



THE FASHIONS.

The probabilities are that thinner materials will be worn to a greater extent this summer than in years past. Embroidered and printed organdies, lawns, grenadines, and nets are displayed, profusely trimmed with ribbon. Some of the most beautiful goods of the season are the French organdies, with clear white grounds, over which are scattered large flowers in gay colors, delicate shaded stripes or curious interlaced designs of foliage and ribbons.

One of the prettiest fancies for the summer bodice is that which is made of silk, close fitting, with lace pulled on over it. A charming costume can be contrived with a skirt of crepon matching the silk lining, and balloon sleeves of velvet in the same shade or in black, matching however, the belt which unites the skirt to the bodice at the waist. These "balloon" sleeves are the latest mandate from Paris, and many extend only to the elbows, which is a welcome change, for summer weather, from the long Flemish wrists, but, alas! it brings with it the extravagant consequences of long gloves, or a fall of fine lace, which is expensive.

Millinery has become almost a fine art. Straw is plaited into lace trimmings which would almost convince an expert that they are real, while flowers rival Nature herself in delicacy of coloring. A spray of roses fastened upon a rustic straw hat with a scarf of pale-green chiffon is most lovely, and one is completely enraptured with a bunch of mauve orchids on a bonnet of straw interwoven with the palest shades of green, pink, yellow, and mauve, and tied with pale-yellow strings. A daring combination, and an artistic one, is a

hat of pale-green straw, which is lined with geranium-pink velvet and trimmed with pale mauve lilac.

Our illustrations give this week a charming bonnet and hat; the first is a becoming Marie Stuart of crimson lisse and jet. It is arranged with triple points, the lisse being covered throughout with jet, and is further ornamented with small tips of black ostrich feathers and a fitted aigrette.

The second is one of the newest and smartest hats of the season, is made with a crown of brown chip, and a wide brim of brown fancy straw. The trimming consists of a double wreath of pale pink roses, and some dainty bows and quillings of fine brown lace, arranged in the manner shown in the sketch.



Home-Made Delicacies.

Rice and Apple.—When the rice is about one-third cooked add a small quantity of tart apples sliced. When done, stir thoroughly together. If steamed this is a very nice dish.

Smoked-Beef Omelet.—Beat together three eggs, a tablespoonful of milk, a scant teaspoonful of salt and an ounce of smoked beef that has been chopped fine. Finish as for plain omelet.

Cream Cake.—Beat two eggs in a teacup, and fill the cup with sweet cream, one cup of sugar, one cup of flour, one teaspoonful of baking powder, or one half teaspoonful of soda, one teaspoonful of cream of tartar. Flavor with lemon and bake in a moderately heated oven.

Fricassee Tripe.—Cut a pound of tripe in narrow strips, put a small cup of water or milk to it, add a piece of butter the size of an egg, dredge in a large teaspoonful of flour, or work it with the butter; season with pepper and salt, let it simmer gently for half an hour—serve hot. A bunch of parsley

cut small and put with it is an improvement.

Scrambled Eggs.—For three eggs, take four tablespoonfuls of cream or milk, a little chopped parsley, pepper and salt, a tablespoonful of butter and dust of nutmeg. Stir it well over the fire in a pan till it thickens, then put it on little squares of toast; serve quickly.

Chocolate Wafers for Afternoon Tea or Reception.—One cup brown sugar, one cup of granulated sugar, one cup of butter, one egg, one cup grated chocolate, one teaspoon vanilla, enough flour to make stiff (about one and a half cups). Roll very thin, cut with little square cutter or tin lid. Bake a very short time.

Raspberry and Rusk Tart.—Line a china dish with roasted rusks (browned sugar biscuits), fill it three parts full with fresh raspberries and powdered sugar to taste; cover the top with a corn-starch custard, and bake ten or fifteen minutes, sprinkle the top with powdered rusks or grated cocoanut before serving. This may be eaten hot or cold.

Hermit Cakes.—Two eggs two cups sugar, one cup lard or butter, one cup sweet milk, one cup English currants, one teaspoonful cloves, cinnamon and nutmeg. Flour enough to roll out, mix soft as possible, sprinkle sugar over top after rolling out and before using the cookie cutter. Bake in quick oven. They will keep for months—that is if you keep them locked up.

Beautiful Dessert.—Make a lemon jelly by any good receipt. Have ready a handful of candied cherries, some malaga grapes, the meat of two oranges, and two bananas sliced. Pour a little jelly into a mould to harden, then put in fruit and more jelly, etc. When it is to be served, break it up and serve on a platter, with a thin custard made of one quart of milk boiled with yolks of four eggs, lemon flavoring. The jelly may be made in two parts, coloring one half yellow, by soaking several saffron leaves with the gelatine.—Ex.