt and pepper; set this aside till cold, then roll out with fine flour into portions about the size of a Spanish nut, dip these into whole raw beaten-up egg and into freshly-made white breadcrumbs, fry them in clean boiling fat till a pretty golden colour, and use.

PARSLEY SAUCE.—Fry one ounce of butter with one and a half ounces of flour till a pale golden colour, mix into this a little over $\frac{1}{2}$ a pint of water, and stir over the fire till it boils, then strain through a tammy. Put a small handful of parsley in cold water with a pinch of salt and a tiny bit of soda, and let it come to the boil; strain it off, press the water from it, mix it with an ounce of butter and a little apple green, rub it through a hair sieve or tammy, and mix it into the sauce with four tablespoonfuls of cream. This sauce should be about the consistency of thick cream.

With the beginning of the London season a new style of hair-dressing has sprung up all of a sudden. It is only a few weeks ago that the semi-classical style of the First Empire and the Regency was in vogue, with the front hair curled all over the top of the head, and the hair done up in a knot or coils, pulled and coaxed out into a sort of conical shape. Now every woman with any pretensions to smartness does her hair in a way that recalls, not very distantly, the early "thirties." A parting is made across the top of the head in the centre; the front half forms the fringe, and the remainder is combed back smoothly to join the back hair, which is arranged in a sort of knot that stands up above the head, like the loops of hair worn by our grandmothers when they were girls, only

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not so high. People who had had their own hair cut short on the top, instead of wearing a *toupee*, are rather puzzled just now how to make the short hairs lie back flat, as fashion demands and of, course, it will be some time before the obstinate hair grows long enough to tie in with the rest, and so keep in place. In this predicament, I myself found one of the old-fashioned round combs, sometimes used for keeping children's hair back, a capital device. If the comb is small and pushed well back it is hardly visible, and saves lots of trouble.

As you are all so fond of lemonade you will be glad to know of what I believe to be an absolutely perfect receipt for making it. It is as follows: To every two lemons add one orange (mind the oranges are good fresh juicy ones), and the usual quantity of sugar. Put in a jug and pour on boiling water; then add a little of the best gum arabic, which you should buy at a chemist's, in the proportion of as much as will lie comfortably on a half-crown to each quart of water, let cool and stir in the usual way. When cold try it, and, in the language of the advertisements, you will use no other. One does not so much drink it as it seems to slide down one's throat of itself. It will very soon be time for tennis again, and this is an ideal beverage after an exhausting set. Talking of drinks, as the Americans call them, did you ever taste nettle-beer? I did the other day, at the invitation of an old lady, who assured me that it possessed all manner of health-giving virtues, and was excellent for the complexion. I can't say that I relished the decoction much, and, in spite of the inducements held out I fear I should have mortally offended her by failing to finish my tumbler, had it not been for the interposition of one of her grandsons, who imparted to me the fact that he had discovered the brewage could be made tolerably palatable by a liberal admixture of moist sugar and cayenne pepper! In for a penny in for a pound; so I allowed him to add these ingredients, and really, do you know he was right—it was not at all bad.

Mabel: "What a perfectly exquisite new bonnet, dearest!"

Ethel: "Oh, I'm so glad you like it! I was so afraid you wouldn't! Are you sure you like it?"

Mabel: "Sure! Oh, perfectly! I always did adore that shape. Why, I had three just like it—when it was in fashion."

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